

RINCON EVENTS ACTION STATIONS



RINCON EVENTS

DINNER AND HORS D'OEUVRES ACTION STATIONS

Stations May be Customized or Combined but Prices will Vary

Stations are Priced and Portioned for a Minimum of Three (3) Stations

All Dishes Subject to Seasonal Availability. Prices quoted are for 50 or More Guests

Prices Available for Smaller Groups Upon Request

el RINCON SOFT TACO ACTION STATION - 21.50

Grilled at the Station with Handmade Corn Tortillas

Fiesta Smoked Pork and Grilled Chicken with Ancho Tequila Marinade
Served with Shredded Cabbage, Fresh Lime, Diced Tomatoes, Cilantro, Diced Red Onion, Sour Cream and Three Cheese Blend

Three Cheese Quesadillas

Housemade Multi Colored Tortilla Chips
Rincon's Original Guacamole
Salsa Fresca and Salsa Verde

Optional Upgrades or Substitutions:

Add 7.00 to Upgrade to Three (3) Meats
Pork Carnitas and Grilled Chicken paired with Carne Asada, Grilled Shrimp or Mahi Mahi
All Fresh Fish Subject to Season and Availability

Guacamole and Salsa Bar Add ons

Texas Guacamole, Roasted Grilled Corn and Queso Fresco Guacamole
Black Bean Corn and Jicama Salsa
Habanero Fire Salsa or Tropical Fruit and Chili Salsa

GRILLED THIN CRUST PIZZA ACTION STATION - 21.50

Margherita Thin Crust Pizza
Oven Dried Roma Tomatoes, Fresh Mozzarella
Parmesan Cheese, Lemon Zest, Fresh Parsley and Basil

Chicken Pesto Thin Crust Pizza
Artichoke Hearts, Pine Nuts, Fresh Mozzarella,
Parmesan Cheese, Lemon Zest, Fresh Parsley and Basil

Marinated Mixed Olives, Pepperoncini, Cauliflower, Mushrooms, with Rincon Balsamic Drizzle and Parmesan Cheese

ORIGINAL SLIDER BAR ACTION STATION - 22.50

Snake River Farm Wagyu Beef Sliders
Rincon's Mini Black Bean Veggie Sliders
Served on Handmade Brioche Rolls

Slider Toppings:

Pepper Jack and Cheddar Cheese, Pickles, Tomatoes
Sautéed Mushrooms and Caramelized Onions
Hand Crafted Chipotle Mayonnaise and Ketchup

Housemade Rosemary Kettle Chips

ULTIMATE SLIDER BAR ACTION STATION - 29.50

Choose Your Favorite Two (2) Meats:

Snake River Farm Wagyu Beef,
Barbecue Pulled Pork with Cajun Slaw
OR Turkey with Teriyaki Grilled Pineapple
Served on Handmade Brioche Rolls

Rincon Mini Black Bean Veggie Burgers

Slider Toppings

Crispy Bacon, Shaved Onion Rings
Pepper Jack and Cheddar Cheese
Garlic Pickles, Tomato, Sauté Mushrooms
Caramelized Onions, Habanero Jam, Ketchup, Chipotle
Mayonnaise and Hoppy Poppy Smoked Mustard

Rosemary and Truffle Shoestring Fries

Slider Upgrades

Braised Short Ribs with Apple Kale Slaw
Lamb with Feta Cheese and Red Wine Shallot Jam
Smoked Bison with Shaved Onion Rings
The Trifecta (Beef, Pork and Bacon)
Arugula and Pesto Mayo
Seared Ahi with Wasabi Aioli
Crab Cake with Creole Mayonnaise

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ULTIMATE PIZZA ACTION

STATION - 29.50

Margherita Thin Crust Pizza
Oven Dried Roma Tomatoes, Fresh Mozzarella
Parmesan Cheese, Lemon Zest, Fresh Italian Parsley and Basil

Roasted Garlic Butternut Squash
Arugula, Parmesan, Goat Cheese, Candied Pecans, Rosemary
and Fig Balsamic Drizzle

Prosciutto and Arugula Thin Crust Pizza
Oven Dried Roma Tomatoes, Fresh Mozzarella
Parmesan Cheese, Lemon Zest and Fresh Italian Parsley

Turkey Meatballs with Garden Marinara

Antipasto
Fra' Mani Salame Rosa, Pecorino Romano
Marinated Mushrooms, Artichoke Hearts
Mixed Olives, and Peperoncini

Rincon Balsamic Drizzle and Grated Parmesan Cheese

Additional Seasonal Thin Crust Pizza Ideas

Barbecue Chicken and Pineapple
Red Onions, Fresh Cilantro and Mozzarella

White Truffle and Wild Mushroom
Fresh Mozzarella, Parmesan Cheese, White Truffle Oil, Fresh
Italian Parsley, and Lemon Zest

Fig and Prosciutto
Arugula and Goat Cheese

Three Cheese, Basil and Grilled Peach
Honey Balsamic Reduction

South Of the Border
Carnitas, Salsa Fresca and Queso Fresco

Smoked Salmon
Shallots, Creme Fraiche and Tobiko Caviar

RINCON POINT

ACTION STATION - 29.50

Seared Ahi on Sugar Cane Skewers
Choice of Wasabi Cream, Chili Lime,
Mango Papaya Mojo, Hot Garlic Sauce or Ponzu

Grilled Shrimp Skewers with Cilantro Passion Fruit
Pesto

Chilled Jalapeño Mango Chicken Spring Roll
Sesame Seed Soy Dipping Sauce

Popular Add ons:

Rincon Roll
Ponzu Marinated Tuna, Spicy Blue Crab, Avocado and
Cucumber with Sesame Soy Sauce and Spicy Aioli

House Cured Salmon on Rincon Grilled Flatbread
Dill Aioli

Barbecued Clams

Shrimp Tostada
Cilantro, Lime and Avocado Crema

***All Fresh Fish Subject to Season and Availability**

ANACAPA SEAFOOD BAR

ACTION STATION - 49.00

Seasonal Local Oysters Shucked at the Station
Fresh Lime, Hot Sauce and Mignonette

Ponzu Marinated Ahi Poke
Served in a Little Gem Leaf

Blue Crab Sriracha on Wonton Crisps
Topped with Avocado

Chilled Pepper Shrimp with Pacific Rim Sauce
Braised in Soy Sauce, Chili Oil, Red Pepper Flakes
Sesame and Tomato

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YOU MAKE ME MELT - 21.50

Strawberry Spinach Salad
Local Spinach, Red Onion, Sunflower Seeds and Poppyseed
Apple Cider Dressing

Manchego, Dubliner, Smoked Turkey and
Strawberry Chipotle Jam
Grilled on Sourdough Bread

Tillamook Sharpe Cheddar and Spicy Jack Cheese
with Jalapeños, Avocado and Salsa
Grilled on Flour Tortilla

Smoked Gouda and Monterey Jack Cheese Bacon
and Caramelized Onions
Grilled on Rustic Whole Grain

Shots of Smoked Tomato Soup
or
Creamy Corn Bisque

LA FIESTA DEL RINCON - 29.00

Grilled Spanish Bread with Brandy Marinated
Queso and Aceite d' Oliva

Grilled Chicken on Sugar Cane
Coconut Marinade and Mango Pineapple Mojo

Shrimp and Roasted Garlic Corn Pinkie Tamales
Served with a Radish Cream Sauce

Southwestern Salad
Romaine Lettuce, Black Bean, Grilled Corn, Diced Tomato,
Jicama Salsa, Blue Corn Tortilla Strips, Mandarin Orange
Sections, Cilantro Avocado Dressing

House Made Multi Colored Tortilla Chips
Salsa Verde, Salsa Fresca, Habanero "Fire" Salsa and Black
Bean, Corn and Jicama Salsa

BUILD YOUR OWN NACHOS - 21.50

Melted and Grilled at the Station

Housemade Tortilla Chips and Three Cheese Blend

Shredded Chicken and Carne Asada
Yellow Rice and Black Beans with Sofrito
Diced Tomato, Cilantro, Red Onion, Sliced Radish
Black Olives, Jalapeños, Sour Cream, Queso Fresco and Assorted
Hot Sauces

Rincon's Original Guacamole, Texas Guacamole,
Salsa Fresca, Salsa Verde, Grilled Mexican Street Corn Salsa

ULTIMATE SOFT TACO STATION - 29.50

Grilled at the Station Fresh Handmade Corn Tortillas

Choose Your Favorite Three (3):
Carne Asada, Pork Carnitas, Grilled Chicken with
Ancho Marinade or Grilled Shrimp
Served with Shredded Cabbage, Fresh Lime, Diced Tomatoes,
Sliced Radish, Cilantro, Diced Red Onion, Black Olives,
Jalapeño, Sour Cream and Three Cheese Blend

Three Cheese Quesadillas

Mini Chicken Flautas
Monterey Jack and Cheddar Cheese

Yellow Rice and Black Beans with Sofrito

Fresh Guacamole and Salsa Bar

House Made Multi Colored Tortilla Chips
Rincon's Original Guacamole
Texas Guacamole, Grilled Corn Guacamole
Salsa Fresca, Salsa Verde and Tropical Fruit and Chili Salsa
Chipotle Sauce and Assorted Hot Sauces

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PAELLA - 40.00

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

Heirloom Tomato Gazpacho Served
Garlic Crostini

Seafood Paella
Shrimp, Halibut, Scallops and Clams
Long Grain White Rice, Green Olives and Saffron

Marinated Mixed Olives, Balsamic Mushrooms
and Roasted Red Peppers

PASTA BAR - 25.00

Penne Pasta with Your Choice of Three (3)
Sauces:
Garden Marinara, Brown Basil Butter, Sage Cream Sauce
Smoked Tomato and Basil Concasse, Puttanesca
Pesto, Bolognese, Three Cheese Garlic Cream, and Picatta

Toppings:
Parmesan, Black Olives, Pine Nuts and Crushed Red
Pepper, grilled asparagus, artichoke hearts, sautéed
mushrooms and roasted tomatoes

Turkey Meatballs with Marinara

Traditional Caesar Salad
Tossed with Handmade Garlic Croutons and Freshly
Grated Parmesan Cheese

Herb and Tomato Focaccia

BAO BAR - 22.50

Seared Tofu and Braised Pork Belly
Pickled Cucumber in Rice Vinegar
Tropical Slaw with Pineapple and Sesame
Hoisin Sauce wrapped inside our House Made Bao Bun

Mango Salad
Napa Cabbage, Bok Choy, Water Chestnuts, Bean Sprouts
Fresh Mango and Cilantro with Sesame Dressing

Crispy Fried Wonton Chips
Mongolian Peanut Sauce

Additional Protein Options

Chicken Spiced with Gochujang and Black Bean Sauce and
Seared Tofu \$18.00

Or
Trifecta Pork, Spicy Chicken & Tofu \$24.00

PASTA LA VISTA BABY - 42.00

Made to Order Penne Pasta or Mushroom Ravioli
with Your Choice of Three (3) Sauces:
Garden Marinara, Brown Basil Butter, Sage Cream Sauce,
Smoked Tomato and Basil Concasse, Puttanesca
Pesto, Bolognese, Three Cheese Garlic Cream, Picatta,
Mushroom Marsala and Truffle Oil

Sautéed Shrimp, Duck Confit and
Spicy Italian Sausage
Fresh Chopped Parsley, Basil, Marinated Artichoke Hearts,
Grilled Asparagus, Tomatoes, Roasted Red Bell Peppers,
Sautéed Mushrooms, Pecorino Romano, Green Olives, Pine
Nuts and Crushed Red Pepper

Deconstructed Antipasto
Fra' Mani Uncured Italian Salame Rosa and Spicy Capicola,
Smoked Aged Gouda, Boursin, Dry Manchego
Oven Roasted Tomato Wedges, Zucchini and Yellow Squash,
Broccoli, Cauliflower, Marinated Mushrooms, Marinated
Mixed Olives, Cherry Peppers and Peperoncini

Herb and Tomato Focaccia
Cruets of Olive Oil and Balsamic

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SANTA MARIA BBQ CARVING STATION - 27.50

Organic Field Green Salad with Market Vegetables
Served with Balsamic Vinaigrette and House Made Creamy
Garlic Ranch Dressing

Fire Roasted Potatoes with Rosemary and Garlic

Oak Smoked Double R Tri-Tip, Rincon Pepper and
Herb Rub
Salsa Fresca

Grilled Garlic Bread

PORK OUT STATION - 36.00

Grilled Pulled Pork Sandwiches
Mini Handmade Brioche Rolls, Cajun Slaw

Spicy Italian Sausage or Apple Chicken Sausage
Hoppy Poppy Smoked Mustard, Grilled Peppers and Onions,
Pretzel Rolls

Pork Spare Ribs with St. Louis Style Dry Rub
or
Spicy Honey Mustard Baby Back Ribs

Sauce Bar
Barbecue Sauce, Chipotle Barbecue Sauce
Spicy Pineapple Barbecue Sauce

Housemade Rosemary Kettle Chips

ULTIMATE CARVING STATION - 40.00

Little Gem Wedge Salad
Bacon, Heirloom Tomatoes, Blue Cheese, Ranch Dressing and
Balsamic

Carrot and Walnut Soufflé

Roasted Marble Mixed Potatoes with Rosemary

Oak Smoked and Grilled Whole NY Steak, Rincon
Pepper and Herb Rub
Smoked Mustard Cream and Bordelaise Demi Glace

Garlic Cheesy Bread

MONTECITO CARVING STATION - 49.00

Heirloom Tomato Salad
Arugula, Local Basil, Shallots and White Balsamic

Grilled Asparagus and Roasted Heirloom Carrots

Rincon Potatoes Au Gratin
Caramelized Red Onions and Three Cheeses

Oak Smoked Grilled Tenderloin, Cracked Pepper
and Sea Salt
Served with Portobello Cream and Three Peppercorn Demi

Garlic Pull-Apart Rolls

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Asian BBQ - Price will vary

Sesame Seed Crusted Local Big Eye Tuna
Ponzu Butter, Soy Ginger Lime, or Wasabi Aioli

Korean Boneless Short Ribs with Kimchi

Sticky Rice Bowl
Oyster Mushrooms, Scallions, Fried Egg, Sesame Seeds,
Seaweed, Furikake

Spinach and Bean Sprout Salad
Sesame and Garlic

MEDITERRANEAN - 29.50

Lamb Shawarma or Chicken Shawarma
Warm Pita Bread
Roasted Garlic Hummus, Tzatziki, Olive Tapenade and
Harissa, Feta, Artichoke Hearts, Green Onions, Grilled
Asparagus, Grilled Peppers and Grilled Eggplant, Mixed
Olives and Marinated Vegetables

Gambas al Ajillo
Sautéed Shrimp with Sherry and Parsley

Traditional Chicken Bastillas
Baked Layers of Phyllo Dough and Spiced Chicken
Topped with Cinnamon and Powdered Sugar
Served with Dried Fruit Chutney
OR
Handcrafted Crispy Falafel

ARGENTINE CHURRASCO - 45.00

Vacio y Chorizo y Pollo
(Beef Tenderloin, Spicy Sausage and Grilled Chicken)
Chimichurri Sauce and Salsa Criolla

Creamy Polenta
Fresh Rosemary and Blue Cheese

Ensalada Rusa
Potatoes, Carrots, Sweet Corn, Green Peas
Red Onion and Spicy Aioli

Ensalada de Palmitos
Mixed Greens, Hearts of Palm, Edamame, Tomato,
Avocado, Scallions

HANDCRAFTED SAVORY CREPES - 31.00

Crepes with Your Choice of Two (2) Meats:
Duck Confit, Grilled Chicken, Crispy Prosciutto
House Cured Salmon, Garlic and Sherry Shrimp or
Sugared Bacon
Fresh Baby Spinach and Arugula
Sautéed Mushrooms, Oven Dried Tomatoes, Avocado and
Dried Cranberries, Gorgonzola and Gruyere Cheese
Dill Creme Fraiche, Red Onion Merlot Marmalade

Quinoa Salad
Baby Spinach, Oranges and Feta Salad

Grilled Asparagus Salad
Dandelion Greens, Topped with a Panko Crusted Fried Egg
and Tossed in Tarragon Vinaigrette

GRAB & GO SALAD - 24.00

Tossed Salads in Stemless Cosmo Glasses

Arugula Watermelon
Feta, Red Onion, Pepitas and Honey Balsamic Reduction

Southwestern
Romaine Lettuce, Black Bean, Grilled Corn, Diced Tomato,
Jicama Salsa, Blue Corn Tortilla Strips, Mandarin Orange
Sections, Cilantro Avocado Dressing

Hollandia Trio, Applewood Smoked Bacon
Dried Cranberries, Strawberries, Candied Pecans, Garlic
Croutons, Gorgonzola and Creamy Peppercorn Dressing

BANANAS FOSTER™S - 12.50

McConnell's Vanilla Bean Ice Cream
Brown Sugar and Meyer's Rum Caramel
Sliced Bananas

Add ons for additional \$3
Housemade Churros Rolled in Cinnamon Sugar

RINCON EVENTS

BREAKFAST & BRUNCH ACITON STATIONS

Stations May be Customized or Combined, Pricing will Vary
Fruit are Subject to Seasonal Availability and Pricing May Vary

GRIDDLE ME THIS - 29.00

Housemade Pancakes
Strawberries, Bananas and Fresh Berries
Chocolate Chips and Pecans
Whipped Butter and Powdered Sugar
Warm Maple Syrup and Handmade Strawberry Sauce

Greek Yogurt
Fresh Seasonal Fruit and Local Granola

Frittata
Cheddar Cheese, Black Beans, Eggs, Salsa Fresca
Sea Salt, and Freshly Cracked Black Pepper

BREAKFAST SWEET CREPES - 31.00

Handmade Vanilla Crepes

Sweet Condiments
Sliced Strawberries, Bananas, Cinnamon Apples, Boysenberry
Jam, Hazelnut Spread, Whipped Cream and Powdered Sugar

House Cured Salmon
Diced Red Onion, Tomato Dill Creme Fraiche, and Capers

Spinach and Mushroom Quiche Diamonds

PANCAKES WITH ABS - 29.00

Vanilla Infused Waffles
Sliced Strawberries, Bananas, Cinnamon Apples
Boysenberry Jam, Strawberry Preserves, Maple Syrup
Whipped Cream, Whipped Honey Butter, Powdered Sugar

Assorted Seasonal Fruit and Mixed Berries

Breakfast in a Bacon Cup
Crispy Bacon, Cheddar Cheese and Egg

YOU BUTTER MY BISCUIT - 29.00

Hand Crafted Buttermilk Biscuits

Bacon, Sausage or Sliced Ham
Eggs, Cheddar Cheese, Pepper Jack
Avocado, Tomato, Onion, and Spinach
Fruit Jams, Smoked Mustard and Hot Sauces

Assorted Seasonal Fruit and Mixed Berries

French Toast Casserole with Grandma's Sliced
Strawberries

OM-EL-LET YOU CHOOSE - 38.00

Made to order Omelets

Chicken Apple Sausage, Diced Ham and Shrimp
Red and Green Bell Peppers, Basil, Spinach, Mushrooms,
Tomatoes, Green Onions and Tillamook Sharp Cheddar
Cheese, Fresh Salsas and Hot Sauces

French Toast Casserole

Home Style Roasted Yukon Gold Breakfast
Potatoes
Bell Peppers and Onions

Fresh Cut Seasonal Fruit