

RINCON EVENTS PLATED MENUS



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PLATED MENU

Dinner Menu Selections May be Mixed and Matched
Multiple Entree Menus Require Pre-Selection Five Days in Advance
Vegetarian option included, chefs choice
All Dishes Subject to Seasonal Availability. Prices Quoted are for 50 or More Guests.
Prices Available for Smaller Groups Upon Request.

BIG DRAKES PLATED - 48.00

Salad

Stacked Caesar Salad
Grape Tomatoes, Parmesan Crisp, Avocado and House Made Caesar Dressing

Pre-selected Entree

Butternut Squash Walnut Raviolis with a Sage Cream Sauce
Parmesan Cheese and Braised Local Greens

or

Pan Roasted Chicken Marsala
Mushrooms and Shallots
Finished with Marsala and Fresh Thyme

Blue Lake Green Beans with Toasted Almonds

Roasted New Potatoes with Fresh Herbs

Bread Basket

Cheesy Garlic Bread
Gluten Free Rolls
Gluten Free Jalapeño Cheddar Cornbread

MIST COVE - 62.00

Salad

Hollandia Hydroponically Grown "Live Gourmet"
Trio Salad Bouquets
Radicchio Cups with Butter Lettuce, Watercress, Toasted Pecans, Orange Sections
Gorgonzola Cheese and Citrus Dressing

Pre-selected Entrees

Lemon Brick Chicken
With Rosemary and Braised Kale

or

Oak Smoked Double R Tri Tip, Rincon Pepper and Herb Rub
Three Peppercorn Demi Glaze, Smoked Mustard Cream

Spaghetti Squash
Herb Pesto or Sage Brown Butter

Carrot Walnut Soufflé

Bread Basket

Tomato and Herb Focaccia
Rustic Whole Wheat Loaf
Gluten Free Jalapeño Cheddar Cornbread

JALAMA BEACH - 54.00

Salad

Strawberry Field Salad
Apples, Grapes, Fresh Strawberries, Dried Cranberries
Candied Pecans and Gorgonzola
Served with Honey Lemon Vinaigrette

Pre-selected Entree

Artichoke Stuffed Chicken
Wild Rice, Almonds, Mushrooms, Artichoke Hearts, Bread Crumbs
Basil Chardonnay Cream

or

Oak Smoked Double R Tri-Tip, Rincon Pepper and Herb Rub
Horseradish Cream and Pomegranate Demi Glaze

Grilled Market Vegetables with Provencal Marinade

Smashed New Potatoes with Roasted Garlic

Bread Basket

Tomato and Herb Focaccia, Rustic Whole Grain Loaf and French Baguette

Let Your Imagination Run
Wild with Flavors. We
Customize all of Our Menus
to Create a Special and
Unique Experience for You
& Your Guests

RINCON EVENTS

EL CAPITAN PLATED - 66.00

Salad

Strawberry Spinach Salad

Red Onion, Sunflower Seeds and Poppysseed Apple Cider Dressing

Pre-selected Entree

Oak Smoked Double R Tri-Tip, Sea Salt and Cracked Pepper

Portobello Cream Sauce and Chimichurri

or

Cedar Plank Salmon, Brown Sugar Mustard Glaze

Snap Peas, Artichoke Hearts and Heirloom Carrots

Garlic Boursin Mashed Potatoes

Bread Basket

Jalapeño Cornbread, French Baguette

Honey Butter

WINE COUNTRY - 84.00

Salad

Heirloom Tomato Salad

Arugula, Shaved Parmesan, Fig Balsamic and Olive Oil

Pre-selected Entrees

Red Wine Braised Boneless Beef Short Ribs

With Crispy Fried Onions

or

Steamed Fresh Local Sea Bass on a Bed of

Spinach

Lemon Grass, Orange Zest, Ginger and Roasted Red Bell Pepper Sauce

Grilled Vegetables Tossed with Provençal Merlot

Marinade, Lemon and Olive Oil

Artichokes, Local Squash, Asparagus, and Smoked Tomatoes

Torte de Riso

Baked Risotto with Porcini Mushrooms, Fresh Herbs and Parmesan Cheese

Bread Basket

Handmade Sesame Seed Bread Sticks

Herb and Tomato Focaccia

Sea Salt Butter

HASKELL'S - 90.00

Salad

Pacifica Salad

Almond Crusted Brie with Butter Lettuce and Baby Mache

Pre-selected Entrees

Salmon in Puff Pastry with Spinach Scallop

Mousse and a Basil Cream Sauce

or

Carved Tenderloin with a Cabernet Demi Glaze

Sautéed Green Asparagus

Rincon Potatoes Au Gratin

Bread Basket

French Baguette and Rustic Whole Wheat Loaf

With our In-House
Bakery, We Make Your
Breads & Baked Goods
Fresh Every Day

RINCON EVENTS

REFUGIO - 95.00

Salad

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

Pre-selected Entrees

Pan Roasted Chicken Breast with Tarragon and
Housemade Mustard

or

Grilled Filet Mignon with Black Garlic Butter
Crispy Shaved Onions

Roasted Heirloom Carrots and Baby Squash

Roasted Fingerling Potatoes with Rosemary and
Thyme

Bread Basket

Honey Wheat Rolls and Herb Tomato Focaccia

Looking for More...
Rincon Has Hundreds
and Hundreds of Recipes
and is Creating New
Dishes all the Time.

Ask About Our Other
Plated or Buffet Menus.
This is Just a Place to
Start...Getting Hungry!

Happy Canyon - Price Will Vary

Salad

Organic Heirloom Tomatoes, Oven Dried Tomatoes
Mozzarella Bufala, Bocconcini Mozzarella and Burrata
Basil, White Balsamic

Pre-selected Entrees

Pistachio Crusted Halibut with a Cilantro-Lime
Beurre Blanc

or

Grilled Colorado Lamb Loin Filet, Rosemary and
Black Pepper Rub
Merlot Rosemary Reduction with a Touch of Cream

Roasted Brussels Sprouts with Applewood Bacon

Porcini and Wild Mushroom Risotto Drizzled with
White Truffle Oil

Bread Basket

French Baguette and Herb and Tomato Focaccia
Brioche
Gluten Free Jalapeño Cheddar Cornbread

RINCON EVENTS

THE WINE MAKER 3 COURSE - Pricing Will Vary

First Course

Avocado Lobster Salad Dressed with Coral Gazpacho

Pasta Course

Pan Fried Duck Confit Ravioli

Main Course - Pre-selected Entrees

Steamed Chilean White Seabass on a Bed of Spinach with Orange Zest and Lemon Grass
Roasted Sweet Red Bell Pepper Sauce

or

Osso Buco
Veal Shank Braised, White Wine Sauce

Porcini and Wild Mushroom Risotto Drizzled with White Truffle Oil

Steamed Baby Carrots and Local Snap Peas

Bread Basket

Crusty French Baguette
Honey Wheat Rolls
Poppy Seed Bread Sticks

Pairing Menus are a Great Way to Give Your Guests an Experience with a Lasting Impression. We have Wonderful Local Wines to Pair with Your Favorite Rincon Dinner Dishes & Dessert!

THE BARREL ROOM 6 COURSE - Pricing Will Vary

First Course - Sauvignon Blanc

Cambridge House Smoked Salmon
Toast Points of Solvang Pumpernickel with Garlic Butter and Parmesan Cheese
Shaved Egg White and Yolk, Finely Diced Red Onion, Capers and Dill Sauce

Second Course - Syrah

Roasted Duck Soup with Leeks and Wild Mushroom-Wild Rice Quenelles
Crusty French Baguette

Third Course

Passion Fruit Sorbet served in a Frozen Orange Ring with Orange Sauce

Fourth Course - Vintage Reserve Red

Baby Carrots and Local Snap Peas

Rincon Potatoes au Gratin with Caramelized Red Onions and Three Cheeses

Beef Filet with Merlot Pomegranate Reduction
Topped with Sautéed Oyster Mushrooms

Fifth Course - Late Harvest Riesling or Viognier

Gorgonzola and Walnut Timbal Layered with Poached Pears and Baby Mache
Gorgonzola, Caramelized Walnuts, Light Walnut Oil and Pear Dressing

Sixth Course - Dessert

Crème Brûlée Tarts

Orange Yogurt Pound Cake with Fresh Berry Compote Drizzled with Crème Anglaise

Chocolate Turtle Cups with Carmel Pecans and Ganache

**Menu Price Does Not Include Alcoholic Beverages*

RINCON EVENTS

THE VILLA, 5 COURSE - Pricing Will Vary

First Course - Viognier

Sautéed Citrus Dusted Diver Scallop
Crab Risotto, Broccolini and Meyer Lemon Beurre Blanc

Second Course- Merlot

Pappardelle with Porcini, Bone Marrow, and Asparagus
Merlot Infused Demi Glace, Drizzled with White Truffle Oil

Third Course- Syrah

Grilled Wild Boar Loin with Green Peppercorn Syrah Reduction
Carrot Walnut Souffle
Sautéed Local Greens

Fourth Course - Cabernet Sauvignon

Gorgonzola Gnocchi
Roasted Brussel Sprouts with Sugared Bacon

Aged Carved Tenderloin

Cabernet Franc Gastric with Touch of Blackberry

Bread Basket

Crusty French Baguette, Honey Wheat Rolls, Poppy Seed Bread Sticks, Olives Oil and Vinegar

Dessert Course (Stationed) - Port

Rustic Berry Crostata
Mixed Berry and Rhubarb

Mini French Macaroons

Vanilla Bean, Passion Fruit and Sea Salted Caramel

Shaved Asagio, Truffle Cheese, Petit Basque

Honeycomb, Fresh Figs, Fresh Berries

Rincon Also Makes Vegetarian, Paleo, Vegan, Gluten Free and Specific Dietary Restricted Menus!

We are Glad to Create a Special Dish for One or All of your Guests.

ENTREE UPGRADES

Upgrade your Trip Tip to:

Prime Double R Tri Tip + 7.00

Short Ribs + 9.00

Carved Choice Whole Tenderloin + 14.00

Carved Prime Whole Tenderloin + 22.00

Choice Filet mignon Steaks + 32.00

Prime Filet mignon Steaks + 40.00

Additional Upgrade Options (pricing will vary):

Strawberry field Salad or Strawberry Spinach Salad are interchangeable

Upgrade your Chicken Entree to Salmon - 10.00

VEGAN & VEGETARIAN OPTIONS

Tri Color Raviolini with Portobello Mushroom Cream Sauce

Radiatore Pasta with Broccoli, Sun dried Tomatoes, Fresh Basil and Pine Nuts

Grilled Portobello Mushroom Caps with Avocado, Roasted Red Bell Peppers and Pepper Jack

Grilled Tofu and Vegetables with Ancho Chile Marinade

Spinach and Eggplant Rolltini

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

Tofu en Papillote with Roasted Red Pepper Sauce

Quinoa Stack

Vegan Casserole with Millet, Quinoa, Fresh Garden Marinara, and Mixed Vegetables Sautéed in Olive Oil, Salt, and Pepper

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ADDITIONAL MENU IDEAS

Shrimp on Lemon Grass Skewers
Mint and Coriander Chutney

Seared Saffron Sea Scallops on Sugar Cane
Served on a Bed of Angle Hair Pasta with a Saffron
Cream

Grilled Half Lobster with with Grilled Fresh
Scallops on The Half Shell
Lime Ginger Sauce

Carved New York Strip with Ginger Sesame
Marinade
Roasted Red Bell Pepper Sauce

Carved Slices of Whole Seared Tenderloin
with Sautéed Oyster Mushroom
Served over Cabernet-Raspberry Reduction

Grilled Duck Breast with Dried Cherries and
Golden Beets

Mango Glazed Oak Smoked Duck
Mango Rosemary Sauce

Yellow Tomato Gazpacho with Avocado and
Cilantro Oil

Rincon Cioppino with Fresh Shell Fish and
Seafood
Rich and Spicy Tomato Broth with Bell Peppers and
Herbs

Pork Tenderloin with Caraway and Sage
Reduction

ADDITIONAL MENU IDEAS

Hand-cut Pasta with Sautéed Chanterelle,
Oyster and Enoki Mushrooms
Basil Chardonnay Reduction

Roasted New Potatoes with Dill Butter

Grilled Boneless Chicken Breast Served with
Oak Smoked Tomatoes with Cilantro

Roasted Boneless Chicken Breast with
Heirloom Pear Tomatoes Balsamic Zinfandel
Reduction

Tuscan Chicken Breast
Slow Roasted with Mushrooms, Rosemary, Bell Peppers
and Red Wine

Pollos al Chilindron
Roasted Chicken with Ham, Tomatoes, and Zinfandel

Boneless Tilapia Filet with a South African
Spiced Dry Rub
Pan Fried and Served with Dried Fruit Chutney

Whole Oak Smoked Salmon Filet in Citrus
Marinade with Braised Spinach
Basil Chardonnay Cream Sauce

Seared Filet Mignon with Cabernet Reduction
Topped with Sautéed Oyster Mushrooms

Grilled Aged Iowa Corn Fed Prime Cut Filet
Mignon
Merlot Raspberry Reduction and Horseradish Cream

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 Fee and Other Event Services

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