

# 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 - 20.50

Grilled at the Station with Handmade Corn Tortillas

Pork Carnitas 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 6.00 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 - 20.50

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  
Rincon Balsamic Drizzle and Parmesan Cheese

### ORIGINAL SLIDER BAR ACTION STATION - 21.50

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 - 20.50

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 - 20.50

*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 - 29.00

*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 - 38.00

*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 - 23.50

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

Turkey Meatballs with Marinara

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

Herb and Tomato Focaccia

## BAO BAR - 22.00

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 \$16.00

Or  
Trifecta Pork, Spicy Chicken & Tofu \$19.00

## 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

Handmade Poppy Seed Breadsticks  
Herb and Tomato Focaccia  
Cruets of Olive Oil and Balsamic

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## SANTA MARIA BBQ CARVING STATION - 25.50

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 Grilled Copper Creek Tri-Tip, Herb and Pepper Rub  
Salas Fresca

Grilled Garlic Bread

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## PORK OUT STATION - 35.00

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 - 38.00

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

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## MONTECITO CARVING STATION - 48.00

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 Creme 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

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## 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

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## 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 - 30.00

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

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## 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

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## 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 - 28.00

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

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### BREAKFAST SWEET CREPES - 29.50

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

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### PANCAKES WITH ABS - 28.00

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 - 28.00

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

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### OM-EL-LET YOU CHOOSE - 36.00

*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