


SBUSD Catering Menu

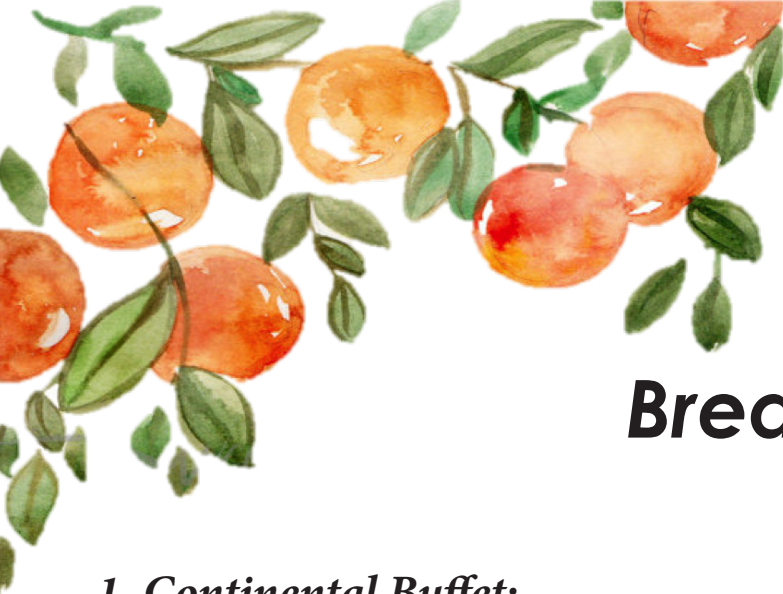


Fresh, delicious, local food for any event!

Nancy Weiss
Director of Food Services
P: (805) 963-4338 x 6387 /
C: (805) 896-0687
Fax: (805) 962-7835
nweiss@sbunified.org

SANTA BARBARA UNIFIED
SCHOOL DISTRICT
Food Service Department
724 Santa Barbara St.
Santa Barbara, CA 93101
www.sbunified.org





Breakfast

1. Continental Buffet:

Seasonal fruit, butter, jams, & honey

- Homemade muffins
- Breakfast breads
- Croissants
- Conchas
- Pastries

2. Frittata

Seasonal fruit, buttermilk biscuit, butter, jam, & honey

A. Traditional: Bacon, spinach, & Gruyere cheese

B. Vegetarian: Tomatoes, spinach, mushroom, basil, & jack cheese

3. Breakfast Burrito:

Seasonal fruit

A. Soyrito (vegetarian chorizo): Eggs, onions, potatoes, & jack cheese

B. Ham: Eggs, spinach, grilled onions, & cheddar cheese

C. Chile: Eggs, pasilla chilies, potatoes, onion, & queso fresco





Appetizers

1. ***Bountiful Grazing Table:*** Artesian bread, crackers, anti- pasta of dry salami, smoked turkey, pickled & fresh vegetables, assorted dips and mustards, olives & nuts, & fresh seasonal fruit with mint & yogurt
2. ***Kalhua Roast Pork Sliders:*** BBQ style shredded pork, & crispy onions on a sweet bun
3. ***Balsamic Roasted Vegetable Rolls:*** Lavosh style, lemon-basil, & olive oil drizzle
4. ***Grilled Salmon:*** Sesame ginger glazed on cucumber rounds
5. ***Classic Greek Spanakopita:*** Spinach & feta in phyllo pastry
6. ***Grilled Sirloin (rare):*** Bourbon glazed onion marmalade on crostini
7. ***Fiesta Ceviche:*** Mild white fish lime, jalapeño, and papaya served with corn chips
8. ***Thai Coconut Chicken Skewers:*** Traditional peanut dipping sauce
9. ***Roasted Baby Red Potatoes:*** Served with sour cream & dill
10. ***Caponata of eggplant:*** Sweet peppers & zucchini on crisp pita
11. ***Mini Quiche Lorraine:*** Bacon, spinach, & mushroom





Lunch or Dinner

Sandwich Buffet:

Includes choice of one salad, chips, & cookie or brownie

Salad options: green , Caesar, potato salad or coleslaw

10 guests or less: choose 2 sandwiches

11 or more guests: choose 3-4 sandwiches

- 1. Turkey & Swiss:** tomatoes, cucumbers, & greens with basil-lemon aioli on ciabatta roll
- 2. Traditional Italian Sub:** turkey, salami, ham, provolone, pepperoncini, red onion, tomatoes, lettuce, mayo, mustard on a sub roll. Served with oil & vinegar on the side
- 3. Mediterranean:** smoked turkey, tomatoes, tapenade of olives, capers, red onions, sun dried tomatoes, & feta cheese on a ciabatta roll
- 4. Grilled Veggie:** eggplant, zucchini, tri-colored bell peppers, onions, & provolone cheese on a ciabatta roll
- 5. Grilled Chicken or Tri Tip Torta:** roasted onion & pasilla chilies, tomatoes, & jack cheese with pasilla aioli served on a traditional bolillo roll
- 6. Roast Beef:** red onion, tomatoes, greens, & cheddar cheese with horseradish aioli on sourdough bread
- 7. Tuna Salad:** greens, tomatoes, & red onion on 9 grain bread
- 8. Egg Salad:** red onions & tomatoes on 9 grain bread
- 9. Chicken Salad:** red onions & tomatoes on ciabatta





Hot Entrées

Choice of rice, potatoes, or pasta, & seasonal vegetables

1. **Lemon Herb Chicken:** marinated & grilled
2. **Baked Free Range Chicken:** served with a rosemary apricot glaze
3. **Macadamia Nut Crusted Sea bass/Halibut/Snapper:**
(seasonal availability) served with ginger-lime Beurre Blanc
4. **Grilled Marinated Tri Tip:** Portobello mushroom- Cabernet reduction
5. **Slow Roasted Pork Carnitas:** tomatillo, pineapple, & avocado salsa
6. **Tostada Bar:** chicken *or* pork chili verde, beans, rice, shredded lettuce, queso fresco, pico de gallo, sour cream, & lime
7. **Pasta Bar:**
Choice of green salad with ranch & Italian dressings OR Caesar salad & artisan bread

Pasta: penne, spaghetti, & Rotelli

Sauce: Alfredo, marinara, & bolognese

Grilled chicken, meatballs, roasted vegetables, & Parmesan





Fresh Salad Bars

Served with artisanal bread, butter, & fruit

- 1. *Mediterranean:*** Greens, grilled chicken, red onions, Kalamata olives, sun dried tomatoes, garbanzo beans, cucumber, & feta cheese with a lemon balsamic dressing
- 2. *Asian:*** bok choy, spinach, grilled chicken, marinated cucumbers, bean sprouts, shredded carrots, green onions, water chestnuts, red peppers, crispy rice noodles, sweet & sour coleslaw, & toasted peanuts with a sesame vinaigrette dressing
- 3. *Classic Cobb:*** romaine, bacon, grilled chicken, eggs, avocado, red onion, tomatoes, blue cheese, & crutons with ranch & Italian dressing
- 4. *Fiesta:*** Choice of tri tip or grilled chicken, black beans, toasted hominy, jicama, tomato, sweet corn, diced tri-colored bell peppers, pico de gallo, and queso fresco with a creamy cilantro dressing





Sides

Beverages

Coffee/Tea Service

Orange Juice

Seasonal Fresh Fruit Agua Fresca

Iced Tea

Lemonade

Water: Spa, bottled, Igloo

Misc.

Side salads: green, Caesar, fruit, potato, coleslaw, or pasta

Roasted vegetables

Quinoa, rice, or pasta

Seasonal fruit, whole, or platter

Chips, variety (bag)

Cookie or Brownie

Assorted breakfast/snack breads





Ordering With Us

We are committed to delivering high quality, fresh, seasonal, delicious, & local products. We source organically and locally as much as possible, and prepare every item with love and attention. Hiring the Santa Barbara Unified School District catering team supports healthy meals for Santa Barbara youth, provides fair wages and health benefits for staff, & keeps funds in our local economy. You will experience the same quality that we produce for over 8,500 hundred students and faculty; healthy, wholesome, and delicious.

Thank you for your generous support,
SBUSD Food Services

Prices are per person and include: food, service-ware, drop off and/or pick up, & labor

All orders must be placed by 12:00pm 48 hours prior to delivery of order

Please call for pricing

