

Rincon Beach Club
2008
Full Service Pre-Dinner Cocktail Menus

Rincon Beach Club and Catering Pricing Policies

Full Service Events Taking Place at the Rincon Beach Club

*Prices Presented For Pre-Dinner Cocktail Menus
are NOT Available Saturday or Sunday the Beach Club*

The menu prices attached include:

Full Event Planning

The prices attached do not include:

*Professional Event Director Services, Beach Club Facility Fee, Rincon Beach Club:
China, Flatware, Glassware, Linens,
Dance Floor, Wedding Ceremony Set up, Theme Decor, Beverages, Kitchen Event Staff,
Service Fees, Gratuities and Sales Tax*

Full Service Events Taking Place at a Private Home or Facility

*The menu prices attached include:
Full Event Planning and Local Transportation and Delivery*

The prices attached do not include:

*Professional Event Director Services,
Event Service and Set Up Staff, Kitchen Staff for Event, Clean up,
Buffet or 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.*

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Pre-Dinner Cocktail Menus

Cocktail Menus are Priced for 1 1/2 hours of Services.

Menus may be customized or combined but prices will vary.

Special Extended Dinner Hors d'oeuvres Menus Available

Prices quoted are for 100 or more guests, discounts available for larger groups.

Prices available for smaller groups upon request, additional service charges may apply.

The Monte Carlo
Station

Platter of Brie, Boursin and Goat Cheese Wheels
Served with Assorted Crackers, French Baguette and Parmesan Crostini
Garnished with Whole Strawberries and Red Flame Seedless Grapes
Classic Vegetable Platter with Two Fresh Hand Made Dips

Whole Wheat Tortilla Roulade with Bacon, Avocado, Tomato and Herb Cream Cheese

Herb Focaccia with Fresh Basil, Sun Dried Tomatoes and Mozzarella Cheese

Turkey Meatballs with Salsa Verde

Rincon Deviled Eggs with Paprika

Spinach and Mushroom Quiche Diamonds

Assorted Rincon Cookies

Legendary Chocolate Chip Brownies

Handmade Chocolate Turtle Cups

24.00

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The Seine
Passed

Herb Focaccia with Sun Dried Tomatoes, Fresh Basil and Mozzarella
Spanikopita Triangles with Spinach, Feta Cheese and Yogurt Cucumber Sauce
Polenta Diamonds with Artichoke Heart, Roasted Red Bell Pepper and Creole Mayonnaise
Cheese Quesadillas with Green Chiles and Rincon Spices
Served with Salsa Fresca and Salsa Verde
Smoked Salmon Mousse on Garlic Pumpernickel Rounds

Stationed

Warm Artichoke Dip and Fresh Hummus
Served with Blanched and Marinated Vegetables and Pita Bread
Red Pepper Tortellinis with Cilantro Pistachio Pesto
Brie, Gouda and Goat Cheese Wheels
Served with Assorted Crackers, French Baguette and Parmesan Crostini
Garnished with Whole Strawberries and Red Flame Seedless Grapes
24.00

The Overture
Stationed

Antipasto Platter
Olives, Italian Salami, Mozzarella, Pepperoncini and Marinated Vegetables
Warm Artichoke and Spinach Dip
Served with Assorted Crackers, Pita Bread and Parmesan Crostini
Chilled Tri Tip Bites on Garlic Honey Wheat Rounds
Whole Grain Dijon Mustard and Horseradish Cream on the Side
Herb Focaccia Topped with Fresh Pesto, Roma Tomatoes and Mozzarella
Spanikopita Diamonds with Spinach, Feta Cheese and Yogurt Cucumber Sauce
Fresh Rock Shrimp and Roasted Poblano Quiche Diamonds
Spicy Honey Mustard Chicken Drumettes
25.00

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Aegean Blue Waters
Station

A Selection of Imported and Domestic Cheeses
Served with Assorted Crackers, Parmesan Crostini, French Baguette and Garnished with Fresh Fruit

Gorgonzola Stuffed Mushrooms with Walnuts and Dried Cranberries

Greek Platter with Hummus, Tzatziki and Pita Bread
Grilled Peppers, Eggplant, Kalamata Olives, Artichoke Hearts, Green Onions, Feta Cheese, Marinated Vegetables

Whole Poached Salmon Filet with Dill Sauce and Parmesan Crostini

Bastilla Phyllo Bundles with Chicken, Spices and Dried Fruits

Turkey Meatballs with Fresh Marinara Sauce

Spicy Honey Mustard Chicken Drumettes

Assorted Rincon Cookies

Legendary Chocolate Chip Brownies

Holiday Linzer Torte

29.00

Shakespeare's Favorite
Stationed

Brie, Boursin and Goat Cheese Wheels
Served with Assorted Crackers, French Baguette and Parmesan Crostini
Garnished with Whole Strawberries and Red Flame Seedless Grapes

Handmade Swedish Meatballs

Pita Sandwiches with Herb Cream Cheese, Tomato, Avocado and Sprouts

Satay of Chicken and Beef with Mongolian Peanut Sauce

Baked Brie in Puff Pastry with Cilantro Pistachio Pesto

Spicy Honey Mustard Chicken Drumettes

Maki-Sushi Rice Rolls
California with Real Crab and Avocado
Spicy Ahi Tuna

29.00

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The Blue Pacific
Passed

Sautéed Mushroom Caps with White Wine, Roasted Garlic and Fresh Herbs

Tri Colored Tortellinis with Cilantro Pistachio Pesto

Crab and Cheese Quesadillas with Green Chiles and Rincon Spices
Served with Salsa Fresca and Salsa Verde

Parmesan Crostini Canapés with Homemade Gravlaks and Dill Sauce

Pacific Rim Pepper Shrimp Cocktail

Stationed

Brie, Gouda and Goat Cheese Wheels

Served with Assorted Crackers, French Baguette and Parmesan Crostini
Garnished with Whole Strawberries and Seedless Grapes

Marinated and Grilled Vegetable Platter

Grilled: Red Bell Peppers, Squashes and Eggplant

Marinated: Green Beans, Jicama, Mushrooms, Carrots, Broccoli, Olives and Artichoke Hearts

Sliced Tomatoes, Fresh Mozzarella and Fresh Basil Lightly Drizzled with a Fine Olive Oil

28.00

International Film Festival

Passed

Parmesan Crostini Topped with Warmed Brie and Fresh Pesto

Chicken Satay with Mongolian Peanut Sauce

Cheese Quesadillas with Roasted Poblanos and Rincon Spices
Served with Salsa Verde and Salsa Fresca

Empanadias with Turkey Dolce and Smoked Tomato Sauce

Spanikopita Triangles with Spinach, Feta Cheese and Yogurt Cucumber Sauce

Sautéed Scallops on Sugar Cane Skewers with Coconut Marinade
Served with Hoisin Sauce

Blackened Ahi Tuna on Sugar Cane Skewers with Coconut Marinade
Served with Pineapple Papaya Mojo

33.00

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Beethoven's Fifth

Stage One

Grilled and Marinated Vegetables with Red Pepper Remoulade
Parmesan Crostini Topped with Warmed Brie and Cilantro Pistachio Pesto
Fresh Oysters on the Half Shell with Tabasco, Garlic and Lime

Stage Two

Spanikopita Triangles with Spinach, Feta Cheese, Crab and Yogurt Cucumber Sauce
Handmade Swedish Style Meatballs
Cheese Quesadillas with Green Chiles and Rincon Spices
Served with Salsa Fresca and Salsa Verde

Stage Three

Herb Focaccia Topped with Sun Dried Tomatoes, Fresh Basil and Mozzarella Cheese
Lamb Loin in Potato Crust with Cabernet Sauce
Seared Ahi Tuna on Sugar Cane Skewers with Coconut Marinade
Served with Mango Papaya Mojo

34.00

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The Encore
Passed

Blue Corn Quesadillas with Roasted Poblano Chiles and Special Rincon Spices
Served with Salsa Fresca and Salsa Verde

Chicken on Sugar Cane Skewers with Coconut Marinade and Mango Papaya Mojo

Spicy Italian Sausage, Mozzarella and Marinara Sauce on a Zucchini Canapé

Broiled Shrimp on Skewers in a Citrus Cilantro Marinade
Served with Hot Garlic Sauce

Stationed

Rincon Avocado Ceasar Salad
Shaved Carrots, Roma Tomatoes, Handmade Garlic Croutons and Aged Parmesan Cheese

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

Cheese Tortellini with Mushroom Cream Sauce

Chicken Satay with Mongolian Peanut Sauce

Chilled Tri Tip Bites on Garlic Honey Wheat Rounds
Whole Grain Dijon Mustard and Horseradish Cream on the Side

34.00

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Coney Island Summer

Passed Hors d'oeuvres

Stage One

Warm Polenta Diamonds with Avocado, Sundried Tomatoes, Basil and Roasted Garlic
Seared Ahi Tuna on Sugar Cane Skewers with Wasabi Cream

Stage Two

Barbecued Little Neck Clams with Spicy Homemade Barbecue Sauce
Bronzed Salmon Bites with Fresh Pimento and Cucumber Relish

Stage Three

Chilled Beef Tenderloin Bites on Garlic Honey Wheat Rounds
Whole Grain Dijon Mustard and Horseradish Cream on the Side
Grilled Lobster Tail and Golden Caviar on Parmesan Canapés

38.00

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A Night at the Opera

Passed Hors d'oeuvres

Stage One

Spanikopita Triangles with Spinach, Feta Cheese and Yogurt Sauce

Ginger Chicken Wontons with Sweet and Sour Sauce

Smoked Salmon on Garlic Pumpernickel Rounds with Herb Cream Cheese

Stage Two

Grilled Portabello Mushroom Skewers with Hot Garlic Sauce

Empanadias with Spices and Fresh Crab

Served with Caper Remoulade and Red Pepper Remoulade

Duck Pot Stickers with Anise Hoisin Sauce

Stage Three

Seared Ahi Tuna on Sugar Cane Skewers with Wasabi Sauce

Lamb Loin in Potato Crust with Cabernet Sauce

Pacific Rim Pepper Shrimp Cocktail

38.00

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The Riviera
Spanish Station

Grilled Spanish Bread topped with:
Salsa Romesco - Grilled Peppers, Garlic and Ripe Tomatoes
Queso and Aceite d'Olive - Marinated Cheese with Olive Oil, Brandy and Herbs
Mushroom Ceviche
Grilled Vegetable and Shrimp Salsa with Avocado on Amazon Flat Bread
Lamb Empanadias with Mint Mojo
Blackened Chicken on Sugar Cane Skewers with Creole Sauce

Seafood Station

Oysters on the Half Shell with Fresh Lime and HOT Sauce
Chilled Mussels with Basil and Sun Dried Tomatoes
Smoked Salmon on Garlic Pumpernickel Toast with Dill Sauce

Carving Station

Grilled and Carved Turkey Breast
Served Cranberry Orange Relish, Horseradish Cream, Whole Grain Mustard and Mini Honey Wheat Rolls
39.00

The Horn Blower

All items Subject to Seasonal Availability

Stationed

Oysters on the Half Shell with Fresh Lime and HOT Sauce
Pacific Rim Pepper Shrimp Cocktail
Steamed or Barbecued Littleneck Clams
Chilled Lobster Tail on Parmesan Crostini Topped with Caviar
Hand Rolled Maki Sushi Rolls
Spicy Ahi Tuna
Futomaki Rolls (Vegetarian)
California Roll with Real Crab, Avocado, and Daikon Sprouts
44.00

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Beethoven's Sixth

Passed Hors d'oeuvres

Stage One

Grilled and Marinated Vegetable Platter with Red Pepper Remoulade

Baked Brie in Puff Pastry with Cilantro Pistachio Pesto
Served with Parmesan Crostini

Fresh Oysters with Tabasco, Garlic and Lime

Pot Stickers with Chicken, Fresh Ginger and Hoisin Sauce

Stage Two

Spanikopita Triangles with Spinach, Feta Cheese, Crab and Yogurt Cucumber Sauce

Spicy Honey Mustard Chicken Drumettes

Swedish Gravlaks on Parmesan Crostini with Dill Sauce

Pacific Rim Pepper Shrimp Cocktail

Stage Three

Lamb Loin in Potato Crust with Cabernet Sauce

Focaccia Topped with Roma Tomatoes, Fresh Pesto and Parmesan Cheese

Ahi Tuna on Sugar Cane Skewers with Coconut Marinade
Served with Papaya, Pineapple Mojo

45.00