



## **The 20<sup>th</sup> Anniversary Soirée**

Saturday, March 7

### **Passed Hors d'Oeuvres**

Lobster Empanadas, Garlic Aioli  
Chipotle Chicken Tostadas, Micro Ratatouille  
Chocolate Caramel Tartlet with Sea Salt

### **La Paella California Station**

*Traditionally prepared using locally caught Santa Barbara seafood:*

Mussels | Littleneck Clams | Spot Prawns | Calamari  
Spanish Bomba Rice with Stewed Sofritto,  
Fresh Peas & Toasted Saffron  
House-Made Aioli Bar: Roasted Garlic & Picante Aioli

### **Buffet Selections**

Kalamata Olive Tapenade & Roasted Garlic Hummus  
Oven Baked Focaccia Bread  
Tuscan Kale Salad, Raisins from the Vine, Pecorino,  
Prosciutto, Roasted Garlic Dressing  
Central Coast Seafood Salad, Smoked Paprika Dressing  
Beluga Lentils with Spanish Chorizo & Market Vegetables  
Guajillo Roasted Carrots with Crispy Chickpeas & Almonds

### **Featured Wine Stations**

Assortment of Founders Wines  
Collection of WOPN Library Wines  
Bubbles & White Pinot