

*Rincon Beach Club*  
*2008*  
*Full Service Hors d'oeuvres*

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, Rincon Beach Club: China, Flatware, Glassware, Linens,  
Dance Floor, Wedding Ceremony Set up, Theme Decor, Beverages,  
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 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 Hors d'oeuvres*

*Hors d'oeuvres Menus*

*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.  
Special Extended Dinner Hors d'oeuvres Menus Available.*

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

*French Crudités*  
*Stationed Hors d'oeuvres*  
*Fresh Vegetables*

*Carrots, Celery, Zucchini, Olives, Cucumber, Green Beans,  
Green and Red Peppers with Garlic Ranch and Spinach Dips*

*Brie Cheese Baked in Puff Pastry with Cilantro Pistachio Pesto  
Served with Strawberries, Red Seedless Grapes, Assorted Crackers and French Baguette*  
*8.50*

*The Mediterranean*  
*Stationed Hors d'oeuvres*

*Hummus, Tomato Provençal and Olive Tapenade  
Served with Fresh Cut Vegetables, Pita Bread and French Baguette*

*Brie, Boursin and Goat Cheese Wheels  
Served with Assorted Crackers, French Baguette and Parmesan Crostini*

*Overflowing Baskets of Whole Strawberries and Red Flame Seedless Grapes*  
*9.25*

*The Beach Comber*  
*Passed Hors d'oeuvres*

*Parmesan Crostini Topped with Warmed Brie and Fresh Pesto  
Herb Focaccia Topped with Roma Tomatoes, Goat Cheese and Toasted Pine Nuts  
Handmade Corn Quesadillas with Roasted Poblano Chiles and Special Rincon Spices  
Salsa Fresca and Salsa Verde*

*10.00*

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*Puka Puka Shell*

*Stationed Hors d'oeuvres*

*Whole Wheat Tortilla Roulade*

*Grilled Chicken, Spicy Cream Cheese, Red Bell Peppers and Cilantro*

*Albondigas*

*Turkey Meatballs in Salsa Verde*

*Southwestern Platter*

*Marinated Fresh Vegetables, Spicy Jack Cheese, Cheddar Cheese, Olives and Jalapenos*

*Grilled Peppers, Fresh Salsas and Tortilla Chips*

*11.00*

*La Fiesta del Rincon Point*

*Passed Hors d'oeuvres*

*Handmade Chicken Taquitos with Guacamole and Sour Cream*

*Pulled Pork Pinkie Tamales*

*Spicy Salsa Verde*

*Warm Handmade Bite Size Carnitas Tacos with Fig Salsa*

*11.00*

*La Salsa*

*Stationed Hors d'oeuvres*

*Handmade Corn Quesadillas with Roasted Poblano Chiles and Special Rincon Spices*

*Chicken Taquitos with Sour Cream*

*Salsa Bar with Handmade Rincon Corn Tortilla Chips*

*Salsa Fresca, Salsa Verde*

*Black Bean, Corn and Jicama Salsa*

*Rincon Habenero Fire Salsa*

*Tropical Fruit and Chili Salsa*

*Guacamole*

*12.00*

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*The Outrigger*  
*Passed Hors d'oeuvres*

*Fresh Tropical Fruit Skewers with Rum Sauce*

*Handmade Ginger Chicken Wontons with Sweet and Sour Sauce*

*Crispy Rose Potato Skins with Sliced Beef Tri Tip and a Sprinkle of Gorgonzola  
Drizzled with Pomegranate Demi Glaze*

*12.00*

*A Night by the Creek*  
*Passed Hors d'oeuvres*

*Chicken Bastilla Bundles Dusted with Powdered Sugar and Cinnamon  
Dried Fruit Chutney*

*Blackened Ahi Tuna on Sugar Cane Skewers  
Wasabi Cream*

*Pork Pulled Pinkie Tamales with Spicy Salsa Verde*

*15.00*

*The Sand Bar*  
*Passed Hors d'oeuvres*

*Handmade Corn Quesadillas with Roasted Poblano Chiles and Special Rincon Spices  
Salsa Fresca and Salsa Verde*

*Parmesan Canapés with Warmed Brie and Pesto*

*Smoked Salmon with Fresh Dill on Parmesan Garlic Toast*

*Mini Pizzas Topped with Shrimp, Fresh Pesto, Sun Dried Tomatoes and Mozzarella Cheese*

*15.00*

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*The Anacapa*

*Passed Hors d'oeuvres*

*Sauteed Mushroom Caps with Tarragon and Chardonnay*  
*Crispy Rose Potato Skins with Sliced Beef Tenderloin and a Sprinkle of Gorgonzola*  
*Drizzled with Pomegranate Demi Glaze*

*Crispy Shrimp and Scallops Water Chestnut Spring Rolls*  
*Plum Saki Dipping Sauce*  
*15.00*

*Butterfly Beach*

*Passed Hors d'oeuvres*

*Parmesan Crostini Topped with Warmed French Brie and Fresh Pesto*

*Blackened Chicken Sugar Cane Skewers*  
*Mango Pineapple Mojo*

*Smoked Salmon on Garlic Pumpernickel Rounds with Herb Cream Cheese*  
*Handmade Corn Quesadillas with Crab, Roasted Poblanos Chilies and Three Cheeses*  
*Salsa Fresca and Salsa Verde*  
*16.00*

*The Montecito*

*Passed Hors d'oeuvres*

*Warm Polenta Diamonds Topped with Goat Cheese and Sun Dried Tomato Pesto*

*Sautéed Mushroom Caps with White Wine and Tarragon*

*Handmade Duck Potstickers with Chili Lime Sauce*

*Marinated Seafood with Avocado in Mini Won Ton Cups*  
*16.00*

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*The Caribbean Coast*

*Passed Hors d'oeuvres*

*Grilled Vegetable, Shrimp and Avocado Salsa Served on Amazon Flat Bread*

*Rainbow Tortellinis with Cilantro Pistachio Pesto or Classic Pesto*

*Fresh Beef Taquitos with Guacamole and Sour Cream*

*Handmade Crab Empanadillas*

*Caper and Roasted Red Pepper Remoulade*

*16.00*

*The Orchard*

*Stationed and Passed Hors d'oeuvres*

*Stationed*

*Hummus, Tomato Provencal and Olive Tapenade*

*Served with Fresh Cut Vegetables, Pita Bread and French Baguette*

*Brie, Boursin and Goat Cheese Wheels*

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

*Overflowing Baskets of Whole Strawberries and Red Flame Seedless Grapes*

*Passed*

*Mini Quesadillas with Brie, Caramelized Walnuts, Pear and Special Rincon Spices*

*Spicy Seared Ahi Tuna on Sugar Cane Skewers*

*Wasabi Cream*

*16.00*

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*Full Service Hors d'oeuvres*

*The Pompey Coast*  
*Stationed Hors d'oeuvres*

*Marinated and Grilled Vegetables with Red Pepper Remoulade*  
*Marinated: Green Beans, Jicama, Mushrooms, Carrots, Broccoli, Artichoke Hearts*  
*Grilled: Bell Peppers, Zucchini, Crookneck Squash and Eggplant*

*Stuffed Grape Leaves with Rice, Olives and Herbs*

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

*Sautéed Mushrooms Stuffed with Crab and Herbs*

*16.00*

*La Fiesta del Rincon*  
*Stationed Hors d'oeuvres*

*Grilled Spanish Bread with Queso and Aceite d' Oliva (Mexican Cheese)*

*Sugar Cane Chicken Skewers with Coconut Marinade*  
*Mango Pineapple Mojo*

*Handmade Shrimp Quesadillas with Roasted Poblanos and Rincon Spices*

*Southwestern Platter*  
*Marinated Fresh Vegetables, Spicy Jack Cheese, Cheddar Cheese, Olives, Jalapenos and Grilled Peppers*

*Rincon Handmade Tortilla Chips*  
*Salsa Verde, Salsa Fresca*  
*Habenero "Fire" Salsa and Black Bean, Corn and Jimaca Salsa*  
*16.00*

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*Seashells and Sand Dollars*

*Stationed Hors d'oeuvres*

*Smoked Salmon with Fresh Dill on Parmesan Garlic Toast*

*Sugar Cane Chicken Skewers with Coconut Marinade*

*Beef Satay with Balinese Peanut Sauce*

*Hand Rolled Maki Sushi*

*Spicy Tuna*

*Futomaki Rolls (Vegetarian)*

*California Roll with Crab, Avocado, and Daikon Sprouts*

*18.00*

*Sunset Cruise*

*Passed Hors d'oeuvres*

*Handmade Corn Quesadillas with Fire Roasted Poblano Chiles and Special Rincon Spices*  
*Salsa Fresca and Salsa Verde*

*Chicken Satay with Mongolian Peanut Sauce*

*Grilled Mussel, Shrimp, and Scallop Skewers with Cilantro Passion Fruit Pesto*

*Mini Lamb Skewers*

*Tomato Achar or Yogurt Cucumber Sauce*

*16.00*

*Asian Mist*

*Passed Hors d'oeuvres*

*Grilled Portabello Mushroom Skewers with Hot Garlic Sauce or Thai Green Curry*

*Handmade Ginger Chicken Wontons with Sweet and Sour Sauce*

*Chicken Satay Mongolian Peanut Sauce*

*Mini Teriyaki Baby Back Pork Ribs with Honey Mustard Glaze*

*17.00*

*Rincon Beach Club*  
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*Full Service Hors d'oeuvres*

*Eastern Seafood and Sushi Bar*  
*Passed or Stationed Hors d'oeuvres*  
*Oysters on the Half Shell*  
*Fresh Lime and HOT Sauce*

*Chilled Mussels with Basil and Sun Dried Tomatoes*

*Grilled Mussel, Shrimp, and Scallop Skewers with Cilantro Passion Fruit Pesto*

*Smoked Salmon and Garlic Pumpernickel Toast with Dill Sauce*

*Hand Rolled Maki Sushi*  
*Spicy Tuna*  
*Futomaki Rolls (Vegetarian)*  
*California Roll with Crab, Avocado, and Daikon Sprouts*  
*20.00 Passed*  
*27.00 Stationed*

*Rancho Dos Pueblos Beach at Dusk*  
*Passed Hors d'oeuvres*  
*Mini Quesadillas with Brie, Caramelized Walnuts, Mango and and Special Rincon Spices*  
*Mango Mojo*

*Ginger Chicken Won Tons with Sweet and Sour Sauce*

*Beef Satay with Mongolian Peanut Sauce*

*Ahi Carpaccio with Papaya Served in a Crispy Cone and Garnished with Papaya*  
*Drizzled with Wasabi Cream*

*Crispy Shrimp Sticks with Star Anise Hoisin*  
*20.00*

*Optional Additional Item to Rancho Dos Pueblos Beach at Dusk*  
*Grilled Mini Lamb Chops Marinated in Rosemary Garlic*  
*Merlot and Raspberry Infused Lamb Reduction*  
*24.00*

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*The Poseidon*

*Passed Hors d'oeuvres*

*Handmade Spanikopita Triangles with Crab and Feta Cheese*  
*Crispy Hamachi "Yellowtail" Rolls*  
*with Sweet Chili Lime Sauce*

*Blackened Ahi Tuna on Sugar Cane Skewers with Papaya Mango Mojo*

*Grilled Shrimp Skewers with Passion Fruit Cilantro Pesto*  
*20.00*

*The Reef*

*Passed Hors d'oeuvres*

*Tropical Fruit Skewers with Rum Sauce*  
*Papaya, Pineapple and Guava*

*Ginger Chicken Won Tons with Sweet and Sour Sauce*

*Beef Satay with Mongolian Peanut Sauce*

*Crab Dim Sum with Hot Garlic Sauce*

*Pacific Rim Pepper Shrimp Cocktail*  
*Rincon's Famous Spicy Pepper Cocktail Sauce*

*Crispy Hamachi "Yellowtail" Rolls with Sweet Chili Lime Sauce*  
*22.00*

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*Park Lane*

*Passed Hors d'oeuvres*

*Vegetarian Spring Rolls (Chilled not Fried) with Mongolian Peanut Sauce*

*Blackened Chicken on Sugar Cane Skewers with Mango Pineapple Mojo*

*Ahi Carpaccio with Papaya Served in a Crispy Cone and Garnished with Papaya  
Drizzled with Wasabi Cream*

*Grilled Shrimp on Lemon Grass Skewers with Mint and Coriander Chutney*

*Fire Roasted Mini Skewers of Fresh Maine Lobster and Avocado with Chilies, Lime and Cilantro*

*Crispy Rose Potato Skins with Sliced Beef Tenderloin a Sprinkle of Gorgonzola  
Pomegranate Demi Glaze*

*30.00*

*Pacific Rim Seafood and Sushi Bar*

*Passed or Stationed Hors d'oeuvres*

*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*

*Spicy Tuna*

*Futomaki Rolls (Vegetarian)*

*California Roll with Crab, Avocado, and Daikon Sprouts*

*20.00 Passed*

*30.00 Stationed*

*If you wish to enjoy the above Seafood / Sushi Bar Hors d'oeuvres  
as Dinner with extended Service, refer to the following prices:*

*Eastern Seafood and Sushi Bar #10*

*47.00*

*Japanese Seafood and Sushi Bar #11*

*68.00*

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*Additional Hors d'oeuvres Ideas*

*Brie Cheese Baked in Puff Pastry with Fresh Mangos and Macadamia Nut Cilantro Pesto  
Served with Strawberries, Red Seedless Grapes, Assorted Crackers and French Baguette*

*Warm Hot Artichoke Dip and Fresh Hummus  
Served with Fresh Cut Vegetables, Pita Bread and French Baguette*

*Mini Pot Stickers with Chicken, Fresh Ginger and Hoisin Sauce*

*Blackened Salmon on Sugar Cane Skewers with Papaya Mango Mojo or Hot Garlic Sauce*

*Garlic Pumpernickel Rounds with Gravlaks and Watercress Cream*

*Salmon Cured in Honey Vodka on a Potato Blini with Cucumber Cream*

*Blackened Shrimp on Sugar Cane Skewers with Mango Pineapple Mojo*

*Fresh Rock Shrimp and Roasted Poblano Quiche Diamonds*

*Crispy Shrimp, Scallops and Water Chestnut Rolls  
with a Fresh Plum Saki Dipping Sauce*

*Seared Scallops on Sugar Cane Skewers with Ginger Cilantro Pesto Glaze*

*Seared Ahi Spring Rolls (Chilled not Fried) with Papaya Mango Mojo*

*Seared Ahi Tuna on Sugar Cane Skewers with Wasabi Sauce*

*Potato Crab Cakes with Creole Mayonnaise*

*Oysters Normandy  
Baked Oysters with Apple Brandy Cream and Spinach*

*Chilled New Zealand Green Tip Mussels Stuffed with Lemon Grass and Ginger*

*Chilled Grilled Lobster Mango Spring Rolls with Watercress  
Mango and Carrot Dipping Sauce*

*Rose Potatoes Stuffed with Creme Fraiche and Domestic Caviars*

*Vodka Infused Russian Meatballs  
with Lemon Rind and Nutmeg*

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*Asparagus Wrapped in Prosciutto*

*Pork Shu Mai Dumplings with Sweet Chili Mango Sauce*

*Lamb Loin in Potato Crust with Cabernet Sauce*

*Grilled Lamb Chops with Rosemary and Garlic*

*Tea Smoked Sliced Duck Wrapped in Butterleaf Watercress with Pecorino Cheese and Lemon Zest*

*For Additional Hors d'oeuvres Ideas Please See our  
Items List and Supplemental Items List*

