

RINCON EVENTS VEGAN OPTIONS



RINCON EVENTS

HORS D'OEUVRES MENU

All Hors d'oeuvres Menus are Portioned to Accompany Dinner
Passed 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 Upon Request for all Items on Vegan Menu.

Fresh Fruit Skewers

Vegan Honey Yogurt Dipping Sauce or Rum Sauce

Compressed Watermelon

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

Martini: Infused with Vodka, Basil and Lemon

Mojito: Infused with Midori, Mint and Lime

Cherry Tomatoes Stuffed with Hummus

Paprika and Olive Oil

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 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

Portobello Skewers

With Green Curry

Endive Stuffed with Red Beet Hummus

Caramelized Walnuts and Citrus

Endive Stuffed with Dried Cranberry Hummus

Caramelized Walnuts and Citrus

Seared Tofu Bao Bun

Pickled Cucumber in Rice Vinegar

Tropical Slaw with Pineapple and Sesame Hoisin Sauce

Wrapped inside our House Made Bao Bun

Artichoke Cakes

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

*Seasonal Stone Fruit Crostini with Warm Vegan Brie

Strawberry Relish

Pinkie Tamales with Vegetables

Mini Roasted Vegetable Tamales with Spicy Salsa Verde

Avocado Toast

Grilled handmade Flatbread Spread with Fresh Avocado,
Lemon Pepper and Sliced Radish

Mini Vegan Slider

Handmade Black Bean Veggie Steaks on Vegan Gluten Free
Slider Bun, Topped with Apple Kale Slaw

Grilled Roasted Butternut Squash Pizza

Thin Crust Pizza with Roasted Butternut Squash,
Arugula, Vegan Goat Cheese, Candied Pecans with Fig
Balsamic Drizzle

Mini Pot Stickers, Vegetable and Tempe

Fresh Ginger and Hoisin Sauce

Mini Grilled Cheese on Sourdough with

Tomato Shoot Shooter

Vegan Cheese on Sourdough, Served onto a Soup
Shooter

Mini French Onion Grilled Cheese

Grilled Vegan Cheese on Sourdough

** Passed Item Only*

RINCON EVENTS

DINNER BUFFET MENU

Dinner Menu Selections May be Mixed and Matched
All Dishes Subject to Seasonal Availability. Prices upon Request.

Dinner Buffet A

Garden Salad with Fresh Cut Vegetables
Organic Spring Mix Field Greens with Fresh Carrots,
Tomatoes, Jicama, Cucumbers and Strawberries. Handmade
Poppy Seed Apple Cider Vinaigrette

Roasted Heirloom Carrots and Grilled Asparagus
Fresh Thyme and Preserved Lemons

Oven Roasted New Potatoes
with Sweet Red Onion and Garlic

Vegan Stack
Vibrant Layers of Fresh Garden Marinara, Thinly Sliced
Sautéed Vegetables, Quinoa and Millet Topped with Local
Greens

Radatore Pasta (GF)
Broccoli, Sun-dried Tomatoes, Porcini Mushrooms, Basil, Fresh
Tomatoes, Pine Nuts and Garlic

Vegan Bread Basket
Ciabatta, Tomato and Herb Focaccia, Rustic Sourdough
Vegan Butter

Dinner Buffet C - Cantina Soft Taco

Southwestern Salad
Romaine Lettuce, Black Bean, Grilled Corn, Tomato and
Jicama Salsa. Blue Corn Tortilla Strips, Mandarin Oranges and
Cilantro Avocado Dressing

Caribbean Yellow Rice

Spicy Black Beans Muneta
Sofrito and Plantain Chips

Grilled Vegetables with Ancho Tequila Marinade
Crookneck Squash, Zucchini, Red Bell Peppers, Pasilla Chiles,
Onion, Fresh Corn and Mushrooms

Achiote Marinated Grilled Tofu
Avocado, Shredded Cabbage, Diced Tomatoes, Jalapeños,
Green Onions, Vegan Shredded Cheese Limes, Cilantro, Black
Olives and Guacamole

Housemade Multi-colored Tortilla Chips
Salsa Verde and Molcajete

Handmade Corn Tortillas

Dinner Buffet B

Panzanella Salad
Fresh Local Basil, Heirloom Tomatoes, Yellow Grape
Tomatoes,
Sweet Red Onions, Hot House Cucumbers, Garlic Crostini,
Shaved Pecorino,
Capers, Lemon Zest, Roasted Garlic, Extra Virgin Olive Oil
and a White Balsamic Vinegar
Fresh Cracked Pepper and Pink Himalayan Salt

Grilled Seasonal Vegetables with Fresh Herbs
Olive Oil, Garlic and Herbs

Spaghetti Squash with Vegan Pesto

Torte de Riso
Portobello Mushroom Vegan Risotto Casserole

Eggplant Rolltini with Spinach and Walnuts
Roasted Eggplant stuffed with Vegan Cheese
Topped with Fresh Tomato Sauce, Lemon, Walnuts and
Fresh Herbs

Vegan Tomato Her Focaccia and Sourdough
Vegan Butter

Dinner Menu D

Citrus Kale Salad
Navel Oranges, Red Onion, Red and Yellow Bell Pepper,
Chickpeas, Sunflower Seeds, Pepitas,
Citrus Dijon Dressing

Roasted Mini Yukon Gold Potatoes
Extra Virgin Olive Oil, Garlic, Coriander, and Turmeric.
Tossed with Fresh Dill, Parsley and Cilantro

Green Beans with Preserved Lemon

Oven Roasted Vegan Stuffed Greek Tomatoes
Crushed Tomatoes, Chickpeas, Rice, Millet, Wheat
Berries, Onion, Mint, Parsley, Rice, and Warm Spices

Penne with Mushroom Bolognese

Pita Bread, Sourdough
Vegan Butter

RINCON EVENTS

Vegan Desserts

Vegan GF Raspberry Cheesecake Bars

Dark Chocolate Covered Strawberries

Vegan and Gluten Free Chocolate Chip Cookies

Vegan Lemon Cashew bars

Assorted Vegan GF Cupcakes
Hand Made Vegan Butter Creams
Carrot, Chocolate, Vanilla

Ice Cream Sandwich
Vegan and Gluten Free Chocolate Chip Cookie with Vegan Ice Cream

Chocolate, Coconut and Olive Oil Mousse
Sea Salt, Chocolate Shavings
This is a Contemporary Twist on a Classic Dessert with Olive oil, Coconut and Sea salt, instead of butter or cream.

Additional Vegan Side Dish Options

Roasted Fingerlings
Pink Himalayan Salt and Pepper

Roasted New Potatoes
Fresh Rosemary and Garlic OR Tossed with Vegan Pesto

Smashed Roasted New Potatoes
Roasted Garlic, EVOO, Salt and Pepper

Roasted Yams with Cumin and Red Peppers

Roasted Yams with Caraway and Dill

Roasted Garlic Cauliflower Steaks

Parsnip Cauliflower Puree

Harvest Time Wild Rice Blend

Middle Eastern Rice Trio Pilaf
Saffron, Cumin and Orzo Pasta with Peas and Carrots

Mujadara
Lentils and Rice with Crispy Onions

Additional Vegan Salad Options

Watermelon and Arugula Salad
Vegan Feta, Pepitas and Honey Balsamic Dressing

Moroccan Salad
Chopped Romaine Lettuce, Diced Butternut Squash, Beets, Dried Cranberries, Dried Apricot, Avocado, Red Bell Peppers, Carrots, Dates, and Roasted Almonds
Served with Balsamic Vinaigrette

Avocado Caesar Salad
Romaine, Garlic Croutons, Avocado Caesars Dressing and Vegan Parmesan Cheese

Grilled Corn and Persian Cucumber Salad
Served with a White Balsamic Vinaigrette

Grilled Peach and Arugula Salad
Vegan Feta, Pickled Shallots and Pepita Fig Balsamic Dressing

Roasted Butternut Squash Salad
Tossed with Sliced Shallots, Vegan Feta Cheese, Arugula, Apple Cider Vinaigrette, Candied Pecans and Maple Thyme Drizzle

Strawberry Field Salad
Mixed Greens, Caramelized Pecans, Fresh Strawberries, Grapes, Sliced Green Apples, Dried Cranberries with Honey Lemon Vinaigrette

Strawberry Spinach Salad
Fresh Spinach Tossed With Fresh Strawberries and Sunflower Seeds. Tossed with Poppysseed Apple Cider Vinaigrette

Additional Vegetable Side Dishes

Grilled Vegetables with Provençal Merlot Marinade
Baby Artichokes, Yellow and Red Bell Peppers, Crookneck Squash, Asparagus, Japanese Eggplant, and Smoked Tomatoes Marinated with Provençal Merlot Marinade

Blue Lake Green Beans
Toasted Almonds and Preserved Lemon

Snap Peas, Artichoke Hearts and Heirloom Carrots

Roasted Heirloom Carrots with Baby Squash

Miso Glazed Roasted Root Vegetables

Maple Gochujang Roasted Brussels Sprouts

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Additional Vegan Entree Ideas

Stuffed Cabbage Rolls

Packed with rice, quinoa, millet, fresh herbs, tomatoes, rice, onions and spices

Vegan Paella

Saffron, Artichoke Hearts, Corn, Peas, Plant Based Seafood

Eggplant Meatballs

Roasted eggplant, lentils, and toasted bread crumbs.
Served with Vegan/GF Pasta or Grain Dish and Sauce such as Eggplant Caponata

Penne Pasta with Mushroom Bolognese

Vegan Parmesan

Moroccan Vegetable Tagine

Served with Rice or Couscous

Crispy Roasted Cabbage with Dukkah and Tahini

Farfalle

Roasted Broccoli, Cauliflower and Brussels
Sprouts, EVOO, Heirloom Tomatoes, Roasted Garlic, Basil and a Drizzle of Fig Balsamic

Marinated Grilled Vegetable Kabbobs

Served with Romesco, Garlic Tahini, Green Goddess Sauce

Turkish Fried Eggplant

Green Peppers and Tomatoes

Eggplant Caponata

Served with your Favorite Pasta

Greek-Style Eggplant with Chickpeas and Tomato

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

Final Menu Pricing for all Events is Subject to a Complete Written Proposal
Prices May Change at Any Time Prior to Written Estimate