

***This Holiday Season Relax and Enjoy...
Let Rincon Events do the Work ~ You Take the Credit!***
Invisible Chef Collection

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An instant party, right at your finger tips! All you need to do is turn on the oven!

*We make throwing an amazing party effortless by providing our Delicious Handmade Creations in containers that make it easy for you to finish them in your own kitchen at your own convenience.
We even provide Heating Instructions!*

Dates and delivery times are quickly filling up!

Call now to reserve your delivery date and time.

We look forward to sharing the holiday season with you!

The Fine Print

All Heatable Entrées and Side Dishes come in oven-ready containers with heating instructions for finishing in your home. Some items are packaged separately and ready for assembly in order to preserve quality and freshness.

Thank you so much for considering us for your Thanksgiving meal,

*All Thanksgiving orders may be picked up or delivered on Wednesday, November 25th
No Later Than 2pm*

Orders Must be Received No Later Than 2pm on Sunday, November 22nd

*All Christmas orders may be picked up or delivered on Wednesday, December 23rd
No Later Than 2pm*

Orders Must be Received No Later Than 2pm on Saturday, December 20th

Minimum Delivery Charges as Follows:

Monday - Friday during business hours: 200.00

Saturday & Sunday before 5:00 p.m.: 295.00

Delivery charges will vary outside above hours and outside Santa Barbara Area.

All Deliveries Subject to 10% Service Charge

Checks and ACH (wire transfer) Preferred

Credit Cards Gladly Accepted with 3% Processing Fee

For Details About Delivery, Pricing, and our Other Holiday Packages

Please Call us at 805.566.9933

Visit us on the Web www.eventsbyrincon.com





Getting Started

Provençal Platter (GF) 165.00 per platter

Parmesan Crostini with Hummus, Tomatoes Provençal and Olive Tapenade

Served with Fresh Vegetables

Caprese On-The-Go (GF) (Minimum 25 Pieces).....6.00 per piece

Bamboo Fork with Cherry Tomatoes, Fresh Mozzarella, Fresh Basil

Drizzled with Balsamic and Extra Virgin Olive Oil

Asparagus Wrapped in Prosciutto (GF) (Minimum 25 Pieces).....6.50 per piece

with Honey Yogurt Sauce

Spanikopita Triangles with Spinach, Feta Cheese (Minimum 25 Pieces).....6.00 per piece

Yogurt Cucumber Dipping Sauce

Turkey Meatballs (hors d'oeuvres size) (Minimum 25 Pieces).....6.00 per piece

Spanish Style with Salsa Verde, Italian or Barbecue

Classic Chilled Shrimp Platter (GF) (Minimum 25 Pieces).....6.50 per piece

Large shrimp cooked and quick chilled in our special broth

Served with Cocktail Sauce and Lemon Wedges

Pacific Rim Pepper Shrimp Cocktail (GF) (Minimum of 24).....6.50 per piece

Seared Chilled Jumbo Shrimp, Braised in Pacific Rim Sauce, Served with Additional Sauce on the Side

Salad Kits

Items are packaged separately and ready for assembly.

1/2 platters serve 10-12 people

Traditional Caesar Salad

with Handmade Garlic Croutons and Aged Parmesan Cheese.....\$88 per 1/2 platter

Strawberry Field Salad (GF).....\$98 per 1/2 platter

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

Strawberry Spinach Salad (GF).....\$98 per 1/2 platter

Spinach, Red Onion, Sunflower Seeds, Poppysed Apple Cider Dressing



Breads

Garlic Pull Apart Rolls (Gf) (Minimum 12) 24.00 per dozen
Served with herb butter

Cranberry Cheddar Loaf (Minimum 2 Loaves) 9.00 per loaf

Jalapeño Cheddar Cornbread (GF) (6-8).....25.00 per pan
Served with herb butter

Side Dishes (Each Side Dish is 4-6 Servings)

Heirloom Carrot and Green Bean Medley (GF) (3 Cups).....24.00 per pan

**Carrot Walnut Soufflé Topped with Candied Walnuts (GF) (3 Cups).....26.00 per pan*
4-6 Servings

Traditional Stuffing with Sausage (GF) (3 Cups).....30.00 per pan

Vegetarian Cornbread Stuffing with Pine Nuts and Raisins (GF) (3 Cups).....25.00 per pan

Roasted New Potatoes with Fresh Rosemary (GF) (1 Pound).....10.00 per pound

**Rincon Potatoes au Gratin (GF) (4 Cups) (4-6 Servings)*
with Caramelized Red Onions and Three Cheeses.....27.00 per pan

***Add a Bottle of Rincon Cellars Snow Leopard Sauvignon Blanc
or Tortoise Cabernet
for \$22.00!!***



Entrees (Meat Weight is Precooked and Trimmed)

Butternut Squash Walnut Ravioli (1 Pound).....22.00 per pound
with Sage Brown Butter

Boneless Grilled Chicken Breast (GF) (1 Pound).....20.00 per pound
with Ancho and Tequila Marinade, Pesto Glaze, or Italian Lemon Caper and Butter

Whole Roasted Chicken with Garlic and Herbs (GF) (3.0-3.25 lbs).....45.00 each
w/ Natural Juices

Roasted Boneless Turkey Breast (Average Size 7-8 Pounds)..... 225.00 each
Approximately 5# cooked served with 1qt gravy and 1 pint orange cranberry sauce (Turkey Pre-cut and Set up for heating)

Roasted Whole Marys Organic Turkey (Average Size 12-16Pounds)..... 200.00 each
served with 1qt gravy and 1 pint orange cranberry sauce (Turkey Pre-cut and Set up for heating)

Whole Roasted and Grilled Tri Tip (GF) (2.25-2.75 lbs).....96.00 each
with Rincon Pepper and Herb Rub, Sesame Ginger Marinade, or Salt and Pepper
Demi Glaze or Horseradish Cream Sauce

Cedar Plank Salmon with Brown Sugar, Ginger, Mustard Glaze (GF) (1 Pound).....55.00 per pound

Whole Poached Salmon Filet (GF) (1 Pound)
with Dill Sauce and Lemon.....50.00 per pound

Stout Braised Beef Short Ribs (1 Pound **Finished)
Braised with Island Brew Jubilee Scotch Ale and Crispy Onions.....95.00 per pound

Gravy (GF) (4 Cups).....20.00 per portion

Housemade Cranberry and Orange Sauce (GF) (2 Cups).....15.00 per portion

All Weight Is Calculated Before Cooking.



Dessert

Rincon's Handmade Cookies

Chocolate Chip, Peanut Butter Chocolate Chip, Oatmeal Walnut Raisin, Vegan/GF Chocolate Chip.....34.00 per dozen
Minimum One Dozen of Each Type

The Legendary Rincon Chocolate Chip Brownie Bites.....34.00 per dozen

Lemon Diamonds on Shortbread Crust.....34.00 per dozen

9" Italian Flourless Chocolate Cake (GF) 80.00 per cake
Served with Berry Compote and White Chocolate Sauce

9" Carrot Cake with Orange Cream Cheese Frosting (GF) (contains walnuts) (Serves 8-12).....\$75 per cake

9" Handmade Pies with Flaky Crust (Serves 8-12)

Pumpkin 45.00 each

Fresh Apple 45.00 each

Mixed Berry 45.00 each

All Pies Come with Fresh Whipped Cream

Holiday Cookie Box.....75.00 per box

One Apricot Pumpkin Loaf or Cinnamon Pecan Coffee Cake

Six (Chocolate Chip Cookies)

Three Oatmeal Raisin Walnut Cookies

Three Peanut Butter Chocolate Chip Cookies

Two 2"x2" Brownie per (Cut into 4 pieces each)

Cookie Dough: Chocolate Chip Cookie, Oatmeal Walnut Raisin, Peanut Butter Chocolate Chip
(Minimum Order of One Dozen per Type).....24.00 per dozen

Vegan Gluten Free Chocolate Chip Cookie Dough (Minimum Order of One Dozen).....24.00 per dozen



Rincon Mini Stuffed Cupcakes

4.25 each

(Minimum One Dozen Per Flavor)

Please Inquire about Gluten Free Cupcake Options

Salted Caramel: Chocolate Cupcake with Chocolate Chips, Filled with Salted Caramel Sauce, and Frosted with Homemade Mocha Buttercream Caramel and Chocolate Shavings

Tia Maria: Vanilla Cupcake, Filled with Dulce de Leche, Frosted with Homemade Espresso Mocha Buttercream, Garnished with Sprinkled with Fresh Strawberry and Chocolate Drizzle

Red Velvet: Red Velvet Cupcake, Topped with Cream Cheese Frosting, White Chocolate Shavings

Peanut, Peanut Butter: Chocolate Cupcake with a Homemade Rincon Peanut Butter Cup Bottom, with Creamy Peanut Butter Buttercream and Topped with Crushed Peanut Butter Cup

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

Strawberry Short Cake: Vanilla Cupcake with Fresh Strawberry Center, Frosted with Fresh Strawberry Buttercream, Garnished with Fresh Strawberry, White Chocolate Shavings and Fresh Strawberry Drizzle

S'more- Tastic: Chocolate Cupcake Baked on Top of a Graham Cracker Bottom with a Hershey Middle, Frosted with Homemade Mini Marshmallow Almond Buttercream, Sprinkled with Graham Cracker and Chocolate Sauce

Key Licious: Vanilla Cupcake, Graham Cracker Bottom, Stuffed with Lemon Curd, Frosted with Lime Buttercream, Topped with Fresh Lime Zest, Toasted Coconut and Graham Cracker Dust

Pumpkin Chocolate Chip: Pumpkin Spiced Cupcake with Chocolate Chips Frosted with Cream Cheese Frosting

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