



## Menu & Catering Options

512 State Street  
Santa Barbara, CA 93101  
[www.holdrens.com](http://www.holdrens.com)  
(805)965-3363

# Catering Menu

## Passed Appetizers

Please inquire for pricing

### Bruschetta

Tomato, basil capers and garlic on a ciabatta crostini drizzled with a balsamic glaze and parmesan cheese

### Stuffed Mushrooms

Button mushrooms stuffed with shrimp, parmesan cheese and panko crumbs topped with beurre blanc

### Filet Mignon Steak Bites (Extra \$2 per person)

Served with our rosemary bleu cheese dipping sauce

### Crab Cakes

Mini Dungeness crab cakes with lemon Dijon cream sauce

### Ahi Tuna Tartar

Fresh Ahi Tuna mixed with fresh tropical fruit and soy sauce on a crispy wonton chip with wasabi aioli

### Ceviche

Halibut or shrimp marinated in citrus juices served on a tortilla chip

### Caprese Skewers

Mini skewers of mozzarella, basil and cherry tomatoes with a balsamic drizzle

### Pulled Pork Sliders

Slow roasted pork with our homemade bbq sauce and crispy onions

### Dungeness Crab Endive Bites

Dungeness crab salad served on an endive

### Kobe Beef Sliders

Kobe beef, sautéed mushrooms and bleu cheese crumbles with chipotle aioli

## Appetizer Stations

Please inquire for pricing

### Crudités

A colorful display of assorted crudities served with buttermilk herb dressing, and hummus

### Artisanal Cheese Assortment

Choose from an array of artisanal cheeses, crackers, bread sticks mixed dried fruits, fresh seasonal fruits, mixed nuts and honey  
(Charcuterie assortment available for an extra charge)

### Chips, Salsa & Guacamole

Fresh guacamole, pico de gallo, tomatillo, fire roasted habanero accompanied with our homemade tortilla chips

### Olive Bar

3 olive tapenade, Mediterranean olives, kalamata olives, black olives, sun dried tomato olives, crostini's and bread sticks

# Catering Menu

## *Santa Barbara Buffet*

Please inquire for pricing

### Choice of two salads:

#### Roasted Beet Salad

Goat cheese, spinach, red and yellow beets, and toasted almonds are tossed with our pomegranate vinaigrette

#### Caramelized Apple & Walnut Salad

Caramelized apples, bleu cheese crumbles and candied walnuts are tossed with mixed greens & honey dijon dressing

#### Traditional Caesar Salad

Romaine lettuce, house made garlic croutons, parmesan cheese, Caesar dressing

#### Garden Salad

Mixed greens, shaved carrots, sliced cucumbers, house made garlic croutons, choice of dressings

### Choice of two entrée's:

#### Mesquite Grilled Tri Tip

Served with your choice of rosemary bleu cheese sauce, brandy peppercorn sauce or teriyaki bourbon sauce

#### Garlic Parmesan Chicken

A ten ounce chicken breast crusted with garlic, parmesan and herbs is baked then topped with our lemon caper cream sauce

#### Pan Seared Salmon or Sea Bass

Seafood entrees are served with your choice of our citrus buerre blanc, tropical fruit salsa, lemon dill cream sauce or our Mediterranean option

### Choice of two sides:

Rice Pilaf, Grilled or Sautéed Seasonal Vegetables, Roasted Potatoes, Sautéed Brussels Sprouts or Garlic Mashed Potatoes

Includes  
Garlic Bread  
or  
Squaw & Ciabatta

# Catering Menu

## Plated

Please inquire for pricing

### Choice of salad:

#### Roasted Beet Salad

Goat cheese, spinach, red and yellow beets, and toasted almonds are tossed with our pomegranate vinaigrette

#### Caramelized Apple & Walnut Salad

Caramelized apples, bleu cheese crumbles and candied walnuts are tossed with mixed greens & honey dijon dressing

#### Traditional Caesar Salad

Romaine lettuce, house made garlic croutons, parmesan cheese, Caesar dressing

#### Garden Salad

Mixed greens, shaved carrots, sliced cucumbers, house made garlic croutons, choice of dressings

### Choice of Entrée's:

#### Filet Mignon

The most prized cut of beef topped with our mushroom cabernet sauvignon reduction

#### Prime Top Sirloin

Served with your choice of rosemary bleu cheese sauce, brandy peppercorn sauce or teriyaki bourbon sauce

#### Garlic Parmesan Chicken

A ten ounce chicken breast crusted with garlic, parmesan and herbs is baked then topped with our lemon caper cream sauce.

#### Pan Seared Salmon or Sea Bass

Seafood entrees are served with your choice of our citrus buerre blanc, tropical fruit salsa, lemon dill cream sauce or our Mediterranean option

### Choice of two sides:

Garlic Brussels Sprouts, Sautéed Asparagus, Rice Pilaf, Sautéed Seasonal Vegetables, Roasted Potatoes or  
Garlic Mashed Potatoes

Includes

Garlic Bread

or

Squaw & Ciabatta

# Catering Menu

## Additional Plated Options

Price to be determined based on choices

### Choice of salad:

Poached Pear Salad with Gorgonzola and Candied Pecans, Iceberg Wedge Salad, Caprese, Traditional Caesar Salad or Garden Salad

### Choice of Entrée's:

#### Filet Mignon, Rib Eye or New York Strip

Served with choice of one or two sauces:  
truffle demi glace, chimichurri sauce, rosemary bleu cheese sauce, mushroom cognac cream sauce,  
three peppercorn sauce, bourbon sauce or mushroom cabernet reduction

#### Surf n Turf

Any of the steaks above served with either shrimp or scallops

#### Chilean Sea Bass

Topped with a watercress cream sauce

#### Black Cod

Served with a a sweet brown butter sauce or apricot glazed

#### Halibut

Served with a citrus beurre blanc

#### Hawaiian Ahi

Served with a wasabi aioli & mustard soy sauce

#### Macadamia Nut Crusted Rack of Lamb

Served with a port pomegranate glaze

#### Red Wine Braised Short Ribs

Served over sweet polenta

#### Parmesan Pepper Jack Crusted Pork Chop

Served with our house made peppercorn sauce

#### Slow Roasted Baby Back Ribs

Smothered in our house made barbeque sauce

### Choice of one or two sides:

Garlic Brussels Sprouts, Parmesan Risotto, Wild Mushroom Risotto, Sautéed Asparagus, Rice Pilaf,  
Sautéed Seasonal Vegetables, Roasted Potatoes or Garlic Mashed Potatoes

Includes

Garlic Bread

or

Squaw & Ciabatta

# Catering Menu

## Desserts

\$5.50 per person

### Chocolate Flourless Cake

Rich, dense dark chocolate cake, layers of chocolate ganache topped with whip cream and fresh strawberries. Ideal for guests following a gluten-free diet.

### New York Style Cheesecake

Crumbly graham cracker crust and silky cream cheese filling topped with raspberry sauce and fresh raspberries makes this New York style cheesecake unforgettable.

### Lemon Bars

Rich lemon filling with a shortbread crust dusted with powdered sugar.

### Fruit Tarts

Sweet mascarpone makes up the center of a decadent tart with a golden brown shortbread crust and fresh seasonal berries with an apricot glaze

### S'Mores Station

Milk chocolate Hershey's bars, graham crackers and marshmallows roasted over an open fire will make all your party guests smile.

### Ice Cream Sundae Bar

Chocolate or vanilla ice cream, hot fudge, caramel sauce, roasted almonds, whipped cream, sprinkles, variety of candies and cherries to top it off!

## Welcome Beverage/ Coffee Station

\$2.50 per person

A welcome beverage of your choice with a water and coffee station.

## Additional Information

Prices listed do not include labor or any rentals. We are flexible and able to substitute many of the dishes that we serve at Holdren's, please don't hesitate to ask. Most of the time, our chef can make what you are looking for. Prices will be subject to change with certain substitutions. We look forward to taking care of your event and want to make sure that everything is up to your standards.