

PINCO Events A LA CARTE

Available for Pickup and Delivery Only

Minimum Delivery Charge
\$125.00

(Charge may vary with time of day and day of week)

RINCON EVENTS

Each platter is portioned for 25-35 Guests (45-50 pieces per platter, some exceptions may apply)

FRUIT & CHEESES

Fresh Cut Seasonal Fruit - 180.00

Seasonal Fruit Skewers - 180.00
Honey Yogurt Dipping Sauce

Fresh Tropical Fruit Skewers - 180.00
Rum Sauce, Papaya, Pineapple and Kiwi

Platter of Brie, Boursin and Goat Cheese - 170.00
Imported and Domestic Cheese
Assorted Crackers

Specialty Cheese Platter - 230.00
Humbolt Fog, Saint Andre Triple Cream, Aged Manchego
and Dubliner Cheddar
Grapes, Strawberries and Assorted Crackers

Warm Artichoke and Spinach Dip - 125.00
Assorted Crackers, Pita Bread and Parmesan Crostini

SPECIALTY CHARCUTERIE

Minimum order of 10

Charcuterie in a Specialty Wooden Box - 35.00
per box
Fra' Mani Italian Salame Rosa
Responsibly Farmed and Nitrate Free

Sliced Italian Prosciutto with Fresh Cantaloupe (2)
Watermelon Caprese on-the-go (2)

Manchego, Sharp Tillamook Cheddar
Strawberries and Red Grapes
Marinated Mixed Olives,
Candied Pecans and Dried Fruits

Housemade Hummus Drizzled with Pesto Assorted
Crackers - Served in individual cups

Charcuterie "Table" Spread - 395.00

Portioned for 20 - 35 guests

Fra' Mani, Salame Rosa
Responsibly Farmed and Nitrate Free
Sliced Prosciutto, Cantaloupe

Dry Manchego, Garlic Herb Boursin
Strawberries, Grapes

Marinated Mixed Olives, Dried Fruits, House Made Spiced
Nuts

House Made Hummus
Rincon's Grilled Flatbread, Assorted Crackers
and French Baguette
Rincon's Grilled Flatbread, Assorted Crackers French
Baguette

CRUDITE PLATTERS

Provençal Platter - 165.00
Parmesan Crostini with Hummus, Bruschetta and Olive
Tapenade and Market Vegetables

Classic Vegetable Platter - 165.00
Two Fresh Handmade Dips

Grilled and Marinated Vegetable Platter - 165.00
Grilled Red Bell Peppers, Squashes and Eggplant
Marinated Green Beans, Jicama, Mushrooms, Carrots,
Broccoli, Mixed Olives and Artichoke Hearts

Antipasto Platter - 185.00
Fresh and Marinated Vegetables, Fra' Mani Salami,
Imported Prosciutto, Marinated Perlini Mozzarella Cheese
with Herbs and Olive Oil, Mixed Olives and Pepperoncini

Greek Platter - 165.00
Pita Bread, Hummus, Tzatziki, Feta Cheese, Kalamata
Olives, Artichoke Hearts, Green Onions
Grilled Peppers and Grilled Eggplant

Southwestern Platter - 165.00
Marinated Fresh Vegetables, Spicy Jack Cheese, Cheddar
Cheese, Mixed Olives, Jalapeños, Grilled Peppers, Fresh
Salsas and Housemade Tortilla Chips
Add on Guacamole - 175.00

Asian Vegetable Platter - 195.00
Grilled Japanese Eggplant, Snow Peas, Edamame,
Marinated Cucumbers and Steamed Bok Choy
Served with The Choice of: Rincon Spicy Dipping Sauce,
Soy Sauce, Sesame Soy Sauce or Peanut Sauce

Baby Vegetable Platter - 195.00
Roasted Red Pepper Remoulade and Homemade Garlic
Ranch Dip

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COLD HORS D'OEUVRES PLATTERS

Salsa Bar with Handmade Tortilla Chips - 98.00
Please Choose Three (3) - Salsa Fresca, Salsa Verde, Black Bean Corn and Jicama Salsa, Rincon Habanero Fire Salsa or Tropical Fruit and Chili Salsa
Add on Guacamole 125.00

Bruschetta - 180.00
Parmesan Crostini with Fresh Tomatoes, Garlic, Extra Virgin Olive Oil, and Fresh Basil

Roasted Zucchini Rolls - 230.00
Goat Cheese and Arugula

Chilled Vegetarian Tex-Mex Spring Rolls - 230.00
Green Onion Cilantro Dipping Sauce
Rice Paper Rolls with a Variety of Fresh Vegetables

Vegetarian Spring Rolls - 230.00
Mongolian Peanut Sauce
Rice Paper Rolls with a Variety of Fresh Vegetables

Chilled Mango Chicken Spring Rolls - 250.00
Sesame Seed Soy Dipping Sauce

Chilled Seared Ahi Spring Rolls - 275.00
Papaya Mango Mojo
Rice Paper Rolls with a Variety of Seasoned Asian Vegetables

Chilled Shrimp Spring Rolls - 250.00
Papaya Mango Mojo
Rice Paper Rolls with a Variety of Fresh Vegetables

Chilled Cheese Tortellinis On-the-Go - 230.00
Cilantro Pistachio Pesto, Kalamata Olives and Shaved Parmesan Cheese

Chilled Cheese Tortellinis - 205.00
Cilantro Pistachio Pesto, Toasted Pine Nuts, Kalamata Olives and Shaved Parmesan Cheese

Rincon Deviled Eggs with Paprika - 230.00

Asparagus Wrapped in Prosciutto - 230.00
Honey Yogurt Sauce

Caprese On-the-Go - 230.00
Bamboo Forks with Cherry Tomatoes, Fresh Mozzarella and Fresh Basil, Drizzled with Rincon's Cinnamon Balsamic and Extra Virgin Olive Oil

Watermelon Caprese On-the-Go - 230.00
Fresh Sliced Watermelon, Local Basil and Mozzarella
Drizzled with Rincon's White Balsamic Vinegar

Antipasti On-the-Go - 230.00
Mozzarella, Peperoncini Wrapped in Prosciutto and Olives on Mini Bamboo Skewers

Compressed Watermelon - 230.00
Traditional: Infused with Basil, Topped with Mozzarella
Fiesta: Infused with Serrano Chili, Cilantro and Lime
Martini: Infused with Vodka, Basil and Lemon
Mojito: Infused with Madori, Mint and Lime

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HOT SPECIALTY PLATTERS

Turkey Meatballs - 230.00

Spanish Style with Salsa Verde, Italian or Barbecue

Spanakopita Diamonds - 230.00

Spinach and Feta, Cheese Yogurt Cucumber Dipping Sauce

Honey Mustard Chicken Drumettes - 250.00

(Spicy or Mild)

Honey Mustard Baby Back Ribs - **Call for Pricing**

Cocktail Cut or Full (3 racks)

BBQ Pork Spare Ribs with St. Louis Style Dry Rub

Call for Pricing

Cocktail Cut or Full (3 racks)

Quiche - Four (4) - 9" Tarts - 230.00

Spinach and Mushroom

Bacon and Cheddar

Shrimp and Roasted Cheddar Poblanos

Quiche Diamonds | 50 Pieces - 195.00

Spinach and Mushroom

Bacon and Cheddar

Shrimp and Roasted Cheddar Poblanos

*Smoked Cheddar Cheese Quesadillas - 195.00

Special Rincon Spices and Ancho Reduction

*Cheese Tortellinis with Tomato Concasse - 195.00

Toasted Pine Nuts, Oak Smoked Tomato Sauce and Parmesan Cheese

*Traditional Crab Cakes - 275.00

Creole Mayonnaise

*Crispy Rose Potato Skins with Tri-Tip - 275.00

Gorgonzola and Drizzled with Pomegranate Demi Glaze

*Wagyu Beef Sliders - 300.00

Ketchup, Grilled Onions, Pepper Jack and Horseradish Mayo

*Bacon Date Wrapped Chicken - 275.00

Maple Thyme Drizzle

SEAFOOD PLATTERS

Smoked Salmon Hors d'oeuvres Platter - 245.00

Tomatoes Provençal, Parmesan Crostini, Dill Sauce, Capers and Diced Red Onion

Chilled Whole Poached Salmon Filet - 325.00

Tomatoes Provençal, Dill Sauce and Parmesan Crostini

Classic Chilled Shrimp - 226.00

72 jumbo shrimp cooked and quick chilled in Rincon

Housemade broth, Cocktail Sauce and Lemon Wedges

Pacific Rim Pepper Shrimp Cocktail - 226.00

72 Seared and Chilled Jumbo Shrimp, Served with a Pacific Rim Sauce

Rincon Marinated Fresh Seafood - 325.00

(3 quarts)

Including Shrimp, Scallops, Salmon and Halibut

Served with Individual Tortilla Cups (50) or Tortilla Chips

Cedar Plank Salmon - 325.00

Brown Sugar Mustard Glaze

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SANDWICH PLATTERS

Finger Sandwich Platter - 175.00

Tri-Tip and Cheddar with Whole Grain Mustard
Roast Turkey Breast,
Applewood Smoked Bacon and Swiss
Herb Cream Cheese, Avocado and Cucumber
Crab and Avocado with Louis Dressing available at additional cost

Crustless Tea Sandwich Platter - 175.00

Tri-Tip and Cheddar with Whole Grain Mustard
Roast Turkey Breast,
Applewood Smoked Bacon and Swiss
Herb Cream Cheese, Avocado and Cucumber
Crab and Avocado with Louis Dressing available at additional cost

Tarragon Almond Chicken Salad

Mini Croissants - 195.00

Wrap Sandwich Platter - 175.00

(16 Wraps Cut in Half or Thirds)
Roast Turkey Breast with Dubliner White Cheddar,
Lettuce, Tomato and Onion
Roasted Tri-Tip with Spicy Jack Cheese, Lettuce,
Tomato and Onion
Grilled Peppers and Squash with Sprouts and Hummus

Deluxe Deli Platter - 265.00

Thin Sliced Tri-Tip, Roast Turkey Breast and Cheeses
With Honey Wheat Rolls and Sandwich Condiments

Individual Whole Sandwiches - 14.00 each

Minimum 15 Sandwiches

Ciabatta Sandwiches - 75.00 per loaf

Tuna, Egg Salad, Roast Turkey Breast,
Tri-Tip or Corned Beef
Freshly Baked Ciabatta Bread
Cheese, Red Onion, Lettuce, Basil, Tomato
Mustard and Mayonnaise
Special Balsamic Dressing Available on Request

Smoked Salmon Breakfast Platter - 325.00

Smoked Salmon (40 oz), Tomato, Cucumber, Sliced Red
Onion, Capers, Whipped Cream Cheese and Bagels (20)

Fairfax Deli Platter - 425.00

Your choice of two (2) salads :

Traditional Potato, Deli Coleslaw, Pasta, Greek Salad,
Quinoa Salad wit Pesto, Fruit Salad

Your choice of three (3) meats:

Corned Beef, Roast Turkey, Roast Tri Tip, Pastrami,
Albacore Tuna Salad, Egg Salad

Your choice of three (3) cheeses:

Sharp Cheddar, Swiss, Pepper Jack, Smoked Gouda

Your choice of two (2) breads:

Rye, Whole Wheat, Sourdough, Challah or Brioche

Relish Tray: Pickles, Pepperoncinis, Tomatoes, Red Onion,
Lettuce, Mustard, Mayonnaise, Kettle Chips

BREADS FROM THE RINCON BAKERY | 2 order minimum

* Garlic Cheese Ciabatta Bread - 32.00 per loaf
(16 pieces)

* Pesto Cheese Ciabatta Bread - 32.00 per loaf
(16 pieces)

Herb Focaccia | served by the pan

Fresh Pesto, Mozzarella and Roma Tomatoes - 85.00

Sun Dried Tomatoes, Fresh Pesto and Goat Cheese - 95.00

Rincon's Sourdough - 24.00 per loaf
(16 pieces)

Pull Apart Rolls - 18.00
(12 Rolls)

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SALAD PLATTERS

prices per platter

Garden Salad - 175.00
Handmade Garlic Ranch or Special Italian Dressing

*Traditional Caesar Salad - 175.00
Traditional Caesar Dressing (Anchovy Free)
Romaine, Garlic Croutons and Aged Parmesan Cheese

*Avocado Caesar Salad - 175.00
Avocado Caesar Dressing (Anchovy Free)
Romaine, Garlic Croutons and Aged Parmesan Cheese

*Strawberry Spinach Salad - 195.00

*Strawberry Field Salad - 195.00

Mixed Field Greens Salad - 175.00
Caramelized Walnuts, Mandarin Orange Slices,
Gorgonzola Cheese and Dried Cranberries
Choice of Citrus Vinaigrette, Balsamic Vinaigrette or
Honey Lemon Vinaigrette

Hollandia Hydroponically Grown "Live
Gourmet" Trio Salad Bouquets - 225.00
Butter Lettuce, Radicchio, Watercress, Toasted Pecans,
Orange Sections, Gorgonzola Cheese
Choice of Citrus Vinaigrette, Balsamic Vinaigrette or
Honey Lemon Vinaigrette

*Italian Panzanella Bread Salad - 225.00

Deli Coleslaw - 110.00

Pickled Watermelon Slaw - 150.00
Watermelon Rind, Allspice, Cinnamon, Cloves,
Peppercorns, Sugar and Vinegar

Greek Salad - 125.00
Kalamata Olives, Cucumber, Tomato, Red Onion, Feta
Cheese and Butter Lettuce

Summer Salad - 125.00
Fresh Tomatoes, Cucumbers, Red Onions, Avocado, Spicy
Jack Cheese and Butter Lettuce

Spring Fling Salad - 125.00
Mandarin Oranges, Walnuts, Pepper Jack Cheese, Roma
Tomatoes, Cucumbers, Red Onion, Avocado, Raspberry
Dressing and Butter Lettuce

Caprese Salad - 175.00
Fresh Mozzarella Layered with Roma Tomatoes, Fresh
Basil, Drizzled with Rincon's Cinnamon Balsamic and
Extra Virgin Olive Oil

Couscous Salad - 125.00
Light Curry Dressing with Raisins, Dried Apricots, Bell
Peppers and Pine Nuts

Rincon's Egg Salad - 125.00

Quinoa Salad with Fresh Pesto - 185.00
Asparagus and Toasted Pine Nuts

Quinoa Lemon - 175.00
Fresh Tomato, Basil, baby Spinach, Feta and Scallions,
Tossed with Lemon White Balsamic Dressing

Watermelon Caprese Salad - 185.00
Compressed Watermelon Layered with Fresh Mozzarella
with House Red Wine Pickled Shallots, Local Basil,
Organic Arugula and Drizzled with Rincon White
Balsamic and Extra Virgin Olive Oil

Italian Pasta Salad - 125.00
Penne Pasta, Fresh Vegetables and Rincon Special Italian
Dressing

Pasta Salad with Fresh Tomatoes, Basil and
Spinach - 125.00
Penne Pasta with Feta Cheese, Scallions and Rincon
Balsamic Dressing

Traditional Potato Salad - 125.00

Roasted New Potato Salad - 125.00
Served with Roasted Red Bell Peppers, Fresh Herbs and
Balsamic Vinaigrette

Artichoke Heart and Asparagus Salad - 185.00
Roasted Red Peppers, Julienne Carrots, Raspberry Dressing

Asian Beef, Broccoli Salad - 210.00

Tropical Slaw - 125.00
Served with Three Types of Cabbage, Fresh Pineapple and
Sesame Dressing

*Chinese Chicken Salad - 225.00
Bok Choy, Napa Cabbage, Lettuce, Snow Peas and
Crunchy Noodles,
Sesame Ginger Vinaigrette

*BBQ Chopped Chicken Salad - 225.00
Lettuce, Corn, Carrots, Black Beans, Crispy Tortilla Strips,
Monterey Jack Cheese, Scallions, Tomato and Cilantro,
Served with Handmade Ranch

*Chicken Mango Salad - 225.00 per platter
Grilled Chicken and Fresh Mango, Fresh Cilantro and
Toasted Sesame Seeds
Tossed with Sesame Dressing

Smoked Salmon Pasta Salad - 225.00

Tuna Salad with "Wild Planet" Albacore Tuna -
225.00

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CASSEROLE AND SIDE DISHES

Torte de Riso - 145.00

Baked Risotto Casserole with Fresh Herbs, Mushrooms and Parmesan Cheese

Roasted New Potatoes with Fresh Rosemary - 125.00

Smashed New Potatoes with Roasted Garlic- 125.00

Rincon Potatoes au Gratin "Full-Pan" - 135.00

Baked Mac and Cheese au Gratin - 125.00

Provençal Grilled Vegetables - 175.00

(selection may vary with seasonal conditions)

Tossed with Provençal Marinade, Cilantro, Lemon and Olive Oil, Artichokes, Bell Peppers, Crookneck Squash, Asparagus, Japanese Eggplant and Smoked Tomatoes

Carrot and Walnut Soufflé - 125.00

Topped with Candied Walnuts

Spinach and Eggplant Rolltini - 175.00 Half Pan

(Serves 15 - 20)

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

Millet Pie - 145.00

Fresh Tomatoes, Toasted Pine Nuts, and Parmesan Crust

Spinach and Mushroom Five Layer Lasagna - 245.00

Sausage Five Layer Lasagna - 265.00

Handmade Enchiladas

Ancho Chiles and Homemade Enchilada Sauce

Grilled Vegetable - 195.00

Grilled Chicken and Vegetable - 225.00

Add on Spanish Rice - 65.00

Add on Spicy Black Beans - 65.00

*Rincon Paella (One Gallon) - 45.00 per person

Including Chicken, Sausage, Bacon, Shrimp, Scallops, Clams and Fish, Peas, Bell Peppers, Tomatoes, Onions and Saffron

Choice of Basmati, Arborio, or Long Grain White Rice

Minimum Order for 10 People

MEAT PLATTERS - Includes the Choice of One Housemade Sauce

Meat Weight is Approximate and Precooked, Trimmed Unless Otherwise Marked

Bone-In Grilled Chicken Breast (10 lb.) - 205.00

Served with Sesame Glaze, Teriyaki, Ancho and Tequila Marinade, Sun-Dried Tomato Pesto Glaze, Passionfruit Pesto or Jamaican Jerk

Boneless Grilled Chicken Breast (10 lb.) - 205.00

Served with Sesame Glaze, Teriyaki Ancho and Tequila Marinade or Sun-Dried Tomato Pesto Glaze

Whole Roasted Chicken with Garlic and Herbs

(17-19 lb.) - 205.00

Also Available: Free Range Organic Chicken - **Call for Pricing**

*Whole Grilled Tri-Tip (10 lb.) - 320.00

Rincon Pepper and Herb Rub, Coffee and Brown Sugar Rub, Sesame Marinade or Chimichurri

*Grilled Whole Tenderloin (8-9 lb. trimmed) - 540.00

Rincon Pepper and Herb Rub, Coffee and Brown Sugar Rub, Sesame Marinade or Chimichurri

Handmade Sauce Selection

Salsa Verde, Salsa Fresca, Habanero "Fire" Salsa, Tropical Fruit and Chili Salsa,

Chili Lime, Round-Up Mushroom, Dried Fruit Chutney,

Bourbon Ancho, Thai Green Curry,

Roasted Red Bell Pepper, Red Chili Fig Marmalade, Dill Cream,

Basil Chardonnay Reduction, Tarragon Pinot Grigio Reduction,

Merlot Demi Glaze, Pomegranate Demi Glaze, Three

Peppercorn Sauce, Horseradish Cream or Chimichurri

***Delivery for All Cooked Meat Platters
Available Cold with Heating Instructions**

RINCON EVENTS

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HOT FROM THE RINCON BAKERY

Breakfast Baked Goods Platter - 95.00

Handmade Dried Fruit Scones
Assorted Muffins and Breakfast Breads

Assorted Muffins - 26.75 per dozen

(Minimum 1 dozen per type)
Blueberry, Orange Apricot, Pecan Almond
Carrot Pineapple, Zucchini, Caribbean and Bran

Quick Breads - 9.00 per loaf

(minimum 3 loaves per type, 5 - 8 piece per loaf)
Apricot Pumpkin, Pecan Cinnamon Coffee Cake
Cranberry Cheddar or Banana Walnut

Dessert Platter - 120.00

Oatmeal Raisin, Chocolate Chip
Peanut Butter Chocolate Chip
The Legendary Rincon Chocolate Chip Brownies

Lemon Diamonds on Shortbread Crust | 4 dozen -
120.00

Cheesecake Bars with Oreo Cookie Crust | 4 dozen -
120.00

Marble or Strawberry

Mexican Wedding Cookies | 4 dozen - 120.00

Rincon's S'more Cookies | 25 pieces - 95.00

Handmade Chocolate Chip Cookies
Coated in Milk Chocolate, Topped with a Hand Whipped,
Toasted Marshmallow Cloud

Coconut Macaroon Bars - 120.00

Legendary Rincon Chocolate Chip Brownies - 120.00

Handmade Chocolate Peanut Butter Cups - 140.00

25 Cups Cut in Half

Rustic Crostatas - Four (4) Tarts - 135.00

(Each Tart Serves 4-6 Slices)
Mixed Berry, Rhubarb, Cinnamon Apple and Strawberry

New York Style Cheesecake - 100.00

(12-16 pieces)
Fresh Handmade Strawberry Sauce

Coconut Cake with Creme Anglaise - 100.00

(12-16 pieces)

Pear Tart with Caramel Sauce - 85.00

(12-16 pieces)

Espresso Mousse or Chocolate Tia Maria Tart - 85.00

(12-16 pieces)

Chocolate Oblivion Torte- 95.00

Rich Chocolate Cake Layered with Chocolate Ganache and Fresh
Raspberries (Serves 15-24)

Warm Apple Crisp - 142.00

Freshly Whipped Cream (35-50 Servings)

MINI HANDMADE BAKED GOODS

4 dozen minimum

Chocolate Turtle Cups | 4 dozen - 165.00

Pear Tartlets with Caramel Sauce | 4 dozen-
165.00

Chocolate Tia Maria Tart Bites | 4 dozen -
185.00

Chocolate Dream Miniatures | 4 dozen - 185.00
Rich Chocolate Cake Layered with Chocolate Ganache and

CELEBRATION CAKES

- Chocolate Cake with Raspberry Filling
- Carrot Cake with Cream Cheese Frosting
- German Chocolate Cake with Shaved Coconut
- Almond Cake with Apricot Preserves and
Orange Cream Cheese Frosting
- Carrot Cake
- Strawberry "Short" Cake

6" Cake - 50.00

9" 3 Layer - 75.00

1/2 Sheet Cake (Served up to 50 Guest) 230.00

**Ask about our Gluten Free Options*

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RINCON'S STUFFED CUPCAKES

Handmade Cupcakes
(minimum 2 dozen per type)
3.85 each

Vanilla Cake with Vanilla Butter Cream Frosting and Garnished with Fresh Raspberries

Lemon Cake Stuffed with Lemon Curd, Topped with Fresh Lemon Butter Cream Frosting and Lemon Zest

Strawberry Shortcake
Stuffed with Fresh Strawberries, Buttercream Strawberry Frosting, Garnished with Fresh Mint and Strawberry Slice

Death By Chocolate
Chocolate Cupcake with Chocolate Chips
Frosted with Chocolate Buttercream and Garnished with Chocolate Shavings, Topped with Fresh Raspberries

Salted Caramel
Chocolate Cupcake with Chocolate Chips
Stuffed with Salted Caramel Sauce and Frosted with Mocha Buttercream
Topped with Caramel and Chocolate Shavings

Mocha Marble
Vanilla and Chocolate Cupcake Filled with Mocha Frosting
Frosted with Mocha Buttercream and Sprinkled with White Chocolate Shavings

Key-Licious
Vanilla Cupcake, with a Graham Cracker, Stuffed with Lime Curd, Crust Bottom, Lime Buttercream, Topped with Fresh Lime Zest and Toasted Coconut and Graham Cracker Dust

Island Delight
Chocolate Cupcake Stuffed with Salted Caramel Sauce, Frosted with Toasted Coconut Buttercream, Topped with Toasted Coconut, Rich Chocolate Ganache and Drizzled with Salted Caramel Sauce

Carrot Pineapple Walnut
Topped with Cream Cheese White Chocolate Frosting and Garnished with Fresh Strawberries

Red Velvet
Red Velvet Cake, Cream Cheese Frosting, Sprinkled with White Chocolate Shavings

Tia Maria
Vanilla Cake, Dulce de Leche Center
Topped with Mocha Espresso Buttercream, Chocolate Sauce & Fresh Strawberry

Handmade Mini Cupcakes
(minimum 4 dozen per type)
2.75 each

Peanut, Peanut Butter
Chocolate Cupcake with a Handmade Rincon Peanut Butter Cup Bottom, Frosted with Creamy Peanut Butter Frosting and Topped with Crushed Peanut Butter Cup

O.R.E.O.
Vanilla Cupcake on an Oreo Cookie Bottom, Frosted with Vanilla Buttercream, Sprinkled with Crushed Oreos

Chocolate Buzz
Chocolate Chip Chunk Cupcake Stuffed and Frosted with Espresso Buttercream, Chocolate Shavings and an Espresso Bean!

S'Mores-Tastic
Chocolate Cupcake, Graham Cracker Bottom with a Hershey Bar Middle, Frosted with Marshmallow Almond Buttercream, Sprinkled with Graham Crackers and Chocolate Sauce

Rincon's Chocolate Chip Cookie Dough
Vanilla Cupcake Stuffed with Rincon's Very Own Chocolate Chip Cookie Dough, Frosted with Brown Sugar Buttercream and Topped with Mini Chocolate Chip Cookies

Pumpkin Chocolate Chip
Pumpkin Cupcake Filled with Chocolate Chips
Frosted with Cream Cheese Frosting

Bananarama
Vanilla Cupcake with Brûléed Bananas and Topped with Buttercream Frosting

Snickerdoodle
Vanilla cake with Cinnamon Sugar, Vanilla & Cinnamon Buttercream Topped with Mini Snickerdoodle Cookie

Fire Cracker
Chocolate Cake Stuffed with Chili Infused Chocolate Mousse, Frosted with Mexican Chocolate Buttercream and Garnished with Red Hots

Lemon Blueberry
Lemon Cake with Lemon Curd Filling, Topped with Blueberry Buttercream and a Blueberry Garnish

Creme Brûlée Cupcake
Vanilla Cupcake with Creme Brûlée Filling
Topped with Vanilla Buttercream with Toasted Sugar Pieces

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BEVERAGES

Packed In Ice and Displayed in a Cooler or Silver Tub
Includes Disposable Cups and Paper Cocktail Napkins

Assorted Canned Sodas - 4.00 each

Individual Bottled Juices - 3.50 each
Orange, Apple, Cranberry, and Tomato

Individual Bottled Waters - 3.00 each

Bottled Still Water - 8.25 per gallon

Pellegrino Mineral Water (750 ml) - 7.50 per bottle

Fresh Squeezed Orange Juice - 19.00 per pitcher
(Served in 64 oz Pitchers)

Freshly Brewed Iced Tea - 29.00 per gallon
(minimum 3 gallons, Served in 64 oz Pitchers)

Handmade Lemonade - 29.00 per gallon
(minimum 3 gallons, Served in 64 oz Pitchers)

Handmade Strawberry Lemonade - 36.00 per gallon
(minimum 3 gallons, Served in 64 oz Pitchers)

Handmade Cherry Limeade - 36.00 per gallon
(minimum 3 gallons, Served in 64 oz Pitchers)

Rincon Punch - 71.50 per gallon
(minimum 3 gallons)
Assorted Fruit Juices, Fruit Nectar
Puréed Fresh Fruit, and Ginger Ale

Pomegranate Splash
90.75 per gallon

Coffee - Regular and Decaf - 29.00 per air pot
Includes Sugar, Sweeteners, Creamer, Stir Sticks

Hot Water - 23.00 per airpot
Includes Sugar, Sweeteners, Stir Sticks

Hot Chocolate - 29.00 per airpot
Includes mini marshmallows