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Banquet Dinner Menus



Dinner Banquet Menus

DINNER BANQUET MENU PRICING

All arranged dinner banquet menus, for parties of 17 or more, have a minimum of \$39 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 and our Herb Vinaigrette.

Entrees:

3 choices

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)

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 Maria and James

March 19, 2019

WINES

(Choose 2 Selections from our wine list)

APPETIZERS

Smoked Chicken Chipotle Quesadilla

With Smoked Mozzarella, Mild Anaheim Chiles, and a Fresh Avocado Salsa

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

Grilled Chicken with Sautéed Wild Mushrooms

On Herb Risotto with Seasonal Vegetables and a Light Tomato Marsala Cream

Homemade Basil Fettuccine with Sautéed Tiger Shrimp

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, 2018

WINES

(Choose 2 Selections from our wine list)

APPETIZERS

Wild Mushroom and Goat Cheese Tartlets

With Fresh Herbs and Drizzled with Truffle Oil and a Balsamic Reduction

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

Opal Arborio Risotto

Sautéed Wild Mushrooms, Fresh Asparagus, Artichoke Hearts, Toasted Walnuts,
Fresh Grated Parmigiano Reggiano Cream, Truffle Oil

Lemon Grass Crusted Fresh Salmon Filet with a Thai Curry Sauce

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 Elizabeth and Samuel

December 30, 2017

WINES

(Choose 2 Selections from our wine list)

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

Lemon Grass Crusted Fresh Wild King Salmon with Thai Curry Sauce (Local's Favorite)

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

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