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Banquet Lunch Menus



Lunch Banquet Menus

LUNCH BANQUET MENU PRICING

All arranged lunch banquet menus, for parties of 18 or more, have a minimum of \$17.50 per person on the food, plus beverages, tax, and 20% gratuity. We offer 2 and 3 course menus in a variety of price ranges- please call or email for pricing.

MENU OVERVIEW

Appetizers will be listed first, followed by Desserts, and then Entrée selections.

APPETIZER SELECTIONS

You may add appetizers to your prix fixe menu as part of a 2 or 3 course menu

We pick 2 finger food appetizers, either passed (if private room) 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 drinks, and without requiring any decision on the part of your guests. As such, it makes a nice welcoming gesture, satisfying but not filling.

(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 Ahí Tartare

On fresh sliced Cucumber with a Homemade Chipotle Aioli

Wild Mushroom Risotto Crab Cakes

With a Roasted 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

DESSERT SELECTIONS

You may add desserts to your prix fixe menu as part of a 2 or 3 course menu

The following two desserts are both available on the prix fixe menu.

DESSERT

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

Tahitian Vanilla Bean Crème Brûlée



Our two basic banquet menus are listed below.

Please call for pricing.

Sample Menu #1

To create a 2 or 3 course menu you may add appetizers and/or desserts

Congratulations Mary and Jim

March 19, 2015

MAIN COURSES (Choose 3-4)

Smoked Chicken and Avocado Sandwich on Fresh Baked Focaccia
With Fresh Tomato, Gourmet Greens and Our Roasted Garlic Mayonnaise

Tri Tip wrap with a Spicy Tomato Salsa, Avocado, Gorgonzola Dressing and Field Greens
OR

Grilled Tri Tip Salad with Cilantro Pesto Vinaigrette on Gourmet Mixed Greens
With Avocado, Roast Red Peppers, fresh Tomatoes and a Homemade Horseradish Cream

Black Pepper Crusted Seared Rare Ahi Tuna Salad on an Amazuke Ginger-Cucumber Salad
With Crispy Won Tons and a Wasabi Cream

The opal Chinese Chicken Salad Grilled Chicken tossed with Napa and Purple Cabbage,
With Romaine Lettuce, Mandarin Oranges, Toasted Almonds, Crispy Noodles,
Black Sesame Seeds and our Asian Sesame Dressing

Chicken Scallopini Rolled with Goat Cheese and Pesto on Fresh Arugula & Watercress
With Avocado, Red Tomatoes and our Herb Vinaigrette

The Vegetarian Gourmet Sandwich on our Fresh Baked Focaccia
With Fresh Mozzarella, Roasted Eggplant, Roasted Tomatoes and Fire Roasted Red Peppers,
Gourmet Greens, and Our Roasted Garlic Mayonnaise

Lunch Includes one of the following Non-Alcoholic Beverages:

Coke, Diet Coke, or Sprite
Fresh-Brewed Black Jasmine Iced Tea,
Premium Regular and Decaf Coffee

Please ask our Event Coordinator for any changes to your menu

Sample Menu #2

To create a 2 or 3 course menu you may add appetizers and/or desserts

Happy Birthday Christie and John

December 30, 2014

MAIN COURSES *(choose 3-4)*

Vegetable Napoleon with a Gorgonzola Potato Cake and a Roasted Tomato Sauce
With Grilled Portobello Mushroom, Grilled Eggplant, Sautéed Garlic Spinach, and Grilled Polenta

Wild Mushroom Stuffed Chicken Breast on Fresh Herb Risotto
With a Roasted Tomato Marsala Cream Sauce and Fresh Grated Parmigiano Reggiano

Lemon Grass Crusted Fresh Salmon Filet with a Thai Curry Sauce (Local's Favorite)
With Sautéed Julienne Vegetables and an Apple and Orange Zest Basmati Rice

Pesto Sautéed Bay Scallops Salad with Toasted Pine Nuts and Parmesan
On a Baby Spinach Salad, tossed with our Garlic Dressing

Shredded Phyllo Wrapped Tiger Prawns Flash Fried with a Coconut Curry Dipping Sauce
On Napa Cabbage Salad with Mandarin Oranges, Toasted Almonds,
Julienne Vegetables and our Sesame Asian Vinaigrette

Warm Seafood Salad on Baby Spinach and Gourmet Greens
With Fresh Sautéed Roma Tomatoes, Fresh Cilantro and Our Roasted Garlic Dressing

Lunch Includes one of the following Non-Alcoholic Beverages:

Coke, Diet Coke, or Sprite
Fresh-Brewed Black Jasmine Iced Tea
Premium Regular and Decaf Coffee

Please ask our Event Coordinator for any changes to your menu