



LOCAL
SEASONAL
DELICIOUS



Venues of North Scottsdale Exclusive Packages

Number of People: 150

Time: Based on a Four Hour Party

Our passion for locally produced food is well known throughout the valley. We have a strong relationship with our purveyors, from farmers to bakers, to cheese makers. All of our recipes are made from scratch with a focus on the freshest, most seasonal ingredients available.

Enclosed you will find a Sample an Event Menu Showcasing a Touch of the Southwest! Creating an evening to remember!

*International Catering Association "Caterer of the Year" 2016
Ranking Arizona #1 Caterer 2015, 2016 & 2017*

*Certified Woman-Owned Business - Most Referred Caterer in Arizona
Celebrating 25 Years in Business in 2017*



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Welcome to Some of the Most Unique Venues in Town!



Various Hangars Across the Valley



Lusso Fine Motors



El Samaritano



As Guests Arrive they will enjoy refreshing cocktails

**Uniformed Service Staff to Invite Guests to Take their Seats
for A Three Course Southwest Dinner Experience**

First Course

Grilled Hearts of Romaine



Oven Roasted Tomatoes, Toasted Black Pepper Asiago, Roasted Garlic Vinaigrette

Second Course

Blue Corn Tortilla & Manchego Crusted Chicken



Roasted Green Chili Polenta, Tequila Glazed Vegetables, Smoky Ancho Pepper Cream

Vegetarian Entree Option

Portobello Stack



Portobello Mushroom, Grilled Vegetables, Seared Polenta Cake
Crispy Tofu, Goat Cheese, Roasted Tomato Sauce (Vegan Available)

Dessert

Decadent Third Course
Salted Caramel Truffle Tart



with Toffee Crumbles

Beverages

Tableside Water Service

Filtered Water Served Tableside to Your Guests
Includes Ice and Pitchers

Coffee Service

Decaffeinated Coffee Served Tableside
Offered with Cream and French Sugar Cubes

Service Staff

Let us impress you with our impeccable service!



Position	Hours	Required
Captain	8	1
Chef	4.5	8
Server	7.5	8
Busser	5	4

The above staffing is an estimate for your required set-up time, event time, and clean-up.
If your event extends beyond the estimated hours,
Santa Barbara Catering will send you an updated invoice after your event.

Rentals

Operations Package

The Operations Fee covers a wide range of equipment and services needed to prepare, create & serve restaurant quality food on site at events. This includes but is not limited to providing cooking equipment, regularly cleaning, serving and replacing equipment as well as trash & recycling removal and disposal off site.

China, Flatware & Glassware:

Classic White China, Stemmed Water Glassware and Silverware with simple, clean lines.

A simple, yet elegant place setting!

Cloth napkins in your choice of White, Ivory or Black.

Upgrade options available Consult your Event Coordinator for pricing.

Additional Services & Items

Delivery Charge

In order to deliver your food and event equipment in a timely manner, SBCC maintains a fleet of large trucks and vans. The delivery fee covers the maintenance and upkeep of all SBCC vehicles and the fuel needed to drive to and from your event.

\$90.21 Per Person – Based on 150 Guests

Per Person Price Inclusive of All Items Listed Above, Production Fee & Taxes

Natural Flavors, Fresh Ingredients, Delicious Results!

Contact a Catering Specialist for Additional, Fun & Creative Menus!