

Canary Hotel

Catering Menu



0614

“The only time to eat diet food is while you're waiting for the steak to cook.”

– Julia Child



Canary Hotel

31 W Carrillo Street

Santa Barbara, CA 93101

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Canary Hotel

Lunch

PLATED LUNCH

- Choice of Soup or Salad
- Entrée Selection
- Freshly Baked Rolls with Butter
- Organic Black Iced Tea
- Choice of Dessert

STARTER

Choose one

SALADS:

- **Romaine Hearts**
Caesar Dressing, Mustard Croutons, Parmesan Cheese
- **Mixed Greens**
*Cherry Tomatoes, Cucumbers, Crispy Onions
Smoked Balsamic Vinaigrette*
- **Baby Spinach**
Candied Pecans, Strawberries, Goat Cheese, Apricot Dressing
- **Curly Kale**
*Creamy Lemon Dressing, Feta Cheese, Breakfast Radishes
Mustard Croutons, Pine nuts*

SOUPS:

- **Roasted Tomato Soup**
Basil Pesto, Croutons
- **Creamy Potato & Fennel**
Chili Oil, Crispy Potatoes
- **Zesty Tortilla**
Crispy Corn Tortilla, Cilantro Sour Cream
- **Chicken & Barley**
Vegetables

Prices are subject to 14% service gratuity and 8% administrative fee and applicable taxes. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Menus subject to seasonal changes and pricing may vary.

ENTRÉE

- **Wild Mushroom Risotto**
Grilled Asparagus Salad, Grated Parmesan Cheese
\$48 Per Person
- **Grilled Herb Marinated Chicken Breast**
Soft Polenta, Apple & Arugula Salad
\$48 Per Person
- **Seared Ahi Tuna**
Quinoa, Heirloom Tomato, Cucumber, Greens, Shoyu Vinaigrette
\$55 Per Person
- **Roasted Salmon**
Crushed Red Potatoes, Baby Spinach, Raisin Compote, Lemon Buerre Blanc
\$52 Per Person
- **Grilled Skirt Steak**
Potato Puree, Roasted Cipollini Onion, Chimichurri Sauce
\$58 Per Person
- **Chili Caramel Pork Ribs**
Cheddar Grits, Pickled Watermelon
\$53 Per Person

*A maximum of 3 Entrees can be selected. Exact counts for each entrée must be provided no later than 3 business days prior to event start date.

DESSERT

Choose one

- **Honey Lavender Crème Brûlée**
- **Berry Tartlet**
Vanilla Bean Custard, White Chocolate
- **Chocolate Cake**
Cherry Puree, Crushed Hazelnuts, Whipped Cream
- **Lemon Cheesecake**
Strawberry Compote, Pistachio

LUNCH BUFFETS

- Freshly Baked Rolls with Butter
- Organic Black Iced Tea

FIESTA

- **Jicama & Watermelon Salad**
Cilantro, Chile Greens, Citrus Dressing
- **Tortilla Soup**
- **Marinated Fajita Steak & Chicken, Peppers & Onions**
- **Refried Beans**
- **Mexican Style Rice**
- **Assorted Condiments including:**
Pico De Gallo, Lettuce, Shredded Cheddar Cheese Salsa, Fresh Guacamole, Sour Cream, & Jalapeños
- **Flour Tortillas, Corn Tortillas**
- **Fresh Churros & Flan**

\$48 Per Person

FARMERS MARKET

- **Local Mixed Green Salad**
Tomatoes, Radishes, English Cucumbers, Red Wine Vinaigrette
- **Chop Salad**
Crispy Bacon, Eggs, Bleu Cheese, Tomatoes, Corn Cilantro Buttermilk Dressing
- **Grilled Marinated Chicken**
Roasted Tomatoes, Lemon Thyme Jus
- **Local White Fish**
Grilled Asparagus, Citrus Buerre Blanc
- **Roasted Red Skin Potatoes**
Onions, Rosemary Butter
- **Warm Berry Cobbler**
Honey Whipped Cream

\$50 Per Person

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GARDEN

- **Carrot Ginger Soup**

“BUILD YOUR OWN SALAD”

- **Lettuces** *Curly Kale, Spring Mix, Romaine Hearts*
- **Toppings** *Grape Tomatoes, Cucumbers, Radishes, Cheddar Cheese, Feta Cheese, Quinoa, Candied Pecans Sunflower Seeds Olives, Pickled Onions, Dried Cranberries, Croutons*
- **Protein** *Waldorf Chicken Salad, Tuna Confit, Hard-boiled Eggs Smoked Bacon, Sesame Pressed Tofu Slaw*
- **Dressings** *Creamy Lemon Dressing, Smoked Balsamic Vinaigrette Apricot Dressing, Roasted Cipollini Vinaigrette*
- **Strawberries ‘N’ Cream**
Crushed Pistachios

\$44 Per Person

TUSCAN

- **Romaine Hearts**
Caesar Dressing, Mustard Croutons, Parmesan
- **Tri Colore Salad**
Wild Arugula, Endive, Radicchio, Candied Walnuts, Piave Cheese Lemon Vinaigrette
- **Seared Sea Bass**
Caper Relish, Shaved Fennel Salad
- **Grilled Skirt Steak**
Onion Agro Dolce, Broccolini
- **Mezzi Rigatoni**
Crushed Tomatoes, Eggplant, Spinach, Basil Pesto, Parmesan
- **Tiramisu & Cannoli**

\$52 Per Person

LUNCH BUFFETS

- Freshly Baked Rolls with Butter
- Organic Black Iced Tea

DELI BUFFET

- Chef Inspired Soup of the Day
- Organic Spring Mix Radishes, Tomatoes, Champagne Vinaigrette
- Oven Roasted Turkey, Country Ham, Pastrami, Tuna Salad
- Aged Cheddar, Swiss, Provolone
- Tomato Jam, Pickled Red Onion, Bibb Lettuce
- Smoked Honey Mustard, Herb Mayonnaise, House-Made B & B Pickles
- Local Breads
- House-Made Chips
- Fudge Brownies
- Fresh Baked Cookies

\$42 Per Person

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PRE-MADE SANDWICHES AND WRAPS

- Chef Inspired Soup of the Day
- Tomato & Cucumber Salad *Pickled Red Onions, Feta Cheese Herb Vinaigrette*
- House-Made Chips
- Lemon Bars

Select Three

- Shaved Turkey *Bacon, Lettuce, Tomato Jam, Avocado Mousse Ciabatta*
- Grilled Chicken *Fig Jam, Arugula, Provolone Cheese Artisan Bread*
- Shaved Tri-Tip *Cheddar Cheese, Horseradish Aioli, Red Onion Tomato, Baguette*
- Tuna Confit *Sliced Cucumber, Mixed Greens, Citrus Aioli, Baguette*
- Shaved Roast Pork *Ham, Mustard Aioli, Pickles, Swiss Cheese Hoagie Roll*
- Heirloom Tomato *Mozzarella, Basil, Prosciutto, Ciabatta*
- Grilled Vegetable Wrap *Romesco, Greens, Goat Cheese*
- Curried Chicken Salad Wrap *Raisins, Walnuts, Greens*
- Sesame Steak Wrap *Peanut Sauce, Cilantro Shredded Vegetables & Cabbage*

\$46 Per Person

BOXED LUNCHES

- Choice of (3) Pre-made Sandwiches
 - Whole Fruit, Kettle Chips, Fresh Jumbo Cookies
 - Kale & Quinoa Salad
 - Assorted Condiments
 - (1) Soft Drink
- Other Beverages are available A La Carte

\$40 Per Person