

Rincon Events

2012 ECO Dinner Plated Menus



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ECO Plated Dinner Menus

Dinner Menu Selections May be Mixed and Matched
Multiple Entree Menus Require Pre-Selection Five Days in Advance
All Dishes Subject to Seasonal Availability
Prices quoted are for 50 or more guests.
Prices available for smaller groups upon request.

The Yellow Rose

Salad

Fresh Mixed Green Salad with Garden Vegetables
Balsamic Vinaigrette

Bread Basket

Crusty French Baguette
Honey Wheat Rolls

Entree

Pre-selected Entrees
Roasted Summer Vegetables

Roasted New Potatoes with Rosemary and Red Onions

Roasted Boneless Chicken Breast with Sundried Tomato Pesto
Topped with Warm Goat Cheese

or

Grilled and Carved Tri-Tip with Rincon Pepper and Herb Rub
Served with Three Peppercorn Demi Glaze and Horseradish Cream

Chicken 32.00

Tri-Tip 38.00

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The Arno River

Salad

Rincon Caesar Salad

Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Bread Basket

Sesame and Poppy Seed Bread Sticks

Olive Oil Garlic Bread

Honey Wheat Rolls

Entree

Roasted Slices of Zucchini

Fettuccine with a Roasted Garlic Cream Sauce

Chicken Breast Piccata with Capers and Fresh Lemon

38.00

Sea and Sand

Salad

Hollandia Hydroponically Grown "Live Gourmet" Trio Salad Bouquets
with Butter lettuce, Radicchio, Watercress, Toasted Pecans, Orange Sections,
Gorgonzola Cheese and Citrus Dressing

Bread Basket

Tomato and Herb Focaccia

Whole Grain Batard

Entree

Pre-selected Entrees

Roasted New Potatoes with Rosemary and Sweet Red Onions

Roasted Vegetables

Carrots, Zucchini, Squashes, Tomatoes, Artichokes, Green Beans and Fresh Herbs

Grilled Salmon Filet with Citrus Marinade

Served with Tropical and Chile Salsa

or

Whole Grilled Tri-Tip with Rincon Pepper and Herb Rub

Served with Three Peppercorn Demi Glaze and Horseradish Cream Sauces

Salmon 43.00

Tri-Tip 40.00

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The Aegean Sea

Soup

Oak Smoked Tomato Soup with Garlic Parmesan Croutons

Bread Basket

Crusty French Baguette

Honey Wheat Rolls

Poppy Seed Bread Sticks

Entree

Steamed Baby Carrots with Brown Sugar and Fresh Ginger Glaze

Steamed Fresh Asparagus Spears

Wild Rice Trio

Baked Greek Style Salmon Filet

Leeks, Mushrooms, Tomatoes and Fresh Herbs Served over a Bed of Spinach

43.00

The Riviera Theater

Salad

Mixed Field Green Salad with Watercress, Endive and Radicchio

Citrus Dressing, Toasted Pecans, Orange Sections and Gorgonzola Cheese

Bread Basket

Crusty French Baguette

Honey Wheat Rolls

Tomato and Herb Focaccia

Entree

Green Beans Topped with Bacon with Brown Sugar and Ginger Glaze

Roasted Garlic Smashed Potatoes

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

45.00

Rincon Events

2012 ECO Dinner Plated Menus

The Moroccan Midnight

Soup Course

Butternut Squash and Fresh Dill Soup with a Touch of Crème Fraiche

Bread Basket

Handmade Khubz Bread

Salad Course

Butter Lettuce Cup served with Marinated Anise, Carrot, Cucumber and Celery Salad

Entree

Marinated and Grilled Vegetables with Spiced Olives and Preserved Lemons
Zucchini, Eggplant, Winter Squashes, Tomatoes, Artichoke Hearts, Parsnips and Moroccan Spices

Couscous with a Chutney of Golden Raisins, Dates and Toasted Pine Nuts

Moroccan Bastillas

Baked Phyllo layered with Spiced Chicken and Cinnamon

Shrimp Kebabs

Served with Special Sauces:

Harissa

Dried Red Chiles, Garlic, Cumin and Olive Oil

Zhoug

Fiery Relish made from Chiles, Clove, Black Pepper, Cumin and Cardamom

47.00

Vegetarian Option

Tofu Bastillas

or

Grilled Portobello Mushroom Cap with Harissa and Zhoug Special Sauces

Rincon Events

2012 ECO Dinner Plated Menus

The Avebury

Salad Course

Goat Cheese Phyllo Pillow with Teardrop Tomatoes, Watercress and Endive
with Raspberry Vinaigrette

Bread Basket

Focaccia

Poppy Seed Bread Sticks

Cranberry Cheddar Loaf

with Cruets of Olive Oil and Balsamic Vinegar

Entree

Pre-selected Entrees

Rincon Potatoes Au Gratin

with Three Cheeses and Caramelized Red Onions

Bundles of Sugar Snap Peas and Baby Carrots

with Brown Sugar and Ginger Glaze

Steamed White Local Seabass on a Bed of Spinach with Orange Zest and Lemon Grass

Roasted Sweet Red Bell Pepper Sauce

or

Carved Slices of Whole Grilled Grass Fed Tenderloin

Garnished with Slow Roasted Red Onion Flower drizzled with Extra Virgin Olive Oil

Served with Three Peppercorn Demi Glaze and Topped with Horseradish Cream

Seabass 47.00

Tenderloin 50.00

Rincon Events
2012 ECO Dinner Plated Menus

The English Tavern

Soup

Cream of Potato and Leek Soup

Entree

Pre-selected Entrees

Steamed Bundles of Asparagus Spears and Baby Carrots

Rincon Potatoes au Gratin

with Three Cheeses and Caramelized Red Onions

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

or

Carved Slices of Whole Grilled Tenderloin with Sautéed Oyster Mushroom

Served over Red Wine-Raspberry Reduction Sauce

Salmon 47.00

Tenderloin 50.00

Rincon Events

2012 ECO Dinner Plated Menus

The Sunken Garden

Salad Course

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

Bread Basket

Handmade Poppy Seed Bread Sticks
Cranberry Cheddar Loaf
Whole Grain Batard
Cruets of Olive Oil and Vinegar

Entree

Pre-selected Entrees

Torte de Riso

Baked Risotto with Portobello Mushrooms, Fresh Herbs and Parmesan Cheese

Steamed Asparagus Spears and Baby Carrots Bundles

Whole Seared Sliced Ahi Loin with Sesame Crust
Served with Handmade Thai Green Curry Sauce

or

Black Pepper Seared Carved New York Strip
Served with a Bearnaise and Merlot-Raspberry Reduction Sauce with a Touch of Horseradish Cream

Ahi 49.00

Lamb Chops 49.00

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Bordeaux's Finest

Salad

Hollandia "Live Gourmet" Trio Salad
Tomatoes, Goat Cheese, Caramelized Pecans, Grapefruit Sections, Dried Cranberries
Tossed with Chardonnay Pear Dressing

Entree

Zucchini Boat with Artichokes, Pine Nuts and Parmesan Cheese

Steamed Asparagus Spears

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

Grilled Chicken Breast with Portobello Mushroom Cream Sauce

and

Sautéed Filet of Beef

Served over a Cabernet Reduction with Horseradish Cream

49.00

Tyrel's Choice

Appetizer

Rincon Cioppino with Fresh Shell Fish and Seafood
Rich and Spicy Tomato Broth with Bell Peppers and Herbs

Bread Basket

Crusty French Baguette

Honey Wheat Rolls

Poppy Seed Bread Sticks

Salad

Mixed Field Green Salad with Watercress, Endive and Radicchio
Citrus Dressing, Toasted Pecans, Orange Sections and Gorgonzola Cheese

Entree

Fresh Asparagus Spears with Hollandaise Sauce

Rincon Potatoes au Gratin
with Three Cheeses and Caramelized Red Onions

Black Pepper Seared Carved New York Strip

Served with a Bearnaise and Merlot-Raspberry Reduction Sauce with a Touch of Horseradish Cream

58.00

Rincon Events

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The Wine Maker

Salad Course

Goat Cheese Phyllo Pillow with Teardrop Tomatoes, Watercress and Endive
with Raspberry Vinaigrette

Bread Basket

Crusty French Baguette
Honey Wheat Rolls
Poppy Seed Bread Sticks

Pasta Course

Three Cheese Raviolini with Oak Smoked Tomato and Basil Concasse

Sorbet Course

Passion Fruit Sorbet in a Frozen Orange Ring

Main Course

Pre-selected Entrees

Torte de Riso

Baked Risotto with Portobello Mushrooms, Fresh Herbs and Parmesan Cheese

Steamed Baby Carrots and Local Snap Peas

Steamed Chilean White Seabass on a Bed of Spinach with Orange Zest and Lemon Grass
Roasted Sweet Red Bell Pepper Sauce

or

Carved Slices of Whole Grilled Tenderloin

Garnished with Slow Roasted Red Onion Flower drizzled with Extra Virgin Olive Oil
Served with Three Peppercorn Demi Glaze and Topped with Horseradish Cream

63.00

Rincon Events

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The Sea Glass Bubble

Dinner Vignettes

Salad

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

Entree

Four Mini Entrees Served Together

Sugar Cane Infused Chicken Skewers

with a Ginger Cilantro Pesto Glaze and a Fine Stir Fry of Snow Peas and Red Bell Peppers

Steamed Fresh Local Seabass with Citrus, Lemon Grass and Ginger Marinade

Served with Steamed Wehani Wild Rice and a Thai Green Curry Sauce

Carved Whole Seared Ahi Loin with Sesame Crust

Served with Steam Baby Bok Choy and a Wasabi Cream or a Ponzu Sauce

Grilled Tenderloin Slices with Rincon Pepper and Herb Rub

Served with Three Peppercorn Sauce and Oyster Mushrooms

Alternate Sauce Pomegranate Demi Glaze

Dessert

Individual Warm Chocolate Cakes with a Mango Sorbet in Caramel Tuile Cup

Strawberry and Caramel Sauces with Fresh Strawberry Garnishes

Served in a Cosmo Glass

70.00

Rincon Events

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Waugh Cellars Winemaker Dinner

First Course - Sauvignon Blanc

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

Second Course - Chardonnay

Whole Seared Ahi Loin with Sesame Crust
Hand Made Thai Green Curry Sauce

Third Course - Zinfandel

Hot Smoked Duck Breast Served over Wilted Spinach
with Warm Blue Cheese and Pomegranate Dressing

Sorbet

Passion Fruit Sorbet in a Frozen Orange Ring

Fourth Course - Cabernet Sauvignon

Sautéed Fresh Snap Peas

Roasted Baby Carrots

Rincon Potatoes au Gratin

with Three Cheeses and Caramelized Red Onions

Carved Slices of Whole Seared Tenderloin with Sautéed Oyster Mushroom
Served over Cabernet Raspberry Reduction

Fifth Course - Dessert Wine

Chocolate Oblivion Torte with Fresh Raspberries and White Chocolate Sauce

78.00

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The Barrel Deck

First Course - Sauvignon Blanc

Cambridge House Smoked Salmon

Toast Points of Solvang Pumpernickel with Lightly Flavored Garlic Butter and Parmesan Cheese Shaved Egg White and
Yolk, Finely Diced Red Onion, Capers and Dill Sauce

Second Course - Syrah

Roasted Duck Soup with Leeks and Wild Mushroom-Wild Rice Quenelles
Crusty French Baguette

Third Course

Passion Fruit Sorbet served in a Frozen Orange Ring with Orange Sauce

Fourth Course - Vintage Reserve Red

Baby Carrots and Local Snap Peas

Rincon Potatoes au Gratin with Caramelized Red Onions and Three Cheeses

Filet with Merlot Pomegranate Reduction

Topped with Sautéed Oyster Mushrooms

Fifth Course - Late Harvest Riesling or Viognier

Gorgonzola and Walnut Timbal Layered with Poached Pears

Baby Mache

Gorgonzola, Caramelized Walnuts and Light Walnut Oil and Pear Dressing Drizzled on the Plate

Sixth Course - Dessert

Crème Brulee Tarts

Orange Yogurt Pound Cake with Fresh Berry Compote Drizzled with Crème Anglaise

Chocolate Turtle Cups with Carmel Pecans and Ganache

85.00

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The Bounty

Appetizer

Grilled Shrimp on Sugar Cane Skewers with Coconut Marinade
Fine Noodles and Julienne of Snow Peas

Salad Course

Goat Cheese Phyllo Pillow with Teardrop Tomatoes, Watercress and Endive
with Choice of Citrus Dressing or a Raspberry Vinaigrette

Bread Basket

Crusty French Baguette
Honey Wheat Rolls
Poppy Seed Bread Sticks

Sorbet Course

Lemon Fruit Sorbet in a Frozen Orange Ring

Entree

Pre-selected Entrees

Baked Risotto with Portobello Mushrooms

Steamed Bundles of Asparagus Spears and Baby Carrots

Pistachio Crusted Halibut with a Cilantro-Lime Beurre Blanc

or

Grilled Colorado Lamb Loin Filet with a Rosemary and Black Pepper Rub
Served over a Merlot Rosemary Reduction with a Touch of Cream

86.00

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Vegetarian Option

Tri Color Raviolini with Portobello Mushroom Cream Sauce

Butternut Squash Walnut Raviolis with a Sage Cream Sauce or Brown Butter
Topped with Freshly Grated Parmesan Cheese

Radiatore Pasta with Broccoli, Sun dried Tomatoes, Fresh Basil and Pine Nuts

Grilled Portobello Mushroom Caps with Avocado, Roasted Red Bell Peppers and Pepper Jack

Torte de Riso

Baked Risotto with Portobello Mushrooms, Fresh Herbs and Parmesan Cheese

Grilled Tofu and Vegetables with Ancho Chile Marinade

Spinach and Eggplant Rolltini

Roasted Eggplant Stuffed with Three Cheeses, Topped with Fresh Tomato Sauce, Lemon, Walnuts and Fresh Herbs

Tofu en Papillote with Roasted Red Pepper Sauce

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Additional Menu Ideas

Yellow Tomato Gazpacho with Avocado and Cilantro Oil

Smoked Tomato and Leek Soup with Garlic Parmesan Croutons

Rincon Cioppino with Fresh Shell Fish and Seafood

Rich and Spicy Tomato Broth with Bell Peppers and Herbs

Angel Hair Pasta with Sautéed Chanterelle, Oyster and Enoki Mushrooms

Basil Chardonnay Reduction

Wild and Specialty Mushrooms Risotto

Grilled Baby Summer Squashes

Roasted Baby Golden Beets

Roasted New Potatoes with Dill Butter

Grilled Boneless Chicken Breast Served with Oak Smoked Tomatoes with Cilantro

Roasted Boneless Chicken Breast with Heirloom Pear Tomatoes Balsamic Zinfandel Reduction

Tuscan Chicken Breast

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

Pollos al Chilindron

Roasted Chicken with Ham, Tomatoes, and Zinfandel

Boneless Tilapia Filet with a South African Spiced Dry Rub

Pan Fried and Served with Dried Fruit Chutney

Whole Oak Smoked Salmon Filet in Citrus Marinade with Braised Spinach

Basil Chardonnay Cream Sauce

Cedar Plan Salmon with Brown Sugar, Mustard and Ginger Glaze

Grilled Mahi with Rincon Sunset Glaze

Served with Tropical Fruit and Chile Salsa

Pistachio Crusted Halibut with a Cilantro-Lime Beurre Blanc

Steamed Branzino (Striped Seabass) on a Bed of Spinach with Ginger and Lemon Grass

Thai Green Curry Sauce

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Additional Menu Ideas

Shrimp on Lemon Grass Skewers with Mint and Coriander Chutney

Seared Sea Scallops on Sugar Cane Skewers with Saffron
Served on a Bed of Angle Hair Pasta with a Saffron Cream

Sugar Cane Infused with Shrimp and Scallops
with a Ginger Cilantro Pesto - Also Available with Lobster

Butter Lettuce with Avocado and Sauvignon Blanc Braised Lobster
Served with Teardrop Tomatoes and Clear Rice Noodles

Grilled Half Lobster with with Grilled Fresh Scallops on The Half Shell
Lime Ginger Sauce

Black Pepper Seared Carved New York Strip
Served with a Béarnaise and Cabernet Reduction Sauce with a Touch of Horseradish Cream

Carved New York Strip with Ginger Sesame Marinade
Served with Roasted Red Bell Pepper Sauce

Carved Slices of Whole Seared Tenderloin with Sautéed Oyster Mushroom
Served over Cabernet-Raspberry Reduction

Oak Grilled Bone-In Prime Ribeye with Rincon Pepper and Herb Rub
with Grilled Asparagus and Portobello Mushrooms

Seared Filet Mignon with Cabernet Reduction Topped with Sautéed Oyster Mushrooms

Grilled Aged Iowa Corn Fed Prime Cut Filet Mignon
with a Merlot Raspberry Reduction and Horseradish Cream

Pork Tenderloin Dry Rubbed with Curry and Glazed with Mango
Dried Fruit Chutney

Pork Tenderloin with Caraway and Sage Reduction

Grilled Duck Breast with Dried Cherries and Golden Beets

Mango Glazed Oak Smoked Duck
Served with Mango Rosemary 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