

# Lazy Acres Market Catering Menu

## Montecito

### Hand Passed Hors d'oeuvres

#### **Belgian Endive**

Stuffed with smoked salmon chive mousse and capers.

#### **Stuffed Mushrooms**

With sundried tomato pesto.

#### **Brandied Blue Cheese, Walnut and Pear Crostini**

Sweet and savory, crostini with brandied blue cheese, thinly sliced pear and toasted walnuts.

### Three Course Dinner

#### **Crab Cakes**

Blue crab meat served with remoulade sauce.

#### **Organic Field Greens Salad**

Blue cheese, organic carrots, shaved red onions and organic tomatoes with fig vincotto vinaigrette.

#### **Filet Mignon**

10 oz. marinated and grilled to perfection with wild mushroom demi glace. Served with au gratin potatoes and grilled asparagus.

## San Ysidro

### Hand Passed Hors d'oeuvres

#### **Sushi**

Veggie and avocado roll served with pickled ginger and fresh wasabi.

#### **Phyllo Cups**

Spinach, feta, and pine nuts baked in a delicate phyllo pastry.

#### **Potato Cake**

Mini potato pancakes with applesauce and sour cream.

### Three Course Dinner

#### **Spinach Salad**

Baby organic spinach, carrots and roasted beets with cilantro lime vinaigrette.

#### **Southwestern Tomatillo Risotto**

Organic tomatoes, white corn, tomatillos, roasted poblano and cotija cheese.

#### **Santa Barbara Lobster\***

Fresh local lobster grilled over open fire with drawn butter and grilled artichoke.

*\*Available seasonal*

## Santa Barbara

### Hand Passed Hors d'oeuvres

#### **Vietnamese Vegetable Spring Rolls**

Saifun noodles with bean sprouts, organic carrots, roasted peppers, squash and fresh herbs with a spicy peanut dipping sauce.

#### **Mini Risotto Balls**

With wild mushroom and parmesan cheese.

#### **Pizzettes**

Two-bite pizzas.

### Three Course Dinner

#### **Tequila Roasted Shrimp**

Tequila marinated shrimp served with chipotle aioli.

#### **Spinach Strawberry Salad**

Organic spinach with fresh strawberries, hearts of palm and toasted walnuts in sweet onion poppy seed vinaigrette.

#### **Stuffed Chicken Florentine**

With spinach, mushrooms, and ricotta cheese topped with a creamy pan sauce. Served with organic mashed potatoes and roasted vegetable medley.

## Butterfly Beach

### Hand Passed Hors d'oeuvres

#### **Bruschetta**

Toasted ciabatta slices kissed with olive oil and garlic, accompanied with organic tomatoes, fresh basil and balsamic vinaigrette.

#### **Stuffed Mushrooms**

With sundried tomato pesto.

#### **Duck Tostada**

Ancho cumin rubbed duck breast with roasted corn pico de gallo.

### Three Course Dinner

#### **Seared Ahi Tuna**

Asian slaw on crispy wonton and wasabi cream.

#### **Caesar Salad**

Romaine lettuce, fire roasted peppers, Caesar dressing, shaved Parmigiano-Reggiano and seasoned croutons.

#### **Salmon Fillet**

Fresh wild caught salmon fillet poached in white wine and herbs, with a creamy dill sauce. Served with wild rice mushroom pilaf, and sautéed spinach with garlic.