



# *Rincon Beach Club & Catering*

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## *Rincon A la Carte Platters 2008*

*An Instant Party Right at Your Finger Tips!*

*Perfect for the last minute Cocktail Party, Office Party, Shower,  
Open House or Brunch.*

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*Order any of our mouth watering morsels for pick up or delivery  
to your home, office or event location.*

*These platters are sure to please every palate with  
sweet and savory temptations.*

*Each platter is portioned for 25-35 Guests*

*(45-50 pieces per platter, some exceptions may apply)*

*and presented on our beautiful Rincon Catering Platters,  
complete with paper goods and serving utensils.*

*Delivery Charges and Minimum Quantities May Apply.*

*Disposable Platters Available Upon Request*

*Items with asterisk will require oven and handling on site*

*Prices are for food, delivery and standard paper goods only*

*and are subject to change without notice.*

*Prices do not include on-site staff, taxes, rentals*

*flowers or any other services provided.*

*Minimum Delivery Charge*

*\$45.00*

*(Charge may vary with time of day and day of week)*

# Rincon Beach Club

## 2008

### A la Carte Platters

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#### *Fruit and Cheeses*

<i>Fresh Cut Seasonal Fruit Platter</i>	<i>127.50</i>
<i>Fresh Fruit Skewers</i> <i>Honey Yogurt Dipping Sauce</i>	<i>137.50</i>
<i>Fresh Tropical Fruit Skewers with Rum Sauce</i> <i>Papaya, Pineapple and Guava</i>	<i>147.50</i>
<i>*Brie in Puff Pastry with Cilantro Pistachio Pesto</i> <i>Served with Fresh Strawberries, Red Flame Grapes and Assorted Crackers</i> <i>with Fresh Vegetables</i>	<i>90.00</i> <i>127.50</i>
<i>*Brie in Puff Pastry with Fresh Mango and Macadamia Nut Pesto</i> <i>Served with Fresh Strawberries, Red Flame Grapes and Assorted Crackers</i> <i>with Fresh Vegetables</i>	<i>95.00</i> <i>132.50</i>
<i>Platter of Brie, Boursin and Goat Cheese Wheels</i> <i>Imported and Domestic Cheese Served with Assorted Crackers</i>	<i>140.00</i>
<i>Specialty Cheese Platter</i> <i>Imported and Domestic Cheese Served with Assorted Crackers</i>	<i>155.00</i>
<i>Platter of Manchego, Garrotxa and Cabre al Vino</i> <i>Spanish Cheese Served with Assorted Crackers, Marinated Olives, Almonds and Fried Fruits</i>	<i>205.00</i>

*Other Specialty Cheeses Available*

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#### *Crudite Platters*

<i>Provençal Platter ~ Parmesan Crostini with Hummus, Tomatoes Provençal and Olive Tapenade. Served with Fresh Vegetables</i>	<i>127.50</i>
<i>Classic Vegetable Platter with Two Fresh Dips</i>	<i>127.50</i>
<i>Grilled and Marinated Vegetable Platter ~ Grilled: Red Bell Peppers, Squashes and Eggplant / Marinated: Green Beans, Jicama, Mushrooms, Carrots, Broccoli, Olives and Artichoke Hearts</i>	<i>140.00</i>
<i>Antipasto Platter ~ Fresh and Marinated Vegetables, Hard Salami, Mozzarella Cheese, Olives and Pepperoncini</i>	<i>145.00</i>
<i>Greek Platter ~ Pita Bread, Hummus, Tzatziki, Feta Cheese, Kalamata Olives, Artichoke Hearts, Green Onions, Grilled Peppers and Grilled Eggplant</i>	<i>140.00</i>
<i>Southwestern Platter ~ Marinated Fresh Vegetables, Spicy Jack Cheese, Cheddar Cheese Olives and Jalapeños, Grilled Peppers, Fresh Salsas and Tortilla Chips With Guacamole</i>	<i>125.00</i> <i>150.00</i>
<i>Asian Vegetable Platter Grilled Japanese Eggplant, Snowpeas, Edemame, Marinated Cucumbers and Steamed Bok Choy Served with Spicy Dipping Sauce, Soy Sauce or Peanut Sauce</i>	<i>150.00</i>
<i>Baby Vegetable Platter with Roasted Red Pepper Remoulade ~ and Homemade Garlic Ranch Dip</i>	<i>165.00</i>
<i>International Platter ~ Grilled Red Peppers, Roasted Pasilla Chiles, Baby Carrots, Radishes, Jicama, Artichoke Hearts, Olives, and Marinated Mushrooms with Wedges of Smoked Gouda Cheese and Queso Fresca. Served with Roasted Red Pepper Remoulade, Baguettes and Crackers</i>	<i>165.00</i>

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#### *Sandwich Platters*

<i>Mini Pita Sandwiches ~ Sprouts, Herb Cream Cheese, Tomato and Avocado</i>	<i>115.00</i>
<i>Finger Sandwich Platter ~ Tri Tip and Cheddar with Whole Grain Mustard; Turkey, Bacon and Swiss; Herb Cream Cheese, Avocado and Cucumber . Crab and Avocado with Louis Dressing available at additional cost</i>	<i>127.50</i>
<i>Crustless Tea Sandwich Platter Tri Tip and Cheddar with Whole Grain Mustard Turkey, Bacon and Swiss Herb Cream Cheese, Avocado and Cucumber Crab and Avocado with Louis Dressing available at additional cost</i>	<i>137.50</i>
<i>Deluxe Deli Platter Thin Sliced Trip Tip, Turkey and Cheeses Served with Honey Wheat Rolls and Sandwich Condiments</i>	<i>165.00</i>
<i>Fairfax Deli Platter Choice of (3): Corned Beef, Smoked Turkey, Roast Beef, Chopped Liver, Tuna or Egg Salad Choice of (3): Cheese: Cheddar, Swiss, Jack, Smoked Gouda or Brie Choice of (2): Rye, Wheat, Sourdough, Challah or Brioche Includes Potato Salad and Coleslaw Served with Pickles, Red Onion, Lettuce, Tomato, Mayonnaise, and Choice of Mustard on the Side</i>	<i>257.50</i>
<i>Individual Whole Sandwiches, minimum 15 sandwiches</i>	<i>9.00 each</i>
<i>Cibatta Sandwiches Tuna, Egg Salad, Turkey, Tri Tip or Corned Beef on freshly baked Cibatta Bread with Cheese, Red Onion, Lettuce, Basil, Tomato, Mustard and Mayonnaise Special Balsamic Dressing Available on Request</i>	<i>42.50 per loaf</i>

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#### *Soups*

<i>Butternut Squash (12-20 portions)</i>	<i>75.00 per gallon</i>
<i>Roasted Leek and Potato (12-20 portions)</i>	<i>75.00 per gallon</i>
<i>Texas Chili with Beef, Red Beans, Tomatoes, Onions and Garlic (12-20 portions)</i>	<i>135.00 per gallon</i>
<i>Rincon Ciopino with Fresh Shell Fish and Seafood Including Mussels, Clams, Crab Claws, Halibut, Salmon and Shrimp Rich and Spicy Tomato Broth with Onions, Bell Peppers and Herbs</i>	<i>170.00 per gallon</i>

#### *Breads*

<i>* Rincon Garlic Parmesan Cheese Bread (20 pieces)</i>	<i>19.50 per loaf</i>
<i>*Rincon Pesto Cheese Bread (20 pieces)</i>	<i>21.50 per loaf</i>

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#### *Salad Platters*

<i>*Traditional Caesar Salad (must be handled on site)</i> <i>Traditional Caesar Dressing (Anchovy Free)</i> <i>with Romaine, Garlic Croutons and Aged Parmesan Cheese</i>	<i>6.00 per person</i>
<i>*Avocado Caesar Salad (must be handled on site)</i> <i>Avocado Caesar Dressing (Anchovy Free)</i> <i>with Romaine, Garlic Croutons and Aged Parmesan Cheese</i>	<i>7.00 per person</i>
<i>Mixed Field Green Salad</i> <i>Caramelized Walnuts, Mandarin Orange Slices, Gorgonzola Cheese Dried Cranberries</i> <i>Choice of Citrus Vinaigrette, Balsamic Vinaigrette or Honey Lemon Vinaigrette</i>	<i>7.00 per person</i>
<i>Summer Salad</i> <i>Fresh Tomatoes, Cucumbers, Red Onions, Avocado and Spicy Jack Cheese</i>	<i>95.00</i>
<i>Spring Fling</i> <i>Mandarin Oranges, Walnuts, Pepper Jack Cheese, Roma Tomatoes, Cucumbers,</i> <i>Red Onion, Avocado and Raspberry Dressing on a Bed of Butter Lettuce</i>	<i>105.00</i>
<i>Italian Pasta Salad</i> <i>Penne Pasta, Fresh Vegetables and Rincon Special Italian Dressing</i>	<i>70.00</i>
<i>Roasted New Potato Salad</i> <i>with Roasted Red Bell Peppers, Fresh Herbs and Balsamic Vinaigrette</i>	<i>70.00</i>
<i>Asian Beef with Broccoli Salad</i>	<i>132.50</i>
<i>*Chinese Chicken Salad</i>	<i>140.00</i>
<i>*Chicken Mango Salad</i> <i>Grilled Chicken and Fresh Mango, Fresh Cilantro and Toasted Sesame Seeds</i> <i>Tossed with Sesame Dressing</i>	<i>150.00</i>
<i>Chilled Seafood Pasta Salad</i> <i>Angel Hair, Fresh Pesto, Black Olives, Mussels, Scallops and Shrimp</i>	<i>205.00</i>
<i>Crab Louie Salad</i> <i>Fresh Dungeness Crab Meat with Homemade Louie Dressing</i>	<i>235.00</i>

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#### *Casserole and Side Dishes*

<i>Torte de Riso (10" Round)</i> <i>Baked Risotto Casserole with Fresh Herbs, Mushrooms and Parmesan Cheese</i>	80.00
<i>Roasted New Potatoes with Fresh Rosemary</i>	65.00
<i>Smashed New Potatoes with Roasted Garlic</i>	65.00
<i>Rincon Potatoes au Gratin- "Full Pan"</i>	95.00
<i>Grilled Vegetables</i> <i>Tossed with Provencal Marinade, Cilantro, Lemon and Olive Oil</i> <i>Artichokes, Yellow and Red Bell Peppers, Crookneck Squash, Asparagus, Japanese Eggplant</i> <i>and Smoked Tomatoes (selection may vary with seasonal conditions)</i>	87.50
<i>Millet Pie</i> <i>with Fresh Tomatoes, Toasted Pine Nuts, and Parmesan Crust</i>	115.00
<i>Home Style Chicken and Dumplings</i>	155.00
<i>Five Layer Spinach and Mushroom Lasagna</i>	145.00
<i>Five Layer Sausage Lasagna</i>	157.50
<i>Greek Style Moussaka</i> <i>Ground Turkey</i>	157.50
<i>Ground Lamb</i>	167.50
<i>Turkey Pastisio</i>	137.50
<i>Hand Made Enchiladas with Ancho Chiles and Homemake Enchilada Sauce</i> <i>Grilled Vegetable</i>	135.00
<i>Grilled Chicken and Vegetable</i>	150.00
<i>add Spanish Rice</i>	40.00
<i>add Spicy Black Beans</i>	40.00
<i>Rincon Paella (One Gallon)</i> <i>Including Chicken, Sausage, Bacon, Shrimp, Scallops, Clams and Fish, Rice, Peas, Bell Peppers,</i> <i>Tomatoes, Onions and Saffron - Choice of Long Grain White Rice, Basmati Rice or Arborio</i>	187.50

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*Meat Platters ~ Includes Choice of One Handmade Sauce  
Meat Weight is Approximate and Precooked, Trimmed Unless Otherwise Marked*

<i>Bone-In Grilled Chicken Breast (12 lbs.) with Sesame Glaze, Ancho and Tequila Marinade or Sundried Tomato Pesto Glaze</i>	<i>140.00</i>
<i>Boneless Grilled Chicken Breast (8 lbs.) with Sesame Glaze, Ancho and Tequila Marinade or Sundried Tomato Pesto Glaze</i>	<i>155.00</i>
<i>Whole Roasted Chicken with Garlic and Herbs (17-19 lbs.) Also Available: Rose's Free Range Organic Chicken</i>	<i>120.00 232.50</i>
<i>*Whole Grilled Tri-Tip (10 lbs.) with Rincon Pepper and Herb Rub</i>	<i>175.50</i>
<i>*Grilled Whole Tenderloin (8-9 lbs. trimmed out) with Rincon Herb and Pepper New Zealand Beef Iowa Corn Fed Beef USDA Choice or Prime</i>	<i>250.00 market price quote available</i>
<i>Grilled Whole Prime Rib (12-14 lbs untrimmed) with Rincon Herb and Pepper USDA Choice Beef Iowa Corn Fed Prime Rib USDA Choice or Prime</i>	<i>250.00 market price quote available</i>

#### *Handmade Sauce Selection*

*Salsa Verde, Salsa Fresca, Habenero "Fire" Salsa,  
Tropical Fruit and Chili Salsa, Dried Fruit Chutney,  
Handmade Thai Green Curry, Roasted Red Bell Pepper Sauce,  
Dill Cream Sauce, Basil Chardonnay Reduction,  
Tarragon Pino Grigio Reduction, Merlot Demi Glaze, Horseradish Cream,  
or Three Peppercorn Sauce*

*Delivery for All Cooked Meat Platters Available Hot or Cold with Heating Instructions.*

*Rincon Delivery Staff with Slice Upon Delivery at No Additional Charge.*

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*Each platter is portioned for 25-35 Guests (45-50 pieces per platter, some exceptions may apply)*

#### *Hot Specialty Platters (45-50 Pieces per Platter)*

*Items Listed Below Do Not Require Handling Onsite or Rincon Staff to Finish*

*Turkey Meatballs* 105.00  
*Spanish Style with Salsa Verde, Italian or Barbecue*

*Spanikopita Diamonds with Spinach, Feta Cheese* 135.00  
*Yogurt Cucumber Dipping Sauce*

*Honey Mustard Chicken Drumettes (Spicy or Mild)* 135.00

*Baby Back Ribs with Rincon Honey Mustard Glaze* 105.00  
*Cocktail Cut or Full (3 racks)*

*Spare Pork Ribs with St. Louis Style Dry Rub and BBQ Sauce* 105.00  
*Cocktail Cut or Full (3 racks)*

*Quiche - Half Pan (60 Pieces) or Two 11" Tarts*  
*Spinach and Mushroom* 75.00  
*Bacon and Cheddar* 75.00  
*Fresh Rock Shrimp and Roasted Poblanos* 105.00

*Herb Focaccia*  
*Topped with Pesto, Mozzarella and Roma Tomatoes* 75.00  
*Topped with Sun Dried Tomatoes, Pesto and Goat Cheese* 85.00

*Items Listed Below Require Handling Onsite but Do Not Require Rincon Staff to Finish*

*\*Three Cheese Quesadillas with Roasted Poblanos* 85.00  
*Served with Salsa Verde and Salsa Fresca*  
*with Guacamole* 105.00

*\*Cheese Tortellinis with Tomato Concasse* 105.00  
*Toasted Pine Nuts, Oak Smoked Tomato Sauce and Parmesan Cheese*

*\*Polenta Diamonds* 105.00  
*Topped with Goat Cheese and Sun Dried Tomato Pesto*

*\*Grilled Portabello Mushroom Skewers* 105.00  
*with Hot Garlic Sauce or Hoisin Sauce*

*\*Empanaditas with Turkey Dolce* 135.00  
*Toasted Pine Nuts, Oak Smoked Tomato Sauce and Parmesan Cheese*

*\*Ginger or Apricot Spiced Chicken Wontons* 135.00  
*with Sweet and Sour Sauce or Apricot Dipping Sauce*

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*Items Listed Below Require Handling Onsite and Rincon Staff to Finish*

<i>**Spanikopita Triangles with Spinach, Feta Cheese Yogurt Cucumber Dipping Sauce</i>	<i>145.00</i>
<i>**Chicken or Beef Satay on Bamboo Forks with Mongolian Peanut Sauce</i>	<i>135.00</i>
<i>**Blackened Chicken on Sugar Cane Skewers with Coconut Marinade and Mango Pineapple Mojo</i>	<i>150.00</i>
<i>**Mini Turkey Pot Stickers with Fresh Ginger and Hoisin Sauce</i>	<i>135.00</i>
<i>**Pork Dim Sum Dumplings with Plum Saki Dipping Sauce</i>	<i>135.00</i>
<i>**Bronzed Wild Salmon on Sugar Cane Skewers with South African Dry Rub and Handmade Fruit Chutney</i>	<i>167.50</i>
<i>**Blackened Ahi on Sugar Cane Skewers with Wasabi Cream Sauce</i>	<i>167.50</i>
<i>**Grilled Shrimp Skewers with Cilantro Passion Fruit Glaze</i>	<i>167.50</i>
<i>**Blackened Shrimp on Sugar Cane Skewers with Papaya Mango Mojo</i>	<i>167.50</i>
<i>**Crispy Rose Potato Skins with Sliced Beef Tri Tip Topped with Gorgonzola and Drizzled with Pomegranate Demi Glaze</i>	<i>147.50</i>
<i>**Grilled Kobe Beef Mini Burgers Original with Ketchup, Grilled Onions, Pepper jack and Horseradish Mayo</i>	<i>175.00</i>
<i>**Grilled Mini Lamb Chops Served with Mint Mojo (48 chops per platter)</i>	<i>227.50</i>

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#### Chilled Specialty Platters

<i>Salsa Bar with Handmade Tortilla Chips</i>	75.00
<i>Please Choose Three (3) - Salsa Fresca, Salsa Verde, Black Bean Corn and Jicama Salsa, Rincon Habenero Fire Salsa or Tropical Fruit and Chili Salsa</i>	
<i>Add Guacamole</i>	95.00
<i>Mushrooms Caps</i>	
<i>Stuffed with Tomatoes Provençal</i>	75.00
<i>Stuffed with Dried Cranberries and Gorgonzola</i>	85.00
<i>Stuffed with Crab</i>	125.00
<i>Vegetarian Spring Rolls with Mongolian Peanut Sauce</i>	
<i>Rice Paper Rolls with a Variety of Fresh Vegetables (Chilled Not Fried)</i>	107.50
<i>Seared Ahi Spring Rolls with Papaya Mango Mojo</i>	142.50
<i>Rice Paper Rolls with a Variety of Seasoned Asian Vegetables (Chilled Not Fried)</i>	
<i>Tortilla Roulade</i>	
<i>Spicy Cream Cheese, Bell Peppers and Cilantro</i>	80.00
<i>Spicy Cream Cheese, Avocado, Bacon and Tomato</i>	105.00
<i>Southwestern Tortilla Roulade</i>	
<i>Spicy Cream Cheese, Grilled Chicken Breast, Bell Peppers and Cilantro</i>	105.00
<i>Chilled Cheese Tortellinis with Cilantro Pistachio Pesto</i>	
<i>Toasted Pine Nuts, Kalamata Olives and Shaved Parmesan Cheese</i>	105.00
<i>Rincon Deviled Eggs with Paprika</i>	105.00
<i>Greek Style Dolmas with Tzatziki Sauce</i>	107.50
<i>Asparagus Wrapped in Prosciutto</i>	
<i>with Honey Yogurt Sauce</i>	107.50
<i>Caprese Salad</i>	
<i>Fresh Mozzarella Layered with Roma Tomatoes and Fresh Basil</i>	
<i>Drizzled with Extra Virgin Olive Oil</i>	107.50
<i>Chilled Tri Tip Bites on Garlic Honey Wheat Rounds</i>	127.50
<i>with Whole Grain Dijon Mustard and Horseradish Cream on the Side</i>	
<i>Rincon Ceviche with Fresh Seafood and Avocado</i>	187.50 (3 quarts)
<i>Including Shrimp, Scallops, Mussels, Salmon, and Halibut</i>	
<i>Served with Individual Tortilla Cups (50)</i>	

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#### Seafood Platters

*Sushi Platter Minimum of 3 Platters (minimum one style per platter)*

*Futomaki Rolls (Vegetarian) 82.50*

*Smoked Salmon with Cream Cheese 107.50*

*California Roll with Crab, Avocado, and Daikon Sprouts 117.50*

*Spicy Tuna 117.50*

*Spicy Shrimp and Avocado Roll 117.50*

*All Platters Served with Soy Sauce, Sesame Soy Sauce, Spicy Sauce, Ginger and Wasabi*

*Smoked Salmon Hors d'oeuvres Platter 137.50*

*Tomatoes Provençal, Crostini, Dill Sauce, Capers and Diced Red Onion*

*Chilled Whole Poached Ranch Raised Salmon Filet Platter 147.50*

*Tomatoes Provençal, Dill Sauce and Parmesan Crostini*

*Chilled Whole Poached Wild Salmon Filet Platter 177.50*

*Tomatoes Provençal, Dill Sauce and Parmesan Crostini*

*Oysters on the Half Shell 157.50*

*with Fresh Lime and HOT Sauce*

*Grilled and Chilled Mussels 147.50*

*with Lemon Grass Stuffing or Sundried Tomato Pesto*

*Classic Chilled Shrimp Platter 187.50*

*A platter of 72 large shrimp cooked and quick chilled in our special broth*

*Served with Cocktail Sauce and Lemon Wedges*

*Pacific Rim Pepper Shrimp Cocktail 197.50*

*72 Seared and Chilled Jumbo Shrimp Served with a Pacific Rim Sauce*

*Served with a Pacific Rim Sauce*

*Cocktail Crab Claws 205.00*

*Pre Cracked and ready to eat*

*Rincon Louie Sauce, Pacific Rim Sauce or Traditional Cocktail Sauce*

*Chilled Seafood Platter 205.00*

*Alaskan King Crab, Fresh Poached Salmon, Large Chilled Shrimp,*

*Dipping Sauce and Lemon Wedges*

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#### Dessert Platters

Dessert Platter <i>Handmade Cookies: Oatmeal Raisin, Chocolate Chip, Peanut Butter Chocolate Chip and the Legendary Rincon Chocolate Chip Brownies</i>	70.00
Lemon Diamond on Shortbread Crust	70.00
Marble Cheesecake Bars with Oreo Cookie Crust	70.00
Strawberry Cheesecake Bars	70.00
Coconut Macaroon Bars	70.00
Mexican Wedding Cookies	65.00
Legendary Rincon Chocolate Chip Brownies	85.00
Raspberry Linzer Torte	87.50
Chocolate Fondue (60% Cocoa) <i>with Fresh Strawberries (Standard Berries - prices may vary with seasonal conditions)</i>	155.00
Breakfast Baked Goods Platter <i>Handmade Scones, Dried Fruit, Assorted muffins, and Breakfast Breads</i>	80.00
Assorted Muffins <i>Blueberry, Orange Apricot, Pecan Almond, Carrot Pineapple Zucchini, Caribbean</i>	22.50 per dozen
Quick Breads <i>Choice of Apricot Pumpkin Bread, Pecan Cinnamon Coffee Cake, Cranberry Cheddar Loaf or Banana Walnut Bread</i>	7.50 (5-8 pcs.)
Chocolate Dipped Strawberries ( <i>prices may vary with seasonal conditions</i> )	
Standard	1.15 to 1.55
Stem	1.55 to 2.45
Chocolate Oblivion Torte ( <i>serves 15-24</i> ) <i>Rich Chocolate Cake layered with Chocolate Ganache with fresh Raspberries (served with fresh raspberry or white chocolate sauce on request)</i>	92.50

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<i>Mini Handmade Chocolate Turtle Cups</i>	<i>77.50</i>
<i>Mini Handmade Pecan Pies</i>	<i>102.50</i>
<i>Mini Handmade Creme Brulee Tartlettes</i>	<i>110.00</i>
<i>Mini Handmade Lemon Tartlettes garnished with Fresh Fruit</i>	<i>110.00</i>
<i>Mini Handmade Cream Puffs with Bailey's Infused Chocolate Mousse</i>	<i>110.00</i>

#### *Sheet Cakes*

*Carrot Cake with Cream Cheese Frosting*  
*Chocolate Cake with Raspberry Filling*  
*German Chocolate Cake with Shaved Coconut*  
*Almond Cake with Apricot Preserves and Orange Cream Cheese Frosting*

*1/2 Sheet Cakes Serve up to 50 Guests*  
*Full Sheet Cakes Serve up to 75 Guests*

	<i>1/2 Sheet</i>	<i>Full Sheet</i>
<i>Carrot Cake</i>	<i>95.00</i>	<i>170.00</i>
<i>Chocolate Cake</i>	<i>95.00</i>	<i>170.00</i>
<i>German Chocolate</i>	<i>110.00</i>	<i>190.00</i>
<i>Almond Apricot Cake</i>	<i>110.00</i>	<i>190.00</i>

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*Beverages - Packed In Ice and Displayed in a Cooler or Copper Tub  
Includes Plastic Cups and Cocktail Napkins*

*Assorted Canned Sodas* 1.45 each

*Pellegrino Mineral Water (750 ml)* 7.50 per bottle

*Fresh Squeezed Orange Juice (Served in 64 oz Pitchers)* 14.00 per pitcher

*Fresh Brewed Iced Tea* 20.00 per gallon  
*(minimum 3 gallons, Served in 64 oz Pitchers)*

*Handmade Lemonade* 24.00 per gallon  
*(minimum 3 gallons, Served in 64 oz Pitchers)*

*Handmade Strawberry Lemonade* 30.00 per gallon  
*(minimum 3 gallons, Served in 64 oz Pitchers)*

*Rincon Punch*  
*(minimum order of 3 gallons)*

*Assorted Fruit Juices, Fruit Nectar, Pureéd Fresh Fruit and Ginger Ale* 65.00 per gallon

*Coffee* 17.50 per airpot

*100 cup urn* 95.00

*Includes sugar, sweeteners, cream, stir sticks, paper coffee cups*