

Wedding Buffets

Fajitas Rancheros

Breast of Chicken Sautéed with Onions, Peppers and South American Spices Served with tortillas, Stewed Pinto Beans, Spanish Rice and Queso Fresco Salad. Condiment bar includes Sour Cream, Pickled Jalapenos, Shredded Cheese, Sliced Black Olives and Salsa Fresca



Bella Carmella

Al Dente Spaghetti with two Sauces:
Chef Maro's Meat Balls de Marinara and Pesto Cream Sauce.
Served with Grilled Italian Style Vegetables,
House Salad and Herbed Focaccia Bread

Taste of India

Saag Paneer, Potatoes Masala, Tandoori Chicken, Steamed Basmati Rice, Naan and Pappadum Salad with Rita Yogurt Dressing and House Made Chutneys

Menus Included with the \$29.95++ per person package.



611 Ocean Street
Santa Cruz, CA 95060

Phone: 831-426-7100

Fax: 831-429-1044

E-mail: info@ucscinn.com

Wedding Buffets

The Santa Cruz

Oven Roasted Sustainable Catch of the Day with Lemon –
Caper Beurre Blanc Sauce Grilled Chardonnay Herb
Chicken Breast Farfalle Pasta with Artichoke Hearts, Shallots
and Fresh Fennel in a Roasted Garlic Cream Sauce
Sautéed Seasonal Vegetables House Salad
and Santa Cruz Sourdough Rolls



The Pacific Coast

Peppercorn Incrusted Flank Steak with a Cognac Cream
Sauce Wild Mushroom Chicken Marsala Roasted Rosemary
Potatoes Sautéed Seasonal Vegetables
House Salad and Santa Cruz Sourdough Rolls

The Big Sur

This menu is \$3.00 extra per person

Grilled Marinated Tri-tip with a Brandy and Blue Cheese
Sauce Sustainable Spotted Prawn Scampi in a Lemon and
Garlic Butter Sauce Choice of Wild Rice Pilaf or Baked
Potato Bar with all the Fixings Sautéed Seasonal Vegetables
House Salad and Santa Cruz Sourdough Rolls

Menus Included with the \$41.95++ & \$46.95++ per person packages

611 Ocean Street
Santa Cruz, CA 95060

Phone: 831-426-7100
Fax: 831-429-1044
E-mail: info@ucscinn.com

