

{ basic } catering



## picnic menus

Drop-off picnics are designed for self-service. Most of the items are delivered room temperature, ready-to-eat direct to your picnic site. This is the most economical way to serve. If you would like our staff to serve buffet style, please ask one of our consultants for pricing. Prices are based on a minimum of 30 guests are served on disposable platters or chafers. All prices include disposable plates and tableware and minted lemonade. Individual picnic baskets are available at an additional charge.

### the all-american picnic

{ \$29½ } per person

artisan cheese & crudités plate / crackers, bread & herb dip  
crispy fried buttermilk chicken / sweet honey mustard sauce  
red potato salad / celery, radishes, scallions, dill mayonnaise  
buttermilk biscuits / orange blossom honey  
grilled vegetable salad / balsamic drizzle  
basket of red delicious apples  
strawberry & rhubarb tartlets / cinnamon crème fraiche

### the tuscan picnic

{ \$31½ } per person

artisan cheese & crudités plate / crackers, bread & herb dip  
prosciutto & rosemary pesto stuffed chicken breast / roasted potatoes  
cheese tortellini salad / basil, sun dried tomato vinaigrette  
grilled vegetable salad / balsamic drizzle  
focaccia bread  
meyer lemon pound cake / orange crème fraiche

### the caribbean picnic

{ \$31½ } per person

artisan cheese & crudités plate / crackers, bread & herb dip  
red stripe marinated bbq shrimp skewers  
jerk marinated chicken breast / guava soy glaze  
mango, endive & grilled pineapple salad  
cornmeal-cumin cornbread squares  
blueberry-orange blossom upside down cake

### the garden picnic

{ \$29½ } per person

cold carrot soup / cilantro-chili salsa  
asian pear & watercress / shredded beets, celery root & daikon radish, sesame dressing  
blood orange bbq glazed smoked tempeh  
grilled vegetable salad / balsamic drizzle  
rosemary raisin rolls  
basket of red delicious apples  
apricot-pistachio frangipane tart

7.75% sales tax is added to all pricing

### beverages

all beverages come with the appropriate style disposable cups

Coke Products (whole cases only)	{ \$18/case }
Red Apple Iced Tea	{ \$35/gallon } 15 servings
Coffee (regular or decaffeinated)	{ \$35/gallon } 15 servings
Beer & Wine Service	Call for Rates
Bottled Water	{ \$1¼ each }

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### fine print

- Delivery within the Santa Barbara, Goleta and Carpinteria area is included. An additional fee will be charged for delivery outside of these areas.
- The client is responsible for providing an on-site contact to meet at contracted delivery time.
- The client is responsible for providing a table on which to place the food.
- China, silver, glassware and linens are available to rent through an independent rental company. Basic Catering will arrange for rentals for a \$100 consulting fee.
- Inclement weather is at the risk of the client.
- A \$250 non-refundable deposit will reserve the date.
- Final guest count is due 5 days prior to the event.
- Full payment is required five days prior to the event date based on the final guest count.
- In the event of a cancellation within 5 days of the event, 50% of the total estimated bill will be charged.
- Food should be served within 2 hours of delivery time if not refrigerated.
- The client is responsible for all event related refuse and left over food.

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### a la carte items

These items can only be purchased to augment one of the above packages  
Unless otherwise stated prices are per person, minimum order for 30 guests

artisan cheese & crudités plate / crackers, bread & herb dip	{\$4}
asian pear & watercress / beets, celery root & daikon radish, sesame dressing	{\$3}
basket of red delicious apples	{\$2}
cold carrot soup / cilantro-chili salsa	{\$3}
cheese tortellini salad / basil, sun dried tomato vinaigrette	{\$3}
grilled vegetable salad / balsamic drizzle	{\$3}
mango, endive & grilled pineapple salad	{\$4}
red potato salad / celery, radishes, scallions, dill mayonnaise	{\$3}
blood orange bbq glazed smoked tempeh	{\$5}
jerk marinated chicken breast / guava soy glaze	{\$6}
red stripe marinated bbq shrimp skewers	{\$7}
proscuitto & rosemary pesto stuffed chicken breast / roasted potatoes	{\$6}
crispy fried buttermilk chicken / sweet honey mustard sauce	{\$6}
cornmeal-cumin cornbread squares	{\$1½}
rosemary raisin rolls	{\$1}
buttermilk biscuits / orange blossom honey	{\$2}
focaccia bread	{\$1½}
apricot-pistachio frangipane tart	{\$4}
blueberry-orange blossom upside down cake	{\$4}
meyer lemon pound cake / orange crème fraiche	{\$4}
strawberry & rhubarb tartlets / cinnamon crème fraiche	{\$4}