

Welcome to
Fresco Valley Café Catering



Hors d'oeuvres

(priced per dozen/minimum 2 dozen each)

**Some menu items may require on-site assistance and handling

● **Gluten Free**

○ **Gluten Free Substitution Available**

Vegetable Pinwheels	18.00
● Deviled Eggs w/Caviar Sprinkles	18.00
○ Rice & Parmesan Croquettes w/Romesco Sauce	18.00
Mini Quiche Squares	20.00
● Cherry Tomato, Basil & Mozzarella Mini Skewers	24.00
Wild Mushroom & Gorgonzola Pastry Purses	30.00
Wild Mushroom & Caramelized Onion Flatbread Pizzettes, Balsamic Drizzle & Manchego Cheese	24.00
Crostini w/Fresh Tomato, Basil & Mozzarella Cheese	28.00
○**Mini Brie & Papaya Quesadillas	20.00
● Chicken Satay w/Peanut Sauce	30.00
Mini Veggie, Chicken Tortilla Wraps or Turkey Club	18.00
● Jerk Chicken Drumettes	24.00
● Teriyaki Shrimp & Snow Pea Mini Skewers	36.00
● Shrimp Wrapped in Prosciutto w/Grape Mini Skewers	40.00
● Skewered Garlic Shrimp w/Roasted Red Pepper Aioli	40.00
○ Crabmeat Stuffed Mushrooms	28.00
○ Sausage Stuffed Mushrooms	28.00
○ Mini Crab Cakes w/Papaya Salsa	36.00
● Grilled Shrimp Cocktail w/Chipotle Aioli & Cocktail Sauce	36.00
○ Ahi Poke Style served w/Crispy Wontons	36.00
Bruschetta Crostini w/Chopped Tomato, Basil & Garlic	24.00
● Asparagus Wrapped in Prosciutto	28.00
○ Vietnamese Meatball Mini Skewers w/Peanut Sauce	15.00
Seasoned Beef Tenderloin Crostini w/Horseradish Cream	36.00
○**Mini Sliders Assortment	
Pulled Pork or Turkey, Veggie & Beef Burgers	36.00
● Bacon Wrapped Dates w/Honey Drizzle	20.00

Starters

SALADS – Served w/ Bread and Homemade Herb Butter (priced per person – min. 10)

Caesar Salad	4.50
Chicken Caesar Salad	5.50
Organic Mixed Baby Greens	4.50
Fresh Seasonal Fruit Salad	4.50
Greek Salad	4.50
Red Potato Salad	4.00
Pasta Salad	4.00
Gorgonzola Walnut Salad	5.50
Chinese Chicken Salad	5.50
Caprese – Fresh Mozzarella, Tomato & Basil w/Extra Virgin Olive Oil	5.50

NOSH & DISPLAYS (priced per person – min. 10)

Imported Cheese & Seasonal Fruit Platter	6.00
Antipasto Platter w/Crostini, Prosciutto, Genoa Salami, Black Forest Ham, Smoked Mozzarella, Asiago, Brie, Goat Cheese, Caper Berries, Kalamata Olives, Sundried Tomatoes & Red Onion	7.00
Fresh Seasonal Fruit Platter w/Creamy Yogurt Dip Platter Style or Mini Skewers	5.00
Roasted Garlic & Artichoke Spread w/House Made Tortilla Chips & Crostini	4.00
Vegetable Crudite w/Homemade Ranch, Balsamic & Bleu Cheese Dressings – Broccoli, Carrots, Asparagus, Peppers, Cauliflower & Cucumber	5.00
Charcuterie Display Sopressata Salami, Hard Sausages, Prosciutto, Asiago, Provolone, Brie, Cornichons, Caper Berries, Whole Grain Dijon Mustard & Crostinis	8.00

TEA SANDWICHES (priced per dozen/minimum 2 dozen each)

Tea Sandwiches – Choice of: Smoked Salmon & Cream Cheese, Cucumber & Cream Cheese, Dill & Cream Cheese, Chicken Salad, Tuna Salad & Egg Salad	24.00
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Entrées à la carte

(priced per person – minimum of 10 – Some Entrees may require 24-36 hours notice)

Chicken Breast Florentine Layered w/Fresh Spinach, Roasted Garlic & Ricotta Cheese Served with Basil Cream Sauce	14.00				
Chicken Piccata – Boneless, Skinless Chicken Breast, Flour Dusted & Sautéed, Served w/our Zesty Lemon & Caper Cream Sauce	15.00				
Chicken Sienna – Bone-in Chicken Breast Braised w/Olives, Tomato & Fresh Sage	15.00				
Chicken Breast Stuffed w/Roasted Red Pepper, Artichoke Heart & Asiago Cheese, Sliced & Served w/Sundried Tomato Cream Sauce	15.00				
Chicken Marsala – Boneless, Skinless Chicken Breast w/Marsala Sauce, Sautéed Mushrooms & Garlic Served Over Egg Noodles	16.00				
Chicken Coq Au Vin – Bone-in Chicken Breast & Thigh Braised w/Bacon, Mushrooms, Onion, Carrots, Red Wine & Brandy Served Over Egg Noodles	17.00				
Cornish Game Hen w/Sausage & Crouton Stuffing, Apricot Glaze	16.00				
Roasted Stuffed Loin of Pork w/Apricot Glaze (7 oz.)	14.00				
Sautéed Pork Tenderloin Medallions w/Camembert Sauce	14.00				
Grilled Filet Mignon or Herb Crusted Tenderloin of Beef w/Cabernet Demi Glace	20.00				
Baked Homemade Meatloaf w/Country Gravy	7.50				
Poached Wild Salmon (7 oz. Served Hot or Cold) w/Creamy Dill Sauce	16.00				
Poppysseed Crusted Wild Salmon (7 oz.) w/Dijon Cream Sauce	16.00				
Blackened or Teriyaki Wild Salmon w/Papaya Salsa	16.00				
Grilled Wild Salmon (7 oz.) w/Roasted Corn Relish, Basil Pesto or Maple Dijon Glaze	16.00				
Pan Sautéed Halibut (7 oz.) w/Fresh Tomato, Olive, Caper & Garlic Salsa (<i>Seasonal</i>)	18.00				
Herb Crusted Halibut (7 oz.) w/ Braised Leeks (<i>Seasonal</i>)	18.00				
Lasagna – Choice of Meat or Vegetarian	<table style="width: 100%; border: none;"> <tr> <td style="padding-right: 20px;">Small (9-12 pp)</td> <td style="text-align: right;">60.00</td> </tr> <tr> <td>Large (18-24 pp)</td> <td style="text-align: right;">120.00</td> </tr> </table>	Small (9-12 pp)	60.00	Large (18-24 pp)	120.00
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*All Quiches are made with our 3 Cheese Mix: Grana Padano, Asiago & Parmesan Cheeses
 Choose from the following ingredients: Ham, Grilled Chicken, Bacon, Caramelized Onion, Broccoli, Sautéed Mushrooms, Asparagus, Tomato, Roasted Eggplant, Spinach & Many More

Accompaniments

Roasted Seasonal Vegetable Platter	6.00
Sautéed Seasonal Vegetables	6.00
Asparagus & Green Onion Skewers	6.00
Sautéed Spinach	6.00
Sautéed Mushrooms	6.00
Sautéed Green Beans	6.00
Sautéed Snap Peas	6.00
Roasted Carrots or Beets w/Shallots	6.00
Vegetable or Saffron Risotto	6.00
Gratin Potatoes (Yukon Gold, Sweet or Russet)	6.00
Delmonico Potatoes	6.00
Garlic Mashed Potatoes	5.00
White Truffle Mashed Potatoes	6.00
Mashed Sweet & Yukon Gold Potatoes	5.00
Smashed Red Potatoes	5.00
Spinach and White Cheddar Mashed Potatoes	6.00
Wild Mushroom Rice Pilaf or Pan Fried Rice (Brown Rice Available)	5.00
Rainbow Quinoa	6.00



Corporate Express Lunches



SANDWICH LUNCHEON (Minimum 10)

13.00 per person

Platter of Assorted Sandwiches

**Served w/Side Salad of Your Choice*

Selection of: Roast Turkey, Roast Beef, Tuna Salad, Chicken Salad,
Black Forest Ham, Very Veggie & Caprese
w/ Assorted Sliced Cheeses & Breads

**Add \$1.00 per person for Gorgonzola Walnut, Chinese Chicken Salad or Chicken Caesar Salad*

DELI PLATTER (Minimum 10)

15.00 per person

**Served w/Side Salad of Your Choice*

Platters of Sliced Luncheon Meats & Chicken Salad,
Lettuce, Tomato, Onion & Pickles
Assorted Sliced Cheeses & Breads
Mustard, Mayonnaise & Sundried Tomato Aioli

PASTA LUNCHEON (Minimum 10)

15.00 per person

**Served w/Side Salad of Your Choice*

Includes Bread & Homemade Herb Butter or Garlic Bread
(Wheat Free Pasta Available by Request)

Linguini, Fettuccine, Penne or Fusilli Pasta

w/Choice of the Following Sauces:

- Grilled Chicken w/Sundried Tomato & Basil Pesto Sauce
- Grilled Chicken w/Roasted Red Pepper & Brie Sauce
- Grilled Chicken w/Alfredo Sauce
- Chicken Parmesan w/Tomato Sauce & Provolone Cheese
- Mild Italian Sausage and Meatballs w/Tomato Sauce
- Bolognese Sauce – Slow Roasted Beef & Italian Sausage
w/Our Zesty House Marinara & Fine Herbs in a Light Tomato Sauce
- Fresh Sautéed Spinach, Garlic, Kalamata Olives & Chopped Tomato
Garnished w/Olive Oil & Feta Cheese Crumbles

***Side Salad Choices Include:**

Organic Mixed Baby Greens, Caesar, Pasta Salad, Potato Salad, Greek Salad or Fruit

**Add \$1.00 per person for Gorgonzola Walnut, Chinese Chicken Salad or Chicken Caesar Salad*

RECOMMENDED ADDITIONS

Assorted Homemade Cookies & Dessert Bars

2.00 per person

Assorted Canned Sodas

1.50 per person

***Local Delivery Fee of \$15.00 – Paper Goods are \$5.00 For Every 10 People
Pick-up of Service Ware if Necessary, Additional \$10.00***

Corporate Express Lunches

SALAD LUNCHEON (Minimum 10) 13.00 per person

Choice of Three Different Salads Served w/Bread & Homemade Herb Butter

Gorgonzola Walnut, Organic Mixed Baby Greens, Greek Salad,

Chinese Chicken Salad, Seasonal Fresh Fruit Platter,

Caesar w/Grilled Chicken or Pasta Salad w/Grilled Chicken

Add Grilled Shrimp To Any Salad - \$2.00 Additional Charge

FRESCO SALAD BAR (Minimum 20) 16.00 per person

Served w/Bread & Homemade Herb Butter

Featuring an Assortment of Different Salad Ingredients

Displayed in Separate Serving Dishes

Organic Mixed Baby Greens & Chopped Romaine Lettuce

Diced Roma Tomatoes & Diced Green Peppers

Sliced Cucumbers & Sliced Red Onions

Sliced Avocado & Grated Carrots

Diced Grilled Chicken Breast & Fresh Applewood Smoked Bacon Bits

Garbanzo Beans & Chopped Free Range Hard Boiled Eggs

Crumbled Feta Cheese & Crumbled Gorgonzola Cheese

Chopped Candied Walnuts & Kalamata Olives

**ASSORTED HOMEMADE SALAD DRESSINGS PROVIDED
(Please Select Three)**

Balsamic Vinaigrette

Bleu Cheese

Chipotle Ranch

Citrus Vinaigrette

Caesar

Sesame Ginger Vinaigrette

RECOMMENDED ADDITIONS

Assorted Homemade Cookies & Dessert Bars

2.00 per person

Assorted Canned Sodas

1.50 per person

Local Delivery Fee of \$15.00 – Paper Goods are \$5.00 For Every 10 People

Pick-up of Service Ware if Necessary, Additional \$10.00

Combination Theme Menus

MEXICAN BUFFET (Minimum 10) **20.00 per person**

**Includes Choice of Side Salad*

Choice of Two:

Sautéed Beef, Sautéed Chicken, Wild Salmon or Sautéed Halibut (*Seasonal*)

Corn & Flour Tortillas

Sautéed Red & Green Peppers w/Onions

Salsa Roja, Salsa Verde, Sour Cream, Shredded Cheeses, Guacamole & Shredded Lettuce

Spanish Rice, Sliced Tomato

Choice of Pinto Beans, Black Beans or Refried Beans

GRILLED CHICKEN BUFFET (Minimum 10) **20.00 per person**

**Includes Choice of Side Salad*

Marinated & Grilled Chicken Breast w/Choice of:

Teriyaki Sauce, Basil Pesto or Jamaican Jerk Seasoning

Served w/Your Choice of Pan Fried Rice, Risotto or Potatoes

(see page 4 for other accompaniments)

Choose from Sautéed Vegetables or a Grilled Vegetable Platter

Served w/Bread & Homemade Herb Butter

Substitute Wild Salmon Filet for Additional \$5.00

SLIDER BAR **16.00 per person**

(Cooked to order on site, Additional Chef Fee Required)

**Includes Choice of Side Salad*

Mini Angus Beef, Pulled BBQ Pork, Turkey & Veggie Burgers (three per person)

Assorted Cheeses

Grilled Onions, Lettuce, Tomatoes, Pickles, Avocado, Jalapeño Peppers,

Mustard, Mayonnaise, Ketchup & Chipotle Aioli

Homemade Potato Chips

***SIDE SALAD CHOICES INCLUDE:**

Organic Mixed Baby Greens, Caesar, Pasta Salad, Potato Salad, Greek Salad, or Fresh Seasonal Fruit

**Add \$1.00 per person for Gorgonzola Walnut, Chinese Chicken Salad or Chicken Caesar Salad*

RECOMMENDED ADDITIONS

Assorted Homemade Cookies & Dessert Bars

2.00 per person

Assorted Canned Sodas

1.50 per person

Local Delivery Fee of \$15.00 – Paper Goods are \$5.00 For Every 10 People

Pick-up of Service Ware if Necessary, Additional \$10.00

Boxed Lunches

Perfect for Wine Tour Picnics

SANDWICH BOX LUNCH

15.00 per person

**Served w/Choice of Sandwich, Salad & Dessert*

Choice of Sandwich:

- **ROASTED TURKEY BREAST** - Served on Ciabatta with Lettuce, Tomato and Provolone Cheese
- **ROASTED TOP ROUND BEEF** - Served on a Soft Roll with Lettuce, Tomato, Red Onion and Vermont Cheddar Cheese
- **BLACK FOREST HAM AND SWISS** - Served on a Soft Roll with Lettuce, Tomato and Swiss Cheese
- **VERY VEGGIE** - Served on Ciabatta with Roasted Red Peppers, Sprouts, Lettuce, Cucumber, Avocado, Tomato and Provolone Cheese
- **CAPRESE** - Served on Ciabatta with Fresh Mozzarella Cheese, Sliced Tomato and Fresh Basil with Roasted Garlic and Olive Oil

Note ~ All sandwiches can be modified upon request. All condiments come on the side.

Choice of Salad:

- Garden • Gorgonzola Walnut • Greek • Fruit • Pasta • Potato

Choice of Dessert:

- Chocolate Chip Cookie • Coconut Macaroon
- Cream Cheese Brownie

Served with Bottled Water

Mint/Wet Nap/Fork/Napkin



ENTRÉE SALAD BOX LUNCH

16.00 per person

Chicken or Tuna Salad over Organic Mixed Greens,

Grilled Chicken, Seared Ahi, Wild Salmon or Blackened Halibut

Over Organic Mixed Greens

Served w/Bread & Homemade Herb Butter, & Choice of Homemade Cookie

Mint/Wet Nap/Fork/Napkin

Breakfast Catering

(Minimum of 10 People for Delivery – Available for Delivery from 8:00 am)

MORNING WRAP ASSORTMENT **12.00 per person**

Assorted Breakfast Wraps with Side of Salsa

With Choice of Two Sides:

Shallot Roasted Red Potatoes, Apple Wood Smoked Bacon, Seasonal Fresh Fruit, Breakfast Pastry

QUICHE

*Whole Quiche	Small (4-6 pp)	25.00
	Large (6-8 pp)	35.00

***All Quiches are made with our 3 Cheese Mix:** Grana Padano, Asiago & Parmesan Cheeses
Choose from the following ingredients: Ham, Grilled Chicken, Bacon, Caramelized Onion, Broccoli, Sautéed Mushrooms, Asparagus, Tomato, Roasted Eggplant, Spinach & Many More

GREEK YOGURT **6.00 per person**

Accompanied by Fresh Seasonal Berries and Honey Toasted Granola

FULL SERVICE COUNTRY BREAKFAST CATERING

Including:

Shallot Roasted Red Potatoes

Apple Wood Smoked Bacon

Breakfast Sausage

Toast including Fresh Berry Preserves

Seasonal Fresh Fruit

Omelette Bar (Choice of 5 ingredients) **19.00 per person**

Omelette Bar cooked to order on site, additional Chef fee required



COFFEE SERVICE

Includes Regular Coffee, Decaffeinated Coffee, Hot Water w/ Assorted Organic Teas, Cream, Assorted Sugar Packets, Coffee Stirrers & Fresh Sliced Lemons for Tea **2.50 per person**

Fresh Orange Juice **12.00 per gallon**

Fresh Seasonal Fruit Platter **5.00 per person**

ASSORTED BREAKFAST PASTRIES

(One Large or Two Mini Per Person) **3.50 per person**

Cinnamon Twists, Bear Claws, Muffins, Scones,
Apple Purses, Morning Fruit Pastry

Cake Menu

36 Hour Notice Required

Simple Decoration Included – Two Layers w/Filling

Vanilla, Chocolate, Lemon, Coconut, Red Velvet, Spice, Banana or Maple

8 inch (Serves 6-8)	35.00
10 inch (Serves 10-12)	45.00
12 inch (Serves 20)	55.00
¼ Double Sheet (Serves 15-20)	55.00
½ Double Sheet (Serves 30-40)	85.00

Choice of Vanilla, Chocolate, Lemon or Maple Butter Cream Frosting

SPECIALTY CAKES

Tiramisu or Lemon Mousse Cake

8 inch (Serves 6-8)	40.00
10 inch (Serves 10-12)	55.00
¼ Sheet (Serves 15-20)	65.00
½ Sheet (Serves 30-40)	120.00

Chocolate Mousse Cake w/Ganache Coating

8 inch (Serves 6-8)	45.00
10 inch (Serves 10-12)	55.00
12 inch (Serves 20)	70.00
¼ Sheet (Serves 15-20)	75.00
½ Sheet (Serves 30-40)	130.00

- **Vanilla Sponge Cake w/Vanilla Whipped Cream and Fresh Strawberries or Raspberries**
- **Chocolate Sponge Cake w/Chocolate Whipped Cream and Fresh Strawberries or Raspberries**

• **Carrot Cake w/Cream Cheese Frosting**

8 inch (Serves 6-8)	45.00
10 inch (Serves 10-12)	55.00
12 inch (Serves 20)	65.00
¼ Double Sheet (Serves 15-20)	70.00
½ Double Sheet (Serves 30-40)	115.00

Whole Desserts

36 Hour Notice Required

PIES (9 inch serves 6-8)

Apple Pie	25.00
Peach Pie (Seasonal)	30.00
Mixed Berry Pie	30.00
Pumpkin Pie	20.00
Custard Pie	20.00
Key Lime Pie	25.00
Banana Cream Pie	25.00
Chocolate Mousse Pie	30.00
Pecan Pie	30.00

TARTS (11 inch serves 8-12)

Lemon Tart	30.00
Apple Walnut Tart	35.00
Fresh Fruit Tart	45.00
w/Whipped Cream, Custard or Lemon Curd	
Chocolate Pecan Tart	35.00
Black Bottom Banana Cream Tart	40.00
White Chocolate Macadamia Nut Tart	40.00

CHEESECAKES (Serves 10-14)

Plain	45.00
Fruit Topped	50.00
Chocolate	50.00
Espresso	50.00
Pumpkin	50.00

FLOURLESS CHOCOLATE CAKE

(Single Layer without Frosting)

8 inch (Serves 8-10)	25.00
10 inch (Serves 8-12)	30.00
12 inch (Serves 20)	35.00

MISCELLANEOUS CAKES

(Single Layer without Frosting)

Angel Food Cake (Serves 8-10)	25.00
Three Berry Cake (Serves 8-10)	30.00

Individual Homemade Desserts

36 Hour Notice Required

MINIS (priced per dozen)

Cookies	12.00
Dessert Bars	15.00
Fruit Tarts, Éclairs (Served Chilled), Chocolate Raspberry Diamonds	25.00
Mini Cupcakes	18.00
Mini Breakfast Pastry Assortment	20.00

COOKIES (5 inch, priced per dozen) 20.00

Chocolate Chip w/Walnuts	Snickerdoodle
Chocolate Chip (No Nuts)	Peanut Butter w/Chocolate Chips
Oatmeal & Raisin	Coconut Macaroon

MISC. DESSERTS

Cream Cheese Brownies, Lemon Bars, Maple Pecan Coconut Squares	2.50
Cheesecake Squares (Served Chilled) – Min. 12	3.00
Devil Dogs	3.00
Cupcakes (Full Size)	4.00
Flourless Cupcakes	4.00

INDIVIDUAL DESSERTS (Served Chilled)

Crème Brulee	5.00
Éclair	5.00
Strawberry Sponge Cupcake	5.00
Tiramisu	6.00
Chocolate Raspberry Tart	6.00
Mousse Truffle	6.00
Carrot Cake Cupcake	5.00
Chocolate Pot de Crème	5.00
Black Bottom Banana Tart	6.00
Chocolate Hazelnut Hearts	6.00
Fruit Tart	6.00

BREAKFAST PASTRIES

Cinnamon Twists	2.50
Bear Claws	3.50
Muffins & Scones	3.50
Apple Purses	5.00
Morning Fruit Pastry	6.00

Catering Services Information

Since its origination in 2010, Fresco Valley Café has been associated with quality catering in the Santa Ynez Valley.

In order to better serve the Santa Ynez Valley area, we are pleased to offer expanded services to our clients.

ON SITE SERVICE FEES

On Site Banquet Coordinator	30.00 Per Hour
Chefs	25.00 Per Hour
Bartenders	25.00 Per Hour
Waiters	20.00 Per Hour
Utility/Dishwashers	15.00 Per Hour

RENTAL ASSISTANCE

Fresco Valley Café will create a rental list to suit your event, contact the rental company and place your order. You may pay the company directly or Fresco can add the rental cost to the invoice presented to you at the conclusion of your event.

BUFFET DÉCOR

Fresco Valley Café provides chafing dishes and serving platters at no charge. More specialized buffet table presentations are available with a service fee starting at \$125.00. Our designer will use items from your home complemented with our display accessories. Additional embellishments and floral arrangements may be purchased and provided at cost, based on your budget.

Contact Information

442 Atterdag Road
Solvang, CA 93463
Phone: 805.688.8857
Fax: 805.832.6664
Email: frescovalleycafe@gmail.com

CATERING CONTACT

Matt Raab
Cell 805.705.5486
Email: frescovalleycafe@gmail.com

🌀 About Our Location 🌀

Located in the heart of the beautiful Santa Ynez Valley Wine Country

Fresco Valley Café serves up delicious food using as much organic, locally sourced, and sustainable ingredients as possible. Patrons may dine on the garden patio and enjoy the warm valley air, or in front of the fireplace in their lovely intimate dining room. Fresco Valley Café maintains the consistency of the dishes you have grown to love at the two other Fresco locations, while adding their own unique touch to their Weekly Specials Menu. With a tailored wine list that offers more than 25 local wineries as well as a healthy selection of domestic and craft beer, their inventory is curtailed seasonally. Unique to this location, Fresco Valley Café offers full service dining with its friendly professional wait staff, starting at 4 pm. The restaurant has also established itself as a premiere caterer in the Valley, working closely with top tier wineries, wedding and rehearsal dinners, as well as wine tours and corporate functions.

Your hosts Matt Raab and Aric Christopher have created a beautiful and tranquil setting for you and your family to enjoy. Please pay them a visit the next time you find yourself in beautiful Santa Barbara Wine Country!

🌀 Fresco Valley Café Hours 🌀

Open for Lunch and Dinner Wednesday ~ Sunday

Wednesdays

11:00 a.m. – 8:00 p.m.

Thursdays – Saturdays

11:00 a.m. – 8:30 p.m.

Sundays

Brunch 11:00 a.m. – 3:30 p.m.

Dinner 11:00 a.m. – 8:00 p.m.

Phone 805.688.8857

Reservations strongly suggested for groups of 6 or larger.

Note - Hours change seasonally

Our Products

Here at Fresco Valley Café we prepare all our own salad dressings.

Our line of dressings are emulsified with little separation for an even coating of all foods. They may be used as salad dressings or as a marinade for meat, fish & vegetables.



BALSAMIC VINAIGRETTE \$5.00

A dressing in the French tradition,
light with a hint of sweetness



CITRUS VINAIGRETTE \$5.00

A twist of citrus adds a dimension
to this dressing that makes it ideal for
seafood & salads with pungent cheeses.



CAESAR DRESSING \$5.00

Our creamy dressing made from coddled eggs, fresh lemon,
garlic, anchovies & fresh ground black pepper.

CHINESE DRESSING \$5.00

Made with sesame oil, mustard, wasabi, ginger & plum sauce. Sweet but tangy,
it is great for all Asian salads as well as a marinade for poultry.

CHIPOTLE RANCH DRESSING \$5.00

This creamy dressing is made with buttermilk, sour cream, mayonnaise, fresh ground pepper,
green onions & chipotle seasoning. Great for a Cobb salad or as a dipping sauce for veggies.

Dressings Available Through Fresco Valley Café