



complete meals (prix fixe)

These menus are designed for ease of ordering and include complete meals for your convenience. Pricing is based on the menus as they have been designed; therefore we request that no substitutions be made.

Menus are priced per person; minimum of six orders per menu.

- i. **{ \$49} FORMAL BUFFET**
 harvest salad / baby spinach, dried fruits, red onions, gorgonzola, cider vinaigrette
 asiago & feta stuffed chicken / smoked tomato coulis
 roasted salmon / crushed peanuts, thai red curry sauce
 or
 mustard & herb crusted tenderloin / spicy tomato chutney
 orecchiette / basil pesto, toasted pine nuts, asparagus, feta
 roasted asparagus / shaved parmesan, toasted garlic
 ricotta, spinach, parmesan muffins
 cognac apple streusel crostade / candied ginger whipped cream
- ii. **{ \$45} FORMAL PLATED**
 blue crab & spinach salad / maytag blue cheese, roma tomatoes, fresh basil, tequila-lime vinaigrette
 rack of lamb / moroccan gremolata, mint shallot reduction
 spicy cous cous / orange zest, toasted pecans
 haricots verts / toasted hazelnuts & vanilla
 potato-gruyere biscuits
 individual apricot tarts / pistachio-almond frangipane, pistachio cream
- iii. **{ \$36} CASUAL PLATED**
 hearts of romaine caesar salad / aged parmesan, peppered croutons
 mustard-hazelnut crusted halibut
 basmati rice pilaf / golden raisins, toasted pistachios
 roasted baby vegetables
 ciabatta rolls
 individual spiced pumpkin cheesecake / candied pumpkin seeds
- iv. **{ \$31} CASUAL PLATED OR BUFFET**
 marmalade mustard glazed chicken breast / cranberry conserve
 or
 roasted pork tenderloin / dried fruit & port compote
 wild rice & toasted almond cakes
 savory spinach gorgonzola gratin / caramelized onions
 rosemary raisin rolls
 pastry wrapped pear / stuffed with roquefort & walnuts
- v. **{ \$29} CASUAL BUFFET OR COCKTAIL PARTY**
Minimum order of ten.
 butternut squash soup / caramelized shallots
 minted cous cous salad / orange dressing, dried apricots & cranberries
 mini turkey & beef sandwiches / sage aioli & cranberry conserve
 blue cheese, walnut, caramelized onion tartlets / balsamic reduction
 sherry crab fondue / fresh vegetable crudites
 farfalle / parmesan, citrus zest, chives
- vi. **{ \$27} CASUAL BUFFET**
 chopped endive & apple salad / cranberry port vinaigrette, peppered pecans, gorgonzola
 rosemary & thyme focaccia
 gingered beef & shiitake mushroom stew
 brown butter rice pilaf
 roasted broccoli / feta, picholine olive vinaigrette
 banana brioche bread pudding / butterscotch sauce



fine print

- 🌐 All food will come packaged in disposable containers with reheating instructions where applicable.
- 🌐 Food can be plattered on Quantum Boxed buffetware for an additional \$25, arrangements must be made for accessible pick-up time.
- 🌐 Delivery & simple set-up within Santa Barbara (10 miles from Mondial) is \$25. Please ask for a quote for other locations.
- 🌐 Plastic plates, plastic ware and napkins can be provided by \$1.50 per guest.
- 🌐 Service is available upon request.
- 🌐 Beverages are available upon request.
- 🌐 Please see ordering guidelines & policies for general Quantum boxed Info.