

Rincon Events
2012 ECO Hors d'oeuvres Menus



Stationed and By the Piece
Hors d'oeuvres

Rincon Events

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ECO Hors d'oeuvres Menus

All Hors d'oeuvres Menus are Priced for One Hour of Service and are Portioned to Accompany Dinner Passed and Station Hors d'oeuvres May be Customized or Combined but Prices will Vary

All Dishes Subject to Seasonal Availability

Prices quoted are for 50 or more guests

Prices available for smaller groups upon request

Rincon Cheese Island

Stationed Hors d'oeuvres

Cheese, Fruit and Vegetable Display
Whole Wheels of Brie, Montrachet and Boursin
Sliced Tillamook Cheddar and Wedges of Gorgonzola

Basket of Fresh Strawberries, Red and Green Grapes

Basket of Fresh Cut Vegetables with Rincon Garlic Ranch

Assortment of Crackers, Pita Chips and Sliced Baguette

8.50

Add Two (2) Handmade Dips:

Hummus, Warm Artichoke and Spinach Dip, Tomatoes Provencal,
Olive Tapenade, Tzatziki or Baba Ghanoush

11.50

San Miguel Cheese Island

Stationed Hors d'oeuvres

Imported and Domestic Cheese from Around the World
Presented on Individual Delicate Platters

Saint André, Montrachet, Truffle Cheese, Gorgonzola, Boursin,
Tillamook Sharp Cheddar, Camembert and Smoked Gouda

Rincon Spiced Nuts

Brie Cheese Baked in Puff Pastry with Cilantro Pistachio Pesto
Baskets of Strawberries, Red Seedless Grapes, Assorted Crackers and French Baguette

11.00

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La Salsa Stationed Hors d'oeuvres

Handmade Corn Quesadillas with Roasted Poblano Chilies and Special Rincon Spices

Chicken Taquitos *or* Chicken Flautas
Served with Salsa Verde

Salsa Bar with Handmade Rincon Corn Tortilla Chips

Salsa Fresca, Salsa Verde
Black Bean, Corn and Jicama Salsa
Rincon Habanero Fire Salsa
Tropical Fruit and Chili Salsa
Guacamole

12.00

Grilled Rincon Pizza - Action Station

Grilled at the Station Thin Crust Pizza

Fresh Mozzarella, Parmesan Cheese, Oven Dried Roma Tomatoes, Lemon Zest, Parsley, and Basil

Pesto with Chicken, Artichoke Hearts, Pine Nuts, Mozzarella, and Parmesan Cheese

On the Side:

Crushed Red Peppers, Rincon Balsamic Drizzle, and Grated Parmesan Cheese

14.00

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Original Slider Bar - Action Station

Grilled At the Station Kobe Beef Mini Burger and Handmade Mini Veggie Burgers
on Handmade Brioche Rolls

Slider Toppings

Pepper Jack Cheese or Cheddar Cheese
Pickles, Tomato, and Mushrooms and Grilled Onions Finished with Caramel Sauce

Seasoned French Fries

Handcrafted Dipping Sauces

Ketchup
Chipotle Mayonnaise

14.00

el Rincon Soft Taco Action Station and CB's Guacamole Bar

Fresh Handmade Corn Tortillas *Grilled at the Station*

Select Two (2) Meats:

Pork Carnitas, Carne Asada, El Pastor or Grilled Chicken with Ancho Marinade
Served with Shredded Cabbage, Fresh Lime, and Diced Tomatoes,

Mini Chicken Flautas with Monterey Jack and Cheddar Cheese

Fresh Guacamole and Salsa Bar

Rincon Handmade Multi Colored Tortilla Chips

Rincon's Original Guacamole

Texas Guacamole

Grilled Corn Guacamole

Salsa Fresca, Salsa Verde and Tropical Fruit and Chili Salsa

15.00

Optional Upgrades or Substitutions:

Grilled Shrimp, Mahi Mahi or Yellowtail

Add **2.00** to Substitute

Add **4.00** to Upgrade to Three (3) Selections

All Fresh Fish Subject to Season and Availability

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La Fiesta del Rincon Stationed Hors d'oeuvres

Grilled Spanish Bread with Queso and Aceite d' Oliva (Mexican Cheese)

Sugar Cane Chicken Skewers with Coconut Marinade
Mango Pineapple Mojo

Shrimp and Roasted Garlic Corn Pinkie Tamales
Served with a Radish Cream Sauce

Southwestern Platter
Marinated Fresh Vegetables, Spicy Jack Cheese, Cheddar Cheese, Olives, Jalapenos and Grilled Peppers

Rincon Handmade Multi Colored Tortilla Chips
Salsa Verde, Salsa Fresca
Habanero "Fire" Salsa and Black Bean, Corn and Jicama Salsa

17.00

Dolcetto d'Alba Grilled Thin Crust Pizza - Action Station

Grilled at the Station Thin Crust Pizza
Fresh Mozzarella, Parmesan Cheese, Oven Dried Roma Tomatoes, Sautéed Mushrooms,
Lemon Zest, Parsley, and Basil

Pesto with Chicken, Artichoke Hearts, Pine Nuts, Mozzarella, and Parmesan Cheese

Prosciutto, Oven Dried Roma Tomatoes, Fresh Mozzarella, Parmesan Cheese,
Grilled Onions, Parsley, and Lemon Zest

Antipasto Platter
Fresh and Marinated Vegetables, Hard Salami, Mozzarella Cheese, Olives, and Pepperoncini

On the Side:
Crushed Red Peppers,
Rincon Balsamic Drizzle and Grated Parmesan Cheese

18.00

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Capri Cheese Island Stationed Hors d'oeuvres

Aged Vermont Cheddar
Jarlsberg
Cambozola Triple Cream
La Tur Italian Goat, Sheep and Cow's Milk Cheese
Morbier
Laura Chenel Fresh Chevre Goat Cheese

Red Seedless Grapes, Seasonal Berries, Stone Fruit, and Fresh Mint

Skewered Fruit, Spiced Nuts, Olives and Assorted Gourmet Crackers and Crostini

Baskets of Fresh Baby Vegetables
Carrots, Celery, Zucchini, Olives, Cucumber, Green Beans, Green and Red Peppers
with Garlic Ranch and Spinach Dips

19.00

Ultimate Slider Bar - Action Station

Grilled At the Station Kobe Beef Mini Burger and Handmade Mini Veggie Burgers
on Handmade Brioche Rolls

Slider Toppings

Swiss Cheese, Pepper Jack Cheese and Cheddar Cheese
Pickles, Tomato, Mushrooms, Bacon,
Shaved Onion Rings and Grilled Onions Finished with Caramel Sauce

Bacon Date Wrapped Chicken with Maple Thyme Drizzle

Pork Spare Ribs with St. Louis Dry Rub with
Homemade BBQ Sauce

Sweet Potato Fries

Handcrafted Dipping Sauces in Shot Glasses

Ketchup
Chipotle Ketchup
Bacon Bleu Cheese Vinaigrette
Chipotle Mayonnaise

22.00

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Mancora Cold Seafood Bar
Stationed Hors d'oeuvres

Oysters on the Half Shell
Fresh Lime and HOT Sauce

Stuffed Chilled Mussels with Basil and Sun Dried Tomatoes

Fresh Rincon Marinated Seafood with Avocado
Shrimp, Sea Scallops, Salmon, and Halibut
Served with Handmade Tortilla Chips

Classic Chilled Shrimp with Cocktail Sauce **or** Pacific Rim Pepper Shrimp with Pacific Rim Sauce

24.00

Pacific Rim - Action Station
Stationed Hors d'oeuvres

Bacon Date Wrapped Chicken or Bacon Wrapped Scallops
with Maple Thyme Drizzle

Crispy Hamachi "Yellowtail" Rolls
Chili Lime Dipping Sauce

Seared Ahi on Sugar Cane Skewers
Wasabi Cream or Chili Lime or Mango Papaya Mojo

Cedar Plank Wild Salmon on Sugar Cane Skewers
with Mustard and Brown Sugar Glaze

Grilled Shrimp Skewers with Cilantro Passion Fruit Pesto

29.00

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2.50 Per Piece

Bruschetta

Parmesan Crostini Topped with Fresh Tomatoes Provençal

Fresh Vegetable Spring Rolls (Chilled Not Fried)

Rice Paper Rolls with a Variety of Seasoned Asian Vegetables
Mongolian Peanut or Chili Lime Dipping Sauce

Vegetarian Tex-Mex Spring Rolls (Chilled Not Fried)

Rice Paper Rolls with a Variety of Fresh Vegetables
Green Onion Cilantro Dipping Sauce

Fresh Fruit Skewers

Honey Yogurt Dipping Sauce

Caprese On-the-Go

Bamboo Forks with Cherry Tomatoes, Fresh Mozzarella,
and Fresh Basil
Drizzled with Balsamic Vinegar and Extra Virgin Olive Oil

Herb Focaccia

Fresh Pesto, Mozzarella and Roma Tomatoes
or Sun Dried Tomatoes, Fresh Pesto and Goat Cheese

Parmesan Crostini

Topped with Warmed Brie and Fresh Pesto
or Cranberry Walnut Fig Relish

Spinach and Mushroom Quiche Diamonds

Champinones a la Plancha

Grilled Mushrooms with Roasted Garlic Aioli

Grilled Portobello Mushroom Skewers

with Hot Garlic Sauce or Thai Green Curry

Warm Polenta Diamonds

Topped with Goat Cheese and Sun Dried Tomato Pesto
or Avocado, Sun Dried Tomatoes, Basil and Roasted Garlic

***Crispy Brie Bites Rolled in Shaved Almonds**

Served with a Strawberry Relish

****Three Cheese Quesadillas with Roasted Poblanos**

Served with Salsa Verde or Salsa Fresca

****Smoked Cheddar Cheese Quesadillas**

with Special Rincon Spices and Ancho Reduction
Served with Salsa Verde

****Mini Quesadillas with Brie**

Caramelized Pecans, Pear and Special Rincon Spices
Served with Strawberry Sauce

Spanakopita with Spinach and Feta Cheese

Served with Yogurt Cucumber Dipping Sauce

Handmade Potato and Cheese Samosas

Served with Dried Fruit Chutney

Turkey Meatballs

Spanish Style with Salsa Verde, Italian or Barbecue

Mini Chicken Flautas

Monterey Jack, Cheddar, and Pepper Jack Cheese
Served with Salsa Verde

***Handmade Pulled Chicken Pinkie Tamales**

Served with Spicy Salsa Verde

Mild or Spicy Italian Pork Sausage Poppers

in Puff Pastry with Ancho Fig Marmalade

***Handmade Carnitas Pinkie Tamales**

Served with Spicy Salsa Verde

Chilled Tri-Tip Bites

on Garlic Honey Wheat Rounds

Whole Grain Dijon Mustard and Horseradish Cream on the Side

Bacon and Cheddar or Shrimp and Roasted Poblano Quiche Diamonds

*** Passed Item Only**

**** Passed or "Action" Station Item Only**

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3.00 Per Piece

Fresh Tropical Fruit Skewers

Papaya, Pineapple and Guava with a Rum Sauce

Individual French Crudite

Fresh Assorted Baby Vegetables in a Cosmo Glass
with a Dab of Ranch

Roasted Zucchini Rolls

with Goat Cheese and Arugula

Baked Mac and Cheese au Gratin

in Individual Ramekins

**Mini Grilled Cheese on Sourdough Bread
and Tomato Soup Shooters**

with Garlic Parmesan Croutons

****Grilled Thin Crust Pizza Slice**

Fresh Mozzarella, Parmesan Cheese,
Oven Dried Roma Tomatoes, Saute Mushrooms,
Lemon Zest, Parsley, and Basil

Handmade Ginger

or Apricot Spiced Chicken Wontons

Sweet and Sour Sauce or Apricot Dipping Sauce

Chicken Satay

on Bamboo Forks with Mongolian Peanut Sauce

Chicken on Sugar Cane Skewers

with Coconut Marinade and Mango Pineapple Mojo

Blackened Chicken on Sugar Cane Skewers

Dried Fruit Chutney

Grilled Jamaican Jerk Chicken

on Bamboo Forks with Spicy Pineapple Sauce

Chicken Bastilla Bundles

Dusted with Powdered Sugar and Cinnamon
Dried Fruit Chutney

Handmade Chicken Pot Stickers

Chili Lime Sauce

Handmade Mini Turkey Pot Stickers

Fresh Ginger and Hoisin Sauce

Empanaditas with Turkey Dolce

with Spicy Salsa or Smoked Tomato Sauce

Asparagus Wrapped in Prosciutto

Honey Yogurt Sauce

Handmade Pork Pot Stickers

Chili Lime Sauce

Warm Handmade Bite Size Carnitas Tacos

Fig Salsa

***Crispy Rose Potato Skins with
Sliced Beef Tri-Tip and Gorgonzola**

Drizzled with a Pomegranate Demi Glaze

Mini Ruben Sandwich

Thin Sliced Corned Beef, Sauerkraut, Swiss Cheese
and Thousand Island Dressing

Seared Ahi Spring Rolls (Chilled Not Fried)

Rice Paper Rolls with a Variety of Fresh Vegetables
Papaya Mango Mojo

***Carpinteria Tempura Roll**

Salmon, Scallions, and Ginger with Ponzu Sauce

Rincon Roll

Ponzu Marinated Tuna, Spicy Crab, Avocado and Cucumber
Soy Sauce, Sesame Soy Sauce, Spicy Sauce, Ginger and Wasabi

Pacific Rim Pepper Shrimp Cocktail

Rincon's Famous Spicy Pepper Cocktail Sauce

***Traditional or Potato Mini Crab Cakes**

Creole Mayonnaise

***Shrimp and Roasted Garlic Corn Pinkie Tamales**

Served with a Radish Cream Sauce

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3.50 Per Piece

Greek Style Dolmas with Tzatziki Sauce
Stuffed Spinach Leaves with Rice, Mint, and Lemon

****Chicken Taqueria**

with Diced Cilantro and Diced Onion on Handmade Corn
Tortillas
Served with a Fresh Salsa

Bacon Date Wrapped Chicken

with Maple Thyme Drizzle

Beef Tenderloin Satay

with a South African Dry Rub

Served with a Horseradish Cream Sauce

***Crispy Hamachi Rolls**

Chili Lime Dipping Sauce

Rincon Ahi Tuna Sashimi n Saki Ponzu Marinade

Served on Handmade Wonton Crisps

Spicy Ahi Tuna Tartar on Crisp Cumin Corn Cakes

with Avocado Relish

****Blackened Ahi on Sugar Cane Skewers**

with Wasabi Cream Sauce

Bronzed Wild Salmon on Sugar Cane Skewers

with South African Dry Rub

Handmade Fruit Chutney

Grilled Shrimp Skewers on Lemon Grass Skewers

with Cilantro Passion Fruit Glaze

Blackened Shrimp on Sugar Cane Skewers

with Papaya Mango Mojo

Grilled and Chilled Mussels

with Lemon Grass Stuffing or Sun-Dried Tomato Pesto

* Passed Item Only

** Passed or "Action" Station Item Only

4.00 Per Piece

Handmade Duck Pot Stickers

with Chili Lime Sauce

Grilled Kobe Beef Mini Burgers with French Fries

Original with Ketchup, Grilled Onions, Pepper Jack,
and Horseradish Mayo

Empanadias of Lamb Spices and Dried Fruits

Guava Sauce

***Lamb Loin in Potato Crust**

Cabernet Sauce

Cedar Plank Wild Salmon on Sugar Cane Skewers

with Mustard and Brown Sugar Glaze

Rincon Marinated Fresh Seafood

with Avocado, Shrimp, Scallops, Salmon, and Halibut

Served with Individual Tortilla Cups

Halibut Casablanca on Crisp Cumin Corn Cakes

6.00 Per Piece

****Grilled Mini Lamb Chops**

with Rosemary and Garlic

Mint Mojo

Ahi Capriccio with Papaya Served in a Crispy Cone

Garnished with Papaya, Drizzled with Wasabi Cream

Bacon Wrapped Scallops

Served with Maple-thyme Drizzle

****Seared Shrimp and Dry Diver Scallops**

on Sugar Cane Skewers with Ginger Passion Fruit Pesto

****Fire Roasted Mini Skewers**

of Fresh Maine Lobster

and Avocado with Chilies, Lime and Cilantro

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Rincon Handmade Sauces

Fresh Salsa Fresca	Dried Fruit Chutney
Salsa Verde	Mustard and Brown Sugar Glaze
Spicy Salsa Verde	Cilantro Passion Fruit Glaze
Horseradish Cream Sauce	Cranberry Walnut Fig Relish
Horseradish Mayo	Papaya Mango Mojo
Wasabi Cream Sauce	Mango Pineapple Mojo
Fresh Rincon Pesto	Rum Sauce
Green Onion Cilantro Dipping Sauce	Honey Yogurt Sauce
Roasted Garlic Aioli	Yogurt Cucumber Dipping Sauce
Avocado Relish	Fig Salsa
Radish Cream Sauce	Ancho Fig Marmalade
Traditional Creole Mayonnaise	Mint Mojo
Rincon's Famous Spicy Pepper Cocktail Sauce	Plum Sauce
Thousand Island Dressing	Guava Sauce
Chili Lime Sauce	Strawberry Sauce
Pomegranate Demi Glaze	Sweet and Sour Sauce
Cabernet Reduction	Apricot Dipping Sauce
Hot Garlic Sauce	Mongolian Peanut Sauce
Thai Green Curry	Spicy Pineapple Sauce
Fresh Ginger and Hoisin Sauce	Maple Thyme Drizzle
	Smoked Tomato Sauce

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Rincon Events Pricing Policies

Events Taking Place at the Rincon Beach Club:

The menu prices attached include:

*Kitchen Event Staff
Set up and Breakdown of Event*

The prices attached do not include:

*Planning and Production - Reception and Ceremony Coordination,
Beach Club Facility Fee, Wedding Ceremony Set up, Theme Decor,
Beverages, Service Fees, Gratuities and Sales Tax*

Events Taking Place at a Private Home or Off Site Location:

The menu prices attached include:

Local Transportation and Delivery

The prices attached do not include:

*Planning and Production - Reception and Ceremony Coordination,
Event Service and Set Up Staff, Kitchen Staff for Event, Clean up,
Theme Decor, Rental Requirements, Beverages, Team Gratuity,
Staff Travel Time from Santa Barbara, Sales Taxes*

***Final menu pricing for all events
is subject to a complete written proposal***

Prices may change at any time prior to written estimate