



LOCAL
SEASONAL
DELICIOUS



SANTA BARBARA
catering

Venues of North Scottsdale Exclusive Packages

Number of People: 300

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



Cuisine

Three Course Plated Dinner Reception

~ First Course ~

Grilled Hearts of Romaine



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

Each Salad Garnished with a Custom Bread Spear

~ Second Course ~

Balsamic Chicken Breast



Topped With Fresh Mozzarella, Basil, Wrapped in Prosciutto, Au Jus Dauphinoise Potatoes, Sautéed Seasonal Vegetables

Vegetarian Entree Option

Portobello Stack



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

Dessert

Third Course - Dessert!

Milk Chocolate Pot de Crème



Cookie Butter, Valrhona Crunchy Pearls
Maple Glaze Donut, Cinnamon Crispy

Beverages

Tableside Water Service

Filtered Water Served Tableside to Your Guests
Includes Ice and Pitchers

Service Staff

Let us impress you with our impeccable service!



Position	Hours	Required
Captain	8	1
Server	7	24
Chef	5.5	12

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.

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.

\$93.04 Per Person – Based on 300 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!