

*Rincon Beach Club
2008
Full Service Dinner Buffet Menus*

Rincon Beach Club and Catering Pricing Policies

Full Service Events Taking Place at the Rincon Beach Club

*The menu prices attached include:
Full Event Planning and Professional Event Director Services,
Kitchen Event Staff*

*The prices attached do not include:
Beach Club Facility Fee, Wedding Ceremony Set up, Theme Decor, Beverages,
Service Fees, Gratuities and Sales Tax*

Full Service Events Taking Place at a Private Home or Off Site Facility

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

*The prices attached do not include:
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.*

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability*

*Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

Pacifico Dinner Buffet

*Organic Greens with Fresh Garden Vegetables
Served with Homemade Garlic Ranch and Special Italian Dressing*

Grilled Vegetable Salad with Ancho Marinade, Lime and Cilantro

Fire Roasted Potatoes with Rosemary and Garlic

Grilled Chicken with Homemade Ancho Chile Marinade

*Whole Grilled Ranch Raised Filet with Citrus Marinade
Served with Tropical Fruit and Chile Salsa
French Baguette and Garlic Bread*

41.00

optional:

Wild Salmon 45.00

Padaro Lane Dinner Buffet

*Shepherd's Green with Fresh Garden Vegetables
Served with Homemade Garlic Ranch and Special Italian Dressing*

Grilled Vegetable Sald with Provencal Marinade

*Nature's Wild Rice Harvest Time Blend
Wehani, Himalayan Red, Brown and Sweet Brown*

Whole Roasted Chicken Breast with Fresh Pesto and Gorgonzola Cheese

Talapia Piccata with Capers and Fresh Lemon

*Whole Grain Battard
41.00*

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability
Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

*Fall's Feast Dinner Buffet
Fresh Organic Field Greens with Garden Vegetables and a Raspberry Vinaigrette*

Sautéed Medley of Zucchini and Carrots

Real Mashed Potatoes Whipped with Butter, Milk and Scallions

Three Cheese Raviolis with a Garden Marinara Sauce

*Roasted Turkey Breast with Roasted Garlic Gravy
Served with Fresh Orange Cranberry Sauce Available Seasonally*

*Honey Wheat Rolls
French Bread
42.00*

*Santa Barbara Dinner Buffet
Rincon Caesar Salad
Handmade Garlic Croutons and Freshly Grated Parmesan Cheese*

Grilled Vegetable Salad with Lime and Cilantro

Fire Roasted Potatoes

Grilled Chicken with Homemade Ancho Chile Marinade

*Whole Grilled Tri-Tip with Texas Pepper and Herb Rub
Carved at the Buffet and Served with Salsa Verde and Salsa Fresca*

*French Baguette and Garlic Bread
44.00*

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability*
Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.

New Mexican Fajita Dinner Buffet
Garden Salad with Fresh Cut Vegetables
Served with Special Italian Vinaigrette and Homemade Ranch Dressing
Spicy Black Beans with Cilantro
Spanish Rice
Grilled Vegetables with Ancho Chile Marinade
Crookneck Squash, Zucchini, Red and Green Peppers, Red Onion, Eggplant, Corn and Mushrooms
Fajitas Style Grilled Chicken Breast and Tri Tip with Ancho Chile Marinade
Shredded Lettuce, Diced Tomato, Jalapenos, Green Onions, Cheddar Cheese, Black Olives, Guacamole
Salsa Verde and Salsa Fresca
Corn Tortillas
45.00 with Chicken and Tri Tip
50.00 adding Fresh Albacore (seasonal)

Bourbon Street Dinner Buffet
Mixed Green Salad with Garden Vegetables
Served with Balsamic Vinaigrette and Garlic Ranch
Cajun Cole Slaw
Grilled Cajun Vegetable Salad
Red Beans and Rice
Sweet Potato Pie
Chicken and Hot Sausage Jambalaya
Whole Grilled Beef Tri Tip with Rincon Cajun Pepper and Herb Rub
Horseradish Sauce, Fire Green Tomato Salsa, Portabello Mushroom Cream
45.00
47.00 adding Shrimp Creole

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability
Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

San Marcos Pass Dinner Buffet

*Hollandia Hydroponically Grown "Live Gourmet" Trio Salad Bouquets
with Butter Lettuce, Raddichio, Endive and Watercress
Gorgonzola, Caramelized Precans, Dried Cranberries, Orange Sections
Tossed with Citrus Dressing*

*Grilled Vegetables Tossed with Provencal Marinade, Cilantro, Lemon and Olive Oil
Artichokes, Yellow and Red Bell Peppers, Crookneck Squash, Asparagus, Japenese Eggplant and Smoked Tomatoes*

*Smash New Potatoes with Roasted Garlic
Topped with Scallions*

Roasted Pork Tenderloin with Sage and Caraway

*Grilled Whole Mahi Mahi Filet with Citrus Mango Glaze
Served with Tropical Fruit and Chile Salsa*

45.00

Al Fresco Dinner Buffet

*Rincon Caesar Salad
Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese*

*Roasted Fresh Vegetables
Carrots, Zucchini, Crookneck Squash, Tomatoes, Artichoke Hearts and Fresh Herbs*

Roasted Potatoes and White Bean Salad with Red Bell Peppers and Balsamic Vinaigrette

*Butternut Squash Raviolis with a Sage Cream Sauce
Served with Pinenuts, Crushed Red Peppers, Sliced Black Olives and Grated Parmesan Cheese*

Grilled Chicken Breast Topped with Sun Dried Tomato Pesto and Warm Goat Cheese

*Herb and Tomato Focaccia
Handmade Bread Sticks
Cruets of Olive Oil and Balsamic Vinegar
46.00*

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability*

Prices quoted are for 100 or more guests.

Prices available for smaller groups upon request.

Discounts available for larger groups.

Beach Club Dinner Buffet
Rincon Caesar Salad
Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Summer Salad with Cucumber, Tomato, Onion, Avocado and Spicy Jack Cheese

Grilled Vegetable Salad with Lime and Cilantro

Roasted New Potatoes with Rosemary and Garlic

Whole Grilled Wild Salmon Filet with Citrus Marinade
Served with Tropical Fruit and Chile Salsa

Whole Grilled Tri-Tip with Texas Pepper and Herb Rub
Carved at the Buffet and Served with Salsa Verde and Salsa Fresca
French Baguette and Garlic Bread

48.00

Fourth of July Barbecue
Rincon Caesar Salad
Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Summer Salad with Cucumber, Roma Tomatoes, Red Onion, Avocado and Spicy Jack Cheese

White Corn on the Cobb

Roasted New Potatoes

Boneless Chicken Breast with Mango Glaze

Whole Grilled Tri Tip with Rincon Pepper and Herb Rub
Carved at the Buffet and served with Horseradish Cream

Mini Salsa Bar
Tropical Fruit Salsa, Salsa Fresca, Salsa Verde, Roasted Red Bell Pepper Sauce Laced with Horseradish
French Baguette
Garlic Bread
48.00

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability*

*Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

Market Fresh Dinner Buffet

Rincon Caesar Salad

Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Greek Salad with Cucumber, Tomato, Red Onion, Feta Cheese and Kalamata Olives

New Potatoes with Herb and Garlic Butter

Grilled Marinated Vegetables with Tuscan Marinade

Grilled Boneless Chicken Breast with Two Sauces

*Spinach Basil Chardonnay Reduction
Sun dried Tomato Sauce with Marsala*

Whole Grilled Wild Salmon Filet with Dill Cream Sauce

Optional Tropical Fruit and Chile Salsa, Citrus Sauce or Cream Based Sauces Available

Brioche

Honey Wheat Rolls

Herb Focaccia

48.00

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability
Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

Summer Garden Wedding Dinner Buffet

*Rincon Avocado Caesar Salad
Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese*

Italian Pasta Salad with Garden Vegetables and Special Italian Vinaigrette

Rainbow Tortellinis with Cilantro Pistachio Pesto

Summer Salad with Cucumber, Red Onion, Roma Tomato, Avocado and Spicy Jack Cheese

Yam and Roasted Red Pepper Salad with Caraway Dressing

Tarragon Chicken Salad with Toasted Almonds

Grilled Vegetable Salad with Olive Oil, Lemon and Herbs

Whole Poached Wild Salmon Filet with Dill Cream Sauce

Mini Pita Sandwiches with Avocado, Herbed Cream Cheese, Tomato and Sprouts

*Whole Wheat Tortilla Roulade
Green Chili Cream Cheese, Red Bell Pepper and Fresh Cilantro*

*Spinach and Eggplant Rolltini
Roasted Eggplant Stuffed with Three Cheeses, Topped with Fresh Tomato Sauce, Lemon, Walnuts and Fresh Herbs*

*Rosemary Garlic Focaccia
French Baguette
48.00*

*Optional Item
Fresh Mixed Seafood Ceviche
11.00 Additional*

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability*

Prices quoted are for 100 or more guests.

Prices available for smaller groups upon request.

Discounts available for larger groups.

The Covarrubias Adobe Dinner Buffet

*Spinach Salad with REal Bacon, Egg and Roman Tomatoes
with Warm Bleu Cheese Dressing*

Grilled Asparagus with Provencal Marinade

Butternut Squash Raviolis with a Sage Cream Sauce

Served with Pinenuts, Crushed Red Peppers, Sliced Black Olives and Grated Parmesan Cheese

Roasted Boneless Chicken Breast with Teardrop Tomatoes

Served with Balsamic Zinfandel Reduction

Bronzed Wild Salmon on Sugar Cane Skewers with South African Dry Rub

Served with Fruit Chutney or Curry Cream Sauce

Herb and Tomato Focaccia

Handmade Bread Sticks

Cruets of Olive Oil and Balsamic Vinegar

50.00

Mediterranean Dinner Buffet

Hollandia Hydroponically Grown "Live Gourmet" Trio Salad Bouquets

*with Butter Lettuce, Radicchio, Endive, Teardrop Tomatoes, Gorgonzola Cheese, Toasted Pecans
and Dried Cranberries*

Tossed with Honey Lemon Vinaigrette

Caprese Salad

Fresh Mozzarella Layered with Roma Tomatoes and Fresh Basil

Fresh Steamed Green Beans

Rincon Potatoes au Gratin

with Caramelized Red Onions and Three Cheeses

Spinach and Eggplant Rolltini

Roasted Eggplant Stuffed with Three Cheeses, Topped with Fresh Tomato Sauce, Lemon, Walnuts and Fresh Herbs

Roasted Pork Tenderloin with Sage and Caraway

Seared Wild Salmon with Lemon, Olives, Mushrooms, Tomatoes and Fresh Herbs

Served with Balsamic Reduction or Roasted Bell Pepper Sauce

Herb and Tomato Focaccia

Handmade Bread Sticks

Cruets of Olive Oil and Balsamic Vinegar

50.00

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability
Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

Wine and Song Dinner Buffet
Spinach Salad with Real Bacon, Egg, Roma Tomatoes and a Warm Bleu Cheese Dressing

*Artichoke and Snap Pea Salad with Julienne of Carrots and Sweet Red Peppers
Tossed with Raspberry Dressing*

Roasted Garlic Mashed Potatoes

Tuscan Chicken Breast Slow Roasted with Mushrooms, Rosemary, Bell Peppers and Red Wine

*Whole Grilled Tri Tip with Rincon Pepper and Herb Rub
Served with Horseradish Cream and Salsa Fresca*

Brioche

Honey Wheat Rolls

Herb Focaccia

50.00

Options as a Substitute for Tri Tip:

*Wild Salmon in Puff Pastry with Spinach Scallop Mousse and Basil Cream Sauce
52.00*

*Garlic and Black Pepper Seared Prime Rib
55.00*

*Whole New York Strip with Herb and Pepper Rub
55.00*

*Garlic Seared Whole Tenderloin with Sautéed Selected Mushrooms
60.00*

All Meat Carved at the Buffet and Served with Horseradish Cream and/or Three Peppercorn Sauce

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

Blooming Vineyard Dinner Buffet
Butter Lettuce and Baby Mache topped Fried Brie Wedges Crusted in Almonds
Garnished with Asian Pears Braised in Sauvignon Blanc and Tossed with a Champagne Pear Dressing

Asparagi di Padella with Prosciutto
White and Green Asparagus, Green and Kalamata Olives, Capers
Asparagus Subject to Availability

Artichoke and Snap Pea Salad with Julienne of Carrots and Sweet Red Peppers
Tossed with Honey Lemon

Cheese Tortellinis with Portabello Mushroom Cream Sauce

Roasted Boneless Chicken Breast with Teardrop Tomatoes
Served with Balsamic Zinfandel Reduction

Herb and Tomato Focaccia
Handmade Bread Sticks
Cruets of Olive Oil and Balsamic Vinegar
50.00

Candlelight Dinner Buffet
Rincon Caesar Salad
Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Summer Salad with Raspberry Dressing
Cucumber, Tomato, Red Onion, Pepper Jack Cheese, Avocado

Steamed Baby Carrots and Asparagus Spears

Rincon Potatoes au Gratin
with Caramelized Red Onions and Three Cheeses

Grilled Marinated Vegetables with Special Italian Red Wine Marinade

Grilled Boneless Chicken Breast with Two Sauces
Portabello Mushroom Cream and Persian Sauce with Dried Fruits and Spices

Whole New York Strip with Ginger Sesame Marinade
Carved at the Buffet and Served with Horseradish Cream and a Merlot Reduction

Brioche
Honey Wheat Rolls
Herb Focaccia
55.00

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability*

*Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

Moroccan Souq Marketplace Stations

*Market Cart #1
Shrimp and Chicken Kebabs
Saffron Basmati Rice*

*Market Cart #2
Cous Cous with Golden Raisins, Dates and Toasted Pine Nuts
Vegetable Tajine*

*Market Cart #3
Handmade Khubz Bread
Bantinjaan - Eggplant Dip
Spicy Lentil Dip
Marinated Anise, Carrot, Cucumber, Celery
Spiced Olives
Baskets of Whole Fresh and Dried Fruits - Apricots, Plums, Dates, Figs, Cherries, Grapes, Strawberries
In-Shell Nuts - Almonds, Pecans, Pistachios, Hazelnuts*

*Market Cart #4
Traditional Chicken Bastillas
Baked Layers of Phyllo Dough and Spiced Chicken Topped with Cinnamon and Powdered Sugar*

*Market Cart #5
Tri Tip with Mediterranean Marinade
Carved at the Cart and Served with
Harrissam: Dried Red Chiles, Garlic, Cumin and Olive Oil
and
Zhoug: Firey Relish made from Chiles, Clove, Black Pepper, Cumin and Cardamom
55.00*

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability*

*Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

Texan Black Tie Barbecue

Rincon Avocado Caesar Salad

Made with Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Grilled Vegetables Tossed with Cilantro, Lemon and Olive Oil

Grilled artichokes, yellow and red bells, crookneck, asparagus, Japanese eggplant and smoked tomatoes

White Corn on the Cobb

French Fries

Boneless Chicken Breast with Mango Glaze

Whole Tenderloin of Beef with Rincon Three Pepper and Herb Rub

Carved at the Buffet and Served with Horseradish Cream

Mini Salsa Bar

Tropical Fruit and Chile Salsa, Salsa Fresca, Salsa Verde, Roasted Red Bell Pepper Sauce Laced with Horseradish

Baguette

Garlic Bread

55.00

Option in Addition to Above Menu

Grilled South American Lobster Tails with Garlic and Herb Butter

May vary with availability and type

71 .00

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability*

*Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

Tropical Splash Dinner Buffet
Hollandia "Live Gourmet" Trio Salad
Tomatoes, Gorgonzola, Caramelized Pecans, Grapefruit Sections, Dried Cranberries
Tossed with Champagne Pear Dressing

Polynesian Spring Fling
Mandarin Oranges, Pineapples, Cucumbers, Red Onions, Water Chestnuts and Avocado
With Kiwi Dressing

Grilled Asparagus

Rincon Potatoes Au Gratin
with Caramelized Onions and Three Cheeses

Steamed Fresh Local Seabass on a Bed of Orange Zest and Lemon Grass
with a Thai Green Curry Sauce and Roasted Red Bell Pepper Sauce
Optional Sauces if Available

Carved Whole Grilled New Zealand Tenderloin with Rincon Pepper and Herb Rub
Garnished with Roasted Red Onion Flower drizzled with Extra Virgin Olive Oil
Served with Chili Lime Sauce, Pomegranate Reduction, Horseradish Cream and Horseradish

Bavarian Bread
Cranberry Cheddar Loaf
Handmade Poppy Seed Bread Sticks
Cruets of Olive Oil and Balsamic Vinegar

58.00

Optional Substitution for Tenderloin
Carved Whole Grilled Tri Tip with Rincon Pepper and Herb Rub

52.00

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability
Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

*Spanish Flamenco Dinner Buffet
Hearts of Palm and Orange Salad
Butter Lettuce with Grilled Vegetable Ceviche*

*Black Bean Muneta
Special Black Bean Puree*

*Salsita de Carlitos
Special Guadalajara Salsa*

Roasted Yams with Roasted Bell Peppers and Toasted Cumino

*Stuffed Poblano Chilies with Turkey Dolce and Dried Fruits
Fresh Roasted Tomato Sauce*

Banana Leaf Wrapped Fresh Albacore with Crab and Lime Juice

*Whole Grilled New York Steak with Ancho Chile Marinade
Wonderful Pepper Flavor without being HOT*

*Rice Cakes and Cuban Bread
61.00*

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability*

*Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

Wedding Dinner Buffet

Watercress, Bibb Lettuce, Endive, Selected Mushrooms and a Raspberry Vinaigrette

*Artichoke Hearts & Asparagus Salad with Julienne of Carrot and Roasted Red Bell Pepper
Tossed with Honey Lemon Vinaigrette*

Yam and Roasted Red Bell Pepper Salad with Caraway Dressing

Green Beans with Toasted Almonds

Carrots with Ginger Brown Sugar Glaze

Roasted New Potatoes with Rosemary and Garlic

Wild Salmon in Puff Pastry with Spinach Scallop Mousse and Dill Cream Sauce

Tuscan Chicken Breast Slow Roasted with Mushrooms, Rosemary, Bell Peppers and Red Wine

*Garlic Seared Prime Rib with Sautéed Portabello Mushrooms
Served with Merlot Reduction and Roasted Garlic Cream*

*Bavarian Bread
Cranberry Cheddar Loaf
French Baguette
61.00*

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability
Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

*Mid-Summer Oak Grilled Barbecue
Tabouleh Salad with Lemon and Mint*

Greek Salad with Cucumber, Tomatoes, Red Onion, Kalamata Olives and Feta Cheese

*Rincon Avocado Caesar Salad
Handmade Garlic Croutons and Aged Parmesan Cheese*

Mango Chicken Salad with Fresh Cilantro and Toasted Sesame Seeds

Homemade Baked Beans

San Clemente Potatoes

*Grilled Marinated Vegetables with Ancho Chile Marinade
Zucchini, Bell Pepper, Red Onion, Eggplant, Crook Neck Squash, Corn on the Cobb*

*Grilled Shrimp and Swordfish Skewers:
with Teriyaki Ginger, Special Rincon Sesame or Jamaican Jerk Marinade*

*Grilled Whole New York Steak with Texas Pepper and Herb Rub
Served with Salsa Verde and Horseradish Cream*

*Garlic Cheese Bread
Honey Wheat Rolls
Sesame and Poppy Seed Bread Sticks*

66.00

Rincon Beach Club
2008
Full Service Dinner Buffet Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability
Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

Surf and Turf Dinner Buffet
Organic Mixed Field Green Salad with Watercress, Endive and Raddichio
Citrus Dressing, Toasted Pecans, Orange Sections and Gorgonzola Cheese

Sauté of Asparagus and Snap Peas with Roasted Red Bell Pepper and Julienne of Carrot

Zucchini Boats Stuffed with Olives, Pine Nuts, Artichokes and Parmesan Cheese

Basmati Rice Pilaf

Penne Pasta with Three Cheese Roasted Garlic and Cream Sauce

Steamed Fresh Local Seabass with Citrus Marinade, Lemon Grass and Ginger
with a Thai Green Curry Sauce and Roasted Red Bell Pepper Sauce
Optional Sauces if Available

Garlic and Black Pepper Seared Whole Tenderloin
Carved at the Buffet and Served with Three Peppercorn Sauce and Portabello Mushroom Cream Sauce

Honey Wheat Rolls
Holiday Bread Selection
Herb Focaccia
68.00