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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, 2018

### MAIN COURSES (Choose 3 items)

#### Smoked Chicken and Avocado Sandwich

Campari Tomatoes, Mixed Greens, Homemade Garlic Aioli, Fresh Baked Focaccia Roll

#### Grilled Eggplant and Grilled Portobello Mushroom Salad

Mixed Greens, Cilantro Infused E.V. Olive Oil, and Goat Cheese Pesto Crostini

#### Homemade Basil Fettuccine with Sautéed Chicken

Homemade Pesto, Tomatoes, Roasted Red Peppers, Smoked Mozzarella Cream Sauce

#### Pesto Sautéed Bay Scallops Salad with Toasted Pine Nuts and Parmesan

Baby Spinach Salad, Homemade Roasted Garlic Dressing

#### Black Pepper Crusted Seared Rare Ahi Tuna Salad

Amazuke Ginger-Cucumber Salad, Crispy Won Tons, Wasabi Cream

#### The opal Chinese Grilled Chicken Salad

Romaine Lettuce, Napa and Purple Cabbage, Mandarin Oranges, Toasted Almonds, Crispy Noodles, Black Sesame Seeds and our Asian Sesame 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



## *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, 2018

### MAIN COURSES (choose 3 items)

Arborio Risotto with Wild Mushrooms and Fresh Asparagus  
Artichokes, Toasted Walnuts, Fresh Grated Parmigiano Reggiano Cream

Sautéed Chicken on Penne Pasta with a Homemade Chipotle Cream  
Caramelized Onions, Tomatoes, Roast Red Peppers, Basil, Fresh Grated Parmigiano Reggiano

Grilled Chicken Marsala with Sautéed Wild Mushrooms  
Herb Risotto, Seasonal Vegetables, Tomato Marsala Cream Sauce

Pan Seared Fresh Wild Red Deepsea Crab Cake on a Sesame Beurre Blanc  
Wasabi Cream, Fresh Mango Salsa and Crispy Potato Strings

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

Homemade Basil Fettuccine with Sautéed Tiger Shrimp  
Pesto, Tomatoes, Fire Roasted Red Peppers and Smoked Mozzarella Cream Sauce

Warm Seafood Salad on Baby Spinach and Mixed Greens  
Fresh Sautéed Tomatoes, 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