



COURTHOUSE DISTILLERY & EVENTS

CATERING MENU

1114 State St., Santa Barbara, CA

BREAKFAST BUFFETS

ALL-AMERICAN BREAKFAST *\$27 per person*

Selection of Freshly Squeezed and Chilled Fruit Juices, Coffee & Hot Tea Service
Scrambled Eggs, House Smoked Bacon, Chicken Apple Sausage Links, Breakfast Potatoes,
Fresh Seasonal Fruit, Sourdough & English Muffins.

EXECUTIVE CONTINENTAL *\$21 per person*

Selection of Freshly Squeezed Juices, Fresh Fruit Infused Water, Coffee & Hot Tea Service,
Assortment of Toast & Pastries, Seasonal Fruit & Berries, Coconut Yogurt, House Made
Granola

CALIFORNIA BREAKFAST *\$29 per person*

Selection of Freshly Squeezed and Chilled Fruit Juices, Coffee & Hot Tea Service

Seasonal Veggie Scramble

Avocado Toast- Cherry Tomato, Red Onion, Micro Greens, Feta, Radish, Pumpkin Seeds,
Lemon Oil

Sweet Potato Hash- Chimichurri, Red Onion, and Cotija Cheese
Fresh Seasonal Fruit & Berries

BRUNCH LIBATIONS ADD-ONS

MIMOSA BAR

\$12 per person per 2 hours

Brut, Lavender Lemonade, Grapefruit Juice, Orange Juice, Orange Slices, Strawberry Slices,
Grapefruit Slices

BLOODY MARY BAR

1st hr- \$17.50, 2nd hour- \$13.50, Add'l- \$10+ per person

Upgraded vodka available for an extra charge.

House Made Bloody Mix, House Vodka, Salt & Tajin, Tapatio, Green Olives, Blue Cheese
Stuffed Olives, Lemons & Limes, Celery, Bacon, Shrimp

Prices of all food options are assuming a minimum of 25 attendees. If you are having less guests, adjustments to menu offerings will be necessary. All prices are subject to a 22% service charge and 8.75% sales tax on food and beverage. Prices are valid January 1 - December 31, 2024. Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions.

LUNCH BUFFETS

****Lunch buffets are available from 11am - 3pm****

THE LOCAL DELI **\$31 per person**

Choice of 3 Sandwiches or Wraps and 1 Premium Salad

Served with A Mix of House Made Brownies, Cookies, and Sodas.

SANDWICHES

Italian: Salami, Prosciutto, Lettuce, Tomato, Pepperoncini, Sweet Italian Pepper Spread and Red Wine Vinaigrette on a French Roll

Veggie: Roasted Sweet Potatoes, Red Bell Pepper, Spinach, Tomato, Chimichurri and Cheese on a Ciabatta. *(Vegan Option with No Cheese Available.)*

Pastrami: Gruyere Cheese, Pepperoncini Dijonaise and Pastrami on Rye Bread

Black Forest Ham: Ale Mustard, Spicy Pickles, Swiss Cheese, Lettuce, Tomato and Deli Vinegar on a Pretzel Bun

The Leftovers: Roasted Turkey, Cranberry, Stuffing, Mayo, Lettuce and Havarti Cheese on a French Roll

WRAPS

Buffalo Chicken Caesar Wrap: Buffalo Chicken, Romaine, Parmesan, Tomato, Bell Pepper and Spicy Caesar Dressing in a Flour Tortilla

Mediterranean Wrap: Falafel, Hummus, Feta Cheese, Romaine, Tomato and Garlic Tahini in a Pita Pocket

Smoked Tri-Tip: Chipotle Aioli, Pico de Gallo, Beans, Queso Fresco in a Flour Tortilla

SALADS

Courthouse Chopped Salad: Romaine, Bacon, Tomato, Green Chickpea, Carrots, Onion and Feta with a Buttermilk Herb Ranch

Chopped Kale Salad: Kale, Apple, Pear, Gold Raisin, Candied Walnuts and Goat Cheese with a Lemon Thyme Vinaigrette

Caesar Salad: Chopped Romaine Lettuce, Garlic Croutons, Pecorino Romano and Oregano with a Caesar Dressing

Mixed Greens Salad: Spring Mix, Croutons, Cherry Tomatoes, Cucumber, Feta, Radish, Sumac Vinaigrette

VIVA TACO BAR **\$35 per person**

Choice of 2 proteins: Beer Battered Cod, Carne Asada, Al Pastor Pork, Chicken Tinga and Soyrito. **Comes with:** Veggie Mix, Beans, Rice, Corn & Flour Tortillas, Salsa, Pico de Gallo, Guacamole, House Made Chips, Queso Fresco, Sour Cream and Limes. Served with a Southwest Caesar Salad, Fresh Churros, and an Assortment of Canned Sodas

SANTA MARIA STYLE BBQ **\$38 per person**

Santa Maria Tri-tip, Ranchero Beans, Pico de Gallo, Grilled Garlic Bread, Zesty BBQ Sauce, Mac & Cheese, Potato Wedges, Southwest Caesar Salad and Fresh Churros. Served with an Assortment of Canned Sodas

Prices of all food options are assuming a minimum of 25 attendees. If you are having less guests, adjustments to menu offerings will be necessary. All prices are subject to a 22% service charge and 8.75% sales tax on food and beverage. Prices are valid January 1 - December 31, 2024. Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions.

DINNER BUFFETS

THE COURTHOUSE ***Minimum 25 guests** \$60 per person*

Choice of 1 Salad, 2 Entrees, 2 Side Dishes, and 1 Dessert.

SALADS

- Courthouse Chopped Salad:** Romaine, Bacon, Tomato, Green Chickpea, Carrots, Onion, Feta, Creamy Herb Vinaigrette
- Chopped Kale Salad:** Kale, Apple, Pear, Gold Raisin, Candied Walnuts, Goat Cheese, Lemon Thyme Vinaigrette
- Mediterranean Quinoa:** Avocado, Persian Cucumber, Red Onion, Antipasto Olives, Cilantro, Parsley, Feta, Oregano Vinaigrette

ENTREES

- Roasted Air-line Chicken Breast** with Wild Mushroom Ragu
- Short Rib** with Tamarind BBQ, Green Onion
- Salmon** with Romesco, Cilantro, Lime
- Pork Chop** with a Seasonal Fruit Compote
- Stuffed Bell Pepper** with Farmers Market Veggies, Quinoa, Tarragon Pesto
(Option to Add Impossible Beef Cumbles)
- Fettuccine Alfredo** with Bacon, Peas, Parmesan, Cream

MAMA MIZZA ***Minimum 25 guests** \$52 per person*

Choice of 1 Salad, 2 Pastas, 2 Side Dishes and 1 Dessert. Served with Bread & Olive Oil. Add An Entree For An Extra \$10 Per Person.

SALADS

- Caesar Salad:** Chopped Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing
- Tri Colore:** Radicchio, Arugula, Baby Spinach, Heirloom Tomatoes, Shaved Parmesan, Balsamic Reduction, Lemon Citrus Dressing
- Arugula & Roasted Potatoes:** Arugula, Shaved Red Onion, Roasted Potatoes, Heirloom Tomatoes, Shaved Parmesan, Pine Nuts, Balsamic Vinaigrette

ENTREES

- Chicken Marsala:** Chicken Breast, Wild Mushrooms, Marsala Wine
- Salmon Piccata:** Wild Caught Salmon, Butter, Capers, Lemon, Shallots
- Braised Short Ribs:** Fresh Herbs, Red Wine Reduction
- Chicken Parmesan:** Lightly Breaded Chicken Breast, Marinara, Mozzarella, Parmesan
- Eggplant Parmesan:** Lightly Breaded Eggplant, Marinara, Mozzarella, Parmesan

ENTREES CONT.

- Portabella Mushroom Stroganoff** with Onion, Garlic, Cashews, Vegan Pasta
- SIDES**
- Mac And Cheese** with Elbow Noodles and Sharp Cheddar Mornay
- Butter Whipped Yukon Gold Potatoes**
- Twice Baked Potato** with the Works
- Farmer's Market Veggie Rice Pilaf**
- Kung Pao Brussels** with Chile, Sesame, and Garlic
- Roasted Sweet Potato** with Chimichurri, Avocado, and Red Onion
- Broccolini Al Limon** with Garlic, Lemon, and Fancy Salt
- Green Bean Almondine** with Brown Butter, Almonds, Parsley, and Lemon

DESSERTS

- Flourless Chocolate Cake**
- Olive Oil Cake** with Seasonal Berries
- Classic Creme Brulee**

PASTAS

- Pesto & Smoked Chicken:** Orecchiette Pasta, Basil Pesto, Smoked Chicken, Parmesan, Cream, Pine Nuts, Pecorino
- Fettuccine Bolognese:** House Made Pasta, Pork, Beef, Garlic, Red Onion, Marinara, Chili Flakes, Pecorino, Fresh Basil
- Lemon Spaghetti:** Spaghetti, Fresh Lemon Zest, Lemon Juice, Evoo, Parmesan, Peas, Asparagus, Roasted Garlic, Fresh Basil, Romano
- Farfalla with Pink Sauce:** Farfalla Pasta, Peas, Cream Sauce, Marinara, Pecorino

DESSERTS

- Flourless Chocolate Cake:** Fresh Raspberry Glaze
- Chocolate Chip Cannoli:** Mascarpone, Chocolate, Pistachios
- Limoncello Cake:** Butter Cake, Limoncello, Mint
- Classic Creme Brulee**

Prices of all food options are assuming a minimum of 25 attendees. If you are having less guests, adjustments to menu offerings will be necessary. All prices are subject to a 22% service charge and 8.75% sales tax on food and beverage. Prices are valid January 1 - December 31, 2024. Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions.

DINNER

FAMILY STYLE DINING \$60 per person

Choice of 1 Salad, 2 Pizzas & Pastas, 1 Entree, 1 Side Dish, and 1 Dessert.
Served with Bread & Olive Oil.

SALADS

Caesar Salad: Chopped Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Tri Colore: Radicchio, Arugula, Baby Spinach, Heirloom Tomatoes, Shaved Parmesan, Balsamic Reduction, Lemon Citrus Dressing

Arugula & Roasted Potatoes: Arugula, Shaved Red Onion, Roasted Potatoes, Heirloom Tomatoes, Shaved Parmesan, Pine Nuts, Balsamic Vinaigrette

PIZZAS & PASTAS

Veggie Pizza: Pesto, Goat Cheese, Fontina, Olives, Tomatoes, Artichokes, Spinach,

Margherita Pizza: Fresh Mozzarella, Roasted Tomatoes, Marinara, Fresh Basil, Pecorino

Butternut Squash & Gorgonzola Pizza: Butternut Squash, Gorgonzola, Mozzarella, Sage, Onions, Brown Butter, Amaretto Crumbles

Pancetta & Smoked Chicken Pizza: House Smoked Chicken, Pancetta, Baby Spinach, Roasted Heirloom Tomato Sauce, Evoo, Mozzarella, Pecorino

Pepperoni Pizza: Pepperoni, Whole Roasted Garlic, Marinara, Mozzarella, Chili Oil, Pecorino

Meatball & Caramelized Onion Pizza: Meatballs, Caramelized Onions, Marinara, Ricotta, Mozzarella, Pecorino

Pesto & Smoked Chicken Pasta: Orecchiette Pasta, Basil Pesto, Smoked Chicken, Parmesan, Cream, Pine Nuts, Pecorino

Fettuccine Bolognese: House Made Pasta, Pork, Beef, Garlic, Red Onion, Marinara, Chili Flakes, Pecorino, Fresh Basil

Lemon Spaghetti: Spaghetti, Fresh Lemon Zest, Lemon Juice, Evoo, Parmesan, Peas, Asparagus, Roasted Garlic, Fresh Basil, Romano

Farfalla with Pink Sauce: Farfalla Pasta, Peas, Cream Sauce, Marinara, Pecorino

ENTREES

Chicken Marsala: Chicken Breast, Wild Mushrooms, Marsala Wine

Salmon Piccata: Wild Caught Salmon, Butter, Capers, Lemon, Shallots

Braised Short Ribs: Fresh Herbs, Red Wine Reduction

Chicken Parmesan: Lightly Breaded Chicken Breast, Marinara, Mozzarella, Parmesan

Eggplant Parmesan: Lightly Breaded Eggplant, Marinara, Mozzarella, Parmesan

SIDES

Roasted Potatoes

Sauteed Carrots

Broccolini with Roasted Garlic

Mashed Potatoes

DESSERTS

Flourless Chocolate Cake: Fresh Raspberry Glaze

Chocolate Chip Cannoli: Mascarpone, Chocolate, Pistachios

Limoncello Cake: Butter Cake, Limoncello, Mint

Classic Creme Brulee

Prices of all food options are assuming a minimum of 25 attendees. If you are having less guests, adjustments to menu offerings will be necessary. All prices are subject to a 22% service charge and 8.75% sales tax on food and beverage. Prices are valid January 1 - December 31, 2024. Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions.

DINNER

PLATED DINNER *\$75 per person*

Guests must have food selections and guest totals 10 days prior to event.

SALADS

Choice of up to 2 Salad Options

Courthouse Chopped Salad: Romaine, Bacon, Tomato, Chickpea, Carrots, Onion, Feta, Creamy Herb Vinaigrette

Chopped Kale Salad: Kale, Apple, Pear, Gold Raisin, Candied Walnuts, Goat Cheese, Lemon Thyme Vinaigrette

Caesar Salad: Chopped Romaine Lettuce, Black Garlic Crostini, Pecorino Romano, Oregano, Caesar Dressing

California Caprese Salad: Mozzarella, Basil, Tomato, Avocado, Pesto, Balsamic Glaze

Mediterranean Quinoa: Avocado, Persian Cucumber, Red Onion, Antipasto Olives, Cilantro, Parsley, Feta, Oregano Vinaigrette

DESSERTS

Choice of 1 Dessert Option

Flourless Chocolate Cake

Olive Oil Cake with Seasonal Berries

Classic Creme Brulee

Chai Tea Tiramisu

ENTREES

Choice of up to 2 Entree Options

Santa Maria Tri-tip: Pinto Beans, Salsa Fresca, Grilled Garlic Bread, Zesty BBQ Sauce

Crispy Skin Salmon: Pea Puree, Asparagus, Pearl Onion, Lemon Thyme, Pea Tendrils, Garlic Blossom

24 Hour Braised Short Rib: Garlic Mashed Potato, Carrots, Micro Greens, Demi Glaze, Herbs

Roasted Chicken: Haricot Vert, Potato Pave, Chicken Demi

Local Halibut: Cauliflower Gratin, Melted Leeks, Crispy Capers, and Chive Beurre Blanc

Portabella Mushroom Stroganoff:

Onion, Garlic, Cashews, Vegan Pasta

Pappardelle Alfredo: Prawns, Garlic, Cream, Parmesan, Fried Artichokes, Basil

GRAZING TABLES

CHEESE & CHARCUTERIE

Prosciutto, Salame, Mortadella, Cheeses (1 hard, 1 soft, 1 blue) Nuts, Honey, Whole Grain Mustard, Dried Fruits, Cornichons, Crostini

\$225 for 25 people

\$425 for 50 people

\$800 for 100 people

FRUIT DISPLAY

Assorted and Sliced Fresh Fruits & Berries

\$100 for 25 people

\$200 for 50 people

\$400 for 100 people

VEGETABLE CRUDITE

Hummus, Green Goddess Dip, Selection of Local Farmers Market Vegetables, Pita Chips, Olives

\$100 for 25 people

\$200 for 50 people

\$400 for 100 people

THE WORKS

A Mixture of All Tables to Create One Amazing Grazing Table

\$300 for 25 people

\$575 for 50 people

\$1150 for 100 people

Prices of all food options are assuming a minimum of 25 attendees. If you are having less guests, adjustments to menu offerings will be necessary. All prices are subject to a 22% service charge and 8.75% sales tax on food and beverage. Prices are valid January 1 - December 31, 2024. Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions.

ADDITIONAL

PASSED APPETIZERS

****Priced by the dozen. Minimum 2 dozen per selection. Maximum of 5 selections per event****

- Ceviche**, Mini Tostada, Avocado, Lime, Cilantro, Jalapeño \$36
- Prosciutto Crostini**, Whipped Burrata, Toasted Hazelnut, Herbs (vg option) \$31
- Wild Mushroom Arancini**, Calabrian Chili Aioli, Parmesan, Herbs \$38
- Crispy Cauliflower Cups**, Chipotle Aioli, Cilantro, Lime \$34
- Grandma’s Meatballs**, Marinara, Pecorino Romano, Parsley \$38
- Classic Sliders**, 1000isle, Tomato, Onion, Lettuce, Cheddar Cheese \$60
- Hot Chicken Sliders**, Pickle, Mayo, Lettuce \$60
- Oysters in the Half Shell** \$54
- Mini Grilled Cheese**, with Tomato Bisque Shooters \$33

- Mini Lobster Rolls**, on Hawaiian Bun \$48
- Seasonal Soup Shooters**, Tomato, Curried Butternut Squash, Gazpacho \$27
- Chicken Lollipops**, Buffalo, Korean Chili \$41
- Fried Deviled Eggs**, Chipotle Mousse, Chorizo, Serrano (veg option) \$36
- Devil’s on Horseback**, Dates, Blue Cheese, Bacon \$37
- Mini Crab Cakes**, Avocado Lime Crema \$42
- Steak Bites** Wonton, Green Onion, Sesame, Pickled Veggies \$42
- Tuna Tartare Cones**, Ginger Garlic Ponzu, Sesame, Scallions \$39

DESSERTS

****By the dozen unless specified****

- Assorted Local Pastries** \$68
- Assorted Homemade Donuts** \$55
- Miniature Cake Shots:**
Cheesecake, Red Velvet Cake, Chocolate Cake, Carrot Cake
Presented in Shot Glasses \$36
- Beignets** with Caramel, Chocolate Ganache, & Raspberry Coulis \$25

- Chocolate Covered Strawberries** \$36
- Chocolate Fondue** with Seasonal Fruits & Pound Cake \$20 per person
- Dessert Extravaganza:**
Chocolate Fountain with Marshmallows, Beignets, Pretzel Sticks, Oreos, Pound Cake, & Seasonal Fruit \$40 per person

EXPERIENCES

- Add a Carving Station:** Option of Prime Rib, Roasted Leg of Lamb, Pork Tenderloin, or Ham \$300 per hour + \$8 per person
- Create Your Own Signature Cocktail** with our Bar Team \$250
- Add a Pairing** \$10 Beer, \$12 Wine, \$15 Cocktail per person, per course
- Host an Afternoon Tea** \$80 per person, \$87 per person for Royal Tea
- Live Musician** \$400 for 2 hours *(no full bands permitted, must be approved by ownership)*

Prices of all food options are assuming a minimum of 25 attendees. If you are having less guests, adjustments to menu offerings will be necessary. All prices are subject to a 22% service charge and 8.75% sales tax on food and beverage. Prices are valid January 1 - December 31, 2024. Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions.

BEVERAGE PACKAGES

STEP 1: CHOOSE YOUR BAR

If a private bar is requested or necessary, alcohol minimum must be reached by the group for this option. Guests may pay on their own, but the host is responsible for any amount short of the minimum. Our beer taps and wine list are all rotating, so please be specific if there's anything you'd absolutely like to have for your event. We will try our best to accommodate requests. Our bottles also rotate. Please ask closer to the time of your event for an updated list. Additional liquor and wine bottles available upon request and priced individually.

CASH BAR

Guests take care of drinks on their own separate tabs

HOSTED BAR

If hosting the bar, you may choose one of our bar packages, drink tickets, or a maximum spend

BAR PACKAGES

All packages are priced per person, per hour and include unlimited drinks during those hours.

BRONZE

Includes Two Wines and All Draft Beers
1st hr-\$15, 2nd hr-\$12.50, Addtl-\$9++

SILVER

Includes Well Liquors, Two Wines and All Draft Beers
1st hr-\$17.5, 2nd hr-\$13.50, Addtl-\$10++

GOLD

Includes Call Liquors, Two Wines and All Draft Beers
1st hr-\$18.5, 2nd hr-\$14.50, Addtl-\$11++

PLATINUM

Includes Premium Liquors, Four Wines and All Draft Beers
1st hr-\$19.5, 2nd hr-\$15.50, Addtl-\$12++

If renting a room without a bar, you may add a satellite bar for \$150 set up fee and a minimum of \$1000 in alcohol purchased.
Corkage Fee \$15 per 750 ml bottle. Maximum two bottles per 8 guests.

STEP 2: SPRUCE UP YOUR BAR

Welcome Drinks

Champagne, \$6 per guest
Beer & Wine, \$10 per guest
Specialty Cocktails, \$12 per guest

Add Our Signature Cocktails

Select any 2 for your guests to choose from, \$13 each

Champagne Toast

\$6 per guest

Non-Alcoholic

Soft Drinks, Iced Tea, Mocktails
\$4 per person

Create Your Own Cocktail

Crafted with our bar team, \$250

Prices of all food options are assuming a minimum of 25 attendees. If you are having less guests, adjustments to menu offerings will be necessary. All prices are subject to a 22% service charge and 8.75% sales tax on food and beverage. Prices are valid January 1 - December 31, 2024. Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions.