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Banquet Dinner Menus



Dinner Banquet Menus

DINNER BANQUET MENU PRICING

All arranged dinner banquet menus, for parties of 18 or more, have a minimum of \$35 per person on the food, plus beverages, tax, and 20% gratuity. We offer 3 and 4 course menus in a variety of price ranges- please call for pricing.

MENU OVERVIEW

The way our banquet menu generally works is:

Appetizers (4 Course menu only)

We pick 2 finger food appetizers, to be either passed (when space permits and private) or placed on tables on platters, family-style, to share. This is enough to provide a taste of each, served promptly at the beginning of service as an accompaniment to the drinks, and without requiring any decision on the part of your guests. As such, it makes a nice welcoming gesture, satisfying but not filling.

Salad:

We generally serve a salad course, either to start or as a second course, depending on the menu chosen. Our salad is the Gourmet Mixed Greens with Tomatoes and Toasted Pine nuts with our Herb Vinaigrette.

Entrees:

3-4 choices, with options varying depending on the menu chosen.

Dessert:

We offer 2 choices, the Like Water for Chocolate Surprise, and the Tahitian Vanilla Bean Crème Brûlée.

The items available for appetizers are listed below:

DINNER APPETIZER SELECTIONS

(Choose 2)

Curry Vegetable Puff Pastry Empanadas

With a mild Jalapeno Cilantro Aioli (House Specialty)

Shredded Phyllo Wrapped Flash Fried Fresh Tiger Prawns

With a Coconut Curry Sauce (House Specialty)

Fresh Ahi Tartare

On fresh sliced Cucumber with a Homemade Chipotle Aioli

Wild Mushroom Risotto Crab Cakes

With a Roast Red Pepper Aioli

Smoked Chicken and Mozzarella Quesadillas

With a fresh Avocado Salsa

Wild Mushroom and Goat Cheese Tartlets

With Fresh Herbs, fresh Grated Parmigiano Reggiano, and drizzled with Truffle Oil

Our three basic banquet menus are listed below.

Please call for pricing.

Four Course Menu #1

To create a 3 course menu you may omit appetizers

Congratulations Mary and Jim

March 19, 2012

WINES

Ramey Chardonnay (Hyde Vineyard) 2009

Caymus Cabernet Sauvignon 2008

APPETIZERS

Curry Vegetable Empanadas

With a Mild Jalapeno Cilantro Dipping Sauce

Shredded Phyllo Wrapped Flash Fried Fresh Tiger Prawns

With a Coconut Curry Dipping Sauce

SALAD

Mixed Gourmet Greens

With Fresh Tomatoes, Roasted Pine Nuts, and an Herb Vinaigrette

MAIN COURSES

Wild Mushroom Stuffed Chicken Breast on Fresh Herb Risotto

With a Roasted Tomato Marsala Cream Sauce and Fresh Grated Parmigiano Reggiano

Homemade Basil Fettuccine with Sautéed Tiger Prawns

With Homemade Pesto, Tomatoes, Fire Roasted Red Peppers and Smoked Mozzarella Cream Sauce

Vegetable Napoleon with a Gorgonzola Potato Cake and Wild Mushrooms

With Grilled Portobello Mushroom, Grilled Eggplant, Sautéed Garlic Spinach,
Grilled Polenta and a Roasted Tomato Sauce

DESSERT

Tahitian Vanilla Bean Crème Brûlée

“Like Water For Chocolate” Surprise with a fresh Raspberry Coulis

Four Course Menu #2

To create a 3 course menu you may omit appetizers

Congratulations Tara and Steve

May 5, 2012

WINES

Ramey Chardonnay (Hyde Vineyard) 2009

Caymus Cabernet Sauvignon 2008

APPETIZERS

Curry Vegetable Empanadas

With a Mild Jalapeno Cilantro Dipping Sauce

Shredded Phyllo Wrapped Flash Fried Fresh Tiger Prawns

With a Coconut Curry Dipping Sauce

SALAD

Mixed Gourmet Greens

With Fresh Tomatoes, Roasted Pine Nuts, and an Herb Vinaigrette

MAIN COURSES

Bacon Wrapped Slow Roasted Free Range Cornish Game Hen

With a Sundried Cherry stuffing, Whipped Yukon Gold Potatoes,
Sautéed Vegetables Finished with a Wild Mushroom Marsala Sauce

Lemon Grass Crusted Fresh Salmon Filet with a Thai Curry Sauce

With Sautéed Julienne Vegetables and a Caramelized Apple and Orange Zest Basmati Rice

Marinated and Grilled "Flat Iron" Steak with Gratin Potatoes

With Sautéed Fresh Vegetables and a Pancetta Cipollini Onion Sauce

DESSERT

Tahitian Vanilla Bean Crème Brûlée

"Like Water For Chocolate" Surprise with a fresh Raspberry Coulis

Four Course Menu #3

To create a 3 course menu you may omit appetizers

Happy Birthday Christie and John

December 30, 2011

WINES

Ramey Chardonnay (Hyde Vineyard) 2009

Caymus Cabernet Sauvignon 2008

APPETIZERS

Curry Vegetable Empanadas

With a Mild Jalapeno Cilantro Dipping Sauce

Shredded Phyllo Wrapped Flash Fried Fresh Tiger Prawns

With a Coconut Curry Dipping Sauce

SALAD

Mixed Gourmet Greens

With Fresh Tomatoes, Roasted Pine Nuts, and an Herb Vinaigrette

MAIN COURSES

Herb Grilled Filet Mignon

With Whipped Truffle Butter Yukon Potatoes and a Port Wine-Marsala and Wild Mushroom Cream Sauce

Macadamia Crusted Fresh Alaskan Halibut with an Orange Citrus Sauce

On Truffle Butter Whipped Potatoes, and finished with a Fresh Mango Salsa

Lemon Grass Crusted Fresh *King* Salmon w/Thai Curry Sauce (Local's Favorite)

With Sautéed Julienne Vegetables and an Apple and Orange Zest Basmati Rice

(Choose this or Halibut but not both)

Grilled Berkridge Farms "Kurobuta" Pork Loin on an Asparagus Truffle Butter Sauce

With Whipped Yukon Potatoes and a Warm Mushroom and Sweet Onion Relish

DESSERT

"Like Water for Chocolate" Surprise with a fresh Raspberry Coulis

Tahitian Vanilla Bean Crème Brûlée