

RINCON EVENTS DESSERTS



RINCON EVENTS

EVENT DESSERT MENU

All Menus are Priced and Portioned to Accompany Dinner
Items May be Customized or Combined but Prices will Vary
All Dishes Subject to Seasonal Availability. Prices quoted are for 50 or more guests

STATIONED DESSERT

OUR FAVORITES -

6.25

Assortment of Handmade Rincon Cookies
Chocolate Chip, Oatmeal Raisin, Peanut Butter Chocolate Chip

Legendary Rincon Chocolate Chip Brownies

Fresh Lemon Diamonds on Shortbread Crust

THE ULTIMATE

COMBINATION - 8.00 each

Handcrafted Ice Cream Sandwiches with Mini Rincon Cookies

Peanut Butter Cookie and Santa Barbara's
McConnell's Chocolate Ice Cream

Chocolate Chip Cookie and Santa Barbara's
McConnell's French Vanilla Ice Cream

Chocolate Chocolate Chip Cookie and Santa
Barbara's McConnell's Turkish Coffee Ice Cream

FRESH SWEETS - 9.00

Assortment of Handmade Rincon Cookies
Chocolate Chip, Oatmeal Raisin, Peanut Butter Chocolate
Chip

Marble Cheesecake Bars with Oreo Cookie Crust

Rincon's Mini Peanut Butter Cups

Fresh Cut Seasonal Fruit Skewers

DELUXE HANDMADE SIGNATURE SWEETS - 13.25

Handmade Fruit Tartlets with Lemon Curd

Bailey's Chocolate Mousse Mini Cream Puffs

Mini Pecan Pies, Creme Chantilly

Chocolate Dream Miniatures
Rich Chocolate Cake Layered with Chocolate Ganache and
Fresh Raspberries

Handmade Coconut Cake Miniatures
Creme Anglaise

SUNSTONE SWEETS - 17.75

Handmade Rustic Crostatas
Strawberry Rhubarb, Apple, and Mixed Berry

McConnell's French Vanilla Ice Cream
Raspberry Sorbet

Fresh Mix of Seasonal Berries

Flour-less Chocolate Cake
Garnished with Fresh Raspberries

Cheese Cake with Sour Cherry Topping

Specialty Cheeses
Goat Cheese, Local Honey and Carr's Crackers

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DESSERT ACTION STATIONS

S'MORE BAR - 9.00

*Marshmallows Roasted by the Rincon S'more BBQ
Graham Crackers and Chocolate in Individual Campfire
Packet*

Fresh Strawberry Sauce
Real Rich Chocolate Sauce
Caramel Sauce
Rincon Peanut Butter Cups, Chocolate Shavings

Housemade Vanilla, Chocolate and
Peppermint Marshmallows

* Includes S'more-B-Q at Rincon Beach Club and Santa
Barbara Zoo Events

SWEET CREPES - 14.25

Made to Order

Housemade Vanilla Crepes
McConnell's Vanilla Bean Ice Cream and Turkish
Coffee

Chocolate Shavings,
Sliced Strawberries, Bananas, Cinnamon Apples,
Fresh Berries, Boysenberry Jam, Hazelnut Spread,
Caramel Drizzle, Whipped Cream, Powdered
Sugar and Espresso Mascarpone

LOCAL SCOOPS ICE CREAM

BAR- 11.50

*Ice Cream Served in Mason Jars, Waffle Cones, Sugar
Cones or Palm Bowls*

Santa Barbara's Original McConnell's Ice Cream:
French Vanilla and Dutch Chocolate

Homemade Rincon Cookies
Chocolate Chip, Oatmeal Raisin, Peanut Butter Chocolate
Chip

Rincon Legendary Chocolate Chip Brownies

House Made Fresh Strawberry Sauce
House Made Real Rich Creamy Chocolate Sauce
House Made Soft Caramel Sauce

Toppings

Crushed Oreo, Mini Chocolate Chips
Mini Marshmallows, Shaved Almonds
M & M's, Chocolate Sprinkles
Crushed Butterfingers
Whipped Cream
Fresh Sliced Strawberries and Bananas

Please see our [A la Carte](#)
Menu for Individual
Dessert Orders

RINCON EVENTS

PLATED DESSERTS

NEW YORK STYLE CHEESECAKE - 10.00
Served with Blueberry and Chocolate Sauces

ALMOND TORTE - 10.25
Fresh Fruit and Strawberry Sauce

CREME BRULEE - 10.25
Served with Chocolate Covered Strawberries

SORBET TRIO IN A FROZEN PINEAPPLE RING - 10.25
Fresh Fruit and Mint Garnish

ESPRESSO MOUSSE CAKE- 11.50
Chocolate Ganache, Raspberry Sauce and Coffee Sauce

CHOCOLATE OBLIVION TORTE - 12.50
Fresh Raspberries and White Chocolate Sauce

INDIVIDUAL WARM CHOCOLATE CAKES - 16.00
Mango Sorbet in Caramel Tuile Cup
Strawberry and Caramel Sauces with Fresh Strawberry Garnishes

GRAND MARNIER SOUFFLÉ BAKES IN AN ORANGE - 19.25
Grand Marnier Cream
Chocolate Dipped Apricots,
Handmade White and Dark Chocolate Truffles

RINCON CHEESECAKE - 10.25
Blueberry Sauce and Chocolate Sauce

CHOCOLATE CAKE - 10.25
Sweet Strawberry Filling

FLOURLESS CHOCOLATE CAKE - 16.00
Passion Fruit Mousse, Salted Caramel and Brûlée Bananas,
Chantilly Cream and Fresh Mint

BROWNIE ESPRESSO MOUSSE CAKE - 16.00
Salted Caramel, Brûlée Bananas, Chantilly Creme, Mint Garnish

PLATED DESSERTS

LOS ROBLES TRIO - 17.75

Creme Brûlée Spoons
Orange Pound Cake with Fresh Berries and Berry Compote
Chocolate Oblivion Torte, Fresh Raspberries, Chocolate Ganache and Raspberry Sauce

MINI PLATTERS

THREE'S COMPANY - 9.50

Mini Key-licious Petite Four

Black Tie Creme Brûlée
Oreo Cookie Crust, Chocolate Ganache, Salted Caramel

Rincon's S'more Cookies
Handmade Chocolate Chip Cookies Coated in Milk Chocolate, Topped with a Hand Whipped Toasted Marshmallow Cloud

4 YOU ALL - 12.50

Chocolate Tia Maria Bites
Chocolate and Espresso Mousse Tart with Chocolate Cookie Crust

Creme Brûlée Pillars
Oreo Cookie Crust, Chocolate Ganache, Salted Caramel

House Made Fruit Tartlet with Lemon Curd

Mini Coconut Cakes with Creme Anglaise

**With our In-House
Bakery, We Make Your
Breads & Baked Goods
Fresh Every Day**

RINCON EVENTS

DESSERT BY THE PIECE

RINCON HANDMADE COOKIES - 2.50
Chocolate Chip, Oatmeal Raisin and Peanut Butter

S'MORE COOKIES - 3.50
Mini Size - 2.50

Chocolate Chip Cookies Coated with Dark Chocolate
Topped with a Toasted Marshmallow Cloud

CHOCOLATE TIA MARIA BITES - 3.00
Chocolate Espresso Mousse Tarts with Chocolate Cookie Crust

CHOCOLATE TURTLE CUPS - 3.50
Chocolate, Carmel and Pecans

MINI PEANUT BUTTER CUPS - 3.50

Large Size 5.75

Rich Dark Chocolate and Real Peanut Butter

RINCON S'MORES - 3.75

Marshmallows Roasted by the Fire
Graham Crackers and Chocolate in Individual Campfire Packets

WARM COOKIES & MILK - 4.50

Mini Assorted Rincon Cookies Served Warm
Shot Glasses of Cold Milk

BROWNIE BITES - 2.50

Rincon Chocolate Chip Brownies

MAGIC BARS - 2.50

Coconut, Walnut and Chocolate Bars
Graham Cracker Crust

LEMOND DIAMONDS - 2.50

Shortbread Crust and Raspberry Garnish

CHEESECAKE BARS - 2.50

Oreo Cookie Crust
Marble or Strawberry

COCONUT MACAROON BARS - 2.50

**WHITE CHOCOLATE MACADAMIA
NUT COOKIES - 2.50**

MEXICAN WEDDING COOKIES - 2.50

**DARK AND WHITE CHOCOLATE
COVERED STRAWBERRIES**

Standard 2.00-2.50 OR Stem - 2.75 - 3.75

SPICY COCONUT TAPIOCA - 3.50

Mango and Blackberries Garnish with Mint

BRULEE SPOONS - 3.50

Traditional, Banana or Lime Creme Brûlée in Individual Spoons

TRADITIONAL FLAN - 3.75

MINI PECAN PIES - 3.50

Chantilly Cream

MINI LEMON CURD TARTLETS - 3.50

Fresh Fruit

MINI PEAR TARTLETS - 3.50

Caramel Sauce

**MINI PINEAPPLE UPSIDE DOWN
CAKE SQUARES - 3.50**

CHOCOLATE BANANA BREAD

PUDDING - 3.50

Brûlée Bananas, Chantilly Creme, Mint Garnish

MINI CHOCOLATE BONBONS - 3.50

RASPBERRY CHOCOLATE DREAM

MINIATURES - 3.50

Rich Chocolate Cake Layered with Chocolate Ganache and Fresh
Raspberries

HANDMADE CHURROS - 3.50

Rolled in Cinnamon Sugar
Mexican Chocolate Sauce and 151 Caramel Sauce

WARM APPLE CRISP - 3.50

Served with Freshly Whipped Cream
Additional Flavors: Blueberry or Cranberry Crisp

MINI HANDMADE FRENCH

MACARONS - 3.50

Chocolate, Salted Caramel
Lavender Honey, Rose White Chocolate, OR Passionfruit

RINCON EVENTS DESSERT MENUS

RINCON CUPCAKES

5.75 PER GUESTS (SELECT THREE FLAVORS)

Cupcakes Available in Mini or Regular Size

Vanilla Cake with Vanilla Butter Cream Frosting and Garnished with Fresh Raspberries

Lemon Cake Stuffed with Lemon Curd, Topped with Fresh Lemon Butter Cream Frosting and Lemon Zest

Strawberry Shortcake
Stuffed with Fresh Strawberries, Buttercream Strawberry Frosting, Garnished with Fresh Mint and Strawberry Slice

Death By Chocolate
Chocolate Cupcake with Chocolate Chips
Frosted with Chocolate Buttercream and Garnished with Chocolate Shavings, Topped with Fresh Raspberries

Salted Caramel
Chocolate Cupcake with Chocolate Chips
Stuffed with Salted Caramel Sauce and Frosted with Mocha Buttercream
Topped with Caramel and Chocolate Shavings

Mocha Marble
Vanilla and Chocolate Cupcake Filled with Mocha Frosting
Frosted with Mocha Buttercream and Sprinkled with White Chocolate Shavings

Key-Licious
Vanilla Cupcake, with a Graham Cracker, Stuffed with Lime Curd, Crust Bottom, Lime Buttercream, Topped with Fresh Lime Zest and Toasted Coconut and Graham Cracker Dust

Island Delight
Chocolate Cupcake Stuffed with Salted Caramel Sauce, Frosted with Toasted Coconut Buttercream, Topped with Toasted Coconut, Rich Chocolate Ganache and Drizzled with Salted Caramel Sauce

Carrot Pineapple Walnut
Topped with Cream Cheese White Chocolate Frosting and Garnished with Fresh Strawberries

Red Velvet
Red Velvet Cake, Cream Cheese Frosting, Sprinkled with White Chocolate Shavings

Tia Maria
Vanilla Cake, Dulce de Leche Center
Topped with Mocha Espresso Buttercream, Chocolate Sauce & Fresh Strawberry

Peanut, Peanut Butter
Chocolate Cupcake with a Handmade Rincon Peanut Butter Cup Bottom, Frosted with Creamy Peanut Butter Frosting and Topped with Crushed Peanut Butter Cup

O.R.E.O.
Vanilla Cupcake on an Oreo Cookie Bottom, Frosted with Vanilla Buttercream, Sprinkled with Crushed Oreos

Chocolate Buzz
Chocolate Chip Chunk Cupcake Stuffed and Frosted with Espresso Buttercream, Chocolate Shavings and an Espresso Bean!

S'Mores-Tastic
Chocolate Cupcake, Graham Cracker Bottom with a Hershey Bar Middle, Frosted with Marshmallow Almond Buttercream, Sprinkled with Graham Crackers and Chocolate Sauce

Rincon's Chocolate Chip Cookie Dough
Vanilla Cupcake Stuffed with Rincon's Very Own Chocolate Chip Cookie Dough, Frosted with Brown Sugar Buttercream and Topped with Mini Chocolate Chip Cookies

Pumpkin Chocolate Chip
Pumpkin Cupcake Filled with Chocolate Chips
Frosted with Cream Cheese Frosting

Bananarama
Vanilla Cupcake with Brûléed Bananas and Topped with Buttercream Frosting

Snickerdoodle
Vanilla cake with Cinnamon Sugar, Vanilla & Cinnamon Buttercream Topped with Mini Snickerdoodle Cookie

Fire Cracker
Chocolate Cake Stuffed with Chili Infused Chocolate Mousse, Frosted with Mexican Chocolate Buttercream and Garnished with Red Hots

Lemon Blueberry
Lemon Cake with Lemon Curd Filling, Topped with Blueberry Buttercream and a Blueberry Garnish

Creme Brûlée Cupcake
Vanilla Cupcake with Creme Brûlée Filling
Topped with Vanilla Buttercream with Toasted Sugar Pieces

Rincon's Cupcakes are Stuffed, for a Delicious Taste in Every Bite!

RINCON EVENTS DESSERT MENUS

RINCON SEASONAL CUPCAKES

5.75 PER GUESTS (SELECT THREE FLAVORS)

Cupcakes Available in Mini or Regular Size

PUMPKIN SPICED

Pumpkin Spiced Cupcake with Chocolate Chips
Frosted with Cream Cheese Frosting

HOLIDAY STUFFED CUPCAKE

FIRECRACKER

Chocolate Cupcake stuffed with Chili Infused
Chocolate Mousse, Topped with Chocolate
Buttercream and Garnished with Red Hots

SNICKERDOODLE