

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

Exclusive 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.

Sunday – Friday	\$7,000
Saturday	\$12,000
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.

\$85⁰⁰ 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