

RINCON EVENTS HORS D'OEUVRES



RINCON EVENTS

HORS D'OEUVRES MENU

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

CHIPS AND DIPS - 15.00

Choose Four (4) of your Favorites:

Roasted Garlic, Pesto or Red Beet Hummus
Warm Artichoke and Spinach Dip
Olive Tapenade, Bruschetta, Grilled Mexican Street Corn
Salsa, Tzatziki, Baba Ghanoush, Caramelized Onion Dip
or Blue Cheese Dip

Farmer's Market Vegetables

Baby Heirloom Carrots
Little Gem Romaine Lettuce, Red Radishes
Blanched Yellow Wax and Blue Lake Green Beans,
Cucumber Spears, Celery, Endive Leaves, Grape
Tomatoes and Creamy Garlic Ranch

House Made Rosemary Kettle Chips
Rincon's Grilled Flatbread and French Baguette

FRA' MANI CHARCUTERIE - 18.75

Fra'mani *Responsibly Farmed and Nitrate Free*
Salame Rosa
House Made Country Pate with Rosemary and
White Wine

Garlic Herb Boursin, Sharp Tillamook Cheddar
Shallot Jam, Strawberry Salsa and Red Grapes
Marinated Mixed Olives,
House Made Spiced Nuts and Dried Fruits

Rincon's Grilled Flatbread, Assorted Crackers
and French Baguette

RINCON CHEESE DISPLAY - 16.00

Brie, Garlic Herb Boursin, Tillamook Sharp
Cheddar
Local Honey, Shallot Red Wine Jam and Rosemary Fig
Relish

Fresh Strawberries and Grapes

Farmer's Market Vegetables
Baby Heirloom Carrot, Little Gem Romaine Lettuce, Red
Radishes, Blanched Yellow Wax and Blue Lake Green
Beans, Cucumber Spears, Celery, Endive Leaves, Grape
Tomatoes and Creamy Garlic Ranch

Rincon's Grilled Flatbread, Assorted Crackers
French Baguette

FARMER'S MARKET STATION - 23.00

Fra'Mani *Responsibly Farmed and Nitrate Free* -
Salame Rosa
Sliced Italian Prosciutto with Fresh Cantaloupe

Humboldt Fog, Dubliner White Cheddar, Garlic
Herb Boursin
Local Honey and Shallot Jam, Fresh Strawberries and Grapes

Farmer's Market Vegetables

Baby Heirloom Carrots, Little Gem Romaine Lettuce
Watermelon Radish, Sugar Snap Peas, Cucumber Spears,
Celery, Endive Leaves, Grape Tomatoes, Baby Bell Peppers
and Creamy Garlic Ranch

House Made Spiced Nuts and Dried Fruits
Balsamic Marinated Mushrooms, Cauliflower and
Mixed Olives, Roasted Garlic Hummus and
Bruschetta

Rincon's Grilled Flatbread, Assorted Crackers
French Baguette

I WANT IT ALL! CHARCUTERIE - 29.00

Fra'Mani *Responsibly Farmed and Nitrate Free* -
Salame Rosa
Sliced Italian Prosciutto, House Made Country
Pate with Rosemary and White Wine

House Cured Skuna-Bay Salmon with Dill and
Vodka served with Julie's Mustard Dill Sauce
Humboldt Fog, Stilton and Truffle Cheese
Local Avocado Honey, Shallot Jam and Rincon's Bacon Jam

Fresh Strawberries, Cantaloupe and Grapes

Farmer's Market Vegetables
Baby Heirloom Carrots, Little Gem Romaine Lettuce
Watermelon Radish, Sugar Snap Peas, Cucumber Spears,
Celery, Endive Leaves, Grape Tomatoes, Baby Bell Peppers
and Creamy Garlic Ranch

House Made Spiced Nuts and Dried Fruits
Balsamic Marinated Mushrooms, Cauliflower and
Mixed Olives
Warm Artichoke and Spinach Dip, Roasted Garlic
Hummus and Bruschetta

Rincon's Grilled Flatbread, Assorted Crackers French
Baguette and Handmade Poppy Seed Bread Sticks

RINCON EVENTS

CUSTOMIZABLE HORS D'OEUVRES ACTION STATIONS

el RINCON SOFT TACO ACTION STATION - 20.50

Grilled at the Station with Handmade Corn Tortillas

Pork Carnitas and Grilled Chicken with Ancho Tequila Marinade

Served with Shredded Cabbage, Fresh Lime, Diced Tomatoes, Cilantro, Diced Red Onion, Sour Cream and Three Cheese Blend

Three Cheese Quesadillas

Housemade Multi Colored Tortilla Chips

Rincon's Original Guacamole
Salsa Fresca and Salsa Verde

Optional Upgrades or Substitutions:

Add 7.00 to Upgrade to Three (3) Meats

Pork Carnitas and Grilled Chicken paired with

Carne Asada, Grilled Shrimp or Mahi Mahi

All Fresh Fish Subject to Season and Availability

Guacamole and Salsa Bar Add ons

Texas Guacamole, Roasted Grilled Corn and Queso Fresco Guacamole

Black Bean Corn and Jicama Salsa

Habanero Fire Salsa or Tropical Fruit and Chili Salsa

GRILLED THIN CRUST PIZZA ACTION STATION - 20.50

Margherita Thin Crust Pizza

Oven Dried Roma Tomatoes, Fresh Mozzarella
Parmesan Cheese, Lemon Zest, Fresh Parsley and Basil

Chicken Pesto Thin Crust Pizza

Artichoke Hearts, Pine Nuts, Fresh Mozzarella,
Parmesan Cheese, Lemon Zest, Fresh Parsley and Basil

Marinated Mixed Olives, Pepperoncini, Cauliflower,
Mushrooms, with Rincon Balsamic Drizzle and
Parmesan Cheese

ORIGINAL SLIDER BAR ACTION STATION - 21.50

Snake River Farm Wagyu Beef Sliders

Rincon's Mini Black Bean Veggie Sliders

Served on Handmade Brioche Rolls

Slider Toppings:

Pepper Jack and Cheddar Cheese, Pickles, Tomatoes

Sautéed Mushrooms and Caramelized Onions

Hand Crafted Chipotle Mayonnaise and Ketchup

Housemade Rosemary Kettle

ULTIMATE SLIDER BAR ACTION STATION - 29.50

Choose Your Favorite Two (2) Meats:

Snake River Farm Wagyu Beef,

Barbecue Pulled Pork with Cajun Slaw

OR Turkey with Teriyaki Grilled Pineapple

Served on Handmade Brioche Rolls

Rincon Mini Black Bean Veggie Burgers

Slider Toppings

Crispy Bacon, Shaved Onion Rings

Pepper Jack and Cheddar Cheese

Garlic Pickles, Tomato, Sauté Mushrooms

Caramelized Onions, Habanero Jam, Ketchup, Chipotle

Mayonnaise and Hoppy Poppy Smoked Mustard

Rosemary and Truffle Shoestring Fries

Slider Upgrades

Braised Short Ribs with Apple Kale Slaw

Lamb with Feta Cheese and Red Wine Shallot Jam

Smoked Bison with Shaved Onion Rings

The Trifecta (Beef, Pork and Bacon)

Arugula and Pesto Mayo

Seared Ahi with Wasabi Aioli

Crab Cake with Creole Mayonnaise

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ULTIMATE PIZZA ACTION STATION - 29.50

Margherita Thin Crust Pizza
Oven Dried Roma Tomatoes, Fresh Mozzarella
Parmesan Cheese, Lemon Zest, Fresh Italian Parsley and
Basil

Roasted Garlic Butternut Squash
Arugula, Parmesan, Goat Cheese, Candied Pecans,
Rosemary and Fig Balsamic Drizzle

Prosciutto and Arugula Thin Crust Pizza
Oven Dried Roma Tomatoes, Fresh Mozzarella
Parmesan Cheese, Lemon Zest and Fresh Italian Parsley

Turkey Meatballs with Garden Marinara

Antipasto
Fra' Mani Salame Rosa, Pecorino Romano
Marinated Mushrooms, Artichoke Hearts
Mixed Olives, and Pepperoncini

Rincon Balsamic Drizzle + Grated Parmesan Cheese

BAO BAR - 22.00

Seared Tofu and Braised Pork Belly
Pickled Cucumber in Rice Vinegar
Tropical Slaw with Pineapple and Sesame
Hoisin Sauce wrapped inside our House Made Bao Bun

Mango Salad
Napa Cabbage, Bok Choy, Water Chestnuts, Bean Sprouts
Fresh Mango and Cilantro with Sesame Dressing

Crispy Fried Wonton Chips Mongolian Peanut
Sauce

Additional Protein Options

Chicken Spiced with Gochujang and Black Bean Sauce
and Seared Tofu **\$16.00**
Or Trifecta Pork, Spicy Chicken & Tofu **\$19.00**

RINCON POINT ACTION STATION - 29.50

Seared Ahi on Sugar Cane Skewers
Choice of Wasabi Cream, Chili Lime,
Mango Papaya Mojo, Hot Garlic Sauce or Ponzu

Grilled Shrimp Skewers with Cilantro Passion Fruit
Pesto

Chilled Jalapeño Mango Chicken Spring Roll
Sesame Seed Soy Dipping Sauce

Popular Upgrades:

Rincon Roll
Ponzu Marinated Tuna, Spicy Blue Crab, Avocado and
Cucumber with Sesame Soy Sauce and Spicy Aioli

House Cured Salmon on Rincon Grilled Flatbread
Dill Aioli

Barbecued Clams

Shrimp Tostada
Cilantro, Lime and Avocado Crema

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

ANACAPA SEAFOOD BAR ACTION STATION - 49.00

Seasonal Local Oysters Shucked at the Station
Fresh Lime, Hot Sauce and Mignonette

Ponzu Marinated Ahi Poke
Served in a Little Gem Leaf

Blue Crab Sriracha on Wonton Crisps
Topped with Avocado

Chilled Pepper Shrimp with Pacific Rim Sauce
Braised in Soy Sauce, Chili Oil, Red Pepper Flakes
Sesame and Tomato

RINCON EVENTS

HANDMADE PASSED HORS D'OEUVRES - 6.00 PER PIECE

Fresh Fruit Skewers

Honey Yogurt Dipping Sauce or Rum Sauce

Compressed Watermelon

Traditional: Infused with Basil, Topped with Mozzarella

Fiesta: Infused with Serrano Chili, Cilantro, Lime, Rum

Martini: Infused with Vodka, Basil and Lemon

Mojito: Infused with Midori, Mint and Lime

Watermelon Caprese

Fresh Sliced Watermelon, Local Basil and Mozzarella

Drizzled with Rincon's White Balsamic Vinegar

Caprese On-the-Go

Cherry Tomatoes, Fresh Mozzarella, and Fresh Basil

Drizzled with Balsamic and Extra Virgin Olive Oil

Roasted Zucchini Rolls

Goat Cheese and Arugula

Cherry Tomatoes Stuffed with Hummus

Coral Gazpacho

Made with Orange Heirloom Tomatoes

Garnished with a Crispy Crostini

Individual French Crudités

Fresh Assorted Baby Vegetables in a Shot Glass

Served with Rincon's Garlic Ranch or Hummus

Chilled Vegetable Spring Rolls

Rice Paper Rolls with a Variety of Seasoned Asian Vegetables

Mongolian Peanut or Chili Lime Dipping Sauce

Chilled Vegetarian Tex-Mex Spring Rolls

Rice Paper Rolls with a Variety of Fresh Vegetables

Green Onion Cilantro Dipping Sauce

Chilled Jalapeño Mango Chicken Spring Roll

Sesame Seed Soy Dipping Sauce

Portobello Skewers

With Green Curry

Pakorras with Tamarind Sauce

Antipasto Skewers

Mozzarella, Peperoncini Wrapped in Prosciutto and Olives

Caesar Salad Bites in Little Gem Leaves

Artichoke Cakes

Vegan, Gluten Free Artichoke and Hearts of Palm Cakes-Like Crab Cakes, but No Crab!

Chilled Tri-Tip Bites on Honey Wheat Rounds

Hoppy Poppy Smoked Mustard and Horseradish Cream

*Seasonal Stone Fruit Crostini with Warm Brie

*Parmesan Crostini

Topped with Warmed Brie and Fresh Pesto or Cranberry Walnut Fig Relish

Roasted Poblano Three Cheese Corn Quesadillas

Salsa Verde or Salsa Fresca

Spanakopita Triangles

Yogurt Cucumber Dipping Sauce

Handmade Potato and Cheese Samosas

Dried Fruit Chutney or Tomato Chutney

"Pigs in a Blanket"

Hebrew National Hot Dogs Wrapped in Puff Pastry

Served with Ketchup and Dijon Mustard

Turkey Meatballs

Spanish Style with Salsa Verde, Marinara,

Barbecue, Whiskey Bourbon Sauce **or** Curry

Chicken or Pork Carnitas Flautas

Monterey Jack, Cheddar, and Pepper Jack Cheese

Smoked Salsa **or** Avocado Creme

Thick Sliced Brown Sugared Bacon

Individual Baked Mac and Cheese au Gratin

*Mini Grilled Cheese on Sourdough Bread

Paired with Tomato Soup Shooters

or House Made Rosemary Kettle Chips

Mild or Spicy Italian Pork Sausage Poppers

Wrapped in Puff Pastry with an Ancho Fig Marmalade

** Passed Item Only*

RINCON EVENTS

PASSED HORS D'OEUVRES - 6.50 PER PIECE

*Mini Twice Baked Potato

Stuffed with Cheddar Cheese, Sugared Bacon Bits and Scallions, Topped with Horseradish Cream

*Crispy Rose Potato Skins with

Sliced Tri-Tip and Gorgonzola
Drizzled with a Pomegranate Demi Glaze

Snake River Farm Wagyu Sliders

Ketchup, Grilled Onions, Pepper Jack and Horseradish Mayo

1.50 additional with Fries

*Truffle Aranchini

Three Cheeses and Specialty Mushrooms

*Crispy Brie Bites Rolled in Shaved Almonds

Served with a Strawberry Salsa

Ginger Chicken or Buffalo Chicken Wontons

Sweet and Sour, Ponzu, Spicy Apricot
or Blue Cheese Dipping Sauce

Chicken, Shrimp or Pork Satay

Chili Lime or Mongolian Peanut Sauce

Nashville Hot Chicken on a Biscuit

Topped with a Pickle and Drizzled with Local Honey

Fig Wrapped in Prosciutto

Stuffed with Goat Cheese

Asparagus Wrapped in Prosciutto

Honey Yogurt Sauce

Individual Chicken Enchiladas

Served in Ramekins

Grilled Chicken on Sugar Cane Skewers

Coconut Marinade, Mango Pineapple Mojo
Jamaican Jerk or Dried Fruit Chutney

Bacon Wrapped Date Chicken

Maple Thyme Drizzle

Empanadillas of Beef or Lamb

Stuffed with Spices and Dried Fruit
Served with Chimichurri

Empanadillas with Turkey Dolce

Spicy Salsa or Smoked Tomato Sauce

Beach Ball

Tempura Fried Crab, Avocado and Jalapeno
Eel Sauce

Rincon Roll

Ponzu Marinated Tuna, Spicy Crab, Avocado and
Cucumber, Ginger and Wasabi
Soy Sauce, Sesame Soy Sauce, Spicy Sauce

Rincon Ahi Tuna Sashimi in Saki Ponzu Marinade

Served on Handmade Wonton Crisps

Seared Ahi on Sugar Cane Skewers

Wasabi Cream Sauce, Spicy Garlic Sauce or Chili Lime
Sauce

Grilled Shrimp on Lemon Grass Skewers

Cilantro Passion Fruit Glaze

Pacific Rim Pepper Shrimp Cocktail

Rincon's Famous Spicy Pepper Cocktail Sauce

Shrimp Tostada

Cilantro, Lime and Avocado Crema

Rincon Ceviche

Lime Marinated Shrimp, Scallops, Salmon, and Halibut
Individual Tortilla Cups, Topped with Avocado

House Smoked Salmon Salad

Served on Endive or Brioche

House Cured Salmon with Dill Creme Fraiche

Served on Rustic Dark Bread, Topped with Tobiko

Bronzed Salmon on Sugar Cane Skewers

Seasoned with South African Dry Rub
Handmade Fruit Chutney

Chilled Seared Ahi Spring Rolls

Rice Paper Rolls with a Variety of Fresh Vegetables
Papaya Mango Mojo

Crab and Corn Waffle

Apple Kale Slaw

Traditional Mini Crab Cakes

Creole Mayonnaise

Potato Latkes with Smoked Salmon

Mediterranean Marinated Poke in Little Gem
Leaves

** Passed Item Only*

RINCON EVENTS

PASSED HORS D'OEUVRES - 7.75 PER PIECE

Spicy Ahi Tuna Tartare on Crisp Cumin Corn Cakes

Served with Avocado Relish

Filet Mignon Carpaccio Roll
Parmesan Truffle Dressing and Arugula

Jamon Iberico
Cured Spanish Ham, Manchego, Medjool Date

Crispy Porcini and White Truffle Wonton Ravioli
Brown Butter with Sage

Grilled and Chilled Mussels
Stuffed with Lemon Grass or Sun-Dried Tomato Pesto

Braised Short Rib Sliders with Apple Kale Slaw
Handmade Brioche

PASSED HORS D'OEUVRES - 8.75 PER PIECE

*Ahi Poke Served in a Miso Cone
Topped with Sriracha

Diver Scallops
Preserved Lemon and Brown Sage Butter

Seared Shrimp and Dry Diver Scallops
Ginger Passion Fruit Pesto

Grilled Lamb Chops
Rosemary Garlic Marinade and Mint Mojo

Tenderloin Sliders
Pull-a-part Bread, Hoppy Poppy Smoked Mustard

Truffle and Lobster Mac and Cheese
Individual Disposable Ramekin

Bacon Wrapped Scallops
Maple-Thyme Drizzle

Charcuterie Cups - 15.50
Antipasto Skewers
Mozzarella, Peperoncini Wrapped in Prosciutto and Olives
on Mini Bamboo Skewers

Watermelon Caprese Skewer
Bamboo Forks with Watermelon, Fresh Mozzarella and
Fresh Basil, Drizzled with White Balsamic Drizzle and
Extra Virgin Olive Oil

Dried Apricot, Dried Fig, and Manchego Cheese on a
Bamboo Skewer

Rincon Handmade Breadsticks

MARKET PRICED & MINIMUMS MAY APPLY

Siberian Sturgeon Osetra Caviar Blinis
Creme Fraiche, Fine Diced Red Onion and Chopped Egg

**Passed Item*

RINCON EVENTS PRICING POLICIES

Events Taking Place at the Rincon Beach Club Include Kitchen
Event Staff in Menu Pricing

For Events Taking Place at Off Site Locations Please Inquire for Event Staff Pricing

Please Inquire for a Complete Proposal for Your Event, Which will Include Sales Tax,
Service Fees, Rental, Lighting, and Other Event Services as Required