

*Rincon Beach Club*  
*Full Service*  
*Extended Hors d'oeuvres and Dinner Stations Menu*  
*Spring 2008*

*Samples Menus Provided to Present Ideas for Custom Menus*

*Prices Will Vary with Final Custom Menu Selected,  
Event Specifications and Event Location*

*We are Happy to Create a Custom Menu  
and Estimate for Our Clients At Any Time*

*Rincon Beach Club and Catering*

*805-566-9933*

*Rincon Beach Club*  
*Full Service*  
*Extended Hors d'oeuvres and Dinner Stations Menu*  
*Spring 2008*

Extended Hors d' oeuvres and Dinner Stations  
Dinner Menu Selections May be Mixed and Matched  
All Dishes Subject to Seasonal Availability  
Prices based on event time line and logistics, Please call for a custom price quote.

*The Standing Ovation*

*Passed*

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

*Triangle Puffs with Spinach and Feta Cheese*

*Artichoke Heart Canapés on Polenta Diamonds with Creole Mayonnaise*

*Flour and Corn Quesadillas with Cheese, Green Chiles and Rincon Spices*

*Served with Salsa Fresca and Salsa Verde*

*Smoked Salmon on Garlic Pumpernickel Rounds with Dill Sauce*

*Stationed Hors d'oeuvres*

*Hummus, Tzatziki, Baba Ghanoush and Tomatoes Provençal*

*Served with Parmesan Crostini, French Baguette, Crackers and Pita Bread*

*Marinated and Grilled Vegetables Platter*

*Marinated: Green Beans, Jicama, Mushrooms, Carrots, Broccoli, Artichoke Hearts*

*Grilled: Bell Peppers, Zucchini, Crook neck Squash and Eggplant*

*Baked Brie in Puff Pastry with California Pesto and Parmesan Crostini*

*Whole Roasted Tri Tip on Mini Honey Wheat Rolls*

*Whole Grain Mustard, Mayonnaise, Tomato, Sweet Red Onion , Pepperoncini , Horseradish Sauce and Salsa*

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*Old Venice Pasta Bar*

*Rincon Avocado Caesar with Homemade Garlic Croutons and Parmesan Cheese*

*Choice of Fresh Pasta*

*Linguine, Raviolis and Penne Pasta*

*Sauces*

*Tomato Concasse with Roasted Garlic and Fresh Basil*

*Turkey Bolognese*

*Cajun Cream Sauce*

*Toppings*

*Grilled Chicken Breast with Mushrooms, Green Onions and Broccoli*

*Sautéed Rock Shrimp with Carrots, Snap Peas, Garlic, Tomato and Bell Pepper*

*Aged Parmesan Cheese*

*Crusty French Baguette*

*Poppy and Sesame Seed Bread Sticks*

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*Little Italy's Pasta Bar*

*Made to Order Pasta Bar*

*Salad of Selected Field Greens and Fresh Cut Vegetables*

*Tossed with Special Italian Dressing*

*Fresh Pasta*

*Linguine, Raviolinis and Penne Pasta*

*Sauces*

*Garden Marinara, Pesto and Cajun Cream Sauce*

*Toppings (Mix and Match)*

*Italian Sausage, Grilled Chicken, Sautéed Rock Shrimp*

*Mushrooms, Green Onion, Tomato, Roasted Eggplant, Bell Pepper, Artichoke Hearts*

*Aged Parmesan Cheese*

*Crusty French Baguette*

*Poppy and Sesame Seed Bread Sticks*

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*Jalama Beach*

*Soft Tacos Station*

*Spicy Black Beans with Fresh Cilantro and Garlic*

*Spanish Rice*

*Marinated and Grilled Vegetables*

*Tri Tip with Rincon Tequila Ancho Chile Marinade*

*Lettuce, Fresh Tomato, Jalapenos, Cheeses, Olives, Sour Cream, Diced Green Onions*

*Salsa Fresca*

*Green Chile and Tomatillo Salsa*

*Guacamole*

*Warm Corn, Whole Wheat and Flour Tortillas*

*Fresh Tortilla Chips*

*Buffet Station*

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

*Specialty Greens with Garden Vegetables and Balsamic Vinaigrette*

*Roasted Rosemary Potatoes*

*Tuscan Chicken Slow Roasted with Bell Peppers, Mushrooms and Madeira*

*Served over Penne Pasta*

*Baguette*

*Honey Wheat Rolls*

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*Ali Baba's Feast*

*Passed Hors d'oeuvres*

*Herb Focaccia with Sun Dried Tomatoes, Fresh Basil and Mozzarella*  
*Triangle Puffs with Spinach and Feta Cheese*  
*Grilled Portabello Skewers with Red Bell Pepper and Aioli Sauce*  
*Flour and Corn Quesadillas with Cheese, Green Chiles, Crab and Rincon Spices*  
*Served with Salsa Fresca and Salsa Verde*  
*Dill Cured Salmon on Garlic Pumpernickel Rounds*

*Mediterranean Station*

*Hummus, Tzatziki , Baba Ghanoush and Tomatoes Provençal*  
*Served with Parmesan Crostini, French Baguette, Crackers and Pita Bread*

*Marinated and Grilled Vegetables Platter*

*Marinated: Green Beans, Jicama, Mushrooms, Carrots, Broccoli, Artichoke Hearts*  
*Grilled: Bell Peppers, Zucchini, Crook neck Squash and Eggplant*

*Brie, Boursin and Goat Cheese Wheels*

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

*Carving Station*

*Whole Roasted Tri Tip and Turkey Breast*  
*Carved at the Buffet and Served on Mini Honey Wheat Rolls*  
*Whole Grain Mustard, Mayonnaise, Tomato, Sweet Red Onion , Pepperoncini , Horseradish Sauce and Salsa*

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*King Henry's Supper*

*Salad Station*

*Fresh Buffalo Mozzarella, Roma Tomatoes and Fresh Basil*

*Drizzled with Extra Virgin Olive Oil*

*Mixed Field Greens with Sliced Roma Tomatoes and Parmesan Cheese*

*Served with Balsamic Vinaigrette and Rincon Garlic Ranch*

*Greek Salad with Cucumber, Roma Tomato, Kalamata Olives, Red Onions and Feta Cheese*

*Pasta Station*

*Radiatorre Pasta with Fresh California Pesto*

*Cheese Raviolinnis with Garden Marinara Sauce*

*Linguine with Roasted Garlic Parmesan Cream*

*Roasted Bell Peppers, Red Onions, Eggplant, Mushrooms and Zucchini*

*Tomato Concasse with White Wine, Fresh Basil and Garlic*

*Toasted Pine nuts, Sliced Olives, Fresh Roasted Garlic, Cracked Black Pepper and Aged Parmesan Cheese*

*Handmade Bread Sticks with Sesame Seeds and Garlic*

*Grill Station*

*Fresh Blue Lake Green Beans with Toasted Almond Slivers*

*Steamed Baby Carrots with Brown Sugar Ginger Glaze*

*Basmati Rice Pilaf*

*Grilled Salmon Filet with Citrus Marinade*

*Served with Tropical Salsa of Pineapple, Papaya, Roasted Fresh Chiles, Cilantro, and Fresh Lime Juice*

*Oak Grilled Whole Tri Tip of Beef with Texas Herb and Pepper Rub*

*Carved at the Buffet and Served with Horseradish Cream and Salsa Verde*

*Crusty French Baguette*

*Honey Wheat Rolls*

*Option A - Additional Item for Pasta Bar*

*Sautéed Medley of Select Crimini, Portabello and Oyster Mushrooms*

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*Bastante!*

*Soft Taco Bar*

*Rincon Avocado Caesar Salad with Garlic Croutons and Parmesan Cheese*

*Marinated and Grilled Vegetables*

*Spicy Black Beans with Fresh Cilantro and Garlic*

*Spanish Rice*

*Grilled Fajita Style Chicken and Tri Tip with Rincon Tequila Ancho Chile Marinade*

*Lettuce, Fresh Tomato, Jalapenos, Cheeses, Olives, Sour Cream, Diced Green Onions*

*Salsa Fresca*

*Green Chile and Tomatillo Salsa*

*Guacamole*

*Warm Corn, Whole Wheat and Flour Tortillas*

*Tortilla Chips*

*Italian Station*

*Pasta, topping and sauce combined to order at three stations*

*Specialty Greens Tossed with Fresh Cut Vegetables and Special Italian Dressing*

*Fresh Pasta*

*Linguine, Raviolis and Penne Pasta*

*Sauces*

*Garden Marinara, Pesto and Cajun Cream Sauce*

*Toppings*

*Grilled Chicken Breast with Mushrooms, Green Onions and Broccoli*

*Roasted Eggplant with Carrots, Snap Peas, Garlic, Tomato and Bell Pepper*

*Aged Parmesan Cheese*

*Baguette*

*Handmade Poppy seed Bread Sticks*

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*The European*

*Passed Hors d' oeuvres*

*Triangle Puffs with Spinach and Feta Cheese and Yogurt Sauce*  
*Sautéed Mushroom Caps with White Wine, Roasted Garlic and Fresh Herbs*  
*Parmesan Crostini Canapés and Homemade Gravlaks with Dill Sauce*  
*Ahi Tuna on Sugar Cane Skewers with Coconut Marinade and Hoisin Sauce*

*Quesadilla Station*

*Flour and Corn Quesadillas with Cheese, Green Chiles and Rincon Spices*

*Served with Salsa Fresca and Salsa Verde*

*Whole Wheat Tortilla Roulade*

*Bacon, Tomato, Avocado, Red Bell Pepper and Herb Cream Cheese*

*Tortilla Chips*

*Salsa Fresca and Salsa Verde*

*Mediterranean Station*

*Brie, Boursin and Goat Cheese Wheels*

*Served with Assorted Crackers, French Baguette and Parmesan Crostini*

*Garnished with Whole Strawberries and Red Flame Seedless Grapes*

*Marinated and Grilled Vegetables Platter*

*Marinated: Green Beans, Jicama, Mushrooms, Carrots, Broccoli, Artichoke Hearts*

*Grilled: Bell Peppers, Zucchini, Crook neck Squash and Eggplant*

*Sliced Tomatoes, Mozzarella and Fresh Basil Lightly Marinated with Fine Olive Oil*

*Carving Station*

*Grilled Whole Tri Tip and Roasted Turkey Breast*

*Carved at the Buffet and Served on Mini Honey Wheat Rolls*

*Whole Grain Mustard, Mayonnaise, Tomato, Sweet Red Onion, Pepperoncini, Horseradish Cream and Fresh Salsa*

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*Horatio's Dream*

*Served Family Style*

*Handmade Sesame and Poppy seed Bread sticks*  
*Crusty French Baguette, Honey wheat Rolls, Tomato and Herb Focaccia*  
*Ramekins of:*

*Cilantro Pistachio Pesto ~ Rincon Garlic Butter ~ Extra Virgin Olive Oil*  
*Mediterranean Platter*

*Fire Roasted Peppers, Baby Beets, Artichoke Hearts, Asparagus, Roasted Garlic Blended Goat Cheese, Kalamata*  
*Olives, Feta Cheese, Marinated Green Beans, Jicama, Mushrooms, Tomatoes*

*Grill Station*

*Rincon Avocado Caesar with Garlic Croutons and Aged Parmesan Cheese*  
*Grilled Vegetable Salad with Olive Oil, Cilantro and Lime Juice*  
*Fire Roasted New Potatoes with Red Onions and Rosemary*  
*Grilled Ahi Tuna with Mango Glaze on Sugarcane Skewers*

*Served with Pineapple, Papaya Mojo*

*Garlic and Herbs Seared Whole New York*

*Carved at the Buffet and Served with Roasted Red Pepper Sauce Laced with Horseradish*

*Pasta Station*

*Pasta, topping and sauce combined to order at three stations*

*Fresh Pasta*

*Linguine, Raviolis and Penne Pasta*

*Sauce*

*Garden Marinara, Pesto and Cajun Cream Sauce*

*Toppings*

*Grilled Chicken Breast with Mushrooms, Green Onions and Broccoli*  
*Fresh Rock Shrimp with Carrots, Snap Peas, Garlic, Tomato and Bell Pepper*  
*Aged Parmesan Cheese*

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*The Oddessey*

*Part A - Passed*

*Staging times will be staggered 35 - 40 minutes apart*

*Stage One*

*Spanikopita Triangles with Spinach, Feta Cheese and Yogurt Sauce*  
*Seared Ahi Tuna on Sugar Cane Skewers with Wasabi Cream*

*Stage Two*

*Parmesan Crostini Topped with:*  
*Mushroom Pate*  
*Tomato Provençal with Fresh Herbs*  
*Warmed Brie with Pesto*

*Stage Three*

*Chinese Pepper Shrimp Cocktail*  
*Garlic Seared Roasted Tri Tip Bites on Mini Brown Bread Rounds with Whole Grain Mustard*

*Part B - Station*

*Seafood Station*

*Maki Sushi Rice Rolls - California with Crab and Avocado, Vegetarian Futomaki*  
*Gravlaks with Dill Cream Sauce and Garlic Pumpernickel*

*Salsa Bar*

*Chilled Grilled Vegetables with Ancho Marinade - Served with Red Bell Pepper Remoulade*  
*Quesadillas with Three Cheeses, Anaheim Chiles and Rincon Spices*  
*Tortilla Chips, Handmade Salsa Fresca and Salsa Verde*

*French Station*

*Wheels of Brie, Gouda, Boursin and Chevre Cheeses*  
*Fresh Strawberries, Red Flame Grapes, Crackers and Crusty French Baguette*  
*Asparagus Spear Marinated with Lemon and Fresh Thyme*  
*Rose Potatoes Stuffed with Creme Fraiche and Three Caviars*

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*The Oddessey Sirens*

*Part A - Passed Hors d'oeuvres*

*Staging times will be staggered 35 - 40 minutes apart*

*Stage One*

*Chicken and Beef Satay with Balinese Peanut Sauce*  
*Smoked Salmon and Herb Cream Cheese on Garlic Pumpernickel Rounds*  
*Parmesan Crostini Topped with Tomato Provençal and Fresh Basil*

*Stage Two*

*Seared Ahi Tuna on Sugar Cane Skewers with Wasabi Cream*  
*Shrimp Cocktail with Chinese Cocktail Sauce*  
*Roasted Tri Tip Medallions on Mini Brown Bread Rounds with Whole Grain Mustard Sauce*

*Part B - Stations*

*Seafood Station*

*Maki Sushi Rice Rolls - California with Crab and Avocado, Vegetarian Futomaki*  
*Dim Sum Dumplings with Plum Sauce*  
*Poached Whole Salmon Filet with Tarragon Cream Sauce and Parmesan Crostini*

*Salsa Bar*

*Whole Wheat Tortilla Roulade with Bacon, Avocado, Tomato and Cilantro*  
*Soft Taco Bar with Grilled Vegetables, Chicken and Beef*  
*Cheddar Cheese, Sour Cream, Green Onion, Olives, Tomato and Lettuce*  
*Tortilla Chips*  
*Salsa Fresca and Salsa Verde*  
*Homemade Rincon Guacamole*

*French Station*

*Rose Potatoes Stuffed with Creme Fraiche and Three Caviars*  
*Chicken in Puff Pastry with Sun Dried Tomatoes and Crimini Mushroom Sauce*  
*"Asparagus Spears Marinated with Lemon and Fresh Thyme*

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*The Oddessey Crossroads*

*Part A - Passed Hors d'oeuvres*

*Staging times will be staggered 35 - 40 minutes apart*

*Stage One*

*Spanikopita Triangles with Spinach and Feta Cheese with Yogurt Sauce*  
*Seared Ahi Tuna on Sugar Cane Skewers with Wasabi Cream Sauce*

*Stage Two*

*Chicken and Beef Satay with Balinese Peanut Sauce*  
*Rincon Potato Crab Cakes with Creole Sauce*

*Stage Three*

*Corned Beef Bites on Mini Brown Bread Rounds with Whole Grain Mustard*  
*Dim Sum Dumplings with Plum Sauce*

*Part B - Stations*

*Seafood Station Ice Block Display*

*Maki Sushi Rice Rolls - California with Crab and Avocado, Vegetarian Futomaki, Smoked Salmon and Cream Cheese*  
*Chinese Pepper Shrimp Cocktail*  
*Poached Whole Salmon Filet with Dill Cream Sauce and Parmesan Crostini*

*Salsa Bar*

*Marinated and Grilled Vegetables with Red Bell Pepper Remoulade and Avocado Dip*  
*Soft Tacos Filled with Fajita Style Chicken and Beef - Cheddar Cheese, Sour Cream, Green Onion, Olives, Tomato and Lettuce*  
*Tortilla Chips*  
*Salsa Fresca and Salsa Verde*  
*Black Bean and Jicama Salsa with Fresh Tomatoes, Cilantro and Garlic*  
*Rincon Guacamole*

*French Station*

*Wheels of Brie, Gouda, Boursin and Chevre Cheeses - Fresh Strawberries, Red Flame Seedless Grapes, Crackers and Crusty French Baguette*  
*Parmesan Crostini Topped with*  
*Mushroom Pate*  
*Tomato Provençal with Fresh Herbs*  
*Asparagus Spears Marinated with Lemon and Fresh Thyme*  
*Rose Potatoes Stuffed with Creme Fraiche and Three Caviars*

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**Extended Hors d' oeuvres and Dinner Stations**

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

*A Night in Tuscany*

*Salad Station*

*Rincon Caesar Salad with Garlic Croutons and Aged Parmesan Cheese*  
*Summer Salad with Roma Tomato, Cucumber, Red Onion, Olives and Avocado*  
*Cous Cous Salad with Raisins, Bell Peppers, Pine Nuts and a Light Curry Dressing*

*Pasta Bar*

*Linguine, Raviolinnis and Penne Pastas*  
*Garden Marinara, Pesto and Cajun Cream Sauce*  
*Grilled Italian Sausage with Mushrooms and Green Onion*  
*Sautéed Rock Shrimp with Julienne of Vegetables*  
*Aged Parmesan Cheese*

*Entree Station*

*Sautéed Carrot and Summer Squash Medley with White Wine and Herbs*  
*Roasted Garlic Mashed Potatoes*  
*Tuscan Chicken with Red Wine, Bell Peppers, Red Onions, Mushrooms and Fresh Rosemary*

*Carving Station*

*Black Pepper Seared and Roasted Whole Tri Tip*  
*Carved at the Buffet and served with Salsa Verde and Horseradish Cream*

*Bread Basket*

*Sesame and Poppy Seed Bread Sticks ~ Crusty French Baguette ~ Tomato and Herb Focaccia ~ Garlic Bread*

*Option 'A'*

*Prime Rib Substitution for Tri Tip*  
*6.00 Additional*

*Option 'B'*

*Tenderloin Substitution for Tri Tip*  
*10.00 Additional*

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*Around the World*

*Station #1*

*Hummus, Olive Tapenade and Tomatoes Provençal*

*Served with Fresh Vegetables, Assorted Crackers and Parmesan Canapés*

*Quesadillas with Three Cheeses, Roasted Poblanos and Rincon Spices*

*Served with Salsa Verde and Salsa Fresca*

*Spanikopita Triangles with Spinach and Feta Cheese with Yogurt Sauce*

*Chicken Won Tons with Sweet and Sour Sauce*

*Station #2*

*Rincon Caesar Salad with Garlic Croutons and Aged Parmesan Cheese*

*Grilled Vegetable Salad with Olive Oil, Fresh Cilantro and Lime*

*Cous Cous Salad with Raisins, Bell Peppers, Pine Nuts and a Light Curry Dressing*

*Greek Salad with Cucumber, Roma Tomato, Sweet Red Onion and Feta Cheese*

*Station #3*

*Cheese Tortellini with Portabello Mushroom Cream Sauce*

*Roasted Red Potatoes with Rosemary*

*Whole Grilled Tri Tip with Texas Pepper and Herb Rub*

*Served with Three Peppercorn Sauce and Horseradish Cream Sauce*

*Steamed Sea Bass with Fresh Ginger, Lemon Grass and a Thai Green Curry Sauce*

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*Hot Summer Night*

*Passed Hors d'oeuvres*

*Staging times will be staggered 35 - 40 minutes apart*

*Stage One*

*Grilled and Marinated Vegetable Platter with Red Pepper Remoulade*  
*Parmesan Crostini Topped with Warmed Brie and Cilantro Pistachio Pesto*  
*Mini Pot Stickers with Chicken, Fresh Ginger and Hoisin Sauce*

*Stage Two*

*Spanikopita Triangles with Spinach, Feta Cheese, Crab and Yogurt Sauce*  
*Spicy Honey Mustard Chicken Drumettes*  
*Swedish Gravlax on Parmesan Crostini with Dill Sauce*  
*Chinese Pepper Shrimp Cocktail*

*Stage Three*

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

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*The Orient Express*

*Part A - Passed Hors d'oeuvres*

*Staging times will be staggered 35 - 40 minutes apart*

*Stage One*

*Parmesan Crostini with Warmed Brie and Cilantro Pistachio Pesto*  
*Ginger Chicken Wontons with Sweet and Sour Sauce*  
*Mini Pizzas with Artichoke Hearts, Toasted Pine Nuts and Rock Shrimp*

*Stage Two*

*Dim Sum Dumplings with Plum Sauce*  
*Chinese Pepper Shrimp Cocktail*  
*Chicken and Beef Satay with Balinese Peanut Sauce*

*Stage Three*

*Blackened Chicken on Sugar Cane Skewers with Creole Sauce*  
*Potato Crab Cakes with Red Pepper Mayonnaise*  
*Seared Ahi Tuna Served on Sugar Cane Skewers with Coconut Marinade - Served with Tropical Fruit and Chile Salsa*

*Part B - Stations*

*Seafood Station on Ice Block Display*

*Graavlaks with Garlic Pumpernickel Rounds and Dill Sauce*  
*Fresh Rock Shrimp and Portabello Mushroom Quiche*  
*Spinach and Crab Dip with Crusty French Baguette*  
*Maki Sushi Rice Rolls - California with Crab and Avocado, Vegetarian Futomaki*

*Carving Station*

*Grilled Whole Tri Tip and Roasted Turkey Breast*  
*Cranberry Orange Relish, Horseradish Cream, Fresh Salsa, Whole Grain Mustard, Mayonnaise, Tomato,*  
*Sweet Red Onion , Pepperoncini and Mini Honey Wheat Rolls*

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*Asian Mist*

*Part A - Passed Hors d'oeuvres*

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*Stage One*

*Parmesan Crostini Topped with: Mushroom Pate, Tomatoes Provençal with Fresh Herbs*

*Chinese Pepper Shrimp Cocktail*

*Turkey Dim Sum Dumplings with Plum Sauce*

*Stage Two*

*Parmesan Crostini Topped with Warmed Brie and Pesto*

*Garlic Pumpernickel Rounds with Gravlaks and Dill Cream*

*Ginger Chicken Wontons with Sweet and Sour Sauce*

*Potato Crab Cakes with Creole Mayonnaise*

*Part B - Stationed Hors d'oeuvres*

*(Satay Prepared at Station)*

*Butter Lettuce, Artichoke Hearts, Snap Peas and Roasted Red Bell Peppers - Tossed with Honey and Lemon Dressing*

*Sugar Cane Shrimp Skewers with Coconut Marinade and Pineapple-Mango Mojo*

*Searred Ahi Tuna on Sugar Cane Skewers with Wasabi Cream*

*Chicken and Beef Satay with Balinese Peanut Sauce*

*Soba Noodles on a Bed of Napa Cabbage and Bok Choy with Sesame Ginger Marinade*

*Red Bell Peppers, Green Onions, Shredded Carrot and Sesame Seeds*

*Hand Rolled Maki Sushi Rice Rolls - Spicy Tuna, Vegetarian Futomaki and California Roll with Crab, Avocado, and Daikon Sprouts*

*White Sea Bass with Ginger, Spinach and Lemon Grass - Served with Thai Green Curry Sauce*

*Rincon Beach Club*  
*Full Service*  
*Extended Hors d'oeuvres and Dinner Stations Menu*  
*Spring 2008*

Extended Hors d' oeuvres and Dinner Stations  
Dinner Menu Selections May be Mixed and Matched  
All Dishes Subject to Seasonal Availability  
Prices based on event time line and logistics, Please call for a custom price quote.

*East Meets West*

*Part A - Passed Hors d'oeuvres*

*Staging times will be staggered 35 - 40 minutes apart*

*Stage One*

*Parmesan Crostini with Warmed Brie and Cilantro Pistachio Pesto*  
*Mini Pizzas with Artichokes, Pine Nuts, and Shrimp*  
*Ginger Chicken Wontons with Sweet and Sour Sauce*

*Stage Two*

*Pork Dim Sum Dumplings with Plum Sauce*  
*Chicken and Beef Satay with Balinese Peanut Sauce*  
*Seared Ahi Tuna Served on Sugar Cane Skewers with Coconut Marinade*

*Part B - Stationed Hors d'oeuvres*

*Asian Station*

*Oysters on the Half Shell with Fresh Lime and HOT Sauce*  
*Chinese Pepper Shrimp Cocktail*  
*Steamed or Barbecues Littleneck Clams*  
*Hand Rolled Maki Sushi Rice Rolls - Spicy Tuna, Vegetarian and California Roll with Crab, Avocado, and Daikon Sprouts*

*Carving Station*

*Steamed Haricot Vert with Toasted Pecans*  
*Sautéed New Potatoes with Dill Butter*  
*Grilled Tenderloin and Roasted Turkey Breast*  
*Assorted Condiments including Cranberry Orange Relish, Horseradish and Mini Honey Wheat Rolls*

*Rincon Beach Club*  
*Full Service*  
*Extended Hors d'oeuvres and Dinner Stations Menu*  
*Spring 2008*

**Extended Hors d' oeuvres and Dinner Stations**

Dinner Menu Selections May be Mixed and Matched

All Dishes Subject to Seasonal Availability

Prices based on event time line and logistics, Please call for a custom price quote.

*The Ambassador*

*Hors d'oeuvres Station*

*Satay of Chicken with Balinese Peanut Sauce*

*Rice Paper Vegetable Spring Rolls with Cilantro and Roasted Red Pepper Sauce*

*Oysters on the Half Shell with Lime and HOT Sauce*

*Satay of Pork with Balinese Peanut Sauce*

*Grilled Tofu and Vegetable Skewers with Special Marinade*

*Sugar Cane Shrimp Skewers with Coconut Marinade and Pineapple-Mango Mojo*

*Hand Rolled Maki Sushi - Spicy Tuna, Vegetarian and California Roll with Crab, Avocado, and Daikon Sprouts*

*Grilled and Chilled Mussels with Lemon Grass Stuffing*

*Chinese Pepper Shrimp Cocktail*

*Entree Station*

*Marinated and Grilled Vegetables - Marinated in Ancho Chiles: Crook Neck Squash, Zucchini, Onion, Mushrooms, Bell Peppers, Pineapple*

*Artichoke and Snap Pea Salad on a Bed of Butter Lettuce - Tossed with Honey Lemon Vinaigrette, Julienne of Carrots and Red Pepper*

*Tropical Rice Pilaf - Made with Coconut Milk, Fresh Pineapple and Red Bell Peppers*

*Grilled Chicken Breast with Teriyaki Glaze - Ginger Teriyaki Sauce*

*Whole Grilled Salmon Fillet with Citrus Marinade - Served with Tropical Salsa of Mango, Papaya, Roasted Green Chiles and Lime Juice*

*White Sea Bass with Ginger, Spinach and Lemon Grass - Thai Green Curry Sauce*

*Whole Tri Tip with Sesame Marinade - Carved at the Station with Thai Green Curry Sauce*

*Rincon Beach Club*  
*Full Service*  
*Extended Hors d'oeuvres and Dinner Stations Menu*  
*Spring 2008*

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*Act Three*

*Station A*

*Mixed Field Greens with Watercress, Endive and Caramelized Pecans*

*Orange Sections, Dried Cranberries and a Balsamic Vinaigrette*

*Warm Radiatorre Pasta Salad*

*Sun Dried Tomatoes, Basil, Broccoli, Pine Nuts and Fine Olive Oil*

*Penne Pasta with Three Cheeses, Garlic and Cream*

*Garlic Bread*

*Station B*

*Soba Noodles on a Bed on Napa Cabbage and Bok Choy with Sesame Ginger Marinade*

*Red Bell Peppers, Green Onions, Shredded Carrot and Sesame Seeds*

*Steamed White Sea Bass with Ginger, Spinach and Lemon Grass*

*Thai Green Curry Sauce*

*Station C*

*Roasted New Potatoes with Fresh Rosemary*

*Zucchini Boats with Artichoke Hearts, Pine nuts and Parmesan Cheese*

*Black Pepper Seared Boneless Prime Rib Carved at the Station*

*Three Peppercorn Jus and a Horseradish Sour Cream*

*Homemade Honey wheat Rolls*

*Poppy Seed Bread sticks*