



Casual Dining Menu

Full-Service Catering

Contents

Breakfast	Page 3
Traditional & Deli Sandwiches	Page 5
Gourmet Sandwiches	Page 6
Salad Buffets	Page 7
Sides, Soups, Boxed	Page 9
Comfort Food Buffets	Page 10
Classic Buffets	Page 11
Italian Buffets	Page 12
Fiesta Buffets	Page 13
Continental Buffets	Page 14
Hors d'oeuvres	Page 15
Stationery Hors D'Oeuvres	Page 16
Company Picnics and Themed Events	Page 17
Dessert	Page 18
Beverages	Page 19
Corporate Event Information	Page 20



*Let Catering Connection be your special event partner for every occasion
Think of us as your personal "in-house" caterer and event planner
Making you look good so you can focus on more important things*

*Casual to Formal Affairs, From 10-1000
Buffet Menus for Breakfasts, Luncheons,
Snacks, Cocktail Parties and Dinners
Sales Meetings or Office Parties
BBQ's and Company Picnics
Holiday Parties and Receptions
Formal VIP Affairs or Executive Events
Themed Events
Custom Menus for Every Event*

Additional Event Services

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*Linen and China Rentals
Bartenders and Serving Staff
Theme Props and Creative Decorations
Florists and Balloon Services
Valet Parking & Limousine
Music, DJ's and Entertainment
Audio Equipment
Ice Sculptures
Chocolate Fountains
Locations for Your Event*



Breakfast

Add-ons Available for Any Pre-made Buffet. See List Below

Continental Breakfast Buffet

Chilled Orange Juice

Selection of Freshly Baked Danishes, Muffins, Croissants
and Breakfast Breads with Butter and Jellies

Seasonal Fresh Fruit Salad

Breakfast Quiche Buffet

(Minimum 10 Portions per Quiche)

Spinach, Onion and Feta Cheese Quiche

Ham, Sweet Onion and Swiss Cheese Quiche

Vegan Mushroom, Spinach and Tofu Quiche

Seasonal Fresh Fruit Salad

Deluxe Buffet

Scrambled Eggs or Vegan Southwest Tofu Scramble

Hickory Grilled Bacon and Breakfast Sausage (Turkey or Pork)

Roasted Red Potato Home Fries

Seasonal Fresh Fruit Salad

Casserole Buffet

(Minimum 12 Portions per item)

Roasted Red Pepper, Spinach, Sweet Onion and Swiss Cheese Strata or Frittata

Hickory Grilled Bacon and Breakfast Sausage (Turkey or Pork)

Seasonal Fresh Fruit Salad

with Choice of

Blueberry or Chocolate Chip Pancake Squares with Syrup

or

French Toast Casserole with Chopped Pecans with Syrup

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Breakfast Burrito Buffet

Bacon Burrito with Eggs, Potatoes, and Cheddar Cheese

Ground Sausage Breakfast Burrito with Eggs, Potatoes, and Cheddar Cheese

Vegetarian Burrito with Black Beans and Potatoes, Cheddar and Monterey Jack Cheese

Vegan Burrito with Black Beans, Potatoes, Egg-Tofu Scramble and Vegan Cheese

Salsa Roja & Tortilla Chips

Breakfast Sandwich Buffet

Canadian Bacon, **Scrambled or Fried** Eggs, and Cheddar Cheese on an English Muffin

Wilted Spinach, **Scrambled or Fried** Eggs and Swiss Cheese on an English Muffin

Sausage Patty, **Scrambled or Fried** Egg with Cheddar Cheese on an English Muffin

Seasonal Fresh Fruit Salad

Coffee Station

Santa Barbara Roasting Company - Freshly Brewed Regular and Decaffeinated Coffee & Selection of Herbal Teas

Additional Breakfast Items

Add-ons Available for Any of the Pre-made Buffets Above, or "a la carte"

(Minimum Order 10 Portions per item)

Selection of Greek and Fruit Flavored Yogurts

Chia Seed Parfait with Coconut Milk and Seasonal Berries

Greek Yogurt, Seasonal Berries and Granola Parfait

Hard-boiled Eggs, or Egg Cup with Choice of Mushrooms, Bacon, Spinach, Tomatoes or Onion

Steel Cut Oatmeal or Overnight Oats
with Brown Sugar, Raisins, Fresh Seasonal Berries and Whole Milk or Oat Milk

Assorted Bagels and Cream Cheese (Add Lox)

Sticky French-Toast Muffins

Selection of Freshly Baked Danishes, Muffins, Croissants
and Breakfast Breads with Butter and Jellies

Orange Juice or Cranberry juice

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Sandwich Buffets

Traditional Sandwich Buffet

Buffets Includes Choice of 4 Sandwiches:
Mayonnaise, Mustard and Basket of Potato Chips

Choice of: Tossed Green, Classic Caesar or Italian Spinach Salad
Dressings: Ranch, Caesar, Honey Mustard, Balsamic

Egg Salad Sandwich
Classic Egg Salad with Lettuce and Tomato on Sourdough Ham and Swiss Sandwich

Black Forest Ham, Tomato, Lettuce with Swiss Cheese on Sourdough

Roast Beef Sandwich
Roast Beef, Tomato & Lettuce with Cheddar Cheese on a Baguette Tuna Salad Sandwich
Tuna Salad with Tomato & Alfalfa Sprouts on Wheat Bread Turkey and Swiss Sandwich

Oven Roasted Turkey Breast with Lettuce Tomato
& Swiss Cheese on Wheat Bread

Vegetable Salad Wrap
Layers of Fresh Vegetables, Tomato, Lettuce with Ranch Dressing, and Cheddar Cheese wrapped in a Tortilla

Deli Buffet

Buffets Includes Choice of 4 Proteins:
Mayonnaise, Mustard and Basket of Potato Chips

Choice of: Tossed Green, Classic Caesar or Italian Spinach Salad
Dressings: Ranch, Caesar, Honey Mustard, Balsamic

Fresh Oven-Roasted Turkey Breast

Black Forest Honey Ham

Slow Roasted Sliced Roast Beef

Albacore Tuna Salad

Chunky Chicken Salad

Classic Egg Salad

Homemade Vegetarian Hummus

Selection of Freshly Baked Breads:
To Include Sourdough, Rye, Wheat, French Rolls, Croissants
Tomato, Lettuce, Pickles and Onions
Swiss, Cheddar, and Mozzarella Cheeses

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Gourmet Sandwich Buffet

Buffets Includes Choice of 4 Sandwiches:

Mayonnaise, Mustard and Basket of Potato Chips

Choice of: Tossed Green, Classic Caesar or Italian Spinach Salad

Dressings: Ranch, Caesar, Honey Mustard, Balsamic

Curry Chicken Salad Wrap

Chicken Salad with Raisins, Green Onions, Celery, Apple and Almonds in a Creamy Curry Dressing with Lettuce,
Wrapped in a Flour Tortilla

Basil Chicken Sandwich on Ciabatta Bread

Grilled Chicken Breast, Brie Cheese, Fresh Basil, Lettuce and Tomato

Southwestern Tri-tip

Grilled Tri-tip with Chipotle Mayonnaise and Fresh Salsa on a Baguette Roast Beef & Blue Cheese Wrap

Roast Beef, Blue Cheese Crumbles, Lettuce and Tomato with Creamy Blue Cheese Dressing

Wrapped in a Flour Tortilla

Hummus and Pita Pocket

Homemade Hummus with Sliced Cucumber, Red Onion, Mixed Greens and Tomato in Whole Wheat Pita Pocket

Greek Spinach Wrap

Fresh Spinach, Feta Cheese, Cucumbers, Olives, Red Onions, Tomato Wrapped in a Flour Tortilla

Muffuletta on Focaccia

Italian Salami, Capicola & Black Forest Ham, Olive Tapenade topped
with Provolone Cheese, Lettuce & Tomato served on Herb Focaccia

Turkey and Bacon Wrap

Roast Turkey, Crisp Bacon, Swiss Cheese, Fresh Lettuce and Tomato, Wrapped in a Flour Tortilla

Roast Beef & Blue Cheese Wrap

Roast Beef, Blue Cheese Crumbles, Lettuce and Tomato with Creamy Blue Cheese Dressing Wrapped in a Flour
Tortilla

Honey Ham Croissant Sandwich Sliced Honey Ham, Swiss Cheese and Mixed Greens with Apricot Mayonnaise
served on a Flaky Croissant

Ham and Havarti Sandwich

Sliced Ham, Creamy Havarti Cheese, Lettuce and Tomato with Honey Mustard on Wheat Bread

Tuna Nicoise Sandwich

Albacore Tuna, Red Onions, Black Olives, Hard Boiled Eggs, Capers and Sliced Tomato on Ciabatta Bread

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Salad Buffets

Salad Buffets

Buffet Includes: Tri Color Pasta and Vegetable Salad, Tomato, Cucumber & Olive Salad and a Selection of Freshly Baked Artisan Rolls with Butter

(Choice of One Entrée Salad)

Classic Cobb Salad

Turkey, Ham, Bacon, Blue Cheese, Olives,

Roma Tomato and Hard-Boiled Egg with Blue Cheese Dressing

BBQ Chicken Salad

BBQ Chicken Breast, Romaine Lettuce, Tomato, Sweet Corn, Black

Beans, Carrots, Jicama and Crispy Noodles with Ranch Dressing

Tuna Nicoise Salad

Albacore Tuna, Romaine Lettuce, Baby Red Potatoes, Fresh Green

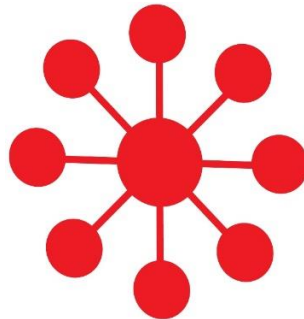
Beans, Black Olives and Hard Boiled Egg with Vinaigrette Dressing

California Salad

Chicken Breast, Blue Cheese and Cranberries with Balsamic Vinaigrette

Chicken Caesar Salad

Fresh Romaine Mixed with Grilled Chicken Breast, Shredded Parmesan Cheese and Homemade Garlic Croutons and Caesar Dressing



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Vegetarian Salad Buffet

Spinach Salad with Feta, Red Onion, Kalamata Olives, Cucumber & Tomato

Spiced Chickpea Salad with Tomatoes

Mediterranean Couscous with Raisins

Grilled Vegetable Platter Basket of Pita Bread

Oriental Salad Buffet

Sesame Crusted Chicken Breast

Napa Cabbage with Mandarin Oranges, Almonds, Red Pepper and Crunchy Noodles

Szechwan Green Bean salad Lo Mein Noodle Salad

Fiesta Salad Buffet

Grilled Tri Tip with Salsa Or Grilled Chicken Platter

Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn and Jalapeño Dressing

Southwestern Wild Rice Salad

Corn and Jicama Salad with Red Peppers

Boxed Lunches

Four sandwich types per order. Includes Utensils and Wet-Nap Napkins

Traditional or Gourmet Sandwich Box

Box includes Pasta Salad,

Bag of Potato Chips and Homemade Cookie

Salad Lunch Box

Choose one Entree Salad from California Buffet Bread Roll and Homemade Cookie



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A La Carte

Homemade Soups

Minestrone

Roasted Corn Chowder

Mushroom Bisque

Creamy New England Clam Chowder

Roasted Tomato and Basil Bisque

Carrot and Ginger

Black Bean and Corn

Vegetable and Lentil

Roasted Red Pepper Bisque with Blue Cheese

Spring Pea With Mint

Salads

Side Salads A La Carte

Red Potato Salad with Celery, Green Onion, Mayonnaise & Dijon Mustard

Tomato, Kalamata Olives and Cucumber Salad in Red Wine Vinaigrette

Traditional Coleslaw with Purple & Green Cabbage & Shredded Carrots

Spicy Corn and Jicama Salad with Diced Red Bell Peppers

Moroccan Couscous, Dried Fruits and Almonds Tri Color Pasta Salad with Fresh Vegetables

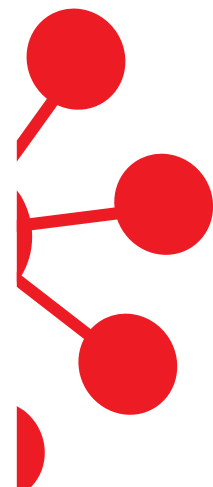
Carrot and Zucchini Salad with French Dressing and Sprinkled with Poppy Seeds

Spiced Chickpea Salad with Yellow Onions,

Fresh Cilantro and Tomatoes

Broccoli, Feta and Cherry Tomato Salad in Champagne Vinaigrette

Southwestern Wild Rice Salad with Jalapeño and Cilantro Dressing Kale Salad with Quinoa and Cranberries



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Lunch Buffets

Comfort Food Buffets

Mac and Cheese Buffet

Ham and Macaroni Bake or Classic Macaroni Bake (Pans Serve 12)

Caesar Salad with Homemade Garlic Croutons and Caesar Dressing

Broccoli and Carrot Medley

Selection of Freshly Baked Artisan Rolls with Butter

Meatloaf Buffet

Homemade Meatloaf with Pan Gravy (Pan Serves 12)

Creamy Mashed Potatoes

Buttered Peas and Carrots

Shepard Greens with Fresh Vegetable Toppings and Ranch Dressing

Selection of Freshly Baked Artisan Rolls with Butter

Baked Potato Bar

Large Baked Russet Potatoes

Toppings of: Bacon, Green Onion, Cheddar Cheese and Sour Cream Grilled Sliced Chicken Breast

Shepard Greens with Fresh Vegetable Toppings and Ranch Dressing

Selection of Freshly Baked Artisan Rolls with Butter

Shepherd's Pie Buffet

Shepherd's Pie of Ground Beef and Vegetables

Topped with Mashed Potatoes

Buttered Carrots and Peas

Seasonal Greens with Fresh Vegetable Toppings and Ranch Dressing

Selection of Freshly Baked Artisan Rolls with Butter

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Classic Buffets

Quiche Buffet

(Minimum 10 portions per Quiche) Tomato and Basil Quiche

Ham, Gruyere and Mushroom Quiche

Spinach, Onion and Feta Cheese Quiche

Tri Color Fusilli Pasta Salad

Tossed Green Salad with Fresh Vegetable Toppings & Ranch Dressing

Selection of Freshly Baked Artisan Rolls with Butter

Hazelnut Chicken Buffet

Hazelnut Crusted Chicken with Orange Thyme Sauce

Wild Rice Pilaf

Seasonal Vegetables

Tossed Green Salad with Fresh Vegetable Toppings & Ranch Dressing

Selection of Freshly Baked Rolls with Butter

BBQ Buffet

BBQ Chicken Quarters

Red Potato Salad with Celery and Green Onion

Sweet Ranch Beans with Onion

Tossed Green Salad with Fresh Vegetable Toppings & Ranch Dressing

Selection of Freshly Baked Artisan Rolls with Butter

Salmon Buffet

Herb Crusted Salmon Fillet

OR

Grilled Salmon Fillet with Lemon Caper Sauce

Roasted Red Potatoes or Wild Rice Pilaf

Seasonal Vegetables

Shepard Salad with Fresh Vegetable Toppings and Ranch Dressing

Selection of Freshly Baked Rolls with Butter

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Italian Buffets

Lasagna Buffet

Vegetarian Lasagna - Roasted Vegetables, Ricotta Cheese, Marinara Sauce and Parmesan

OR

Meat Lasagna - Homemade Meat Sauce,

Mozzarella Cheese and Parmesan

Classic Caesar Salad with Garlic Croutons and Caesar Dressing

Selection of Freshly Baked Artisan Rolls with Butter

Chicken Florentine Buffet

Chicken Breast Stuffed with Pesto

Served on a Bed of Spinach with White Beans

Brown Rice and Glazed Carrots

Classic Caesar Salad with Garlic Croutons and Caesar Dressing

Selection of Freshly Baked Artisan Rolls with Butter

Piccata Buffet

Chicken Piccata with Homemade Lemon and Caper Sauce

Tri Color Fusilli Pasta in a Light Garlic Cream Sauce

Italian Spinach Salad with Roma Tomato, Olives, Red Onion, Mushrooms and Croutons and Italian Dressing

Selection of Freshly Baked Artisan Rolls with Butter

Parmesan Buffet

Chicken Parmesan Baked in Marinara Sauce

OR

Roasted Eggplant Parmesan with Ricotta Cheese

Baked in Marinara Sauce

Both topped with Mozzarella and Parmesan Cheeses

Tri-Color Fusilli Pasta with Garlic Cream Sauce

Classic Caesar Salad with Garlic Croutons and Caesar Dressing

Selection of Freshly Baked Artisan Rolls with Butter

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Pasta Buffet

Choice of:

Tri Color Cheese Tortellini with Artichokes,
Sundried Tomatoes and Pine-nuts in a light Garlic Cream Sauce (add chicken breast)

OR

Penne Pasta with Meatballs in our House Made Tomato Sauce
with Caesar Salad, Garlic Croutons and Caesar Dressing

Tomato Cucumber and Olive Salad

Garlic Bread

Fiesta Buffets

Fajitas Buffet

Chicken OR Beef OR Vegetable Fajitas w Bell Peppers and Onions

Spanish Rice and Pinto Beans

Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn and Jalapeño Dressing

Warm Flour Tortillas

Tortilla Chips, Salsa, Sour Cream and Guacamole

Taco Bar

Build your Own Taco

Seasoned Ground Beef or Grilled Chicken with Fresh Cilantro

Refried Beans

Iceberg Lettuce, Fresh Chopped Tomato, Cheddar Cheese, Green Onion and Black Olives

Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn and Jalapeño Dressing

Tortilla Chips, Salsa, Sour Cream and Guacamole

Enchilada Buffet

Chicken OR Vegetable OR Cheese Enchiladas

Spanish Rice and Pinto Beans

Fiesta Salad with Black Beans, Jicama, Tomato, Sweet Corn and Jalapeño Dressing

Tortilla Chips, Salsa, Sour Cream and Guacamole

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Continental Buffets

Classic Short Ribs

Braised Short Ribs with Cabernet Sauce

Creamy Mashed Potatoes

Glazed Carrots

Shepard Salad with Fresh Vegetable Toppings with Ranch Dressing

Selection of Freshly Baked Artisan Rolls with Butter

Moroccan Chicken Buffet

Pan Seared Chicken Breast with Cherries and Green Olives

Warm Couscous

Seasonal Vegetable Medley

Spinach Salad with Mandarin Oranges,
Jicama and Almonds with Citrus Dressing

Selection of Freshly Baked Artisan Rolls and Butter

Snapper Buffet

Panko Crusted Snapper with Asian Style Tartar Sauce

Stir Fried Vegetables

Basmati Rice

Spinach Salad with Orange, Jicama and Almonds with Citrus Dressing

Selection of Freshly Baked Artisan Rolls with Butter

Orange Chicken Buffet

Chicken Bites Smothered in a Tangy and Flavorful Orange Sauce

Jasmine Rice

Stir Fry Asian Vegetables

Spinach Salad with Oranges, Jicama & Almonds with Asian Sesame Dressing

Selection of Freshly Baked Artisan Rolls with Butter

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Hors D'oeuvres

Small Bites

Crunchy Belgian Endive with Gorgonzola, Candied Walnuts and Cranberries

Caprese Skewer with Balsamic Reduction Drizzle

Crispy Spring Roll with Rich Plum Dipping Sauce

Seasonal Figs and Honey Pecans with Fresh Goat Cheese on Belgian Endive

Fresh Kumquat and Goat Cheese on Belgian Endive, Honey Drizzle (seasonal)

Soup Shot (Tomato, Butternut Squash, Mushroom, Gazpacho, Spring Pea and Mint)

CC's Panko Crusted Mac & Cheese Ball

Warm Brie and Dried Apricot Filo Tartlets with Toasted Almonds Bourbon Glazed Meatball

Ribbons of Beef Tenderloin on Garlic Crostini with Horseradish

Beef Taquitos with Salsa Verde Dip

Zesty Orange Chicken Bite

Southwestern Chicken Empanada with Chipotle Dipping Sauce

Chicken Taquitos with Chipotle Dipping Sauce

Grilled Chicken, Beef or Pork Sate with Dipping Sauces

Hickory Bacon-Wrapped Almond-Stuffed Date

Grilled Asparagus Wrapped in Prosciutto

Ripe Cantaloupe & Honeydew Melon Wrapped with Prosciutto

Bacon Wrapped Jalapeño Peppers Stuffed with Cream Cheese

Coconut Fried Shrimp with Spicy Orange-Ginger Dip

Grilled Jumbo Shrimp with Spicy Bloody-Mary Shot

Grilled Shrimp & Scallion Skewer with Thai Dipping Sauce

Ginger Glazed Salmon Sate

Smoked Salmon Lollypop with Bagel Dust

Contact our office for our full list of Hors d'oeuvres and Fun Stations

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Hors D'oeuvres – Stationary

International & Domestic Cheese Board
Gourmet Cheese from around The World, Garnished with Cubes of
Cheddar and Pepperjack Cheese, Bunches of Farmer's Market Grapes and Strawberries,
Baskets of Crackers, French Breads & Baguette

Flaky Baked Brie Cheese
French Brie Baked in Puff Pastry with Apricots,
Farmer's Market Grapes and Strawberries
Served with Baskets of French Baguettes and Crackers

Antipasti Platter
Generous Portions of Hand-Sliced Italian Salamis, Prosciutto and
Capicola Ham, 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

Santa Barbara Salsa and Guacamole Bar
Our Homemade Spicy Guacamole
Traditional Pico de Gallo
Corn & Black Bean Salsa
Pineapple & Mango Salsa
Tomatillo & Apple Salsa
Served with Tri-Color Tortilla Chips

Charcuterie Display
Cured Meats, Salamis and Paté, Served with Crisp Cornichons,
Kalamata Olives and Dates, Dijon Mustard, Salted Butter, and Crusty French Breads

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

Hand-Rolled Sushi Tray
Our Fresh Homemade California Rolls, Smoked Salmon,
Ahi Tuna and Vegetable Rolls Served with Wasabi, Pickled Ginger and Soy Sauce

Hummus & Tzatziki Dips
Choice of Homemade Classic Hummus or Red Pepper Hummus and Yogurt Tzatziki Dip. Vegetable Crudités & Baked
Herb Pita Chips

Raw Bar

Fresh Oysters, Crab Claws, Jumbo Shrimp & Clams
Cocktail Sauce, Lemons, Horseradish & French Mignonette

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Company Picnics and Themed Events

Summer Country Faire

Hamburgers and Hot Dogs with All the Fixings

Crispy French Fries and Ranch Beans

Tossed Green Salad

Ice Cream Sundae Bar, Caramel Apples and Cookies

Fiesta

Quesadilla Station - Cooked to Order

Empanadas with Chipotle Dipping Sauce

Fajita Bar, Homemade Chili Rellenos, Cheesy Enchiladas Churros Rolled in Cinnamon and Sugar

Luau

Coconut Shrimp with a Plum-Ginger Sauce

Island Glazed Ribs and Chicken or Pork Saté

Polynesian Thresher Shark with Pineapple Salsa

Pineapple Fried Rice

Macadamia Nut Cookies

Country Western

BBQ Tri-tip and Chicken Grilled to Perfection

Old Fashioned Potato Salad

Ranch Beans and Corn on the Cob Apple Pie with Whipped Cream

Home for the Holidays

Roast Turkey and Honey Glazed Ham

Apricot Pecan Stuffing, Mashed Potatoes and Candied Yams Chocolate Yule Log Cake and Mulled Cider

Contact our office for Fun Stations and our Special Events catering menus

Contact our Event Planner and

Let Us Customize a Theme and Menu Just for You!

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Desserts

Dessert Celebration Cakes or Cup Cakes (Minimum 12 per Selection of Mini or Regular Size Cupcakes)

Cake Flavors

White – Chocolate – Marble – Lemon - Red Velvet – Banana – Carrot –

Fillings

Vanilla Bavarian Cream - Raspberry Bavarian Cream - Lemon Bavarian Cream - Chocolate Mousse - Raspberry Chocolate Mousse - Mocha Mousse - German Chocolate - Fresh Whip Cream - Pineapple Mousse - Strawberry Mousse

Toppings/Icing

Buttercream Icing, White Buttercream - Chocolate Buttercream, Lemon Buttercream
Strawberry Buttercream - Mocha Buttercream

Premiere Icing Fresh Whip Cream - German Chocolate - Rolled Fondant
White Chocolate Ganache - Dark Chocolate Ganache



Freshly Baked Homemade Cookies

Homemade Brownies

Almond Cheese Bars

Lemon Bar

Coconut Cluster Bars

Pecan Bars

Tiramisu with Raspberry Sauce

Traditional Cheese Cake with Raspberry Sauce

Apple Pie with Whipped Cream

Selection of Mini Desserts

Chocolate Profiteroles

Cheesecake Bites

Lemon Curd Tartlets

French Macaroons

Contact our office for our Dessert Stations and full menu list

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Beverages

Iced Tea

Lemonade

Assorted Sodas

Still Bottled Water

Sparkling Bottled Water

Red Bull

Vitamin Water

Apple Juice

Cranberry Juice

Juice Squeeze

Coffee and Hot Tea Station

Deluxe Coffee Station



Corporate Event Information

Locations: Plan the event at your office or home, or let us help you find the perfect location. We are familiar with all the available locations, estates and parks in the Santa Barbara, Santa Ynez and Ventura County.

Menus: Select from our pre-selected buffet menus or customize your own. All menus are suitable for delivery to your office, home, or venue of choice.

Beverage Service: Fully licensed bar service can be arranged, or we can provide a bartender to serve the beverages you have supplied.

Rentals: Catering Connection will coordinate the necessary rentals of linens, china, flatware, etc. We will customize the rental order to suit your location.

Themed Event: Let us customize your menu, décor and entertainment to suit your theme. Luau, Casino, Western, Holiday, Mardi Gras, Roaring Twenties, Monte Carlo and lots more

Levels of Service: Our professional servers and bartenders are available at an Hourly rate. We estimate the number of servers needed based on guest count, type of menu and location.

Delivery Only: All the food is freshly prepared at our kitchen and delivered to your venue. Our staff will set up and display all the food and we will return at the end of your event to pick up our service ware.

Delivery with Server: All the food is freshly prepared at our kitchen and delivered to your venue. Catering Connection staff member(s) will be on-site throughout your event to cater to all of your needs.

Full Service: Let Catering Connection plan your entire event with customized menus and décor. Our experienced coordinators can arrange your location, rentals, entertainment and décor. Our chefs can cook your food off- or on-site and our staff members will serve your guests throughout the event. From set up to clean up, we

are there for you.

Additional Event Services

Casino Games

Music, DJ, etc.

Tents and Inflatables

Florist and Balloon Services

Event Coordination Limousine and Valet Parking

Event Lighting and Audio Equipment

Ice Sculptures and Chocolate Fountains

Team Building Games and Activities

Corporate Event Planning Guide

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You can organize your event in no time!

At Catering Connection, uncompromising presentation and quality is paramount to our reputation. Casual drop off buffets are delivered direct to your office or home ready to eat, menu items are served in chafing dishes or ceramic bowls complete with servicing utensils. Formal buffets or plated luncheons may require onsite serving staff. China and linens are available.

How to Place an Order

Contact our Catering/Event Coordinators to discuss your event needs at:

Phone: 805.566.1822 or Fax: 805.845-5140

Email orders to events@cateringconnect.com

Confirmation of Event: Orders will not be considered complete until confirmed by a Catering Connection Representative.

Deadline: All orders must be placed by 12:00 noon 48 hours prior to delivery of order. However, we will do our best to accommodate last minute orders.

Cancellation: Orders canceled less than 48 hours prior to delivery are subject to a cancellation fee as food purchase and preparation has already begun.

Pricing: Buffet Packages priced for Mon. to Fri. 7am-5pm. Prices are based on a minimum of 10 guests. Please contact our office for Evening and Weekend Prices.

Additional Applicable Fees

Sales Tax

Disposable Products

China, Linens and Rentals

On-site Service Staff for Larger Groups

Delivery and Pickup fees range from \$15-\$40 depending on location. Our delivery staff will arrive 30 to 60 minutes prior to meal time. Equipment will be picked up the same day. Late delivery and pick-up are subject to additional fees.

Payment: We accept MasterCard and Visa or we can send an invoice to your billing department. Larger events may require a deposit that will be determined at the time of booking.

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