

# Pure Joy Catering

Raising your expectations.



We don't just make “food”,

We create the unforgettable moments of joy that  
unleash a lifetime of love.

Every single thing we do – from the big picture down to the finest detail – we do with integrity, from scratch, the long hard way, deliciously and with great love and respect for our clients.

Pure Joy Catering, voted Best Caterer in Central California, taking first place in every catering award for more than 14 years, simply because we love what we do, we're champions at the delicious art of off-premise catering. We have an incredible full time team of professionals with passion and integrity focusing on your vision; mirroring your taste & intent.

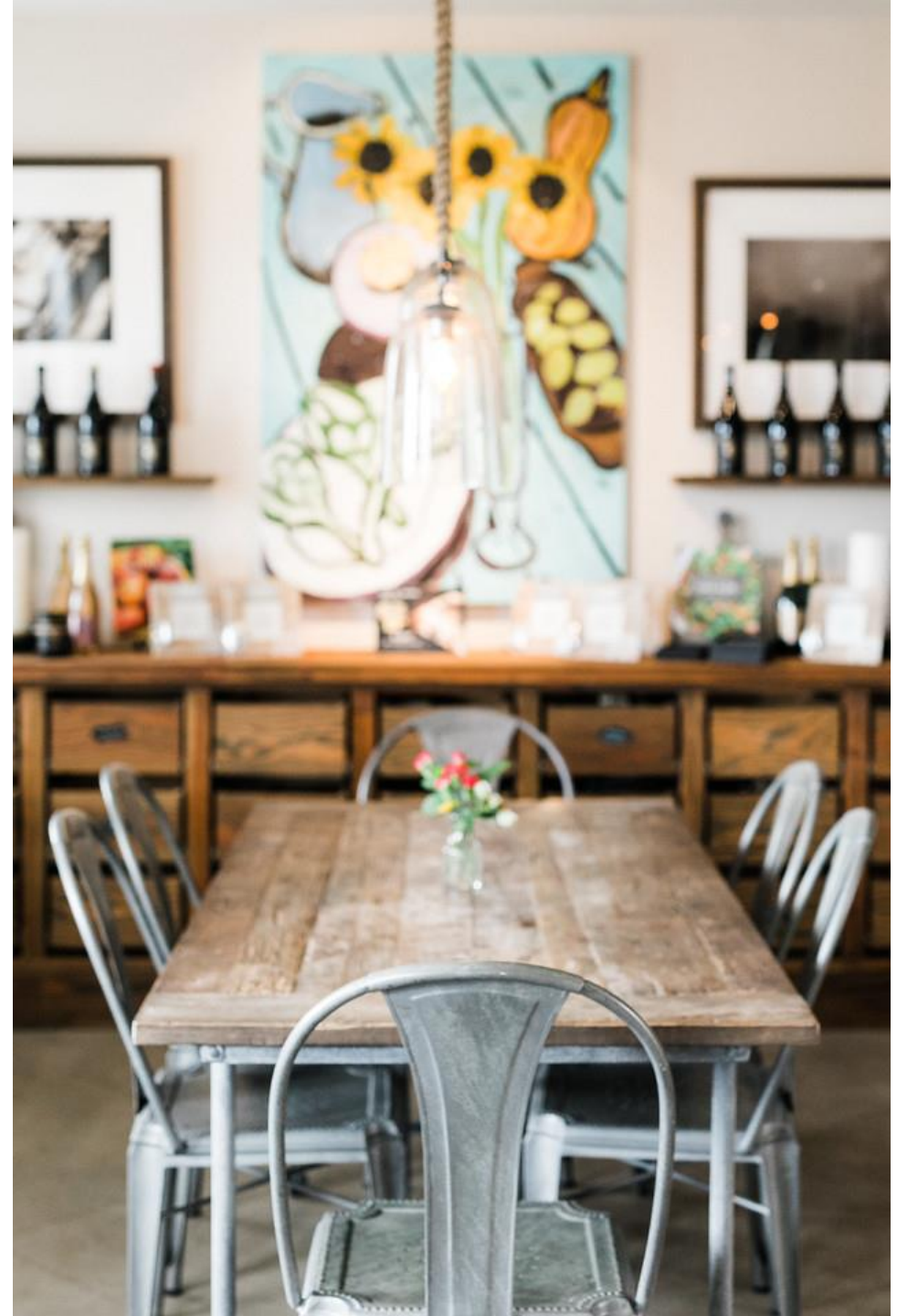
We can't wait to help you create your special day!



SAMPLE MENU

## Summerland Winery

Want to host a private event?  
The Summerland Tasting Room  
is a rustic, charming and elegant space  
perfect for your next corporate event,  
birthday party, rehearsal dinner, anniversary,  
bridal shower or other intimate gathering







## The Nitty Gritty

### Rentals & Service Included

*To be sure everything is flawless, Pure Joy has already included and will manage all the necessities; rentals, linens.*

*We have also included our award winning professional service team, décor and an unprecedented level of care & professionalism in off premise catering.*

*Full set up & clean up will be handled by and with Pure Joy.*

### Menus & Pricing

*Menus listed are general guidelines, our full menu can be viewed online.*

*Pricing listed on each menu reflects the minimum guest count and includes beverages, menu, rentals, staff and tax. Gratuity is at your discretion.*

*Pricing will decrease per person with a higher guest count.*



# Summerland Winery

## Drink Menu

### Bar Menu

alcohol provided by Summerland Winery

### Non Alcoholic Drink Menu

fresh ice tea and pellegrino provided

spring water provided for table service, cooking, tea and coffee

ice included for table service and chilling non-alcoholic beverages

### Wine Sales

Up to 30% discount on wine when paired with an event package





# California Reception

## Graze on Charcuterie and International Cheeses

### FEASTING TABLE

#### Beautiful Cheese Table

charcuterie meats, international cheeses, goat cheese torte, bouquets of handmade bread sticks, sliced baguettes & ciabatta, crackers, gf options, quince paste, local dried fruit, toasted pecans, citrus & fennel marinated olives, estate urns of fragrant pears, grapes, apples and berries

*minimum 30 guests*

*58.00*







# Estate Reception

## Delectable Passed Appetizers and Antipasto

### Provincial Cocktail Tarts

tomato, caramelized onion, olive and goat cheese with basil

### Fire Roasted Green Chili Quesadillas

caramelized onions & jack cheese

### Crispy Calamari

creamy roasted jalapeño, cilantro, lime dip

### Curried Coconut Chicken

bamboo skewered grilled ginger curried chicken & mongolian dip

### Grilled Garlic Beef

with cilantro pesto

## FEASTING TABLE

### Antipasto

a delicious al fresco display of charcuterie meats, international cheeses, artichoke hearts, local heirloom tomato bruschetta display, toasted virgin olive oil brushed baguette slices, platters of grilled peppers, zucchini, crook neck squash, marinated olives, tall layered savory tortes, caponata, pepperoncini, carrot & celery sticks, sliced ciabatta and hand made bread sticks

*minimum 30 guests*

*105.00*





# Summerland Luncheon

## Family Style Lunch Menu

SERVED ON PORCELAIN PLATTERS

### Buttermilk Salad Greens

tossed greens, local oranges, avocado, red onion & fresh buttermilk dressing

### Hearth Baked Breads and Focaccia

with provincial dipping oil

### Orzo Salad

roasted eggplant, red peppers, fresh mint & lemon olive oil dressing

### Flatbread

variety of artisan thin crust flatbreads topped with local organic veggies, virgin olive oil, basil pesto, goat cheese, mozzarella & a handful of baby arugula

### Pork & Pineapple Sliders

slow roasted kahlua pork with pineapple napa slaw

*minimum 30 guests*

*136.00*







# Vintners Select

## Italian Family Style Dinner Menu

SERVED ON PORCELAIN PLATTERS

### Tossed Organic Baby Greens

feta, toasted pecans, cherries and  
fresh orange vinaigrette

### Hearth Baked Breads and Focaccia

with provincial dipping oil

### Pasta Puttanesca

savory plum tomatoes, virgin olive oil, capers,  
& kalamata olives

### Grilled Local Vegetables

virgin oil herb drizzle

### Lemon Rosemary Pork Loin

confetti of garlic, parsley, lemon zest &  
balsamic glazed cipollini onions

*minimum 25 guests*

*150.00*





# Central Coast Surf or Turf

## Preselected Plated Dinner Menu

### FIRST COURSE

#### Local Greens

farmer's market strawberries  
& balsamic vinaigrette

Hearth Baked Breads and Focaccia  
with provincial dipping oil

### PRESELECTED ENTREE COURSE

#### Pan Sautéed Snapper

lemon beurre blanc & heirloom tomato slaw

#### Char Grilled Beef

tender mesquite grilled tri tip with  
madeira green peppercorn sauce

### PRESENTED WITH

#### Mushroom Risotto Cakes

House made stock, butter sautéed mushrooms  
& onions

#### Rouge Fouettées

pureed bright root veggies, a bit of spice, cream  
& butter and garnished with a shard of roasted  
garlic crisp

### VEGETARIAN OPTION

Portobello Mushroom Raviolis  
browned sage butter

*minimum 25 guests*

*160.00*





# Proprietor's Reserve

## Plated Tasting Courses & Wine Pairings

I.

### Amuse Bouche

seared diver scallop, star anise & leeks on a jarlsberg crisp with a persimmon dollop

II.

### Watermelon Salad

cubed watermelon & pistachio crusted goat cheese medallions dressed with local honey, mint and lime vinaigrette

### Hearth Baked Breads and Rolls

herb pressed crocks of sweet butter

III.

### Prawn Curry

chef's favorite; fragrant and superbly flavored with house made fresh ginger curry, on couscous

IV.

### Baby Lamb Chops

fresh mint pesto drizzle  
& tahini honey dollop

V.

### Port Wine Poached Pears

calvados cream anglaise  
& puff pastry maple leaves

## VEGETARIAN OPTION

### Preselected Option

available on request

*minimum 15 guests*

*240.00*







# Bluey

## Platters to Share & Duet Entree Plated Dinner Menu

### TO SHARE

#### Antipasto Course

Italian cheese platters, savory torte, marinated olives, grapes, local fruits, charcuterie, ciabatta & baguette slices placed on each table when guests are seated

### FIRST COURSE

#### Local Greens

farmer's market strawberries  
& balsamic vinaigrette

#### Hearth Baked Breads and Focaccia

with provincial dipping oil

### DUET ENTREE COURSE

#### Oven Roasted Salmon

sun dried tomato & pine nut crust,  
topped with preserved lemon gremolata

#### Char Grilled New York Strip

tender mesquite grilled medium rare  
& red wine mushroom bordelaise

### PRESENTED WITH

#### Garlic Mashed Potatoes

olive oil roasted fresh garlic

#### Grilled Local Vegetables

virgin oil herb drizzle

### VEGETARIAN OPTION

#### Portobello Mushroom Raviolis

browned sage butter

*minimum 15 guests*

*250.00*





# Sugar, Sugar, Oh Honey, Honey!

## Optional Upgrade Ideas

### Mini Crème Brûlée Station

guests choose deep dark chocolate, raspberry, coconut or vanilla bean pots of crème brûlée torched to order

### Sweet & Cheesy Kiss Good-bye

fresh baked cheesecakes with Santa Barbara blueberries and a crisp buttery pecan & oat topping presented in twine tagged mason jars with a petite wooden spoon... an unforgettable take away favor

### Whimsical Trio or Quartet

delightful miniature fudge 3 tier cake, toasted coconut cream tartlet, icy tasting of house-crafted limoncello, berry tart, tiny apple pie, mini crème brûlée, square caramelized lemon tartlet, macadamia nut Belgian chocolate torte or chocolate dipped strawberry

### (2) Cupcake Varieties

white, chocolate, coconut, gluten free coconut, chocolate or vanilla, raspberry, carrot cake & cream cheese frosting, lemon cream, german chocolate, bourbon chocolate or red velvet

### Pure Joy Token Celebratory Cake

presented on glass pedestal



# A Little Horn Tootin...







## Let the festivities begin!

We look forward to providing perfect service and beautiful handmade fare.

we know your time is precious so we have event planners, chefs, designers,  
and a whole production team to help you right here. full-time

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