The Dining Room at The Club & Guest House is committed to procuring local and organic product whenever possible and promoting sustainability and environmentally-friendly practices at UCSB.

Fall & Winter Menu 2023-2024

Reception Menu
Includes organic iced tea, lemonade and iced water.
($31 per person)

Select Three Stationary Hors d’Oeuvres

Crispy Chickpea
lemon herb (vn)

House Nut Mix
cashew, almond, walnut, dried fruit (vn, gf, nuts)

Crudité Platter
fresh seasonal vegetable, chimichurri vinaigrette, roasted pepper purée (vn, gf)

Baba Ghanoush
roasted eggplant & tahini, cucumber tomato salad, pita crisp (vn)

Charred Corn Salsa
black bean, lime, cilantro, blue & white corn chip (vn)

Assorted Local Cheese Board
(add $6 per person)
house-spiced almond, honeycomb, pickled mustard seed, aged balsamic, crostini (nuts)

Select Three Additional Hors d’Oeuvres

Pickled Beet Brochette
red & golden beet, purple potato, navel orange, horseradish vinaigrette (vn, gf)

Crisp Braised Mushroom Dumpling
miso tofu sauce (v)

Antipasto Skewer
marinated artichoke, sun-dried tomato, olive, fresh mozzarella, basil (v, gf)

v = vegetarian  vn = vegan  gf = made without gluten  nuts = contains nuts
Grilled Asparagus Tart
  goat cheese, smoked tomato marmalade (v)

Spinach Flatbread
  lemon pesto, bocconcini mozzarella (v, nuts)

Shrimp Beignet
  calabrian chile aioli

Seared Shrimp & Salmon Cake
  grapefruit aioli, chive

Chicken Karaage
  japanese style fried chicken, pickled vegetable, ponzu sauce

Meat & Potatoes
  slow-cooked beef, house-made potato chip, horseradish cream

Beef Empanada
  chipotle crema

House-Made Cookie
  chocolate chip (v) & ginger snap (v)

Chocolate Torte Bite
  raspberry, whipped cream (v, gf)

Organic Coffee & Fair-Trade Organic Tea
  (add $4.25 per person)

Bar Service
  (add $7.50 per person, client must provide beer & wine only)

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