

*Rincon Events*  
*2012 ECO Hors d'oeuvres Menus*



*Stationed and By the Piece*  
*Hors d'oeuvres*

# Rincon Events

## 2012 ECO Hors d'oeuvres Menus

### 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

**12.00**

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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

13.00

### 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

**16.00**

#### Optional Upgrades or Substitutions:

Grilled Shrimp, Mahi Mahi or Yellowtail

Add **2.50** to Substitute

Add **5.00** 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

18.00

### 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

19.00

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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

**23.00**

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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**

*Seared At the Station* -Seared Ahi on Sugar Cane Skewers  
Wasabi Cream or Chili Lime or Mango Papaya Mojo

*Grilled At the Station* Grilled Shrimp Skewers with Cilantro Passion Fruit Pesto

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

Crispy Hamachi "Yellowtail" Rolls  
Chili Lime Dipping Sauce

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

**28.00**

**All Fresh Fish Subject to Season and Availability**

# Rincon Events

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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

**\* Passed Item Only**

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

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**2.75 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

**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**

**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

**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

**Handmade Mini Turkey Pot Stickers**

Fresh Ginger and Hoisin Sauce

**Empanadias 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**

**Empanadias of Lamb Spices and Dried Fruits**  
Guava Sauce

**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

**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  
**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

### **4.50 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

**\*Lamb Loin in Potato Crust**  
Cabernet Sauce

**Halibut Casablanca on Crisp Cumin Corn Cakes**

**Empanadas of Crab**  
with Spices and Dried Fruits

**Rincon Ahi Tuna Sashimi in 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

### **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

\* Passed Item Only

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

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**Rincon Handmade Sauces**

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

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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***