



Platters

Sushi

Assorted California, veggie & brown rice tofu rolls, tuna cone and ebi served with wasabi and pickled ginger
\$65 (48 pieces)

Antipasto

An array of Italian marinated artichoke hearts, grilled asparagus, marinated bocconcini, fire-roasted peppers, roasted garlic, marinated mushrooms, mixed olives and pepperoncini. Don't forget to order your homemade grissini for your Italian themed party
\$95 (14 -16 people)

Charcuterie

An elegant assortment of paté de champagne, French chambone, saucisson, prosciutto rolled on fresh honeydew melon, Swiss cheese cubes, red grapes and strawberries served with gourmet crackers, mini toast, cornichon and condiments
\$165 (14 -16 people)

Shrimp Cocktail

Jumbo shrimp nestled in a bed of kale and sliced lemon. Served with our homemade horseradish cocktail sauce.
\$179 (50 pieces)

Mediterranean

Grilled Portobello mushrooms, fire roasted peppers, herb goat cheese, dolmas, grilled eggplant, feta cheese, prosciutto, rosemary chicken skewers and sun-dried tomato pesto dip with ciabatta and homemade grissini
\$195 (20 – 22 people)

Poached Fillet Wild Caught Salmon

Poached in white wine and fresh herbs and garnished with lemon. Served with creamy dill sauce and fresh baked baguette slices
Seasonal price (8 - 10 people)

Vegetarian

Grilled asparagus, curry couscous, hummus, tabbouleh, marinated tofu, herb tomatoes and grilled vegetable skewers served with pita. \$89 (18 – 20 people)

Crudités Basket

Seasonal fresh raw vegetables served with your choice of sun-dried tomato or spinach artichoke dip, ranch or bleu cheese dressing
\$49 (8 – 10 people) / \$69 (14 – 16 people) / \$89 (20 – 22 people)

Italian Marinated Grilled Vegetable Basket

Asparagus, eggplant, fire-roasted peppers, Portobello mushrooms, red onions, yellow squash and zucchini
\$115 (18 – 20 people)

Vietnamese Chicken Spring Rolls

Petaluma Rocky All Natural Chicken Breast with bean sprouts, organic carrots, fresh herbs and saifun noodles with a spicy peanut dipping sauce
\$49 per dozen

Vietnamese Vegetable Spring Rolls

Saifun noodles with bean sprouts, organic carrots, roasted peppers, squash and fresh herbs with a spicy peanut dipping sauce.
\$45 per dozen

Entrée

Salmon Fillet

Always fresh, always wild caught salmon fillet prepared to order

Grilled – lightly marinated with fresh herbs

Poached in white wine and herbs and served with our homemade creamy dill sauce

Spicy Blackened with special mix of spices topped with mango salsa

Asian Glazed - sweet and salty

(all styles - \$19 per serving)

Individual Turkey Meatloaf

Made with Diestel All Natural Ground Turkey and offered with sweet onion gravy

\$17

Stuffed Chicken Florentine

Made with Rocky All Natural Chicken Breast and filled with spinach, mushrooms and ricotta cheese topped with a creamy pan sauce

\$19

BBQ Tri Tip

Vintage All Natural Beef, a Santa Barbara favorite marinated over night and grilled to perfection

Market price

Grilled Greek Marinated Chicken Breast

Rocky All Natural Chicken Breast topped with tomatoes, kalamata olives, capers, oregano and feta cheese

\$18

Grilled Chicken Breast

Rocky All Natural Chicken Breast with sundried tomatoes, mushrooms and a sherry wine reduction

\$18

Curry Tofu with Potatoes

Organic tofu & potatoes, peppers, onions, coconut milk, cilantro and spices. Don't forget your basmati rice

\$15

Penne Chicken Pasta

Penne pasta with broccoli florets, sundried tomato, yellow squash, mushrooms and sliced Rocky All Natural Chicken Breast with pesto cream sauce

\$15

Vegetable & Brown Rice Stir Fry

Fresh seasonal vegetables, organic brown rice, ginger, garlic and San J wheat free tamari.

\$9*Add

organic tofu or grilled chicken breast

Sides & Salad

(\$5 - \$7 per serving)

Greek Salad, Fresh Fruit Salad
Black Bean and Corn Relish, Pesto Pasta Salad
Hawaiian Coleslaw, Edamame Salad
Spinach Orzo Salad, Citrus Rice Salad
Tabbouleh Organic, Potato Salad
Sun-dried Tomato Pasta, Guacamole
Penne Mozzarella and Tomato Salad, Spinach Curry Tofu Salad
Curry Chicken Salad, Chicken Cobb Salad
Tuna Cranberry Salad, Traditional Chicken Salad

Side & Starches

(\$3 - \$8 per serving)

Mashed Potatoes, Wild Rice with Mushrooms
Herb Roasted Potatoes, Organic Steamed Brown Rice
Au Gratin Potatoes, Butternut Squash Polenta
Roasted Garlic Mashers, Saffron Rice Pilaf

Sides & Vegetable

(\$5 - \$8 per serving)

Sautéed Spinach with Garlic, Roasted Vegetable Medley
Grilled Asparagus, Steamed Broccoli and Cauliflower
Green Beans Amandine, Sugar Snap Peas (seasonal)