

The Endless Summer bar-cafe



APPETIZER BUFFET MENU

(Minimum order of 20)

Cold Appetizers

Assorted Gourmet Cheese and Cracker Platter
Fresh Vegetable Platter with Ranch Dipping Sauce
Fresh Assorted Sliced Fruit Platter
Salsa, Guacamole and Fresh Tortilla Chips
Fresh Bruschetta & Crostini
Cold Jumbo Wild Prawn Platter with Cocktail Sauce
Sesame Crusted Seared Ahi Tuna On Crostini with Asian Slaw
Cajun Seared Ahi Tuna On Crostini with Asian Slaw
Fresh Pacific Oysters On the Half Shell

Hot Appetizers

Spicy Teriyaki or BBQ Meatballs
Roasted Garlic & Smoked Gouda Cheese Stuffed Mushrooms
Chicken Skewers with Spicy Thai Peanut Sauce
Roasted Chicken wings BBQ or Teriyaki
Teriyaki Prime Top Sirloin Skewers
Chicken or Beef Tacitos with Guacamole, Sour Cream & Salsa
Teriyaki Glazed Salmon Skewers
Crispy Calamari with Cocktail & Jalapeno Yogurt Sauce
Sautéed calamari strips with Chipotle-mayo & lemon
Popcorn Shrimp with Cocktail Sauce and Chipotle Mayo
Mini Dungeness Crab Cakes with Roasted Red Pepper Sauce

A service charge of 20% plus 8.75% tax will be added to the total on all orders

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SILVER BUFFET MENU OPTIONS

Please select two entrées and your choice of salad from the list below to create your own special occasion.

*** SALAD SELECTIONS***

Chuck's Waterfront Caesar Salad

or

Mixed baby field greens with choice of dressings

(Clam chowder or lobster bisque can be added for an additional price)

ENTRÉE SELECTIONS

HERB ROASTED CHICKEN

Whole chicken cut and roasted with herbs de Province and house seasonings

WHOLE ROASTED PRIME TOP SIRLOIN

Slow roasted with sea salt and Dijon mustard;
served with a red wine mushroom reduction on the side

FRESH POACHED SALMON

Boneless filet poached in scallions, white wine, garlic;
served with tartar sauce and lemon on the side

BAKED SALMON OR MAHI MAHI

Boneless filet seasoned, baked with butter and lemon;
served with tartar sauce and lemon on the side

CAJUN DUSTED BAKED SALMON OR MAHI MAHI

Boneless filet dusted with Cajun seasonings, baked and
served with tartar sauce and lemon on the side

PENNE PASTA MARINARA WITH MEATBALLS

Assorted seasonal vegetables sautéed in olive oil, tossed with penne pasta, freshly grated
Parmesan, cream, garlic and seasonings

PENNE PASTA MARINARA

Assorted seasonal vegetables sautéed in olive oil, tossed with penne pasta, freshly grated
Parmesan, cream, garlic and seasonings

VEGETARIAN PASTA PRIMAVERA

Assorted seasonal vegetables sautéed in olive oil, tossed with penne pasta, freshly grated
Parmesan, cream, garlic and seasonings

**All entrees are served with seasonal vegetables garlic bread or
fresh sourdough rolls & butter and a choice of the following:**

**Teriyaki rice pilaf, Yukon gold garlic mashed potatoes or
Gourmet three cheeses macaroni & cheese**

(Any number of additional sides may be added for an additional price per person per side)

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GOLD BUFFET MENU OPTIONS

Please select two entrées and your choice of salad from the list below to create your own special occasion.

SALAD SELECTIONS

Choice of one of the following:

**Chuck's Waterfront Caesar salad,
Endless Summer mixed baby field greens with choice of dressings,
Gorgonzola and candied walnut salad with pears and mixed greens
tossed with a light vinaigrette**

ENTRÉE SELECTIONS

Choice of two of the following:

SEARED AHI TUNA

Crusted in panko breadcrumbs, white and black sesame seeds, black pepper, seared;
served over a red onion snow pea red pepper slaw with wasabi sauce
(prepared rare in the center)

WATERFRONT CRUSTED HALIBUT

Fresh Alaskan halibut crusted in panko bread crumbs, white and black sesame seeds,
black pepper, seared, roasted; served with lobster miso sauce

WATERFRONT BLACKENED HALIBUT

Fresh Alaskan halibut blackened with Cajun seasonings;
served with melted butter and lemon

ROASTED PRIME RIB OF BEEF

Slow roasted with sea salt and Dijon mustard; served with creamed horseradish,
aujus and red wine mushroom reduction on the side

WHOLE ROASTED NEW YORK STRIP

Slow roasted with sea salt, dijon mustard; served with creamed horseradish
aujus and served with creamed horseradish aujus and
red wine mushroom reduction on the side

FOR AN ADDITIONAL PRICE PER PERSON, YOU CAN SUBSTITUTE ONE OF THE FOLLOWING ENTREES:

FILET MIGNON (6 oz per person)

Whole angus tenderloin rubbed with olive oil, garlic, house seasonings;
slow roasted medium rare to medium;
Served with creamed horseradish and red wine mushroom reduction

MAINE LOBSTER TAIL (1tail per person 6 oz.)

Baked and served with melted butter and lemon

**All entrees are served with seasonal vegetables garlic bread or
fresh sourdough rolls & butter and a choice of the following:**

**Teriyaki rice pilaf, Yukon gold garlic mashed potatoes or
Gourmet three cheeses macaroni & cheese**

(Any number of additional sides may be added for an additional price per person per side)

The Endless Summer bar-cafe



PLATINUM BUFFET

Mom and Dad's 50th Anniversary party?
Your son or daughter's long awaited graduation party?
Wedding rehearsal dinner?

SALAD SELECTIONS

Choice of one of the following:

Chuck's Waterfront Caesar salad
Endless Summer mixed baby field greens with choice of dressings
Gorgonzola and candied walnut salad with pears and mixed greens
tossed with a light vinaigrette

(Clam Chowder or lobster bisque may be added for an additional price per person)

ENTRÉE SELECTIONS

Filet Mignon (6 oz per person)

Whole angus tenderloin rubbed with olive oil, garlic, house seasonings;
slow roasted medium rare to medium;
Served with creamed horseradish and red wine mushroom reduction

OR

Roast Prime Rib of Beef (6 oz per person)

Whole angus Ribeye crusted with Dijon mustard,
Sea salt and house seasonings; slow roasted medium rare to medium;
Served with creamed horseradish and red wine mushroom reduction

Maine Lobster Tail (1 tail 6 oz per person)

Baked and served with melted butter and lemon

All entrees are served with seasonal vegetables and a choice of the following:

**Garlic bread or fresh sourdough rolls & butter, Teriyaki rice pilaf or
Yukon gold garlic mashed potatoes or
Gourmet three cheeses macaroni & cheese**

(Any number of additional sides may be added for an additional price per person per side)

DESSERT SELECTIONS

Choice of one of the following:

Mini killer chocolate brownies with chocolate sauce
Delicious tangy lemon bars with raspberry sauce
Fresh baked assorted cookie platter



**SANTA BARBARA STYLE
MEDITERRANEAN BUFFET**

****Buffet Dinner****

CHUCK'S WATERFRONT CAESAR SALAD

**Fresh crisp chopped romaine tossed with
homemade croutons, freshly grated Parmesan
and our own Caesar dressing**

MAIN COURSE

**Roasted top sirloin with rosemary and garlic,
whole cut herb roasted chicken,
garlic bread and garlic mashed potatoes**

DESSERT

Assorted freshly baked cookie platter

****Add assorted vegetables for an additional price**

****Add pasta primavera with vegetables for an
additional price**

The Endless Summer bar-cafe



ENDLESS DELUXE TACO BAR

****Buffet Dinner****

DELUXE TACO BAR INCLUDES THE FOLLOWING:

Fresh seasoned **Certified Angus Sirloin Beef**,
herb roasted **Chicken**, sautéed Fresh **Ahi Tuna**,
Alaskan Halibut & Wild Coho Salmon

(fresh fish subject to availability)

Fresh flour & corn **tortillas**

Fresh shredded **cheddar & jack cheeses**

Fresh chopped **tomatoes, onions, cilantro, lettuce, cabbage**, and
jalapeno peppers, Refried beans and **Spanish rice**

Fresh homemade **pico de gallo** and **guacamole**

A feast even Pancho Villa would be proud of.

****Sautéed Bay Shrimp or Lobster can be added to the
taco bar for an additional charge.***

FRESH CAESAR SALAD

Fresh crisp chopped romaine tossed with homemade croutons, fresh
grated parmesan and our own Caesar dressing

CHOICE OF DESSERT

Assorted freshly baked cookie platter

20% Service Charge and Applicable California Sales Tax will be added



DESSERTS

**The following may be added to any selected menu,
with appropriate advance notice**

McConnell's Ice Cream

**Vanilla Bean, Dutch Chocolate or Brazilian Coffee
(Please choose one flavor)**

Lemon Bars with Raspberry Sauce

Brownies with Chocolate Sauce

***Assorted Cookie Platter**

***(Most popular)**

Strawberry Shortcake

The Endless Summer bar-café

It is our goal to provide you with a most pleasant guest experience. The policies listed below have been established to assist us in doing so.

PARTY INFORMATION FOR SPECIAL ARRANGEMENTS

AT CHUCK'S WATERFRONT GRILL AND THE ENDLESS SUMMER BAR-CAFÉ

LOCATION: Chuck's Waterfront Grill and The Endless Summer bar-café are located on the Santa Barbara Harbor overlooking the boats docked right outside. We are located just off the 101 freeway and close to all the major hotels. The address is 113 Harbor Way, Suite 180. Our phone number is (805) 564-1200.

CAPACITY: We have 2 covered patios ("Lanais") upstairs at The Endless Summer bar-café, each with a capacity up to 55 guests. The entire Endless Summer bar-café can be rented for a capacity up to 185. Chuck's Waterfront Grill is available for smaller groups up to 24 people. All group reservations must be made in advance.

GUARANTEE: A guaranteed number of guests is required **7 days in advance** of your event. This number is the minimum that the bill is based on. The number may not be reduced within those 10 days. The Endless Summer bar-café may require minimum charges for reserving the Lanais exclusively and certain menu choices; if these minimums and menu requirements are not met, **we may not be able to guarantee exclusive use of the Lanai.**

CONTACT: It is required that one person be specified as the "contact person from the group". This person should understand that our Event Manager will contact them directly with any questions or concerns that may come up before or during the event. The contact person is responsible for his or her group.

CAKE CUTTING FEE: The cake-cutting fee of \$1.00 per person includes a cake table with linen, forks, plates, cutting and serving of your cake. **This fee is non-negotiable.**

ROOM RENTAL FEE: The fee is included in the price of the food!

MINIMUM FEE: Based on the size and scope of your event, a minimum charge may be required. The Events Manager will be happy to discuss the minimum options with you. Charges that will apply to the minimum will include appetizers, entrees, hosted bar and beverage, food, desserts, corkage fee, cake cutting fee and merchandise. The minimum does not include California sales tax and/or the service charge.

The minimum may also be applicable during peak seasons (Memorial Day Weekend thru September 30; and, Thanksgiving through Christmas).

DEPOSITS: When you are sure of the date of your event **a deposit of 50% of the total estimated bill will be required at the time of booking the event.** The remainder of the bill must be paid at the conclusion of the event. Payment of the deposit can be made by check, Visa, MasterCard or American Express.

CANCELLATIONS:

In the event of a cancellation, the 50% deposit will be forfeited if the cancellation is less than two weeks prior to your event. Cancellations must be made to the Events Manager in writing. If cancellation is more than two weeks prior to the event, all payments will be refunded.

The Endless Summer bar-cafe

CONTRACT FOR SPECIAL ARRANGEMENTS

MENU SELECTION:

Our Events Manager is happy to supply you with a variety of menu choices to meet your needs. Your menu selected must be submitted to The Endless Summer bar-cafe Events Manager at least one week prior to your event. If your party is using a limited plated menu, your party must provide a **written pre-order** from the selected menu at least **three business days** prior to your event.

All menu items and wine list prices are subject to change depending upon seasonality and/or availability. Any such changes will be submitted in writing for your approval at least one week prior to your event.

SERVICE CHARGE AND SALES TAX:

A service charge of 20% of total food and beverage will be added to the final bill, as well as current applicable sales tax.

DEPOSITS AND BILLING:

In order to secure a reservation for your event at The Endless Summer bar-cafe, a deposit of 50% of the total estimated bill must be paid at the time of booking the event if the event includes a buffet or \$10.00 per person for limited plated menus of up to 25 people. This deposit is non-refundable, unless your event is cancelled at least two weeks prior to the scheduled date. The deposit may be by check or credit card. Please make checks payable to The Endless Summer bar-cafe.

Payment in full is required at the conclusion of all functions.

To book an event, please submit this signed document along with form of payment.

Our fax number is 805-564-3445.

Our mailing address is 113 Harbor Way, Suite 180, Santa Barbara, CA 93109.

CANCELLATIONS:

In the event of a cancellation, the booking deposit paid to The Endless Summer bar-café will be forfeited if the cancellation is less than two weeks prior to your event. Cancellations must be made to the Events Manager in writing. If cancellation is more than two weeks prior to the event, all payments will be refunded.

GUARANTEE:

The Events Manager must be notified no later than 7 days prior to the scheduled function of exact attendance expected. After that point the guest count may go up but not down. If not otherwise notified in writing, the assumption will be made that the estimated number of guests from the original reservation is correct; and charges will be made accordingly. The Endless Summer bar-cafe cannot be responsible for service to more than ten percent over the given guarantee. Our Events Manager would be happy to assist you in all related arrangements in order to ensure a successful and enjoyable event.

Credit Card: _____

Expiration: _____

Card Holder: _____

Date of event: _____

Signature of dinner representative

Signature of Events Manager