



PRIVATE EVENTS AND CATERING

Host your next event with the Nook and Nook Pizzeria. We share the Waterline building with neighbors, Topa Topa Brewery and Fox Wine Co., on one side of the building, offering one of the largest patios in Santa Barbara.

On the other side of the building is Lama Dog Tap Room, offering a fantastic array of beers and wine with both inside and outside seating.

All areas are available for events.

Reach out to michael@thenooksb.com to start your planning!

HORS D'OEUVRES and APPETIZERS

\$5 per selection 2-3 pieces per selection



COLD ITEMS

- Ahi poke with wonton crisp
- Caprese skewers with pesto drizzle and balsamic glaze
- Vol-au-vent variety- Choose 3
Smoke salmon & boursin, Shrimp etoufee, Curried caramelized onion, Spinach artichoke, Tomato & manchego, or Goat cheese & olive tapenade
- Truffle or curry deviled eggs
- Prosciutto wrapped melon skewer
- Cucumber with smoked salmon and dill cream cheese
- California roll, Spicy Tuna roll, or Avocado roll with wasabi mousse
- Salmon and Tuna nigiri
- Tortilla chips, guacamole, salsa
- Fresh fruit on skewers
- Vegetable platter with dip

HOT ITEMS

- Beef tenderloin crostini with blue cheese sauce
- Braised short rib crostini with horseradish cream
- Barbecue or Teriyaki Meatballs
- Cheese puffs filled with (choose 3)
brie and cranberry glaze, cacio e pepe, gorgonzola & caramel pecans, cheddar jalapeno, smoked gouda & bacon, or gruyere & caramelized onion
- Lamb skewer with tzatziki
- Chicken satay with peanut dipping sauce
- Stuffed mushrooms with crab or spinach & caramelized onion
- Chicken lemongrass potsticker with ginger soy dipping sauce
- Mini beef wellington
- Italian sausage with marinara sauce
- Vegetable egg rolls with sweet chili sauce
- Beef or Chicken Empanadas with chimichurri
- Mini Crabcakes with cajun aioli
- Spanakopita-spinach and feta in phyllo
- Grilled shrimp with garlic olive oil
- Fried Chicken and mini-Waffle bites with spicy honey
- Mini Lobster roll (add \$2)

CUPS

\$12 per selection



- Ahi Poke on rice, seaweed salad, cucumbers, mango, edamame
- Mediterranean with hummus, pita, cherry tomato, cucumber, sweet peppers
- Cheese and Charcuterie
- Vegetable Crudite Dipping
- Cookie and Candy

DINNERS



SUMMER CELEBRATION

Beef Tenderloin or Tri Tip Carving Station
Whole Roasted Salmon Carving Station
Choice of Two Salads
Seasonal Vegetable & Choice of Starch
\$50/pp



ITALIAN CONNECTION

Lasagna (Bolognese or Cheese Only)
Pesto Tortellini with Grilled Chicken
Caesar
Caprese Salad
Garlic Bread
\$35/pp



SOUTHWEST SUNSET

Chicken, Carnitas, Veggie Tacos
Chicken Enchiladas
Chips, Salsas, Guacamole
Spanish Rice
Fiesta Black Beans
\$25/pp
(Minimum 50 people for this station)



SANTA MARIA BARBECUE

Grilled & Carved Tri Tip
Grilled Chicken
Pulled Pork Sliders
Country Baked Beans
Corn on Cob or Creamed Corn
Potato Salad
\$40/pp



PAELLA PARTY

Choose Your Style of Paella
Seafood, Chicken, and Sausage
Seafood Only
Vegetable Paella
Empanadas
Mixed Green Salad
\$50/pp



SLIDERS

See Slider Station below
for
selections

FOOD STATIONS



SLIDER STATION with French Fries

Choose (2) \$22 Choose (3) \$25

- **Beef & Cheddar**
Angus beef patties with cheddar cheese, topped with smoky bacon jam and caramelized onions.
- **Lamb & Tzatziki**
Spiced ground lamb patties with cucumber tzatziki, pickled red onions, and arugula
- **BBQ Pulled Pork**
Slow-cooked pulled pork with tangy BBQ sauce, topped with chili-lime coleslaw
- **Caprese Chicken**
Grilled chicken breast with fresh mozzarella, basil, tomatoes, and balsamic glaze
- **Buffalo Chicken**
Crispy fried chicken coated in buffalo sauce, with blue cheese dressing (on the side) and lettuce.
- **Mini Crab Cake**
Homemade crab cakes with remoulade sauce, fresh lettuce, and tomato
- **Seafood Burger**
Salmon, halibut & shrimp patty, tarragon aioli, watercress, and avocado
- **Reuben**
Corned beef, house 1000 island, swiss cheese, sauerkraut
- **Veggie Falafel**
Crispy falafel patties, topped with hummus, cucumber, and tzatziki
- **Impossible (vegan)**
Plant based patty, cheddar, caramelized onions, guacamole, romaine, tomato, house sauce



GRILLED CHEESE STATION

with French Fries

Choose (2) \$22 Choose (3) \$25

- **Classic Cheddar Grilled Cheese**
Sharp cheddar melted between buttery, crispy bread.
- **Bacon & Cheddar Grilled Cheese**
Crispy bacon strips with sharp cheddar
- **Pulled Pork & Goat Cheese Grilled Cheese**
Smoky bbq pulled pork with goat cheese and caramelized onions
- **Gruyère & Caramelized Onion Grilled Cheese**
Nutty Gruyère cheese with sweet, caramelized onions
- **Brie & Apple Grilled Cheese**
Creamy brie with apples and a drizzle of honey
- **Mushroom & Swiss Grilled Cheese**
Roasted mushrooms with black truffle and melted Swiss cheese
- **Ham, Brie, & Fig Jam Grilled Cheese**
Sliced ham with brie cheese and fig jam for a sweet and savory twist.
- **Buffalo Chicken Grilled Cheese**
Shredded buffalo chicken with melted cheddar and blue cheese sauce
- **Goat Cheese & Roasted Red Pepper Grilled Cheese**
Creamy goat cheese with roasted red peppers and a dash of balsamic vinegar.
- **Avocado & Havarti Grilled Cheese**
Sliced avocado and creamy Havarti cheese
- **Truffle Grilled Cheese**
Fontina, mozzarella, and black truffle sauce
- **Tuna Melt Grilled Cheese**
Tuna salad with melted cheddar
- **Caprese Grilled Cheese**
Mozzarella, tomato, and fresh basil with a drizzle of olive oil and balsamic glaze.
- **BBQ Chicken Grilled Cheese**
Shredded BBQ chicken with sharp cheddar and crispy onions



SALAD STATION

Choose Two \$10 Choose Three \$13 Choose Four \$24

- **Mixed Baby Greens**, cucumbers, heirloom cherry tomato
- **Classic Caesar** salad with parmesan and croutons
- **Chopped** romaine, artichoke, chickpeas, tomato, mozzarella, salami, red onion, kalamata olive
- **Cobb** romaine, chicken, bacon, avocado, tomato, blue cheese marinated artichoke, olive
- **Caprese** sliced tomato, fresh mozzarella, basil, olive oil, balsamic glaze
- **Southwest** romaine, chicken, tomato, avocado, black beans, corn, red onion, tortilla strips, chipotle ranch
- **Greek Tomato Salad** Heirloom cherry tomato, avocado, cucumber, feta, red onion
- **Spinach**, strawberry, goat cheese, red onion, balsamic vinaigrette
- **Grilled Vegetable Platter** –eggplant, zucchini, peppers,
- **Pasta** with fresh vegetable salad
- **Roasted Beet Salad**, goat cheese, and arugula, citrus vinaigrette
- **Asparagus** with chipotle ranch sauce
- **Curried Cauliflower** and quinoa with creamy tahini dressing
- **Butternut Squash** black bean, and kale with lime cilantro dressing
- **Mixed Fruit** variety of melon and berries



BROCHETTE STATION

Choose Two \$16 Choose Three \$22

Chicken brochette
Beef brochette
Seafood brochette
(shrimp or mahi mahi)
Vegetable brochette

All Brochettes come with Dipping Sauces (chimichurri, bbq, and pesto aioli)



CHEESE AND CHARCUTERIE

\$11 per person

Assorted imported and domestic cheeses, cured meats, with fresh and dried fruit, nuts, sliced baguette, and assorted cracker



PIZZA PARTY

includes 2 salads and a variety of our pizzas
\$25 per person 30 person maximum

PIZZA FEST

includes 3 salads, 2 pasta and a variety of our pizzas
\$35 per person 100 person maximum

SALADS

CALIFORNIA CAPRESE- organic campari tomatoes, ciligiene mozzarella, avocado, pesto drizzle, balsamic

WARM BEET AND GOAT CHEESE SALAD- wild baby arugula, oven roasted beets. crumbled goat cheese, candied pecans, citrus vinaigrette

CHOPPED!! romaine, heirloom cherry tomato, diced peppers, pepperoncini, red onion, cucumber, garbanzo, kalamata olives, salami, oregano vinaigrette dressing

CAESAR crisp romaine, super garlic caesar dressing, parmesan

PASTAS

LASAGNA Bolognese or 6 Cheese

SPINACH RAVIOLI with lemon parmesan beurre blanc (Lobster Ravioli +\$5)

CHEESE TORTELLINI pesto bechamel or cacio e pepe

PENNE with pesto, roasted chicken,

ZITI with meatballs in marinara

FUSILI (chilled) olives, artichokes, tomatoes, cucumber, feta, lemon oregano dressing

PIZZAS

SIMPLE THINGS IN LIFE – Bianco crushed organic tomato, fresh mozzarella, basil

PIG OUT Bianco crushed organic tomato, overload of pepperoni, aged and smoked mozzarella

OOH LA LA caramelized onions, bacon, gruyere, dry aged mozzarella

MAGICAL MUSHROOM mushroom blend, black truffle (not truffle oil), caramelized onion, aged mozzarella, fontina, ricotta

PORKAPALOOZA bbq sauce with Topa Topa stout, smoked mozzarella, pulled pork, pineapple, fresno chile, fried onions, chipotle ranch

SONOMA FARMSTAND- lamb sausage, olive tapenade, red onion, heirloom cherry tomatoes, goat cheese, lavender honey, tzatziki, mozzarella

FUNKY CHICKEN-grilled chicken, pesto, goat cheese

BLUE PIG-gorgonzola, fig, bacon

MIDNIGHT CHOKER – artichoke, spinach, jalapeno, mozzarella, parmesan



Whatever You Want!!

We have very talented chefs that can do most anything for your event. Choose from our popular menus here or use them as a starting point to customize what you'd like.

Pricing is per person with 20 person minimum.

Pricing does not include tax or kitchen service charge.

We would love to meet with you to help make these selections and prepare a proposal.

Guarantees & Attendance

Guaranteed guest count must be provided a minimum of 5 days prior to your event. Guest counts may not be reduced after that 5 day due date.

Service Charge & Tax

An 18% kitchen service charge and applicable California tax of 8.75% will be added to all food charges.

Menu Pricing

Pricing is subject to change when booking more than 6 months in advance.

Outside Food & Beverage

Any food consumed on the premises must be provided by the The Nook or Nook Pizzeria unless otherwise approved.

Cancellation Policy

Cancellation within 7 days of the event will be billed for 50% of the total estimated balance, not including service charge.

Contact Michael Amador
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