

Rincon Beach Club and Catering

Rincon A la Carte Platters

An Instant Party Right at Your Finger Tips!

*Perfect for the last minute Cocktail Party, Office Party, Shower,
Open House or Brunch.*

*Order any of our mouth watering morsels for pick up or delivery
to your home, office or event location.*

*These platters are sure to please every palate with
sweet and savory temptations.*

Each platter is portioned for 25-35 Guests

(45-50 pieces per platter, some exceptions may apply)

***and presented on our beautiful Rincon Catering Platters,
complete with biodegradable paper goods
and serving utensils.***

Delivery Charges and Minimum Quantities May Apply.

Disposable Platters Available Upon Request

Items with asterisk will require oven and handling on site

Prices are for food and standard paper goods only and are subject to change without notice.

*Prices do not include delivery, on-site staff, taxes, rentals
flowers or any other services provided.*

Minimum Delivery Charge

\$45.00

(Charge may vary with time of day and day of week)

Rincon Beach Club and Catering

A la Carte Platters

Each platter is portioned for 25-35 Guests (45-50 pieces per platter, some exceptions may apply)

Fruit and Cheeses

Fresh Cut Seasonal Fruit Platter127.50

Fresh Fruit Skewers137.50

Honey Yogurt Dipping Sauce

Fresh Tropical Fruit Skewers.....147.50

with Rum Sauce

Papaya, Pineapple and Guava

*Brie in Puff Pastry with Cilantro Pistachio Pesto90.00

Served with Fresh Strawberries, Red Flame Grapes and Assorted Crackers

with Fresh Vegetables.....127.50

*Brie in Puff Pastry with Cranberry Walnut Fig Relish.....90.00

Served with Fresh Strawberries, Red Flame Grapes and Assorted Crackers

with Fresh Vegetables.....127.50

*Brie in Puff Pastry with Fresh Mango and Macadamia Nut Pesto95.00

Served with Fresh Strawberries, Red Flame Grapes and Assorted Crackers

with Fresh Vegetables.....132.50

Platter of Brie, Boursin and Goat Cheese Wheels140.00

Imported and Domestic Cheese Served with Assorted Crackers

Specialty Cheese Platter155.00

Imported and Domestic Cheese Served with Assorted Crackers

Platter of Manchego, Garrotxa and Cabra al Vino205.00

Spanish Cheese Served with Assorted Crackers, Marinated Olives,

Almonds and Fried Fruits

Other Specialty Cheeses Available

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Crudite Platters

Provençal Platter127.50
Parmesan Crostini with Hummus, Tomatoes Provençal and Olive Tapenade
Served with Fresh Vegetables

Classic Vegetable Platter with Two Fresh Dips127.50

Grilled and Marinated Vegetable Platter.....140.00
Grilled: Red Bell Peppers, Squashes and Eggplant
Marinated: Green Beans, Jicama, Mushrooms, Carrots, Broccoli, Olives and Artichoke Hearts

Antipasto Platter145.00
Fresh and Marinated Vegetables, Hard Salami, Mozzarella Cheese,
Olives and Pepperoncini

Greek Platter140.00
Pita Bread, Hummus, Tzatziki, Feta Cheese, Kalamata Olives,
Artichoke Hearts, Green Onions, Grilled Peppers and Grilled Eggplant

Southwestern Platter125.00
Marinated Fresh Vegetables, Spicy Jack Cheese, Cheddar Cheese
Olives and Jalapeños, Grilled Peppers, Fresh Salsas and Tortilla Chips
with Guacamole150.00

Asian Vegetable Platter150.00
Grilled Japanese Eggplant, Snow Peas, Edamame, Marinated Cucumbers and Steamed Bok Choy
Served with Spicy Dipping Sauce, Soy Sauce or Peanut Sauce (Choice of One)

Baby Vegetable Platter165.00
with Roasted Red Pepper Remoulade and Homemade Garlic Ranch Dip

International Platter165.00
Grilled Red Peppers, Roasted Pasilla Chiles, Baby Carrots, Radishes, Jicama, Artichoke Hearts,
Olives, and Marinated Mushrooms with Wedges of Smoked Gouda Cheese and Queso Fresco
Served with Roasted Red Pepper Remoulade, Baguettes and Crackers

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Sandwich Platters

<p>Mini Pita Sandwiches</p> <p>Sprouts, Herb Cream Cheese, Tomato and Avocado</p>	<p>115.00</p>
<p>Finger Sandwich Platter.....</p> <p>Tri-Tip and Cheddar with Whole Grain Mustard Turkey, Bacon and Swiss Herb Cream Cheese, Avocado and Cucumber Crab and Avocado with Louis Dressing available at additional cost</p>	<p>127.50</p>
<p>Crustless Tea Sandwich Platter.....</p> <p>Tri-Tip and Cheddar with Whole Grain Mustard Turkey, Bacon and Swiss Herb Cream Cheese, Avocado and Cucumber Crab and Avocado with Louis Dressing available at additional cost</p>	<p>137.50</p>
<p>Wrap Sandwich Platter</p> <p>Roasted Turkey Breast with Smoked Gouda, Lettuce, Tomato and Onion Roasted Tri-Tip with Spicy Jack Cheese, Lettuce, Tomato and Onion Grilled Peppers and Squash with Sprouts and Hummus</p>	<p>137.50</p>
<p>Mini Croissants with Tarragon Almond Chicken Salad.....</p>	<p>137.50</p>
<p>Deluxe Deli Platter.....</p> <p>Thin Sliced Tri-Tip, Turkey and Cheeses Served with Honey Wheat Rolls and Sandwich Condiments</p>	<p>165.00</p>
<p>Fairfax Deli Platter.....</p> <p>Choice of (3): Corned Beef, Smoked Turkey, Roast Beef, Chopped Liver, Tuna or Egg Salad Choice of (2): Cheese: Cheddar, Swiss, Jack, Smokes Gouda or Brie Choice of (2): Rye, Wheat, Sourdough, Challah or Brioche Includes Potato Salad and Coleslaw Served with Pickles, Red Onion, Lettuce, Tomato, Mayonnaise and Choice of Mustard on the Side</p>	<p>257.50</p>
<p>Individual Whole Sandwiches, minimum 15 sandwiches.....</p>	<p>9.00 each</p>
<p>Ciabatta Sandwiches</p> <p>Tuna, Egg Salad, Turkey, Tri-Tip or Corned Beef on freshly baked Ciabatta Bread with Cheese, Red Onion, Lettuce, Basil, Tomato, Mustard and Mayonnaise Special Balsamic Dressing Available on Request</p>	<p>42.50 per loaf</p>

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Soups (per Gallon)

Gazpacho75.00
(12-20 portions)

Butternut Squash.....75.00
(12-20 portions)

Roasted Leek and Potato75.00
(12-20 portions)

Texas Chili.....135.00
with Beef, Red Beans, Tomatoes, Onions and Garlic (12-20 portions)

Rincon Cioppino with Fresh Shell Fish and Seafood.....170.00
Including Mussels, Clams, Crab Claws, Halibut, Salmon and Shrimp
Rich and Spicy Tomato Broth with Onions, Bell Peppers and Herbs

Breads

*Rincon Garlic Parmesan Cheese Bread19.50 per loaf
(20 pieces)

*Rincon Pesto Cheese Bread.....21.50 per loaf
(20 pieces)

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Salad Platters

Garden Salad with Fresh Cut Vegetables.....5.00 per guest
Handmade Garlic Ranch or Special Italian Dressing

*Traditional Caesar Salad (*must be handled on site*)6.00 per guest
Traditional Caesar Dressing (Anchovy Free)
with Romaine, Garlic Croutons and Aged Parmesan Cheese

*Avocado Caesar Salad (*must be handled on site*).....7.00 per guest
Avocado Caesar Dressing (Anchovy Free)
with Romaine, Garlic Croutons and Aged Parmesan Cheese

Mixed Field Greens Salad7.00 per guest
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.....7.50 per
guest
with Butter lettuce, Radicchio, Watercress, Toasted Pecans, Orange Sections, Gorgonzola Cheese
Choice of Citrus Vinaigrette, Balsamic Vinaigrette or Honey Lemon Vinaigrette

Deli Coleslaw.....80.00

Pickled Watermelon Slaw80.00
Watermelon Rind, Allspice, Cinnamon, Cloves, Peppercorns, Sugar and Vinegar

Tropical Slaw with80.00

Greek Salad.....95.00
Kalamata Olives, Cucumber, Tomato, Red Onion and Feta Cheese on a Bed of Butter Lettuce

Summer Salad.....95.00
Fresh Tomatoes, Cucumbers, Red Onions, Avocado and Spicy Jack Cheese on a Bed of Butter Lettuce

Spring Fling Salad.....105.00
Mandarin Oranges, Walnuts, Pepper Jack Cheese, Roma Tomatoes, Cucumbers,
Red Onion, Avocado and Raspberry Dressing on a Bed of Butter Lettuce

Italian Pasta Salad.....70.00
Penne Pasta, Fresh Vegetables and Rincon Special Italian Dressing

Pasta Salad with Fresh Tomatoes, Basil and Spinach.....90.00
with Feta Cheese, Scallions and Balsamic Dressing

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Salad Platters cont.

Traditional Potato Salad.....	70.00
Roasted New Potato Salad.....	70.00
with Roasted Red Bell Peppers, Fresh Herbs and Balsamic Vinaigrette	
Couscous Salad.....	80.00
Light Curry Dressing with Raisins, Dried Apricots, Bell Peppers and Pine Nuts	
Tabouleh Salad	80.00
Artichoke Heart and Asparagus Salad	90.00
with Roasted Red Peppers, Julienne Carrots and Raspberry Dressing	
Asian Beef with Broccoli Salad	132.50
*Chinese Chicken Salad	140.00
with Bok Choy, Napa Cabbage, Lettuce, Snow Peas and Crunchy Noodles Sesame Ginger Vinaigrette	
* BBQ Chopped Chicken Salad.....	140.00
with Lettuce, Corn, Carrots, Black Beans, Crispy Tortilla Strips, Monterey Jack Cheese, Scallions, Tomato and Cilantro Handmade Ranch	
*Chicken Mango Salad.....	150.00
Grilled Chicken and Fresh Mango, Fresh Cilantro and Toasted Sesame Seeds Tossed with Sesame Dressing	
Smoked Salmon Pasta Salad.....	175.00
Chilled Seafood Pasta Salad.....	205.00
Angel Hair, Fresh Pesto, Black Olives, Mussels, Scallops and Shrimp	
Crab Louie Salad.....	235.00
Fresh Dungeness Crab Meat with Homemade Louie Dressing	

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Casserole and Side Dishes

Torte de Riso	80.00
Baked Risotto Casserole with Fresh Herbs, Mushrooms and Parmesan Cheese	
Roasted New Potatoes with Fresh Rosemary	65.00
Smashed New Potatoes with Roasted Garlic.....	65.00
Rincon Potatoes au Gratin--"Full-Pan"	95.00
Baked Mac and Cheese au Gratin.....	95.00
Grilled Vegetables.....	87.50
Tossed with Provencal Marinade, Cilantro, Lemon and Olive Oil	
Artichokes, Yellow and Red Bell Peppers, Crookneck Squash, Asparagus, Japanese Eggplant and Smoked Tomatoes(selection may vary with seasonal conditions)	
Cape Town Fruit and Vegetable Curry	97.50
Carrot Walnut Soufflé Top with Candied Walnuts	105.00
Spinach and Eggplant Rollatini	97.50
Roasted Eggplant Stuffed with Three Cheeses	
Topped with Fresh Tomato Sauce, Lemon, Walnuts and Fresh Herbs	
Millet Pie	115.00
with Fresh Tomatoes, Toasted Pine Nuts, and Parmesan Crust	
Home Style Chicken and Dumplings	155.00
Five Layer Lasagna	
Spinach and Mushroom.....	145.00
Sausage.....	157.50

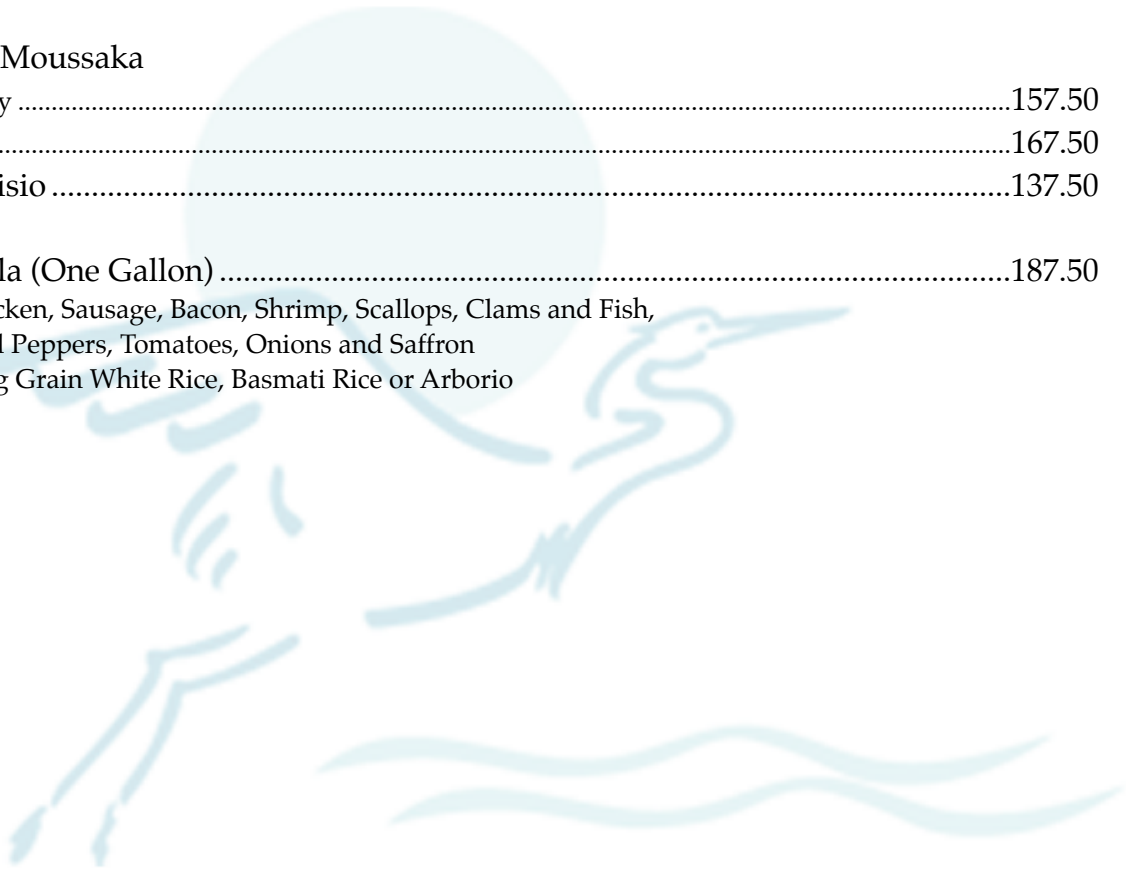
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Casserole and Side Dishes cont.

Handmade Enchiladas with Ancho Chiles and Homemade Enchilada Sauce	
Grilled Vegetable.....	135.00
Grilled Chicken and Vegetable	150.00
add Spanish Rice.....	40.00
add Spicy Black Beans.....	40.00
Greek Style Moussaka	
Ground Turkey	157.50
Ground Lamb.....	167.50
Turkey Pastisio	137.50
Rincon Paella (One Gallon)	187.50
Including Chicken, Sausage, Bacon, Shrimp, Scallops, Clams and Fish, Rice, Peas, Bell Peppers, Tomatoes, Onions and Saffron Choice of Long Grain White Rice, Basmati Rice or Arborio	



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Meat Platters ~ Includes Choice of One Handmade Sauce

Meat Weight is Approximate and Precooked, Trimmed Unless Otherwise Marked

Bone-In Grilled Chicken Breast (12-14 lb.)140.00
with Sesame Glaze, Teriyaki, Ancho and Tequila Marinade or Sun-Dried Tomato Pesto Glaze

Boneless Grilled Chicken Breast (8-10 lb.).....155.00
with Sesame Glaze, Teriyaki Ancho and Tequila Marinade or Sun-Dried Tomato Pesto Glaze

**Grilled Chicken Skewers212.50
6" Bamboo Skewers with Bell Peppers, Mushrooms and

Whole Roasted Chicken with Garlic and Herbs (17-19 lb.)120.00
Also Available: Rose's Free Range Organic Chicken.....232.50

*Whole Grilled Tri-Tip (10-12 lb.)175.50
with Rincon Pepper and Herb Rub

**Grilled Beef Skewers250.00
6" Bamboo Skewers with

*Grilled Whole Tenderloin with Rincon Three Pepper and Herb Rub (8-9 lb. trimmed out)
New Zealand Beef.....259.00
Iowa Corn Fed Beef USDA Choice or Primemarket price quote available

*Garlic and Black Pepper Seared Whole Prime Rib (12-14 lb. untrimmed)
USDA Choice Beef259.00
Iowa Corn Fed Prime Rib USDA Choice or Primemarket price quote available

Handmade Sauce Selection

Salsa Verde, Salsa Fresca, Habanero "Fire" Salsa, Tropical Fruit and Chili Salsa,
Chili Lime, Round-Up Mushroom, Dried Fruit Chutney, Bourbon Ancho, Thai Green Curry,
Roasted Red Bell Pepper, Red Chili Fig Marmalade, Dill Cream, Basil Chardonnay Reduction,
Tarragon Pinot Grigio Reduction, Merlot Demi Glaze, Pomegranate Demi Glaze,
Three Peppercorn Sauce or Horseradish Cream

**Delivery for All Cooked Meat Platters Available Hot or Cold with Heating Instructions.
Rincon Delivery Staff with Slice Upon Delivery at No Additional Charge.**

**Items with asterisk will require oven and handling on site*

***Items will require handling on site by Rincon Staff and oven/stove*

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Hot Specialty Platters

Items Listed Below Do Not Require Handling Onsite or Rincon Staff to Finish

Warm Artichoke and Spinach Dip.....105.00
Served with Assorted Crackers, Pita Bread and Parmesan Crostini

Turkey Meatballs.....105.00
Spanish Style with Salsa Verde, Italian or Barbecue

Spanakopita Diamonds with Spinach, Feta Cheese135.00
Yogurt Cucumber Dipping Sauce

Honey Mustard Chicken Drumettes (Spicy or Mild).....135.00

Baby Back Ribs with Rincon Honey Mustard Glaze105.00
Cocktail Cut or Full (3 racks)

Spare Pork Ribs with St. Louis Style Dry Rub and BBQ Sauce.....105.00
Cocktail Cut or Full (3 racks)

Quiche - Half Pan (60 Pieces) or Two 11" Tarts
Spinach and Mushroom.....75.00
Bacon and Cheddar75.00
Fresh Rock Shrimp and Roasted Poblanos.....105.00

Herb Focaccia
Topped with Fresh Pesto, Mozzarella and Roma Tomatoes.....75.00
Topped with Sun Dried Tomatoes, Fresh Pesto and Goat Cheese85.00

**Items Listed Below Require Handling Onsite but Do Not Require Rincon Staff to Finish*

*Parmesan Crostini Topped with Warmed Brie and Fresh Pesto85.00

*Brie Bites95.00
Crispy Brie Rolled in Shaved Almonds
Served with Cranberry Relish

*Three Cheese Quesadillas with Roasted Poblanos85.00
Served with Salsa Verde and Salsa Fresca
with Guacamole.....105.00

Rincon Beach Club and Catering

A la Carte Platters

Each platter is portioned for 25-35 Guests (45-50 pieces per platter, some exceptions may apply)

Hot Specialty Platters cont.

*Smoked Cheddar Cheese Quesadillas	95.00
with Special Rincon Spices and Ancho Reduction	
*Mini Quesadillas with Brie	95.00
Caramelized Pecans, Pear and Special Rincon Spices Served with Strawberry Sauce	
*Champinones a la Plancha.....	95.00
Grilled Mushrooms with Roasted Garlic Aioli	
*Cheese Tortellinis with Tomato Concasse	105.00
Toasted Pine Nuts, Oak Smoked Tomato Sauce and Parmesan Cheese	
*Polenta Diamonds.....	105.00
Topped with Goat Cheese and Sun Dried Tomato Pesto	
*Grilled Portobello Mushroom Skewers.....	105.00
with Hot Garlic Sauce or Thai Green Curry	
*Mini Pizzas	
Margherita with Roma Tomatoes, Four Cheeses, Fresh Basil.....	135.00
Fresh Pesto, Sun Dried Tomatoes and Mozzarella Cheese	135.00
Artichoke Hearts, Toasted Pine Nuts and Shrimp	155.00
*Empanadias with Turkey Dolce	135.00
with Spicy Salsa or Smoked Tomato Sauce	
*Ginger or Apricot Spiced Chicken Wontons	135.00
with Sweet and Sour Sauce or Apricot Dipping Sauce	
*Chicken Bastilla Pie.....	135.00
Dusted with Powered Sugar and Cinnamon with Dried Fruit Chutney	
*Chicken Bastilla Bundles.....	135.00
Dusted with Powered Sugar and Cinnamon with Dried Fruit Chutney	

**Items will require oven/stove and handling on site*

Rincon Beach Club and Catering

A la Carte Platters

Each platter is portioned for 25-35 Guests (45-50 pieces per platter, some exceptions may apply)

Hot Specialty Platters cont.

*****Items Listed Below Require Handling Onsite and Rincon Staff to Finish***

**Spanakopita Triangles with Spinach, Feta Cheese.....	145.00
Yogurt Cucumber Dipping Sauce	
**Handmade Samosas	
Potato and Cheese.....	135.00
Yellowtail.....	155.00
Dried Fruit Chutney	
**Chicken or Beef Satay on Bamboo Forks.....	135.00
with Mongolian Peanut Sauce	
**Grilled Jamaican Jerk Chicken on Bamboo Forks.....	135.00
Spicy Pineapple Sauce	
**Blackened Chicken on Sugar Cane Skewers.....	150.00
with Coconut Marinade and Mango Pineapple Mojo	
**Mini Turkey Pot Stickers.....	135.00
with Fresh Ginger and Hoisin Sauce	
**Mini Duck Pot Stickers.....	135.00
Fresh Ginger and Hoisin Sauce	
**Mild or Spicy Italian Pork Sausage Poppers in Puff Pastry	135.00
Ancho Fig Marmalade	
**Pork Dim Sum Dumplings.....	135.00
with Plum Saki Dipping Sauce	
**Warm Handmade Bite Size Carnitas Tacos.....	135.00
with Fig Salsa	
** Pinkie Tamales	
Pulled Pork with Spicy Salsa Verde.....	145.00
Shrimp, Corn and Roasted Garlic with Radish Cream Sauce.....	155.00

Rincon Beach Club and Catering

A la Carte Platters

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Hot Specialty Platters cont.

**Crispy Hamachi Rolls Chili Lime Dipping Sauce	165.00
**Bronzed Wild Salmon on Sugar Cane Skewers with South African Dry Rub and Handmade Fruit Chutney	167.50
**Blackened Ahi on Sugar Cane Skewers with Wasabi Cream Sauce	167.50
**Grilled Shrimp Skewers with Cilantro Passion Fruit Glaze	167.50
**Blackened Shrimp on Sugar Cane Skewers with Papaya Mango Mojo	167.50
**Traditional Crab Cakes with Creole Mayonnaise	147.50
**Samoan Coconut Crab Cakes with Coconut Basil Mayonnaise	157.50
**Crispy Rose Potato Skins with Sliced Beef Tri-Tip Topped with Gorgonzola and Drizzled with Pomegranate Demi Glaze	147.50
**Beef Tenderloin Satay with South African Dry Rub Horseradish Cream Sauce	167.50
**Grilled Kobe Beef Mini Burgers Original with Ketchup, Grilled Onions, Pepper Jack and Horseradish Mayo with Sweet Potato Fries.....	175.00 205.00
**Grilled Mini Lamb Chops Served with Mint Mojo (48 chops per platter)	227.50

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Chilled Specialty Platters

Salsa Bar with Handmade Tortilla Chips	75.00
Please Choose Three (3) - Salsa Fresca, Salsa Verde, Black Bean Corn and Jicama Salsa, Rincon Habanero Fire Salsa or Tropical Fruit and Chili Salsa	
Add Guacamole	95.00
 Mushroom Caps	
Stuffed with Tomatoes Provençal	75.00
Stuffed with Dried Cranberries and Gorgonzola.....	85.00
Stuffed with Crab and Herbs.....	125.00
 Bruschetta	
Parmesan Crostini Topped with Fresh Tomatoes Provençal	75.00
 Vegetarian Tex-Mex Spring Rolls	
with Green Onion Cilantro Dipping Sauce	107.50
Rice Paper Rolls with a Variety of Fresh Vegetables (Chilled Not Fried)	
 Vegetarian Spring Rolls with Mongolian Peanut Sauce	
Rice Paper Rolls with a Variety of Fresh Vegetables (Chilled Not Fried)	107.50
 Roasted Zucchini Rolls with Goat Cheese and Arugula	
	137.50
 Seared Ahi Spring Rolls with Papaya Mango Mojo	
Rice Paper Rolls with a Variety of Seasoned Asian Vegetables (Chilled Not Fried)	142.50
 Tortilla Roulade	
Spicy Cream Cheese, Bell Peppers and Cilantro.....	80.00
Spicy Cream Cheese, Avocado, Bacon and Tomato.....	105.00
 Southwestern Tortilla Roulade	
Spicy Cream Cheese, Grilled Chicken Breast, Bell Peppers and Cilantro	105.00
 Chilled Cheese Tortellinis with Cilantro Pistachio Pesto	
Toasted Pine Nuts, Kalamata Olives and Shaved Parmesan Cheese	105.00
 Rincon Deviled Eggs with Paprika	
	105.00
 Greek Style Dolmas with Tzatziki Sauce	
	107.50

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Chilled Specialty Platters cont.

Asparagus Wrapped in Prosciutto107.50
with Honey Yogurt Sauce

Caprese Salad107.50
Fresh Mozzarella Layered with Roma Tomatoes and Fresh Basil
Drizzled with Extra Virgin Olive Oil

Caprese On-the-Go117.50
Bamboo Forks with Cherry Tomatoes, Fresh Mozzarella and Fresh Basil
Drizzled with Balsamic Vinegar and Virgin Olive Oil

Chilled Chicken Roulade127.50
with Goat Cheese and Roasted Red Bell Pepper Mousse
Served with Parmesan Crostini and Roasted Red Bell Pepper Remoulade or Lemon Basil Sauce

Chilled Tri-Tip Bites on Garlic Honey Wheat Rounds127.50
with Whole Grain Dijon Mustard and Horseradish Cream on the Side

*Spicy Ahi Tuna Tartar on Crisp Cumin Corn Cakes147.50
with Avocado Relish

Rincon Marinated Fresh Seafood with Avocado187.50
(3 quarts)
Including Shrimp, Scallops, Salmon and Halibut
Served with Individual Tortilla Cups (50)

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Seafood Platters

Sushi Platter - Minimum of 3 Platters (minimum one style per platter)	
Futomaki Rolls (Vegetarian).....	82.50
Smoked Salmon with Cream Cheese	107.50
California Roll with Real Crab, Avocado and Daikon Sprouts	117.50
Spicy Tuna.....	117.50
Spicy Shrimp and Avocado Roll	117.50
Rincon Roll.....	137.50
Ponzu Marinated Tuna, Spicy Crab, Avocado and Cucumber	
All Platters Served with Soy Sauce, Sesame Soy Sauce, Spicy Sauce, Ginger and Wasabi	
Smoked Salmon Hors d'oeuvres Platter.....	137.50
Tomatoes Provençal, Crostini, Dill Sauce, Capers and Diced Red Onion	
Chilled Whole Poached Ranch Raised Salmon Filet Platter.....	147.50
Tomatoes Provençal, Dill Sauce and Parmesan Crostini	
Chilled Whole Poached Wild Salmon Filet Platter	177.50
Tomatoes Provençal, Dill Sauce and Parmesan Crostini	
Oysters on the Half Shell	157.50
with Fresh Lime and HOT Sauce	
Grilled and Chilled Mussels.....	147.50
with Lemon Grass Stuffing or Sun-Dried Tomato Pesto	
Classic Chilled Shrimp Platter	187.50
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.....	197.50
72 Seared and Chilled Jumbo Shrimp	
Served with a Pacific Rim Sauce	
Cocktail Crab Claws.....	205.00
Pre Cracked and ready to eat	
Rincon Louie Sauce, Pacific Rim Sauce or Traditional Cocktail Sauce	
Chilled Seafood Platter	205.00
Alaskan King Crab, Fresh Poached Salmon, Large Chilled Shrimp, Dipping Sauce and Lemon Wedges	

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Baked Goods/Dessert Platters

Breakfast Baked Goods Platter.....	80.00
Handmade Dried Fruit Scones, Assorted Muffins and Breakfast Breads	
Assorted Muffins (per Dozen)	22.50
Blueberry, Orange Apricot, Pecan Almond, Carrot Pineapple, Zucchini, Caribbean (minimum 1 dozen per type)	
Quick Breads (per loaf, 5-8 pcs.)	7.50
Apricot Pumpkin, Pecan Cinnamon Coffee Cake, Cranberry Cheddar or Banana Walnut (minimum 3 loaves per type)	
Dessert Platter	70.00
Handmade Cookies: Oatmeal Raisin, Chocolate Chip, Peanut Butter Chocolate Chip and the Legendary Rincon Chocolate Chip Brownies	
Lemon Diamonds on Shortbread Crust.....	70.00
Cheesecake Bars with Oreo Cookie Crust.....	70.00
Marble or Strawberry	
Coconut Macaroon Bars.....	70.00
Magic Bars.....	70.00
Coconut, Walnut and Chocolate Bars with Graham Cracker Crust	
Mexican Wedding Cookies.....	65.00
Legendary Rincon Chocolate Chip Brownies.....	85.00
Orange Pound Cake	85.00
with Fresh Berry Compote	
Handmade Chocolate Peanut Butter Cups.....	85.00
25 Cups Cut in Half	
Raspberry Linzer Torte	87.50
Almond Torte (9 in. Round, 12-16 pieces).....	45.00

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Baked Goods/Dessert Platters cont.

New York Style Cheesecake (9 in. Round, 12-16 pieces)..... with Strawberry Sauce	55.00
Espresso Mousse or Chocolate Tia Maria Tart (9 in. Round, 12-16 pieces)	60.00
Chocolate Oblivion Torte (Serves 15-24)..... Rich Chocolate Cake Layered with Chocolate Ganache and Fresh Raspberries	92.50
Handmade Cupcakes (per dozen)..... Carrot Pineapple Walnut with Cream Cheese Frosting, Garnished with Fresh Strawberries Red Velvet with a Cream Cheese Frosting Vanilla with Vanilla Butter Cream Frosting, Garnished with Fresh Raspberries Banana with Butter Cream Frosting Lemon with Fresh Lemon Butter Cream Frosting Strawberry with Fresh Strawberry Frosting, Garnished with Fresh Mint Chocolate Chip Chocolate with Chocolate Butter Cream Frosting, Garnished with Chocolate Shavings and Fresh Raspberries Triple Chocolate with Dark Chocolate Mousse Frosting, Garnished with White Chocolate Shavings (minimum 1 dozen per type)	42.50
Chocolate Fondue (66% Cocoa)..... with Fresh Strawberries (Standard Berries- prices may vary with seasonal conditions)	155.00
Chocolate Dipped Strawberries (prices may vary with seasonal conditions)	
Standard.....	1.15 to 1.55
Stem.....	1.55 to 2.45
Mini Handmade:	
Chocolate Turtle Cups.....	77.50
Pecan Pies.....	102.50
Crepe Brulee Tartlets	110.00
Pear Tartlets with Caramel Sauce	110.00
Lemon Tartlets Garnished with Fresh Fruit.....	110.00
Cream Puffs with Bailey's Infused Chocolate Mousse.....	110.00
Chocolate Tia Maria Tart Bites	125.00
Chocolate Dream Miniatures	125.00
Rich Chocolate Cake Layered with Chocolate Ganache and Fresh Raspberries	
Individual Crepe Brulee Spoons.....	125.00

Rincon Beach Club and Catering

A la Carte Platters

Each platter is portioned for 25-35 Guests (45-50 pieces per platter, some exceptions may apply)

Sheet Cakes

Carrot Cake with Cream Cheese Frosting

Chocolate Cake with Raspberry Filling

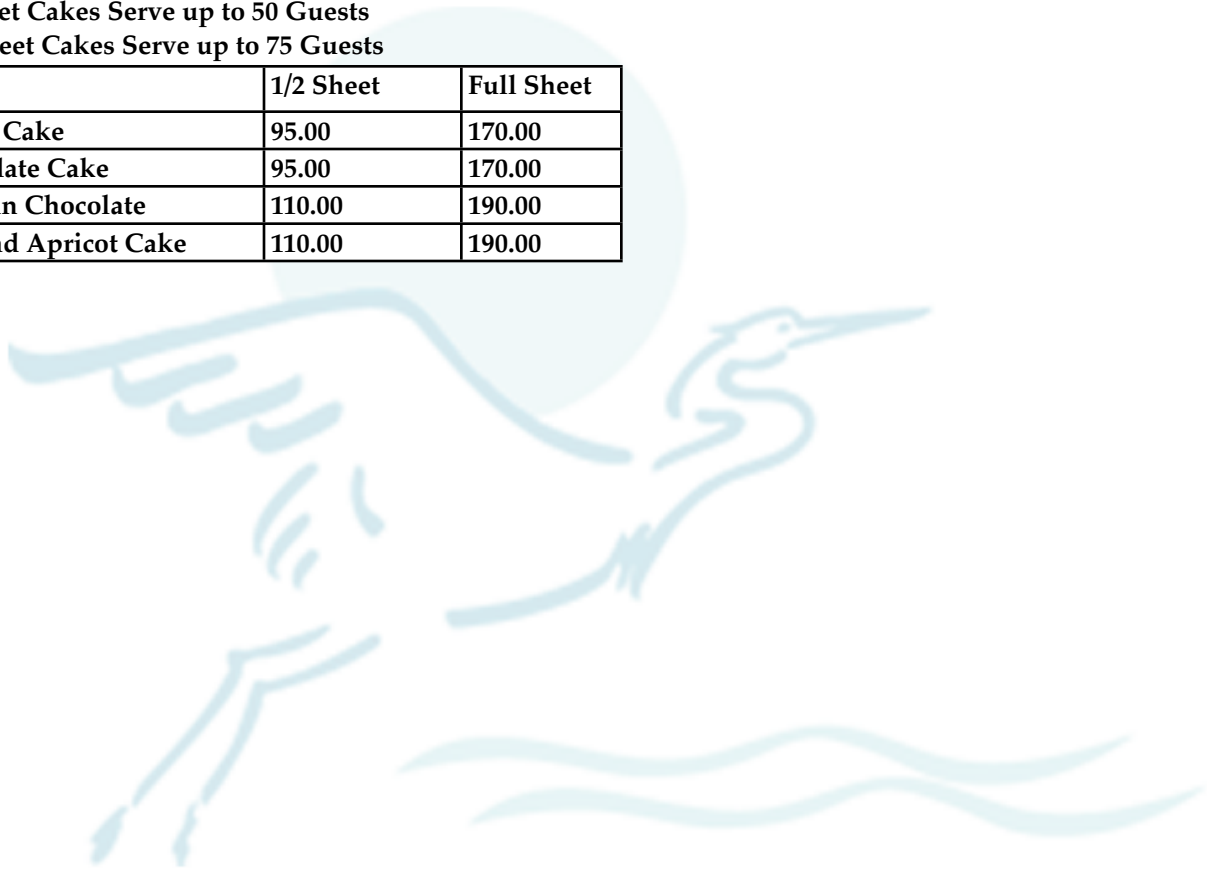
German Chocolate Cake with Shaved Coconut

Almond Cake with Apricot Preserves and Orange Cream Cheese Frosting

1/2 Sheet Cakes Serve up to 50 Guests

Full Sheet Cakes Serve up to 75 Guests

	1/2 Sheet	Full Sheet
Carrot Cake	95.00	170.00
Chocolate Cake	95.00	170.00
German Chocolate	110.00	190.00
Almond Apricot Cake	110.00	190.00



Rincon Beach Club and Catering

A la Carte Platters

Each platter is portioned for 25-35 Guests (45-50 pieces per platter, some exceptions may apply)

Beverages - Packed In Ice and Displayed in a Cooler or Copper Tub ***Includes Disposable Cups and Paper Cocktail Napkins***

Assorted Canned Sodas	1.45 each
Individual Bottled Juices..... Orange, Apple, Cranberry, and Tomato	1.75 each
Individual Bottled Waters.....	1.45 each
Bottled Water	4.50 per gallon
Pellegrino Mineral Water (750 ml).....	7.50 per bottle
Fresh Squeezed Orange Juice..... (Served in 64 oz Pitchers)	14.00 per pitcher
Freshly Brewed Iced Tea..... (minimum 3 gallons, Served in 64 oz Pitchers)	20.00 per gallon
Handmade Lemonade	24.00 per gallon
(minimum 3 gallons, Served in 64 oz Pitchers)	
Handmade Strawberry Lemonade.....	30.00 per gallon
(minimum 3 gallons, Served in 64 oz Pitchers)	
Handmade Cherry Limeade	30.00 per gallon
(minimum 3 gallons, Served in 64 oz Pitchers)	
Rincon Punch.....	65.00 per gallon
(minimum 3 gallons)	
Assorted Fruit Juices, Fruit Nectar, Puréed Fresh Fruit, and Ginger Ale	
Coffee.....	17.50 per air pot
100 cup Cambro	95.00
Includes sugar, sweeteners, cream, stir sticks, paper coffee cups	