

# RINCO EVENTS HORS D'OEUVRES



# RINCON EVENTS

## HORS D'OEUVRES MENU

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  
All Dishes Subject to Seasonal Availability. Prices quoted are for 50 or more guests  
Prices Available for Smaller Groups Upon Request

### CHIPS AND DIPS - 15.00

Choose Four (4) of your Favorites:

Roasted Garlic, Pesto or Red Beet Hummus  
Warm Artichoke and Spinach Dip, Herb Labneh  
Olive Tapenade, Bruschetta, Grilled Mexican Street Corn  
Salsa, Tzatziki, Baba Ghanoush, Caramelized Onion Dip  
or Blue Cheese Dip

#### Farmer's Market Vegetables

Baby Heirloom Carrots  
Little Gem Romaine Lettuce, Red Radishes  
Blanched Yellow Wax and Blue Lake Green Beans,  
Cucumber Spears, Celery, Endive Leaves, Grape  
Tomatoes and Creamy Garlic Ranch

House Made Rosemary Kettle Chips  
Rincon's Grilled Flatbread and French Baguette

### FRA' MANI CHARCUTERIE - 18.75

Fra'mani *Responsibly Farmed and Nitrate Free*  
Salame Rosa  
House Made Country Pate with Rosemary and  
White Wine

Garlic Herb Boursin, Sharp Tillamook Cheddar  
Shallot Jam, Strawberry Salsa and Red Grapes  
Marinated Mixed Olives,  
House Made Spiced Nuts and Dried Fruits

Rincon's Grilled Flatbread, Assorted Crackers  
and French Baguette

### RINCON CHEESE DISPLAY - 16.00

Brie, Garlic Herb Boursin, Tillamook Sharp  
Cheddar  
Local Honey, Shallot Red Wine Jam and Rosemary Fig  
Relish

Fresh Strawberries and Grapes

Farmer's Market Vegetables  
Baby Heirloom Carrot, Little Gem Romaine Lettuce, Red  
Radishes, Blanched Yellow Wax and Blue Lake Green  
Beans, Cucumber Spears, Celery, Endive Leaves, Grape  
Tomatoes and Creamy Garlic Ranch

Rincon's Grilled Flatbread, Assorted Crackers  
French Baguette

### FARMER'S MARKET STATION - 23.00

Fra'Mani *Responsibly Farmed and Nitrate Free* -  
Salame Rosa  
Sliced Italian Prosciutto with Fresh Cantaloupe

Humboldt Fog, Dubliner White Cheddar, Garlic  
Herb Boursin  
Local Honey and Shallot Jam, Fresh Strawberries and Grapes

#### Farmer's Market Vegetables

Baby Heirloom Carrots, Little Gem Romaine Lettuce  
Watermelon Radish, Sugar Snap Peas, Cucumber Spears,  
Celery, Endive Leaves, Grape Tomatoes, Baby Bell Peppers  
and Creamy Garlic Ranch

House Made Spiced Nuts and Dried Fruits  
Balsamic Marinated Mushrooms, Cauliflower and  
Mixed Olives, Roasted Garlic Hummus and  
Bruschetta

Rincon's Grilled Flatbread, Assorted Crackers  
French Baguette

### I WANT IT ALL! CHARCUTERIE - 29.00

Fra'Mani *Responsibly Farmed and Nitrate Free* -  
Salame Rosa, Sliced Italian Prosciutto,  
House Made Country Pate with Rosemary and  
White Wine

House Cured Salmon with Dill and Vodka served  
with Julie's Mustard Dill Sauce  
Humboldt Fog, Stilton and Truffle Cheese  
Local Avocado Honey, Shallot Jam and Rincon's Bacon Jam

Fresh Strawberries, Cantaloupe and Grapes

Farmer's Market Vegetables  
Baby Heirloom Carrots, Little Gem Romaine Lettuce  
Watermelon Radish, Sugar Snap Peas, Cucumber Spears,  
Celery, Endive Leaves, Grape Tomatoes, Baby Bell Peppers  
and Creamy Garlic Ranch

House Made Spiced Nuts and Dried Fruits  
Balsamic Marinated Mushrooms, Cauliflower and  
Mixed Olives  
Warm Artichoke and Spinach Dip, Roasted Garlic  
Hummus and Bruschetta

Rincon's Grilled Flatbread, Assorted Crackers  
French Baguette

# RINCON EVENTS

## CUSTOMIZABLE HORS D'OEUVRES ACTION STATIONS

### 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

# RINCON EVENTS

## 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 Pepperoncini

#### Rincon Balsamic Drizzle and Grated Parmesan Cheese

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## 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 with edamame avocado and five spice lentil dip

### Additional Protein Options

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

Or

Trifecta Pork, Spicy Chicken & Tofu \$24.00

## 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**

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## 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

# RINCON EVENTS

## HANDMADE PASSED HORS D'OEUVRES - 6.50 PER PIECE

### Fresh Fruit Skewers

Honey Yogurt Dipping Sauce or Rum Sauce

### Compressed Watermelon

Traditional: Infused with Basil, Topped with Mozzarella

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

Martini: Infused with Vodka, Basil and Lemon

Mojito: Infused with Midori, Mint and Lime

### Watermelon Caprese

Fresh Sliced Watermelon, Local Basil and Mozzarella

Drizzled with Rincon's White Balsamic Vinegar

### Caprese On-the-Go

Cherry Tomatoes, Fresh Mozzarella, and Fresh Basil

Drizzled with Balsamic and Extra Virgin Olive Oil

### Roasted Zucchini Rolls

Goat Cheese and Arugula

### Cherry Tomatoes Stuffed with Hummus

### 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 Garlic Ranch or 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

### Chilled Jalapeño Mango Chicken Spring Roll

Sesame Seed Soy Dipping Sauce

### Portobello Skewers

With Green Curry

### Pakorras with Tamarind Sauce

### Antipasto Skewers

Mozzarella, Peperoncini Wrapped in Prosciutto and

Olives

### Caesar Salad Bites in Little Gem Leaves

### Artichoke Cakes

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

### Chilled Tri-Tip Bites on Honey Wheat Rounds

Whole grain dijon Mustard and Horseradish Cream

### \*Seasonal Stone Fruit Crostini with Warm Brie

### \*Parmesan Crostini

Topped with Warmed Brie and Fresh Pesto

or Cranberry Walnut Fig Relish

### Roasted Poblano Three Cheese Corn Quesadillas

Salsa Verde or Salsa Fresca

### Spanakopita Triangles

Yogurt Cucumber Dipping Sauce

### Handmade Potato and Cheese Samosas

Dried Fruit Chutney or Tomato Chutney

### "Pigs in a Blanket"

Hebrew National Hot Dogs Wrapped in Puff Pastry

Served with Ketchup and Dijon Mustard

### Turkey Meatballs

Spanish Style with Salsa Verde, Marinara,

Barbecue, Whiskey Bourbon Sauce **or** Curry

### Chicken or Pork Carnitas Flautas

Monterey Jack, Cheddar, and Pepper Jack Cheese

Smoked Salsa **or** Avocado Creme

### Thick Sliced Brown Sugared Bacon

### Individual Baked Mac and Cheese au Gratin

### \*Mini Grilled Cheese on Sourdough Bread

Paired with Tomato Soup Shooters

**or** House Made Rosemary Kettle Chips

### Mild or Spicy Italian Pork Sausage Poppers

Wrapped in Puff Pastry with an Ancho Fig Marmalade

*\* Passed Item Only*

# RINCON EVENTS

## PASSED HORS D'OEUVRES - 7.00 PER PIECE

### \*Mini Twice Baked Potato

Stuffed with Cheddar Cheese, Sugared Bacon Bits and Scallions, Topped with Horseradish Cream

### \*Crispy Rose Potato Skins with

Sliced Tri-Tip and Gorgonzola  
Drizzled with a Pomegranate Demi Glaze

### Snake River Farm Wagyu Sliders

Ketchup, Grilled Onions, Pepper Jack and Horseradish Mayo

**1.50 additional with Fries**

### \*Truffle Arancini

Three Cheeses and Specialty Mushrooms

### \*Crispy Brie Bites Rolled in Shaved Almonds

Served with a Strawberry Salsa

### Ginger Chicken or Buffalo Chicken Wontons

Sweet and Sour, Ponzu, Spicy Apricot  
or Blue Cheese Dipping Sauce

### Chicken, Shrimp or Pork Satay

Chili Lime or Mongolian Peanut Sauce

### Nashville Hot Chicken on a Biscuit

Topped with a Pickle and Drizzled with Local Honey

### Fig Wrapped in Prosciutto

Stuffed with Goat Cheese

### Asparagus Wrapped in Prosciutto

Honey Yogurt Sauce

### Individual Chicken Enchiladas

Served in Ramekins

### Grilled Chicken on Sugar Cane Skewers

Coconut Marinade, Mango Pineapple Mojo  
Jamaican Jerk or Dried Fruit Chutney

### Bacon Wrapped Date Chicken

Maple Thyme Drizzle

### Empanadillas of Beef or Lamb

Stuffed with Spices and Dried Fruit  
Served with Chimichurri

### Empanadillas with Turkey Dolce

Spicy Salsa or Smoked Tomato Sauce

### Beach Ball

Tempura Fried Crab, Avocado and Jalapeno  
Eel Sauce

### Rincon Roll

Ponzu Marinated Tuna, Spicy Crab, Avocado and  
Cucumber, Ginger and Wasabi  
Soy Sauce, Sesame Soy Sauce, Spicy Sauce

### Rincon Ahi Tuna Sashimi in Saki Ponzu Marinade

Served on Handmade Wonton Crisps

### Seared Ahi on Sugar Cane Skewers

Wasabi Cream Sauce, Spicy Garlic Sauce or Chili Lime  
Sauce

### Grilled Shrimp on Lemon Grass Skewers

Cilantro Passion Fruit Glaze

### Pacific Rim Pepper Shrimp Cocktail

Rincon's Famous Spicy Pepper Cocktail Sauce

### Shrimp Tostada

Cilantro, Lime and Avocado Crema

### Rincon Ceviche

Lime Marinated Shrimp, Scallops, Salmon, and Halibut  
Individual Tortilla Cups, Topped with Avocado

### House Smoked Salmon Salad

Served on Endive or Brioche

### House Cured Salmon with Dill Creme Fraiche

Served on Rustic Dark Bread, Topped with Tobiko

### Bronzed Salmon on Sugar Cane Skewers

Seasoned with South African Dry Rub  
Handmade Fruit Chutney

### Chilled Seared Ahi Spring Rolls

Rice Paper Rolls with a Variety of Fresh Vegetables  
Papaya Mango Mojo

### Crab and Corn Waffle

Apple Kale Slaw

### Traditional Mini Crab Cakes

Creole Mayonnaise

### Potato Latkes with Smoked Salmon

Mediterranean Marinated Poke in Little Gem  
Leaves

*\* Passed Item Only*

# RINCON EVENTS

## PASSED HORS D'OEUVRES - 8.50 PER PIECE

Spicy Ahi Tuna Tartare on Crisp Cumin Corn Cakes

Served with Avocado Relish

Filet Mignon Carpaccio Roll  
Parmesan Truffle Dressing and Arugula

Jamon Iberico  
Cured Spanish Ham, Manchego, Medjool Date

Crispy Porcini and White Truffle Wonton Ravioli  
Brown Butter with Sage

Grilled and Chilled Mussels  
Stuffed with Lemon Grass or Sun-Dried Tomato Pesto

Braised Short Rib Sliders with Apple Kale Slaw  
Handmade Brioche

## PASSED HORS D'OEUVRES - 9.75 PER PIECE

\*Ahi Poke Served in a Miso Cone  
Topped with Sriracha

Diver Scallops  
Preserved Lemon and Brown Sage Butter

Seared Shrimp and Dry Diver Scallops  
Ginger Passion Fruit Pesto

Grilled Lamb Chops  
Rosemary Garlic Marinade and Mint Mojo

Tenderloin Sliders  
Pull-a-part Bread, Hoppy Poppy Smoked Mustard

Truffle and Lobster Mac and Cheese  
Individual Disposable Ramekin

Bacon Wrapped Scallops  
Maple-Thyme Drizzle

Charcuterie Cups - 15.50  
Antipasto Skewers  
Mozzarella, Peperoncini Wrapped in Prosciutto and Olives  
on Mini Bamboo Skewers

Watermelon Caprese Skewer  
Bamboo Forks with Watermelon, Fresh Mozzarella and  
Fresh Basil, Drizzled with White Balsamic Drizzle and  
Extra Virgin Olive Oil

Dried Apricot, Dried Fig, and Manchego Cheese on a  
Bamboo Skewer

Rincon Handmade Breadsticks

## MARKET PRICED & MINIMUMS MAY APPLY

Siberian Sturgeon Osetra Caviar Blinis  
Creme Fraiche, Fine Diced Red Onion and Chopped Egg

*\*Passed Item*

## 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