

Executive Chefs Geoffrey A Boyd & Avrey Parsons-Field www.ivcatering.com 805.569.5747

Sample Menu

Rehearsal Dinner Ideas

Street Taco or Fajita Bar

Chips & Salsa Trio

salsa asada, pico-de-gallo & salsa verde

Tex-Mex Slaw

grilled corn, jicama, radish & cabbage with cilantro lime dressing

Mexican Rice

Black Beans with Charred Pasillas All the Fixin's

corn & flour tortillas, sour cream, queso fresco, cilantro & onions, lime wedges

CHOOSE

1- Street Tacos

with grilled pollo asado & pork carnitas **OR**

2- Fajitas

with fajita chicken breast and fajita veggies

Additional ideas:

Guacamole, Fajita Flank Steak, Green Chile Chicken Enchiladas

Santa Ynez Tri-Tip Barbeque

House Salad

garlic croutons & buttermilk ranch dressing

Garden Pasta Salad

Simmered-All-Day Ranch Beans

IVC Signature Beef Tri Tip

slow grilled over red oak bark & mesquite

Signature Sauce Line-up

fresh made pico de gallo, horseradish cream, chipotle boysenberry

Dinner Rolls with Butter

Additional ideas:

Corn Bread w/ Honey Butter, Citrus Garlic Chicken Drumsticks, Red Oak Grilled Baby Back Ribs

Valley Italian

Mediterranean Dips with Flatbreads & Crostini

romesco, olive tapenade, garlic hummus

Italian Greens Salad

cherry tomato, kalamata, pepperoncini, cucumber, pecorino, balsamic vinaigrette

Grilled Chicken Piccata on Fettuccine

lemon, garlic, caper, local vino, parmigiana

Roasted Cauliflower, Brussels & Carrot sage brown butter, dried cranberries

House Made Garlic & Herb Focaccia

Additional ideas:

Spaghetti Bolognese, Pesto Shrimp Linguine

Wine Country Classic

Artisanal Cheese & Charcuterie Board

Organic Field Greens Salad brittle cashew, feta, fresh berries,

fig balsamic vinaigrette

Roasted Heirloom Beets

baby spinach, fennel ceviche, pistachio

Shallot & Roasted Garlic Mashed Potatoes

crispy sage

Sangiovese Braised Beef Short Ribs

Crusty Sourdough

maldon salt butter on the side

Additional ideas:

Pan Seared Halibut, Mustard Glazed Pork Tenderloin