

WORLD FAMOUS  
*El Paseo*  
MEXICAN  
RESTAURANT

**B O O K   Y O U R   E V E N T   E A R L Y**

**El Paseo Mexican Restaurant** is a federal landmark, built in 1922, the oldest restaurant in Santa Barbara, and has been host to many of Santa Barbara's celebrations, surpassing patrons' expectations for nearly a century.

**CAPACITY ~ 275**

**E**xclusive use of the restaurant requires a sales minimum for food and beverage which does not include tax or gratuity. This is not a charge, it is a guarantee that your party will achieve this dollar amount in food and beverage sales.

**April ~ October**

Friday	\$7,000
Saturday	\$12,000
Sunday – Thursday	\$6,500
Day use till 4pm	\$5,000

**November ~ March**

Friday	\$7,000
Saturday	\$10,000
Sunday – Thursday	\$6,500
Day use till 4pm	\$5,000

**Alex Castillo is one of Santa Barbara's most talented chefs**, highly regarded within the culinary world. Señor Castillo has prepared haute cuisine for three United States presidents, many celebrities, and is now at your service for your special event.

**\$65<sup>00</sup> per Person**

***Buffet Events***

- Four House-Prepared Appetizers • One Fresh Salad • Starch, Fresh Vegetable • Three Select Entrées

***Plated Events***

- Four House-Prepared Appetizers • One Fresh Salad • Three Select Entrées

***Optional Dessert Bar***

- An optional dessert bar is available for \$10 per person, with a choice of four desserts

***Cocktail/Drink Bar***

- Your customized Drink Bar includes whatever you would like to host, all beverages charged on consumption

***Included***

Choice of linens, dance floor, exclusive use of restaurant for 6 hours or up to 11pm (Start time after 4pm on Sunday)

***Client Responsibilities***

Entertainment, DJ or Band, Centerpieces, Flowers, Candles, Escort Cards, Table Assignments and table numbers for guests, Wedding Cake, Photographer

# BANQUET MENU

## Appetizer

**Buffet:** (choice of 4)

### Blinis

with house made hummus & cucumber & toasted sesame seed

### Rice Paper Eggroll

with raw vegetables & serrano-coconut dipping sauce

### Fresh Fruit Lollipop

watermelon, mango, jicama, cucumber with tain & lime juice

### Baked Puff Pastry

filled with vegetables & cheese empanadas with pesto aioli

### Mezzo Mezzo

grilled vegetables with goat cheese crostini  
& balsamic-agave nectar

### Mexico City Street Corn

with tortilla shell, chili powder & queso fresco

### Dates Filled With Goat Cheese

wrapped with bacon & bourbon-agave glaze

### Shrimp Ceviche Tostaditos

with avocado sauce

### Ahi Tuna Sashimi

crispy wonton, mango relish & ponzu glaze

### Shrimp a la Diabla Skewers

### Smoked Salmon Roulette

with dill mascarpone cheese

### Herbs Chicken Satay with Herb ~ white wine au jus

### Fried Chicken & Waffles

chipotles syrup & whipped cream

### Chicken Tinga

with tostaditos, avocado sauce & cream

### Chicken Skewer ~ with tikka-marsala sauce

### Chicken Satay ~ with tequila BBQ sauce

### Italian Sausage, Mozzarella Cheese

in a mushroom cup with herb-mascarpone

### Filet Mignon Satay ~ with chimichurri sauce

### Beef Slider ~ with cheddar cheese & chipotle aioli

### Beef Tinga Tostadito ~ with queso fresco

## Salad

**Buffet:** (choice of 1) ~ **Plated:** (choice of 1)

### Romaine & Arugula Salad

Avocado, sundried cranberries, orange segment, red onion & toasted almonds ~ citrus vinaigrette

### Baby Spinach Salad

Candy pecan, gorgonzola cheese, tomato & tobacco onion  
~ champagne vinaigrette

### Mixed Green Salad

Shaved fennel, carrot, jicama, tomato & pumpkin seed  
~ white balsamic vinaigrette

### Crazy Caesar Salad ~ Romaine lettuce, grilled white corn,

avocado, crispy tortilla, tomato, black beans, cilantro  
queso fresco, parmesan cheese with avocado - Caesar dressing

### California Mixed Green Salad

Strawberries, orange, avocado, mango, red onion, tomato & shaved manchego cheese ~ strawberry vinaigrette

## Main Course

**Buffet:** (choice of 3) ~ **Plated:** (surf & turf) or (choice of 3)

**Petite Portobello Mushroom** stuffed with grilled vegetables,  
cheese with herb wine au jus

**Penne Pasta** with grilled vegetables, tomato, cilantro in a chipotle  
cream sauce

**Cannelloni** filled with spinach & ricotta cheese with aurora sauce  
topped with tomato concasse

**Shrimp** coconut, basil & curry sauce

**Enchiladas** filled with assortment of Mexican cheeses  
& guajillo sauce

**Shrimp** garlic marinated with spicy diabla sauce (mild)

**Salmon** with miso glaze and mango relish

**Mahi Mahi** with coconut glaze & grilled pineapple relish

**Dungeness Crab and Shrimp Enchilada**

tomatillo sauce & cream

**Chicken & Penne Pasta Pesto,**

toasted pine nuts, sundried tomato & parmesan cheese

**Chicken Cacciatori** herbs and tomato butter sauce

**Chicken** stuffed with artichokes & brie,  
red bell pepper coulis & tomato concasse

**Chicken Enchiladas** & salsa verde

**Grilled Chicken**

with mole & pico de gallo

**Crusted Paper Marinated New York**

with cognac au jus

**Braised Short Ribs**

with herbs & wine au jus

**Grilled Santa Maria Marinated Tri Tip**

with natural au jus

**Braised Pork Belly**

with citrus chutney & natural au jus

**Grilled Carne Asada**

with bell pepper & onion sauce

**Grilled Rib Eye**

champignon bordelaise sauce

## Side Dishes

**Buffet/Plated:** (choice of 1)

Assortment of mushroom risotto

Cous Cous with herbs

Cilantro and pasilla rice

Saffron Rice

Garlic Mashed Potatoes

Potato Gratin

Roasted Garlic, Rosemary & Red Potato

## Vegetables

**Sauté Vegetables** (asparagus, baby carrot, french green beans,  
zucchini & yellow squash)

**Baked Assorted Vegetables** brussels sprouts, bell pepper,  
mushrooms, carrots & butter nut squash

**Refried Black Beans**

**Pinto Beans**