

Invisible Chef

An instant party, right at your finger tips! All you need to do is turn on the oven!

We make throwing an amazing party effortless by providing our Delicious Handmade Creations in containers that make it easy for you to finish them in your own kitchen at your own convenience.

We even provide Heating Instructions!

The Fine Print

All Heatable Entrées and Side Dishes come in oven-ready containers with heating instructions for finishing in your home. Some items are packaged separately and ready for assembly in order to preserve quality and freshness.

*Delivery Charges as Follows:
Monday - Friday during business hours: 45.00
Saturday before 5:00 p.m.: 75.00*

Delivery charges will vary outside above hours and outside Santa Barbara Area.

Getting Started

Brie in Puff Pastry with Cranberry Walnut Fig Relish

Served with Fresh Strawberries, Red Flame Grapes and Assorted Crackers.....90.00 each
with Fresh Vegetables.....127.50 per Platter

Provençal Platter

Parmesan Crostini with Hummus, Tomatoes Provençal and Olive Tapenade

Served with Fresh Vegetables.....127.50 per platter

Classic Vegetable Platter with Three Fresh Dips.....127.50 per platter

Dip Selection (Choose Three): Garlic Ranch, Spinach Dip, Hummus, Artichoke and Spinach Dip, Tomato Provençal, Olive Tapenade, Tzatziki, Baba Ghanoush

Vegetarian Spring Rolls with Mongolian Peanut Sauce.....2.25 per piece

Rice Paper Rolls with a Variety of Fresh Vegetables (Chilled Not Fried)

Mini "On-the Go" Caprese Salad.....2.50 per piece

Bamboo Fork with Cherry Tomatoes, Fresh Mozzarella, Fresh Basil

Drizzled with Balsamic and Extra Virgin Olive Oil

Asparagus Wrapped in Prosciutto.....2.50 per piece

with Honey Yogurt Sauce

Spanikopita Diamonds with Spinach, Feta Cheese.....2.75 per piece

Yogurt Cucumber Dipping Sauce

Mushroom Caps

Stuffed with Tomatoes Provençal.....2.50 per piece

Stuffed with Dried Cranberries and Gorgonzola.....2.50 per piece

Stuffed with Crab.....2.75 per piece

Mini Whole Wheat Wraps (8 pieces per roll/minimum 6 rolls)

Bell Pepper and Cilantro, Spicy Cream Cheese.....5.00 per roll

Avocado, Bacon and Tomato7.50 per roll

Spiced Grilled Chicken Mango Salad.....7.50 per roll

Turkey Meatballs.....3.00 per piece

Spanish Style with Salsa Verde, Italian or Barbecue

Empanadas with Turkey Dolce.....3.00 per piece

with Spicy Salsa or Smoked Tomato Sauce

Getting Started (Cont.)

*Chilled Tri Tip Bites on Garlic Honey Wheat Rounds.....3.25 per piece
with Whole Grain Dijon Mustard and Horseradish Cream on the Side*

*Classic Chilled Shrimp Platter (Minimum of 24).....2.65 per piece
A platter of 72 large shrimp cooked and quick chilled in our special broth Served with Cocktail Sauce and Lemon Wedges*

*Pacific Rim Pepper Shrimp Cocktail (Minimum of 24).....3.00 per piece
Seared and Chilled Jumbo Shrimp, Served with a Pacific Rim Sauce*

Salads

Minimum order of ten portions

Dressings are available by the portion or by the quart. Some items are packaged separately and ready for assembly.

Traditional Caesar Salad

with Handmade Garlic Croutons and Aged Parmesan Cheese.....3.50 per portion

with Garlic Bread.....4.90 per portion

Rincon Avocado Caesar Salad

with Handmade Garlic Croutons and Aged Parmesan Cheese.....3.95 per portion

with Garlic Bread.....5.35 per portion

Mixed Field Greens Salad or Local Field Greens Salad.....5.95 per portion

Caramelized Walnuts, Mandarin Orange Slices, Gorgonzola Cheese and Dried Cranberries

Choice of Citrus Vinaigrette, Balsamic Vinaigrette or Honey Lemon Vinaigrette

Hollandia Hydroponically Grown

"Live Gourmet" Trio Salad Bouquets.....6.95 per portion

with Butter lettuce, Radicchio, Watercress, Toasted Pecans, Orange Sections, Gorgonzola Cheese

Choice of Citrus Vinaigrette, Balsamic Vinaigrette or Honey Lemon Vinaigrette

Spinach Salad

with Diced Roma Tomatoes, Real Bacon Bits, Egg, Onion, Fresh Mushrooms

and Bleu Cheese Dressing.....5.95 per portion

Chicken Mango Salad.....5.95 per portion

Grilled Chicken and Fresh Mango, Fresh Cilantro and Toasted Sesame Seeds

Tossed with Sesame Dressing

Breads Minimum order of 1 Dozen, *Except Where Noted)

Honey Wheat Rolls15.00 per dozen

Brioche Rolls15.00 per dozen

Buttermilk Cheddar Biscuits.....17.50 per dozen

**Cranberry Cheddar Loaf.....19.50 per loaf*

**Cornbread (40-50 pieces per pan).....35.00 per pan*

Side Dishes (Minimum order of ten 1 cup portions, *Except Where Noted)

Green Beans with Toasted Almonds.....	2.50 per portion
Roasted Winter Vegetables Seasoned with Herbs and Garlic.....	3.00 per portion
*Carrot Walnut Soufflé Topped with Candied Walnuts (Serves 20).....	75.00 per pan
Traditional Stuffing with Sausage	2.00 per portion
Vegetarian Cornbread Stuffing with Pine Nuts and Raisins.....	2.00 per portion
Candied Yams (Sliced or Cubed)	2.50 per portion
Roasted Yams with Caraway and Dill.....	2.50 per portion
Smashed New Potatoes with Roasted Garlic.....	1.95 per portion
Garlic Mashed Potatoes Whipped with Butter, Milk and Scallions.....	1.95 per portion
Roasted New Potatoes with Fresh Rosemary.....	1.95 per portion
*Rincon Potatoes au Gratin with Caramelized Red Onions and Three Cheeses.....	75.00 per pan
20 Portions provided in a stainless steel hotel pan. <u>Pan requires return.</u>	
Nature's Wild Rice Harvest Time Blend.....	2.00 per portion
*Torte de Riso (10" Round, Serves 8-10) Baked Risotto Casserole with Fresh Herbs, Mushrooms and Parmesan Cheese.....	75.00 per pan
*Millet Pie (Serves 20-25) <u>Pan requires return.</u> with Fresh Tomatoes, Toasted Pine Nuts, and Parmesan Crust.....	70.00 per pan

Entrees (Minimum order 10 portions, *Except Where Noted, Meat Weight is Precooked and Trimmed)

Butternut Squash Walnut Ravioli..... with Sage Cream Sauce (4 oz per portion)	3.95 per portion
Bone-In Grilled Chicken Breast (Minimum 10 Portions, 6-7 oz per portion)..... with Sesame Glaze, Ancho and Tequila Marinade or Sundried Tomato Pesto Glaze	4.45 per portion
Boneless Grilled Chicken Breast (Minimum 10 Portions, 6-7 oz per portion)..... with Sesame Glaze, Ancho and Tequila Marinade or Sundried Tomato Pesto Glaze	5.45 per portion
Oven Baked Cornflake Crumb Picnic Bone-In Chicken Breast..... with Honey Mustard Dip	4.95 per portion
Whole Roasted Chicken with Garlic and Herbs (4-5 lbs).....	4.95 per pound
Whole Roasted Turkey with Fresh Orange Cranberry Sauce..... (10-20 lbs, Size Will Vary)	4.95 per pound
Roasted Boneless Turkey Breast (Size will Vary)..... with Cranberry Sauce and Gravy (Turkey Pre-cut and Set up for heating)	5.95 per pound
Spiral Cut Honey Ham with Spiced Brown Glaze (Size will Vary).....	5.95 per pound
Whole Roasted and Grilled Tri Tip (Minimum 5 lbs)..... with Rincon Pepper and Herb Rub, Sesame Ginger Marinade, or Salt and Pepper Salsa Verde or Horseradish Cream Sauce	9.50 per pound
Whole Garlic Seared Boneless Prime Rib (10-14 lbs, Size will Vary) with Horseradish Cream Sauce	
Choice	19.50 per pound
Black Angus	21.95 per pound
Salmon in Puff Pastry (minimum 4 loaves)..... with Spinach Scallop Mousse and Basil Cream Sauce Each Loaf Serves 3-5 guests	35.00 per loaf
Cedar Plank Ranch Salmon with Mustard and Brown Sugar Glaze.....	19.00 per pound
Whole Poached Salmon Filet (Minimum 5 lbs) with Dill Sauce and Parmesan Crostini.....	18.00 per pound

All Weight Is Calculated Before Cooking.

Dessert (45-50 Pieces Per Platter, Some Exceptions May Apply)

Unforgettable Homemade Rincon Cookies

Chocolate Chip, Peanut Butter Chocolate Chip, Oatmeal Raisin.....15.00 per dozen
Minimum One Dozen

The Legendary Rincon Chocolate Chip Brownies.....60.00 per pan

Lemon Diamonds on Shortbread Crust.....70.00 per pan

Assorted Cake Pops (Minimum Order 1 Dozen Per Flavor).....2.00 per piece

Red Velvet Cake Dipped in Caramel and White Chocolate with Red Sprinkles
Vanilla Cake Dipped in Caramel and Dark Chocolate with Chocolate Sprinkles
Chocolate Cake Dipped in Caramel and White Chocolate with Chocolate Sprinkles

Blueberry or Apple Crisp.....35.00 per pan
20 Portions provided in a stainless steel hotel pan. Pan requires return.

Chocolate Oblivion Torte (Serves 8-12)

Rich Chocolate Torte layered with Chocolate Ganache and Fresh Raspberries
Choice of Raspberry or White Chocolate Sauce.....55.00 each

9" Handmade Pies with Flaky Crust (Serves 8-12) All Pies Come with Fresh Whipped Cream

Pumpkin20.00 each

Fresh Apple25.00 each

Mixed Berry25.00 each

NEW!! Rincon Cupcakes 3.00 each (Minimum One Dozen Per Flavor)

Salted Caramel: *Chocolate Cupcake with Chocolate Chips, Filled with Salted Caramel Sauce, and Frosted with Homemade Mocha Buttercream Caramel and Chocolate Shavings*

Mocha Marble: *Vanilla Cupcake, Filled with Mocha Frosting, Frosted with Homemade Mocha Buttercream, and Sprinkled with White Chocolate Shavings*

Island Delight: *Chocolate Cupcake Filled with Salted Caramel Sauce, Frosted with Homemade Coconut Buttercream and Topped with Toasted Coconut, Rich Chocolate Ganache and Salted Caramel Sauce*

Peanut, Peanut Butter: *Chocolate Cupcake with a Homemade Rincon Peanut Butter Cup Bottom, with Creamy Peanut Butter Frosting and Topped with Crushed Peanut Butter Cup*

O.R.E.O.: *Vanilla Cupcake on a Oreo Cookie Bottom, Frosted with Vanilla Buttercream and Sprinkled with Crushed Oreos*

Chocolate Buzz: *Chocolate Chip Chunk Cupcake, Filled with Homemade Espresso Buttercream, Frosted with Espresso Buttercream, Chocolate Shavings and Topped with a Coffee Bean!*

S'more-Tastic: *Chocolate Cupcake Baked on Top of a Graham Cracker Bottom with a Hershey Middle, Frosted with Homemade Mini Marshmallow Almond Buttercream, Sprinkled with Graham Cracker and Chocolate Sauce*

Rincon's Chocolate Chip Cookie Dough Cupcake: *Vanilla Cupcake, Filled with Rincon's Very Own Chocolate Chip Cookie Dough, Frosted with Chocolate Chip Cookie Dough Buttercream and Topped with Crumbled Cookies*