

Rincon Events

2012 ECO Dinner Buffet Menus



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Dinner Menu Selections May be Mixed and Matched

All Dishes Subject to Seasonal Availability

Prices quoted are for 50 or more guests.

Prices available for smaller groups upon request.

Santa Ynez Dinner Buffet Custom

Garden Salad with Fresh Cut Vegetables

Served with Special Italian Vinaigrette and Homemade Ranch Dressing

Grilled Vegetable Salad with Lime and Cilantro

Fire Roasted Potatoes with Fresh Rosemary

Grilled Bone-In Chicken with Handmade Ancho Chile Marinade

Ciabatta Bread

27.00

33.00 Chicken and Tri-Tip

36.00 Chicken and Salmon

38.00 Salmon and Tri-Tip

Rincon Pasta Bar

Rincon Caesar Salad

Handmade Garlic Croutons and Aged Parmesan Cheese

Caprese Salad

Fresh Mozzarella Layered with Roma Tomatoes and Fresh Basil

Butternut Squash Walnut Raviolis with a Sage Cream Sauce

Angel Hair Pasta with Sundried Tomato Pesto

Pasta Bar Condiments

Pinenuts, Crushed Red Peppers, Sliced Black Olives,
Grated Parmesan Cheese, Black Pepper

Handmade Breadsticks and Herb Focaccia

Cruets of Olive Oil and Balsamic Vinegar

28.00

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Fajita Dinner Buffet

Garden Salad with Fresh Cut Vegetables
Served with Special Italian Vinaigrette and Homemade Ranch Dressing

Spicy Black Beans with Cilantro

Spanish Rice

Grilled Vegetables with Ancho Chile Marinade
Crookneck Squash, Zucchini, Red and Green Peppers, Red Onion, Eggplant, Corn and Mushrooms

Fajitas Style Grilled Chicken Breast and Tri-Tip with Ancho Chile Marinade
Shredded Lettuce, Diced Tomato, Jalapenos, Green Onions, Cheddar Cheese, Black Olives, Guacamole

Salsa Verde and Salsa Fresca
Corn Tortillas

29.00 with Chicken

35.00 with Chicken and Tri-Tip

40.00 adding Fresh Albacore, Mahi Mahi or Local Seabass (seasonal)

Padaro Lane Dinner Buffet

Organic Green with Fresh Garden Vegetables
Served with Homemade Garlic Ranch and Special Italian Dressing

Grilled Vegetable Salad with Provençal Marinade

Nature's Wild Rice Harvest Time Blend
Wehani, Himalayan Red, Brown and Sweet Brown

Whole Roasted Chicken Breast with Fresh Pesto and Gorgonzola Cheese

Tilapia Piccata with Capers and Fresh Lemon

Whole Grain Batard

33.00

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Al Fresco Dinner Buffet

Rincon Caesar Salad

Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Roasted Fresh Vegetables

Carrots, Zucchini, Crookneck Squash, Tomatoes, Artichoke Hearts and Fresh Herbs

Roasted Potatoes and White Bean Salad with Red Bell Peppers and Balsamic Vinaigrette

Butternut Squash Walnut Raviolis with a Sage Cream Sauce

Served with Pinenuts, Crushed Red Peppers, Sliced Black Olives and Grated Parmesan Cheese

Grilled Chicken Breast Topped with Sun Dried Tomato Pesto and Warm Goat Cheese

Herb and Tomato Focaccia

Handmade Bread Sticks

Cruets of Olive Oil and Balsamic Vinegar

33.00

Bourbon Street Dinner Buffet

Mixed Green Salad with Garden Vegetables

Served with Balsamic Vinaigrette and Garlic Ranch

Cajun Cole Slaw

Grilled Cajun Vegetable Salad

Red Beans and Rice

Sweet Potato Pie

Chicken and Hot Sausage Jambalaya

Whole Grilled Beef Tri-Tip with Rincon Cajun Pepper and Herb Rub

Horseradish Sauce, Fire Green Tomato Salsa, Portobello Mushroom Cream

35.00

39.00 adding Shrimp Creole

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Summer Garden Wedding Dinner Buffet

Rincon Avocado Caesar Salad

Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Italian Pasta Salad with Garden Vegetables and Special Italian Vinaigrette

Rainbow Tortellinis with Cilantro Pistachio Pesto

Summer Salad with Cucumber, Red Onion, Roma Tomato, Avocado, and Spicy Jack Cheese

Yam and Roasted Red Pepper Salad with Caraway Dressing

Tarragon Chicken Salad with Toasted Almonds

Grilled Vegetable Salad with Olive Oil, Lemon and Herbs

Whole Poached Wild Salmon Filet with Dill Cream Sauce

Rosemary Garlic Focaccia

French Baguette

37.00

Optional Addition to Summer Garden Wedding Buffet

Fresh Mixed Seafood Ceviche

8.50 Additional

San Marcos Pass Dinner Buffet

Hollandia Hydroponically Grown "Live Gourmet" Trio Salad Bouquets

with Butter Lettuce, Raddichio, Endive and Watercress

Gorgonzola, Caramelized Pecans, Dried Cranberries, Orange Sections, and Tossed with Citrus Dressing

Grilled Vegetables Tossed with Provencal Marinade, Cilantro, Lemon and Olive Oil

Artichokes, Yellow and Red Bell Peppers, Crookneck Squash, Asparagus,

Japanese Eggplant, and Smoked Tomatoes

Smashed New Potatoes with Roasted Garlic

Topped with Scallions

Roasted Pork Tenderloin with Sage and Caraway

Grilled Whole Mahi Mahi Filet with Citrus Mango Glaze

Served with Tropical Fruit and Chile Salsa

38.00

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Fourth of July Barbecue

Rincon Caesar Salad

Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Summer Salad with Cucumber, Roma Tomatoes, Red Onion, Avocado, and Spicy Jack Cheese

White Corn on the Cobb

Roasted New Potatoes

Boneless Chicken Breast with Mango Glaze

Whole Grilled Tri-Tip with Rincon Pepper and Herb Rub

Carved at the Buffet and Served with Horseradish Cream

Mini Salsa Bar

Tropical Fruit Salsa, Salsa Fresca, Salsa Verde, Roasted Red Bell Pepper Sauce Laced with Horseradish

French Baguette

Garlic Bread

38.00

Market Fresh Dinner Buffet

Rincon Caesar Salad

Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Greek Salad with Cucumber, Tomato, Red Onion, Feta Cheese and Kalamata Olives

New Potatoes with Herb and Garlic Butter

Grilled Marinated Vegetables with Tuscan Marinade

Grilled Boneless Chicken Breast with Two Sauces

Spinach Basil Chardonnay Reduction

Sun-Dried Tomato Sauce with Marsala

Whole Grilled Wild Salmon Filet with Dill Cream Sauce

Optional Tropical Fruit and Chile Salsa, Citrus Sauce or Cream Based Sauces Available

Brioche

Honey Wheat Rolls

Herb Focaccia

38.00

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Wine and Song Dinner Buffet

Spinach Salad with Real Bacon, Egg, Roma Tomatoes and a Warm Bleu Cheese Dressing

Artichoke and Snap Pea Salad with Julienne of Carrots and Sweet Red Peppers
Tossed with Raspberry Dressing

Roasted Garlic Mashed Potatoes

Tuscan Chicken Breast
Slow Roasted with Mushrooms, Rosemary, Bell Peppers and Red Wine

Whole Grilled Tri-Tip with Rincon Pepper and Herb Rub
Served with Horseradish Cream and Salsa Fresca

Brioche
Honey Wheat Rolls
Herb Focaccia

39.00

Options as a Substitute for Tri-Tip:

Wild Salmon in Puff Pastry with Spinach Scallop Mousse and Basil Cream Sauce

44.00

Garlic and Black Pepper Seared Prime Rib

46.00

Whole New York Strip with Herb and Pepper Rub

46.00

Garlic Seared Whole Tenderloin with Sautéed Selected Mushrooms

50.00

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Beach Club Dinner Buffet

Rincon Caesar Salad

Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Summer Salad with Cucumber, Roma Tomatoes, Red Onion, Avocado, and Spicy Jack Cheese

Grilled Vegetable Salad with Lime and Cilantro

Roasted New Potatoes with Rosemary and Garlic

Whole Grilled Wild Salmon Filet with Citrus Marinade

Served with Tropical Fruit and Chile Salsa

Whole Grilled Tri-Tip with Texas Pepper and Herb Rub

Carved at the Buffet and Served with Salsa Verde and Salsa Fresca

French Baguette and Garlic Bread

40.00

Blooming Vineyard Dinner Buffet

Butter Lettuce and Baby Mache topped Fried Brie Wedges Crusted in Almonds
Garnished with Asian Pears Braised in Sauvignon Blanc and Tossed with a Champagne Pear Dressing

Asparagi di Padella with Prosciutto

White and Green Asparagus, Green and Kalamata Olives, Capers

Asparagus Subject to Availability

Artichoke and Snap Pea Salad with Julienne of Carrots and Sweet Red Peppers

Tossed with Honey Lemon

Cheese Tortellinis with Portobello Mushroom Cream Sauce

Roasted Boneless Chicken Breast with Teardrop Tomatoes

Served with Balsamic Zinfandel Reduction

Herb and Tomato Focaccia

Handmade Bread Sticks

Cruets of Olive Oil and Balsamic Vinegar

42.00

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The Covarrubias Adobe Dinner Buffet

Spinach Salad with Real Bacon, Egg and Roma Tomatoes
with Warm Bleu Cheese Dressing

Grilled Asparagus with Provençal Marinade

Butternut Squash Walnut Raviolis with a Sage Cream Sauce
Served with Pine Nuts, Crushed Red Peppers, Sliced Black Olives and Grated Parmesan Cheese

Roasted Boneless Chicken Breast with Teardrop Tomatoes
Served with Balsamic Zinfandel Reduction

Bronzed Wild Salmon on Sugar Cane Skewers with South African Dry Rub
Served with Fruit Chutney or Curry Cream Sauce

Herb and Tomato Focaccia
Handmade Bread Sticks
Cruets of Olive Oil and Balsamic Vinegar

44.00

Mediterranean Dinner Buffet

Hollandia Hydroponically Grown "Live Gourmet" Trio Salad Bouquets
with Butter Lettuce, Radicchio, Endive, Teardrop Tomatoes, Gorgonzola Cheese, Toasted Pecans,
and Dried Cranberries
Tossed with Honey Lemon Vinaigrette

Caprese Salad
Fresh Mozzarella Layered with Roma Tomatoes and Fresh Basil

Fresh Steamed Green Beans

Rincon Potatoes au Gratin
with Caramelized Red Onions and Three Cheeses

Roasted Pork Tenderloin with Sage and Caraway

Seared Wild Salmon with Lemon, Olives, Mushrooms, Tomatoes and Fresh Herbs
Served with Balsamic Reduction or Roasted Bell Pepper Sauce

Herb and Tomato Focaccia
Handmade Bread Sticks
Cruets of Olive Oil and Balsamic Vinegar

46.00

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Texan Black Tie Barbecue

Rincon Avocado Caesar Salad

Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Grilled Vegetables Tossed with Cilantro, Lemon and Olive Oil

Grilled artichokes, yellow and red bells, crookneck, asparagus, Japanese eggplant and smoked tomatoes

White Corn on the Cobb

French Fries

Boneless Chicken Breast with Mango Glaze

Whole Tenderloin of Beef with Rincon Three Pepper and Herb Rub

Carved at the Buffet and Served with Horseradish Cream

Mini Salsa Bar

Tropical Fruit and Chile Salsa, Salsa Fresca, Salsa Verde,
Roasted Red Bell Pepper Sauce Laced with Horseradish

Baguette

Garlic Bread

46.00

Optional Addition to Texan Black Tie Buffet

Grilled South American Lobster Tails with Garlic and Herb Butter

May vary with availability and type of Lobster

60.00

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Candlelight Dinner Buffet

Rincon Caesar Salad

Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Summer Salad with Cucumber, Roma Tomatoes, Red Onion, Avocado, and Spicy Jack Cheese

Steamed Baby Carrots and Asparagus Spears

Rincon Potatoes au Gratin

with Caramelized Red Onions and Three Cheeses

Grilled Marinated Vegetables with Special Italian Red Wine Marinade

Grilled Boneless Chicken Breast with Two Sauces

Portobello Mushroom Cream and Persian Sauce with Dried Fruits and Spices

Whole New York Strip with Ginger Sesame Marinade

Carved at the Buffet and Served with Horseradish Cream and a Merlot Reduction

Brioche

Honey Wheat Rolls

Herb Focaccia

48.00

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Tropical Splash Dinner Buffet

Hollandia "Live Gourmet" Trio Salad
Tomatoes, Gorgonzola, Caramelized Pecans, Grapefruit Sections, Dried Cranberries
Tossed with Champagne Pear Dressing

Polynesian Spring Fling
Mandarin Oranges, Pineapples, Cucumbers, Red Onions, Water Chestnuts and Avocado
With Kiwi Dressing

Grilled Asparagus

Rincon Potatoes Au Gratin
with Caramelized Onions and Three Cheeses

Steamed Fresh Local Seabass on a Bed of Orange Zest and Lemon Grass
with a Thai Green Curry Sauce and Roasted Red Bell Pepper Sauce
Optional Sauces if Available

Carved Whole Grilled Tenderloin with Rincon Pepper and Herb Rub
Garnished with Roasted Red Onion Flower drizzled with Extra Virgin Olive Oil
Served with Chili Lime Sauce, Pomegranate Reduction, Horseradish Cream and Horseradish

Bavarian Bread
Cranberry Cheddar Loaf
Handmade Poppy Seed Bread Sticks
Cruets of Olive Oil and Balsamic Vinegar

50.00

Optional Substitution for Tenderloin

Carved Whole Grilled Tri-Tip with Rincon Pepper and Herb Rub

42.00

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Spanish Flamenco Dinner Buffet

Hearts of Palm and Orange Salad

Butter Lettuce with Grilled Vegetable Ceviche

Black Bean Muneta
Special Black Bean Puree

Salsita de Carlitos
Special Guadalajara Salsa

Roasted Yams with Roasted Bell Peppers and Toasted Cumino

Stuffed Poblano Chilies with Turkey Dolce and Dried Fruits
Fresh Roasted Tomato Sauce

Banana Leaf Wrapped Fresh Albacore with Crab and Lime Juice

Whole Grilled New York Steak with Ancho Chile Marinade
Wonderful Pepper Flavor without being HOT

Rice Cakes and Cuban Bread

50.00

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Wedding Dinner Buffet

Watercress, Bibb Lettuce, Endive, Selected Mushrooms and a Raspberry Vinaigrette

Artichoke Hearts & Asparagus Salad with Julienne of Carrot and Roasted Red Bell Pepper
Tossed with Honey Lemon Vinaigrette

Yam and Roasted Red Bell Pepper Salad with Caraway Dressing

Green Beans with Toasted Almonds

Carrots with Ginger Brown Sugar Glaze

Roasted New Potatoes with Rosemary and Garlic

Tuscan Chicken Breast

Slow Roasted with Mushrooms, Rosemary, Bell Peppers and Red Wine

Wild Salmon in Puff Pastry with Spinach Scallop Mousse and Dill Cream Sauce

Garlic Seared Prime Rib with Sautéed Portobello Mushrooms
Served with Merlot Reduction and Roasted Garlic Cream

Bavarian Bread

Cranberry Cheddar Loaf

French Baguette

50.00

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Mid-Summer Oak Grilled Barbecue
Tabouleh Salad with Lemon and Mint

Greek Salad with Cucumber, Tomatoes, Red Onion, Kalamata Olives and Feta Cheese

Rincon Avocado Caesar Salad
Handmade Garlic Croutons and Aged Parmesan Cheese

Mango Chicken Salad with Fresh Cilantro and Toasted Sesame Seeds

Homemade Baked Beans

San Clemente Potatoes

Grilled Marinated Vegetables with Ancho Chile Marinade
Zucchini, Bell Pepper, Red Onion, Eggplant, Crook Neck Squash, Corn on the Cobb

Grilled Shrimp and Swordfish Skewers:
with Teriyaki Ginger, Special Rincon Sesame or Jamaican Jerk Marinade

Grilled Whole New York Steak with Texas Pepper and Herb Rub
Served with Salsa Verde and Horseradish Cream

Garlic Cheese Bread
Honey Wheat Rolls
Sesame and Poppy Seed Bread Sticks

55.00

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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