



15 years in the making...

There are only a few momentous occasions in life where everything must be perfect. Good food can make an event memorable, but great food, service and presentation can make an event exceptional. At Catering Connection, we believe in the power of an exceptional meal and a flawless special event.

A wedding is a lifetime landmark event where the very essence is beauty and love. With all the pressure and decisions that need to be made during this most busy time, knowing the food and service are taken care of with the utmost attention to detail can be a necessary comfort.

At Catering Connection, we listen to your dream and help you implement this into a reality. From helping you customize your reception menu and wedding cake, to making arrangements for limousines, flowers, linens, equipment rental and whatever else is necessary to help you achieve the vision of your dream day, no detail is overlooked.

While you're busy thinking about your honeymoon, we'll be taking care of organizing an impeccable reception. Leave the details to us.



Catering Connection
Full Service Caterers for Your Wedding Day

www.cateringconnect.com

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Suitable for Bridesmaid, Engagement Luncheons or Farewell Receptions

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Brunch Menus

Quiche Buffet

Freshly Squeezed Orange Juice or Mimosas (Champagne additional)
Flaky Baked Brie with Apricots, Fresh Strawberries & Grapes
Basket of Freshly Baked Artisan Breads and Gourmet Crackers

Roasted Tomato & Basil Quiche (serves 10)
Ham, Gruyere & Mushroom Quiche (serves 10)
Spinach, Onion & Feta Cheese Quiche (serves 10)
Mushroom, Sausage & Provolone Quiche (serves 10)

Shepard Salad with Blue Cheese, Roasted Walnut and Cranberries with Balsamic Vinaigrette
Seasonal Fresh Fruit Salad with Berries
Selection of Freshly Baked Breakfast Pastries, Muffins & Bagels



Strata Buffet

Tear Drop Tomatoes, Fresh Mozzarella and Basil Skewers
Grilled Asparagus, Swiss Cheese and Red Pepper Strata (serves 12)
Bacon, Cheddar Mushroom and Onion Strata (serves 12)
Roasted Vegetable Strata with Bell Peppers,
Zucchini, Yellow Squash and Cheddar Cheese (serves 12)
Fresh Spinach Salad with Bacon, Mushrooms, Chopped Egg,
and Homemade Croutons with Homemade Balsamic Dressing
Seasonal Fresh Fruit Salad
Freshly Squeezed Orange Juice or Mimosas (Champagne additional)
Selection of Breakfast Pastries, Muffins & Bagels

Traditional Buffet

Scottish Smoked Salmon Platter: Served thinly sliced and garnished with Cucumber, Capers,
Hard Boiled Eggs, Dill Cream Cheese, Red Onions, and Tomatoes
Served with Mini Bagels and Whole-Wheat Baguettes

Seasonal Fruit Skewers with Apricot Dipping Sauce

Farm Fresh Scrambled Eggs with Green Onion
Hickory Grilled Bacon and Breakfast Sausage
Roasted Red Potato Home Fries

Freshly Squeezed Orange Juice or Mimosas (Champagne additional)
Selection of Freshly Baked Breakfast Pastries, Muffins & Bagels

Coffee Station

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Teas
Make it Deluxe with Whipped Cream, Chocolate Shavings, Coffee Flavors and more...

Beverages: see page 7 for a list of our Drinks & Cocktails



Lunch Menus

Hors d'oeuvres

Passed and Stationary Appetizers (see page 5 & 6)

Tuscan Buffet

Balsamic-Herb Marinated Strawberries with Peppered Mascarpone and Bacon
Chicken Breast Marinated with Olive Oil & Rosemary then Grilled to Perfection
Tri-Color Tortellini with Artichokes, Sun-dried Tomatoes
and Toasted Pine Nuts in a Light Garlic Sauce
Fresh Italian Spinach Salad with Tomatoes, Red Onion, Croutons and Mushrooms
With Homemade Italian Dressing
Selection of Freshly Baked Artisan Rolls and Butter

California Buffet

Gingered Cream Cheese Grapes
Cold Poached Salmon with Lemon Dill Aioli
Field Greens with Goat Cheese, Apricots and Roasted Walnuts
With Champagne Dressing
Minted Wild Rice Salad
Grilled Asparagus with Confetti of Bell Peppers
Selection of Freshly Baked Artisan Rolls and Butter



Mediterranean Buffet

Our Homemade Hummus with Crispy Pita Chips & Fresh Vegetable Crudités
Seared Lamb Kabob with Bell Peppers & Onions served with Tzatziki Sauce
Moroccan Couscous Salad
Fresh Spinach Salad with Feta Cheese, Kalamata Olives, Tomatoes and Cucumber
With Herb Vinaigrette
Citrus Salad with Yogurt Dressing
Baskets of Pita Bread

Coffee Station

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Teas
Make it Deluxe with Whipped Cream, Chocolate Shavings, Coffee Flavors and more...

Beverages: see page 7 for a list of our Drinks & Cocktails



Hors D'oeuvres

We recommend 4 to 6 items per person depending on the length & type of your event

Crostini with Homemade Pesto, Mozzarella & Confetti of Bell Pepper
 Homemade Three Cheese Wonton with Roasted Red Pepper Aioli
 Pear, Brie & Roasted Walnut Quesadilla
 Belgian Endive with Gorgonzola, Candied Walnuts and Cranberries
 Hickory Bacon-Wrapped Almond-Stuffed Date
 Grilled Asparagus Wrapped in Prosciutto
 Ripe Cantaloupe & Honeydew Melon Wrapped with Prosciutto
 Thai-Spiced Pork Dumpling with Cilantro Dipping Sauce
 Grilled Chicken Quesadilla with Queso Fresco & Cilantro
 Ahi Tuna Tartar on Wonton Crisp with Wasabi Cream
 Savory Artichoke Fritters with Béarnaise Sauce



Boursin Cheese with Red Pear in Phyllo Cup
 Crispy Spring Roll with Plum Dipping Sauce
 Miniature Chicken Empanada with Chipotle Dipping Sauce
 Grilled Chicken, Beef or Pork Satay with Dipping Sauce
 Ribbons of Beef Tenderloin on Garlic Crostini - Horseradish
 Bourbon Glazed Meatball
 Miniature Salmon Wellington in Puff Pastry
 Crab or Shrimp Wontons with Roasted Red Pepper Dip
 Grilled Shrimp & Scallion Skewer with Thai Dipping Sauce
 Smoked Duck on Cornbread Round with Cherry Relish
 Mini Crab Cake with Tartar Sauce

Tomato, Basil & Fresh Mozzarella Skewer with Balsamic Dipping Sauce
 Mediterranean Skewer with Tomato, Cucumber, Kalamata Olives and Feta Cheese
 Miniature Beef Wellington in Puff Pastry
 Jumbo Shrimp with Spicy Cocktail Sauce & Lemon Wedges
 Coconut Fried Shrimp with Spicy Orange-Ginger Dipping Sauce
 Glazed Gingered Salmon Satay
 Endive with Crab, Champagne Truffle Oil Vinaigrette & Blood Orange (Seasonal)
 Seared Scallop Topped with Tomato-Fennel Jam
 Flaky Greek Spanakopita with Spinach & Feta Cheese

Small Plates

Seasonal Soup Shot
 Creamy Baked Macaroni and Cheese
 Angus Beef Slider with Gorgonzola Cheese and Grilled Onion
 Flaky Chicken Pot Pie in an Individual Ramekin
 Dijon Herb-Crusted Lamb Chop with Mashed Potatoes in a Martini Glass
 Halibut Ceviche with Multi-Colored Tortilla Chips in a Margarita Glass



Beverages: see page 7 for a list of our Drinks & Cocktails



Stationary Hors D'oeuvres

International & Domestic Cheese Board: Selection of Gourmet Cheese from around the World. Garnished with cubes of Cheddar and Pepperjack Cheese, bunches of Farmer's Market Grapes and Strawberries. Served with baskets of Crackers, Olive Bread, French Baguette and Ciabatta Slices

Baked Brie Cheese: French Brie baked in Puff Pastry with Apricots or Cranberries, Farmer's market Grapes and Strawberries. Served with baskets of French Baguettes and Crackers

Crudités: Crunchy sticks of Fresh Carrots, Celery, Red and Green Peppers, Broccoli, Cauliflower, Cherry Tomatoes and Jicama. Served with Assorted Dips and Aioli

Antipasti Display: Generous portions of Hand-Sliced Italian Salamis, Fresh Mozzarella, cubed Mild Feta Cheese, Local and Imported Olives, Marinated Mushrooms, Cocktail Onions, and Large Stuffed Grape Leaves. Served with Freshly Baked Artisan Breads

Tapenade Trio: Olive and Sun-dried Tomato Tapenade, Mozzarella, Basil & Tomato Tapenade, and White Bean and Rosemary Tapenade. Served with baskets of Freshly Baked Garlic and Herb Crostini

Sushi Station: Our Fresh Homemade California Rolls, Ahi Tuna, and Vegetable Rolls. Served with Wasabi, Pickled Ginger and Soy Sauce

Hummus & Tzatziki Dip with Pita Chips: Choice of Homemade Classic Hummus or Red Pepper Hummus and Yogurt Tzatziki Dip. Served with Baked Herb Pita Chips

Scottish Smoked Salmon Platter: Served Thinly sliced and garnished with Cucumber, Capers, Hard Boiled Eggs, Dill Cream Cheese, Red Onions, Tomatoes. Served with Mini Bagels and Whole-Wheat Baguettes

Asparagus Platter: Asparagus Spears cooked to perfection. Served with a Creamy Lemon & Freshly Grated Parmesan Dip

Salsa and Guacamole Bar: Our Homemade Spicy Guacamole, Traditional Salsa, Corn & Black Bean Salsa, Pineapple & Mango Salsa, and Tomatillo & Apple Salsa. Served with Tri-Color Tortilla Chips

Sample Cocktail Style Reception

Ahi Tuna Tartar on Wonton Crisps with Wasabi Cream
Thai-Spiced Pork Dumpling with Cilantro Dipping Sauce
Brie, Pear & Roasted Walnut Crostini
Grilled Chicken Satay with Peanut Sauce
Bacon-Wrapped Almond-Stuffed Dates
Flaky Greek Spanakopita with Spinach & Feta Cheese
International Cheese Board with Farmer's Market
Strawberries & Grapes and Baskets of Artisan Breads
Mini Dessert Buffet (see page 12 for examples)

Beverages see page 7 for a list of our Drinks & Cocktails





Station Menus

Stations are priced based on Type of Event - Cocktail Reception or Dinner

Station menus are very popular and are ideal for a cocktail party, a stand-up dinner or can be combined to make a full dinner buffet. The possibilities are endless. Most stations are manned by our friendly chefs and all stations are decorated to suit the occasion's theme.

Quesadilla Bar: Chicken, Queso Fresco and Cilantro; Pear, Brie and Walnut; Shrimp, Papaya and Green Onion; Three Cheese with Confetti of Bell Peppers. Lots more options available!

Soft Tacos: Beef, Chicken, and Fresh Seafood. Served with Warm Tortillas, Cilantro, Tomatoes, Cheddar Cheese, Black Olives, Green Onions, Fresh Homemade Salsa, Guacamole and Sour Cream

Satay Station: Teriyaki Beef, Shrimp & Scallion, Chicken with Peanut Sauce, Ginger-Glazed Salmon, or Grilled Pork with Mustard Sauce

Chinese-to-Go Box: Kung Pao Chicken; Beef and Broccoli; Stir Fry Vegetables; Basmati Rice, Vegetarian Eggs Rolls, and Pork Dumplings

Carving Station for Dinner Buffet: Prime Rib with Au-Jus and Béarnaise Sauce; Beef Tenderloin with Cabernet Sauce; Roast Turkey with Cranberry-Orange Relish & Gravy; Honey Baked Ham with Dijon Sauce; Leg of Lamb with Mint Aioli

Carving Station for Cocktail Sandwich: Herb & Garlic Sirloin of Beef with Basil Mayonnaise, Creamy Horseradish and Dijon Mustard; Roast Turkey with Cranberry Sauce and Dijon Mayonnaise; Honey Baked Ham with Cumberland Sauce and Honey Mustard. Served with a selection of Rolls

Pasta Station (Choose 2 of Pastas and 2 Sauces): Pasta- Penne, Bowtie, Fettuccine or Tri Color Rotelli. Sauces-Traditional Marinara, Pesto Cream, Vegetable Primavera or Gorgonzola Walnut Sauce. Toppings can include: Parmesan, Kalamata Olives, Green Onions, Artichokes, Sun-dried Tomatoes, Pine Nuts, Grilled Chicken, Homemade Meatballs, and Grilled Italian Sausage

Mashed Potato Bar: Hot Buttery Mashed Potatoes with Toppings; Crispy Bacon, Green Onions, Mushrooms, Cheddar Cheese, Sour Cream, Mixed Bell Peppers and Traditional Salsa.

By the Sea: Jumbo Shrimp with Cocktail Sauce, Tuna Tartar with Wasabi on Wonton Crisps, Freshly Shucked Oysters in Half Shell; Herb Crusted Mussels in Shell, Ceviche with Tortilla Chips.



Beverage Stations

Welcome Stations – Invite your guests to a pre-event beverage. Choose from our specialty cocktails or a refreshing fruit juice, lemonade, or iced tea while everyone gathers for your special event
Alcoholic Beverages: Domestic & Imported Beers, Fine Wines, & Full Liquor Selections available. Including Kir, Kir Royal, Bellini, Pim's Cup, Mulled Wine, Spanish Sangria, or Flavored Champagne Cocktails. The List is Endless...

Non Alcoholic: Apple Punch, Iced Ginger-Lime Green Tea, Non-Alcoholic Mojitos & Margaritas, Bubbling Fruit Coolers made with Mandarin Orange, Raspberry, Coconut, Lime, or Hibiscus. Tropical Mint Juleps, Sparkling Pomegranate Ginger-ade, Sparkling Lemonades, and more....



BBQ Buffet Menus

Hors d'oeuvres

Passed and Stationary Appetizers (see page 5 & 6)

Santa Maria BBQ

BBQ Grilled Chicken Quarters with Honey and Brown Sugar Barbeque Sauce

BBQ Tri Tip with Corn & Jalapeño Relish and Traditional Salsa

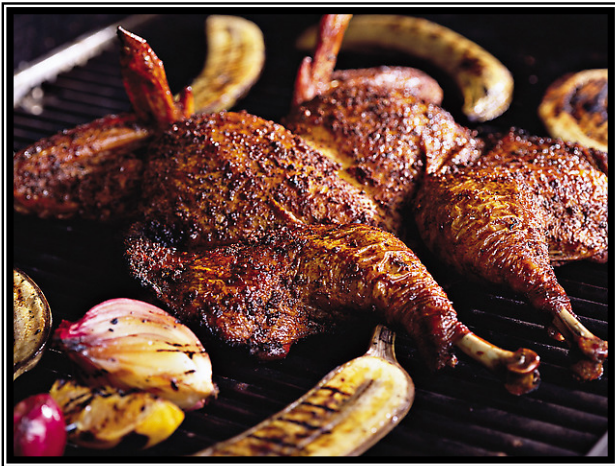
Red Potatoes Salad with Celery, Green Onions and Dijon Mayonnaise

Roasted Buttery Corn on the Cob

Baked Pinto Beans

Caesar Salad with Homemade Garlic Croutons

Selection of Freshly Baked Artisan Rolls with Butter



Santa Barbara BBQ

Grilled Rosemary Chicken Breast

Grilled Salmon with Tomatillo & Apple Salsa

Grilled Marinated Vegetable Platter

Spicy Southwest Wild Rice Salad

Fresh Green Beans, Jicama and Cherry Tomatoes Salad

Mixed Greens Salad with Vegetables Toppings

With Choice of Dressing

Selection of Freshly Baked Artisan Rolls and Butter

Santa Rosa Island BBQ

Island Glazed Pork Ribs

Fresh Grilled Thresher Shark with Pineapple Mango Salsa

Spinach Salad with Mandarin Oranges, Almonds, and Jicama

With Honey Mustard Dressing

Pineapple Fried Rice with Green Onions

Stir Fried Vegetables

Hawaiian Rolls





Dinner Buffet Menus

Hors d'oeuvres

Passed and Stationary Appetizers (see page 5 & 6)

Victoria Buffet

Grilled Rosemary Chicken Breast with Roasted Red Pepper Sauce

Seasonal Vegetable Medley

Tri-Color Fusilli with Garlic Cream Sauce

Shepard Salad with Vegetable Toppings

With Champagne Dressing

Selection of Freshly Baked Artisan Rolls with Butter

Chapala Buffet

Citrus Salmon with Orange Relish

Spice-Rubbed Broiled Chicken

With an Apple, Onion and Lemon Pepper Sauce

Wild Rice Pilaf

Sautéed Broccoli and Cherry Tomatoes

Fresh Spinach Salad with Mushrooms,

Tomatoes, Croutons, and Red Onions

With Balsamic Dressing

Selection of Freshly Baked Artisan Rolls with Butter



Anacapa Buffet

Chicken Parmesan Baked in our Homemade Marinara Sauce

OR

Roasted Eggplant Parmesan Layered with Ricotta Cheese and our Homemade Marinara Sauce

Both topped with Mozzarella and Parmesan Cheeses

Classic Caesar Salad with Homemade Garlic Croutons

Sautéed Green Beans and Shallots

Tri Color Fusilli Pasta with Garlic Cream Sauce

Selection of Freshly Baked Artisan Rolls with Butter



Salsipuedes Buffet

Grilled Chicken Or Beef Fajitas

With Sautéed Peppers and Onions

Vegetable Fajitas

Spanish Rice and Pinto Beans

Fiesta Salad with Black Beans, Jicama, Tomatoes,

Sweet Corn and Jalapeño Dressing

Warm Flour and Corn Tortillas

Tortilla Chips, Salsa, Sour Cream and Guacamole



Dinner Menu

Hors d'oeuvres - Passed and Stationary Appetizers (see page 5 & 6)

Cabrillo Buffet

Grilled Halibut with a Chilled Walnut Pesto Sauce
Marinated Grilled Chicken with Avocado Relish
Orange Glazed Carrots
Roasted Red Potatoes with Fresh Herbs and Garlic
Shepard Salad with Crumbled Goat Cheese, Walnuts and Apricots
With Champagne Vinaigrette
Selection of Freshly Baked Artisan Rolls with Butter

Laguna Buffet

Peppercorn-Crusted Beef Tenderloin
With Cabernet Sauvignon Reduction Sauce
Grilled Halibut with Chunky Tomato and Pepper Confit
Creamy Wild Mushroom Risotto
Grilled Asparagus with Confetti of Bell Peppers
Radicchio and Bibb Lettuce Salad
with Bartlett Pears, Gorgonzola and Roasted Pecans
With Champagne Dressing
Selection of Freshly Baked Artisan Rolls with Butter



Valerio Buffet

Seasoned and Grilled Halibut with Olive Tapenade
Garlic Rubbed Pork Chop with Fresh Cherry Reduction Sauce
Roasted Mediterranean Potatoes with Fresh Mint, Garlic,
Onions, Zucchini, Tomato Purée and Fresh Basil
Sugar Snap Peas with Confetti of Red & Yellow Bell Peppers
Shepard Salad with Vegetable Toppings
With Choice of Dressing
Selection of Freshly Baked Artisan Rolls with Butter



Las Positas Buffet

Herb-Seasoned New York Sirloin of Beef Carved to Order
With Béarnaise Sauce and Horseradish Cream
Grilled Salmon Fillet with Lemon Dill Cream Sauce
Roasted White Rose Potatoes
Sautéed Green Beans with Tear Drop Tomatoes
Mixed Greens with Cranberries, Blue Cheese and Walnuts
With Homemade Balsamic Vinaigrette
Selection of Freshly Baked Artisan Rolls with Butter



Plated Dinner Menus

Hors d'oeuvres

Passed and Stationary Appetizers (see page 5 & 6)

Plated #1

First Course

Chilled Two-Melon Soup
Mint-Lime Honeydew and Lemon-Champagne Cantaloupe

Entrees

Dijon Herb Crusted Rack of Lamb with Mint Aioli
Herb-Infused Baked Sea Bass with Tomato, Onion Confit and Green Olives
Grilled Polenta Cake with Vegetable Ratatouille and Fontina Cheese

Accompaniments

New Potatoes with Chive Butter
Sugar Snap Peas with Confetti of Red and Yellow Bell Pepper
Selection of Freshly Baked Artisan Rolls with Butter



Plated #2

First Course

Dungeness Crab Cakes with Chipotle Sauce and Sweet Corn Relish
On a bed of Mesclun Salad

Entrées

Roasted Thyme Pork Tenderloin with Cranberry Pear Chutney
Pan-Seared Macadamia Crusted Ahi Tuna
With Ginger-Soy Reduction

Accompaniments

Duchesse Potatoes
Asparagus with Confetti of Red & Yellow Bell Peppers
Selection of Freshly Baked Artisan Rolls with Butter



Wedding and Celebration Cakes or Cup-Cakes

Pricing ranges depending on flavors, fillings and frostings

Let us create a cake to suit your unique & individual taste.

Our cakes are freshly baked using only the finest of ingredients.

Cake Flavors: Vanilla - Lemon - Chocolate - Carrot - Orange - Almond - Cheesecake

Fillings: Cream Cheese - Fresh Whipped Cream - Dark Chocolate Mousse - White Chocolate Mousse - Butter Cream - Lemon Cream

Extras: Raspberries - Blueberries - Strawberries - Lemon Curd - Raspberry Jam

Frostings: Fondant (smooth) - Fresh Whipped Cream - Butter Cream - Chocolate Ganache



Mini Dessert Station

Chocolate Dipped Strawberries
Lemon Curd Tartlets with Raspberries
Pecan Diamonds
Chocolate Cream Puffs
Almond Cheese Bars
Cappuccino Cheesecakes
Chocolate Truffle Bites
Dulce de Leche Bites
Raspberry Cheesecake Bites

Lemon Blueberry Squares
Marzipan Gift Boxes
Chocolate Raspberry Brownies
Chocolate Mousse Cup with Raspberry
White Chocolate Cups with Lemon Cream
Fresh Fruit Tarts
Coconut Clusters
Caramel Cream puffs
White Chocolate Dipped Strawberries

A Selection of Individual or Whole Cakes, Tarts and Pies

Fresh Fruit Tarts
Lemon Tart
Marzipan Layer Cake
Chocolate Ganache Cheesecake
Fresh Fruit Cheesecake
Strawberry Génoise



Flourless Chocolate Cake
Crème Brûlée
Raspberry and Hazelnut
Meringue
Sherry Trifle
Bread & Butter Pudding
with Caramel or Crème Anglaise

Ice Cream Sundae Station

Chocolate and Vanilla Ice Cream with Selections of:
Candies, M&Ms, Oreo Cookies Crumbles, etc...

Chocolate Fondue Station

Warm White, Milk and Dark Chocolates with Selection of Strawberries, Pretzels, Marshmallows, Brownies, Cookies, Bananas & Angel Food Cake

Coffee & Tea Station

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas
Make it Deluxe with Whipped Cream, Chocolate Shavings, Coffee Flavors and more...



Our Service Information

Catering Connection is delighted to be your special event partner for this most memorable occasion. We look forward to meeting you and discussing all the fine details to create your perfect wedding day. As a Full Service Event Specialist, our experienced catering coordinators can help you with locations, customized menus, entertainment, rentals & other event supply partners to make this a truly great event. From set-up to clean-up we are there to handle every detail. And because we are familiar with all of Santa Barbara's leading event locations and their policies, you can rest-assured your event will be in accordance with their policies, leaving you to focus on what is most important. Contact our office for a complimentary consultation.

Menus: Choose from our popular prix-fixe menus or mix and match ideas from our extensive menu lists and let us assist you in creating a custom menu to suit your event, & budget. Some of the most popular presentation ideas include: Plated, Buffet, Food Stations and Feasting (Family) Style.

Wedding Cakes: Let us create a wedding cake to suit your unique taste and wedding day vision. Our wedding cakes are freshly baked using the finest ingredients. We have several different designs, fillings & icings to choose from. View our wedding cake portfolio or provide a picture of a cake that you would like us to create. There is no cake cutting fee if you provide your own cake.

Beverages Service: A fully licensed bar service can be arranged or we can provide a bartender to serve the beverages you have supplied. Bar equipment is included in the cost. We do not charge a corkage fee.

Locations: We can help you find the perfect location for your wedding day. We are familiar with all the available locations, wineries, private estates & parks in the Santa Barbara, Santa Ynez and Ventura area. Each venue has different policies and equipment. Some provide tables, chairs, kitchens etc. so let our knowledgeable experienced staff help you with the planning process and get you the most accurate and competitive rental quote from the beginning.

Rentals: As part of our service Catering Connection will coordinate the necessary rentals of linens, flatware china etc. at a direct cost from the rental company. We will customize the rental order to suit your location & budget. All the serving platters, buffet equipment are provided by Catering Connection at no extra cost. Rental coordination is a complimentary service.

Service: Our professional servers & bartenders are available @ \$30.00 per hour per server. We estimate the number of servers needed based on the guest count, type of menu (e.g. buffet or plated etc.), location logistics and general event details.

Set up & Breakdown: On the wedding day, our professional staff is there from start to finish. We will set up the wedding location and table settings according to the layout and fine details that we have previously discussed.

Guest Count: An estimated guest count will be determined at the time the food contract is written and will be adjusted according to the final guest count which is required 5 days before the event.

Deposits & Contracts: We require a \$500.00 non-refundable deposit to secure the date for your wedding. We will provide you with a written contract based on the menu chosen, estimated rentals and service etc. The contract will be adjusted accordingly, when the final guest count is received. We are fully licensed and insured.



Endorsements

I cannot tell you how many people commented on how much they loved the food. It was absolutely fantastic service, extremely delicious and the presentation was stunning! I was very impressed with your staff at how kind they were, observant, and just generally tremendous!! A+ all the way!!

Bride – Alexis

When I think of our wedding day it puts smiles and warm emotions in me. You and all your fine staff made our wedding really work! Lots of people told me how much they loved the food.

Bride & Groom - Gretchen & Carl

We love working with Catering Connection here at Elings Park. They are very courteous and help us look good through excellent feedback from our clients who have used them. We are happy to have them on our Preferred Vendors list because we know that they will provide excellent service to our clients.

Predrag Novakovic, Event & Program Director, Elings Park

I personally want to thank you for your openness to our ideas, your ideas, and input on the location (I would not have found it without you) and your great work!

Sophie & Max

We thought we had an incredibly wonderful wedding. Thanks mainly to you and all your help and coordinating. Everything was wonderful the tables, the food and Sarah says especially the cake. Thank you for everything. I wish I had another daughter to marry!

Mother of the Bride – Mary

Catering Connection is always professional, the food delicious and the staff a pleasure to work with.

Meridith Moore, Event Manager, Santa Barbara Natural History Museum

Thank you for all you did to make our son's wedding, a very rare and special occasion. The family especially commented on how delicious the food was, and how pleasant and efficient you and your staff were. I hope my son's marriage is as successful, sweet & colorful as your dinner.

Mother of the Groom – Kathleen

It would be a sad day if I neglected to tell you what a truly fine service you provided. The compliments were non-stop! The wedding cake was a masterpiece. Again thanks for your courtesy and great help.

Mother of the Bride – Jane

I would just like to take the time to thank you for all your efforts. We truly had an exceptional wedding and reception. Having you up in Santa Barbara really took the pressure off. Jean & I would just like to say thank you.

Father of the Bride - Dan

Thank you for the wonderful hors d'oeuvres and wedding cake. Everything looked & tasted great. I appreciate all your help with the rentals and last minute changes. You were perfect. You are first on my list for recommendations. Thanks again.

Bride & Groom – Tracey & Ryan