

Pure Joy Catering

Raising your expectations.



We don't do “wedding 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 wedding day!



SAMPLE MENU

Simpson House Inn





Simpson House Inn

Drink Menu

Tray Passed Beverages

servers will welcome guests with trays of wine and a specialty cocktail to avoid lines at the bar

Bar Menu

alcohol provided by host, no corkage fee

Pure Joy Specialty Cocktails

we make exceptional artisan cocktails including our fresh squeezed margaritas, moscow mules with house-made ginger beer, old fashioned's with local organic brandied cherries and anything else you can imagine (optional upgrade)

Non Alcoholic Drink Menu

fresh ice tea, sodas, diet sodas, spring water and pellegrino spring water provided for all preset, service, cooking, tea, etc.

Bar Necessities

we will set up the bars and supply all needed ice, chill your beverages, provide ice tubs, buckets, scoops, towels, wine and bottle openers, cocktail and appetizer napkins

FULL BAR OPTIONAL UPGRADE

mixers and garnishes for full bar (sweet and sour, cranberry, fresh orange juice, roses, limes, lemons, tonic, club soda, ginger ale, grenadine)





First Impressions

Cocktail Hour Menu

OPTION A

PASSED (CHOOSE 3)

Caprese Skewer

marinated fresh mozzarella, heirloom cherry tomatoes, and basil on knotted bamboo skewers

Mini Mac & Cheese

with gruyere and white cheddar

Cocktail Hamburgers

bite-sized burgers with all the trimmings

Tiny Pans of Southern Belles

juicy slow-roasted shredded BBQ pork on fresh baked mini corn muffins with napa slaw

Lobster Beignets

with Passion Dip

Crisp Calamari

with creamy roasted jalapeño cilantro lime dip

OPTION B

STATIONARY STAND (CHOOSE 1)

Market Stand

a gorgeous array of deliciousness from the santa barbara farmer's market. chef's pick of fruits & berries, breads, honey, organic house made fruit paste & dried fruits, bread sticks, drakes family farm & other local artisan cheeses

Local Organic Avocado Bar

split avocados with colorful freshly made salsas, corn relish, cilantro, crumbled Cotija, crisp bacon, radishes and heirloom beans

We invite you to the PureJoyCatering.com on line menu for lots more yummy choices





Simpson House Inn

Buffet Dinner Menu

Cubed Watermelon with Pistachio Crusted Goat Cheese
medallions dressed local honey, mint and lime

Hearth Baked Breads and Rolls

with ramekins of herb pressed butter

Fresh Grilled Local Farmer's Market Vegetables

beautiful platters with virgin oil herb drizzle

Grilled Parmesan Rosemary Polenta Triangles

with truffle oil & shaved parmesan

GRILLED FRESH ON SITE & CHEF-CARVED

Fresh Mesquite Grilled Juicy Chicken

house made BBQ sauce

Mesquite Flank Steak

Chimichurri





Simpson House Inn

Stations Dinner Menu

Salad Station

organic baby greens with feta, toasted pecans, cherries and fresh orange vinaigrette / cubed watermelon & pistachio crusted goat cheese medallions, dressed with local honey, mint and lime / hearth baked breads and rolls with herb pressed butter ramekins

Chef Manned Pasta Station

imported pastas & gf pasta, with fresh made sauces; pesto, garden marinara, parmigiana alfredo, fresh spinach, tomatoes, artichoke hearts, parmesan, kalamata olives, feta & toasted pine nuts

(optional additions; portobella mushroom raviolis, puttanesca, sautéed shrimp, handmade meatballs)

FIRE GRILLED AND CHEF CARVED

Juicy Mesquite Grilled Chicken

marinated rosemary, lemon & olive oil

Char Grilled Bistecca Fiorentina

whole sirloin marinated in fine chianti, rosemary and garlic and char grilled to perfection, served with chianti jus





Simpson House Inn

Plated or Family Style Dinner

FIRST COURSE

Tossed Organic Baby Greens

with feta, toasted pecans, cherries and fresh orange vinaigrette

Hearth Baked Breads and Focaccia

with provincial dipping oil

DUET ENTREE COURSE

Almond Crusted Sea Bass

Lemon beurre blanc

Tenderloin

Country Dijon crusted medium rare beef tenderloin roasted & served with mustard cream

PRESENTED WITH

Garlic Mashed Potatoes

olive oil roasted fresh garlic

Roasted Local Veggies

caramelized and garnished with a shard of roasted garlic crisp

GF VEGETARIAN OPTION

Rosemary Speared Grilled Vegetable & Polenta Tower

on basil oil and ponzu sauce





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 wedding 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

(3) Cupcake Varieties Coddled in Love Notes

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

Pure Joy Token Cake

presented on glass pedestal

Meal Enhancements

Optional Additions

Greet Guests with a Welcome Bar

lemony iced tea, fresh mint

agua fresca

guava passion fruit, raspberries

ginger pineapple fizz, fresh pineapple wedges

berry spritzer, garnish of farmer's market berries

fresh squeezed lemonade, lemon slices & cherry garnish

icy jamaica (hibiscus sweet tea)

organic cucumber spa water

Pure Joe

urns of french dark roast coffee, decaf and assorted specialty teas

all condiments; white & brown sugar cubes, fresh softly whipped cream,

cinnamon sticks, rock sugar swizzle sticks, belgian chocolate truffles.



The Nitty Gritty

Event

Guest Count	80 PEOPLE
Venue	SIMPSON HOUSE INN
Timeframe	8 HOURS
Services	MENU, BAR, SERVERS, PRODUCTION & TAX

Rentals & Service

We set up and clean up – the Inn is left as we found it, or better. Serving staff attire: white shirt, long tie, black pants and black shoes. Gratuity is at your discretion.

To ease the process of producing an event, Pure Joy will manage Classic rentals for you. To save you money, many rentals are provided directly by Pure Joy.

In abidance with state law, timelines over 8 hours will incur overtime.

Pricing

Buffet	7,202
<i>Buffet Rental Estimate</i>	4,379
Plated/ Family Style	9,827
<i>P/FS Rental Estimate</i>	5,327
Stations	8,027
<i>Stations Rentals Estimate</i>	4,635

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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