

# RINCON EVENTS BUFFETS



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## DINNER BUFFET MENU

Dinner Menu Selections May be Mixed and Matched  
All Dishes Subject to Seasonal Availability. Prices quoted are for 50 or more guests. Prices available for smaller groups upon request.

### DINNER IN THE GARDEN - 38.00

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

Grilled Seasonal Vegetables with Fresh Herbs

Roasted Potatoes with Rosemary and Garlic

Lemon Brick Chicken  
With Rosemary and Braised Kale

Ciabatta Bread

46.00 Chicken and Tri-Tip

50.00 Chicken and Salmon

56.00 Salmon and Tri-Tip

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### SANTA MARIA BBQ - 45.00

Garden Salad with Fresh Cut Vegetables  
Served with Italian Vinaigrette and Homemade Ranch  
Dressing

Santa Maria Style Beans with Bacon, Ham and  
Chiles

Fire Roasted Potatoes with Fresh Rosemary

Grilled Bone in Chicken with Ancho Chile Tequila  
Marinade and Salsa Verde

Grilled Oak Smoked Tri Tip with Rincon Original  
Three Pepper and Herb Rub  
Served with Salsa Fresca and Horseradish Cream

Garlic Cheesy Bread

### CANTINA SOFT TACOS - 38.00

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

Caribbean Yellow Rice

Spicy Black Beans with Sofrito

Grilled Vegetables with Ancho Tequila Marinade  
Crookneck Squash, Zucchini, Red Bell Peppers,  
Pasilla Chiles, Red Onion, Mushrooms

Achiote Chicken Breast and Pork Carnitas  
Shredded Cabbage, Diced Tomato, Jalapeños, Green Onions,  
Cheddar Cheese, Sour Cream, Limes  
Cilantro, Black Olives and Guacamole

Salsa Verde and Salsa Fresca  
Handmade Tortilla Chips Flour and Handmade Corn Tortillas

To add a 3rd option : 10.00  
Carne Asada, Mahi Mahi, Shrimp or Ahi Tuna

With Over 30 Years of  
Experience, Every Dish is  
Handcrafted with Care

All of Rincon's Dressings &  
Sauces are Made from  
Scratch with Thoughtful  
Ingredients.

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## JALAMA BEACH - 52.00

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

Grilled Market Vegetables with Provençal Marinade

Smashed New Potatoes with Roasted Garlic

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

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

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

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## THE SITAR - 54.00

Cucumber Salad  
Feta Cheese, Plum Tomatoes, Cilantro, Red Onion and Pear  
Balsamic Vinaigrette

Roasted Lemon and Turmeric Cauliflower

Yellow Rice and Dal

Saag Paneer

Chicken Tikka Masala

Grilled Curry Lamb Kabob

Garlic Naan  
Hummus, Dried Fruit Chutney and Spicy Tomato Chutney

## HAPPY CANYON- 56.00

Rincon Avocado Caesar Salad  
Handmade Garlic Croutons and Freshly Grated Parmesan  
Cheese, Rincon Avocado Caesar Dressing

Roasted Broccoli, Cauliflower, and Heirloom  
Carrots

Nature's Wild Rice Harvest Time Blend  
Wehani, Himalayan Red, Brown and Sweet Brown

Roasted Whole Chicken Breast  
Rosemary, Olives, Capers and Lemon

Grilled Mahi Mahi with a Citrus Marinade  
Tropical Fruit Salsa

Jalapeño Cheddar Cornbread  
Pull-apart Bread and Ciabatta  
Sea Salt Butter

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## EL CAPITAN- 62.00

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

Snap Peas, Artichoke Hearts and Heirloom Carrots

Garlic Boursin Mashed Potatoes

Oak Smoked Double R Tri-Tip, Sea Salt and  
Cracked Pepper  
Portobello Cream Sauce and Chimichurri

Cedar Plank Salmon with a Mustard Brown Sugar  
Glaze

French Baguette, Jalapeño Cheddar Cornbread  
Honey Butter

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## MIRAMAR - 72.00

Watermelon and Arugula Salad  
Red Onion, Feta Cheese, Pipitas  
Honey Balsamic Reduction

Roasted Brussels Sprouts and Heirloom Carrots  
Preserved Lemons

Smashed New Potatoes with Roasted Garlic

Mushroom Raviolis  
Brown Butter and Crispy Sage

Grilled Salmon with a Citrus Marinade  
Tropical Fruit Salsa

Stout Braised Boneless Beef Short Ribs  
With Crispy Fried Onions

French Baguette, Jalapeño Cheddar Cornbread  
Honey Butter

### ENTREE UPGRADES

#### Upgrade your Trip Tip to:

Prime Double R Tri Tip + 6.00

Short Ribs + 9.00

Carved Choice Whole Tenderloin + 14.00

Carved Prime Whole Tenderloin + 22.00

#### Additional Upgrade Options (pricing will vary):

Strawberry field Salad or Straw Spinach Salad are interchangeable

Upgrade your Chicken Entree to Salmon: 10.00

## SANTA RITA HILLS - 68.00

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

Grilled Broccolini

White Truffle Oil Mac and Cheese with Cavatappi

Boneless Skinless Grilled Chicken  
Sun Dried Tomato Pesto and Goat Cheese

Whole New York Strip with Cracked Pepper and Sea Salt  
Smoked Mustard Cream and Three Peppercorn Demi Glaze

Garlic and Himalayan Salt Brioche, Herb and Tomato Focaccia

Handmade Poppy Seed Bread Sticks  
Herb Butter

## WINE COUNTRY - 76.00

Heirloom Tomato Salad  
Arugula, Shaved Parmesan, Fig Balsamic and Olive Oil

Grilled Vegetables Tossed with Provençal Merlot Marinade, Lemon and Olive Oil  
Artichokes, Yellow and Red Bell Peppers, Crookneck Squash, Asparagus,  
Japanese Eggplant, and Smoked Tomatoes

Torte de Riso  
Baked Risotto with Portobello Mushrooms, Fresh Herbs and Parmesan Cheese

Red Wine Braised Boneless Beef Short Ribs  
With Crispy Fried Onions

Steamed Fresh Local Sea Bass on a Bed of Spinach  
Lemon Grass, Orange Zest and Ginger  
Roasted Red Bell Pepper Sauce

Brioche, Honey Wheat Rolls  
Tomato and Herb Focaccia  
Sea Salt Butter

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## BIG BAD BBQ - 85.00

Arugula and Watermelon Salad  
Feta, Red Onion and Honey Balsamic Dressing

Sriracha Coleslaw

Grilled Corn, Persian Cucumber and White  
Balsamic Salad

Applewood Bacon Potato Salad

Housemade Garlic Pickles

Santa Maria Style Piquito Beans

Rincon Creamy Mac and Cheese

Smoked Beef Brisket

St. Louis Style BBQ Baby Back Ribs

Nashville Hot Chicken

Smoked Apple Chicken Sausage

Housemade Barbecue Sauces, Mustards and  
Fresh Salsas

Buttermilk Pull Apart Rolls and Jalapeño  
Cheddar Cornbread  
Honey Butter

## HENDRY'S BEACH- 88.00

Hollandia Hydroponically Grown "Live Gourmet"  
Trio Salad Bouquets  
Butter Lettuce, Raddichio, Endive and Watercress, Gorgonzola  
Caramelized Pecans, Dried Cranberries, Orange Sections,  
Tossed with a Citrus Dressing

Grilled Asparagus, Perserved Lemons

Carrot Walnut Souffle

Rincon Potatoes au Gratin  
Caramelized Red Onions and Three Cheeses

Miso Glazed Local Black Cod with Braised Local  
Greens

Grilled and Oak Smoked Tenderloin with Rincon  
Pepper and Herb Rub  
Merlot Demi Glace, Bourbon Mushroom Sauce and Red Wine  
Shallot Jam

Ciabatta, Rustic Whole Wheat Loaf and Brioche  
Rolls  
Sea Salt Butter

Every Rincon Menu is  
Customizable.

## RINCON EVENTS PRICING POLICIES

Events Taking Place at the Rincon Beach Club Includes  
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, Rentals, Lighting and Other  
Event Services as Required.

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