

*Rincon Beach Club
2008
Full Service Plated Dinner Menus*

Rincon Beach Club and Catering Pricing Policies

Full Service Events Taking Place at the Rincon Beach Club

*The menu prices attached include:
Full Event Planning and Professional Event Director Services,
Kitchen Event Staff*

*The prices attached do not include:
Beach Club Facility Fee, Wedding Ceremony Set up, Theme Decor, Beverages,
Service Fees, Gratuities and Sales Tax*

Full Service Events Taking Place at a Private Home or Off Site Facility

*The menu prices attached include:
Full Event Planning and Professional Event Director Services
Local Transportation and Delivery*

*The prices attached do not include:
Event Service and Set Up Staff, Kitchen Staff for Event, Clean up,
Buffet or Theme Decor, Rental Requirements, Beverages, Team Gratuity,
Staff Travel Time from Santa Barbara, Sales Taxes*

*Final menu pricing for all events is subject to a complete written proposal.
Prices may change at any time prior to written estimate.*

Rincon Beach Club
2008
Full Service Plated Dinner Menus

*Dinner Menu Selections May be Mixed and Matched. Multiple Entree Menus Require Pre-Selection
Five Days in Advance. All Dishes Subject to Seasonal Availability*

*Prices quoted are for 100 or more guests.
Prices available for smaller groups upon request.
Discounts available for larger groups.*

Prince Edward Sound

Salad

*Organic Shepherd Mix with Watercress, Endive and Raddichio
Roma Tomatoes and Shaved Carrots Tossed with Citrus Dressing*

Bread Basket

*Sesame and Poppy Seed Bread Sticks
Honey Wheat Rolls
Crusty French Baguette*

Entree

*Sautéed Fresh Asparagus Spears
Zucchini Boats with Artichokes, Pine Nuts and Parmesan Cheese
Roasted Sweet Potatoes with Roasted Red Bell Peppers and Caraway
Tri Color Raviolinnis with Portabello Mushroom Cream Sauce*

42.00

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The Parisian

Salad

*Fresh Mixed Green Salad with Garden Vegetables
and Balsamic Vinaigrette*

Bread Basket

*Crusty French Baguette
Honey Wheat Rolls*

Entree

*Roasted New Potatoes with Fresh Rosemary
Sautéed Carrot and Zucchini Medley with White Wine and Herbs
Grilled Boneless Chicken Breast
with choice of Roasted Tomato Sauce and Mushroom Cream Sauce
45.00*

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The Pink Rose

Salad

*Organic Shepherd Mix with Watercress, Endive and Raddichio
Roma Tomatoes and Shaved Carrots Tossed with Citrus Dressing*

Bread Basket

*Crusty French Baguette
Honey Wheat Rolls*

Entree

Pre-selected Entrees

Roasted Winter Vegetables

Carrots, Zucchini, Winter Squashes, Tomatoes, Artichokes, Green Beans and Fresh Herbs

Roasted New Potatoes with Rosemary and Red Onions

Roasted Boneless Chicken Breast with Sundried Tomato Pesto

Topped with Warm Goat Cheese

or

*Grilled and Carved Tri Tip with Sautéed Portabello Mushrooms
Served with Three Peppercorn Demi Glaze and Horseradish Cream*

48.00

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The Ponte Vecchio

Salad

*Spinach Salad with Warm Blue Cheese Dressing
Egg, Mushrooms, Sweet Red Onion, Roma Tomatoes and Real Bacon*

Bread Basket

*Sesame and Poppy Seed Bread Sticks
Olive Oil Garlic Bread
Honey Wheat Rolls*

Entree

*Sautéed Snap Pea and Baby Carrot Medley with Fresh Herbs
Radiatore Pasta with Broccoli, Sun dried Tomatoes, Fresh Basil and Pine Nuts
Chicken Breast Piccata with Capers and Fresh Lemon*

40.00

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Sea and Sand

Salad

*Hollandia Hydroponically Grown "Live Gourmet" Trio Salad Bouquets
with Butter lettuce, Raddicio, Watercress, Toasted Pecans, Orange Sections,
Gorgonzola Cheese and Citrus Dressing*

Bread Basket

*Tomato and Herb Focaccia
Whole Grain Batard*

Entree

Pre-selected Entrees

Roasted New Potatoes with Rosemary and Sweet Red Onions

Roasted Vegetables

Carrots, Zucchini, Squashes, Tomatoes, Artichokes, Green Beans and Fresh Herbs

Grilled Wild Salmon Filet with Citrus Marinade

Served with Tropical or and Chile Salsa

or

Whole Grilled Tri-Tip with Rincon Pepper and Herb Rub

Served with Three Peppercorn Demi Glaze and Horseradish Cream Sauces

Salmon 51.00

Tri-Tip 48.00

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The Aegean Sea

Soup

Oak Smoked Tomato Soup with Garlic Parmesan Croutons

Bread Basket

Crusty French Baguette

Honey Wheat Rolls

Poppy Seed Bread Sticks

Entree

Steamed Baby Carrots with Brown Sugar and Fresh Ginger Glaze

Steamed Fresh Asparagus Spears

Wild Rice Trio

Baked Greek Style Salmon Filet

Leeks, Mushrooms, Tomatoes and Fresh Herbs Served over a Bed of Spinach

51.00

The Riviera Theater

Salad

Mixed Field Green Salad with Watercress, Endive and Raddichio

Citrus Dressing, Toasted Pecans, Orange Sections and Gorgonzola Cheese

Bread Basket

Crusty French Baguette

Honey Wheat Rolls

Tomato and Herb Focaccia

Entree

Green Beans Topped with Bacon with Brown Sugar and Ginger Glaze

Roasted Garlic Smashed Potatoes

Wild Salmon in Puff Pastry with Spinach Scallop Mousse and a Basil Cream Sauce

55.00

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The Moroccan Midnight

Soup Course

Butternut Squash and Fresh Dill Soup with a Touch of Cream Fraiche

Bread Basket

Handmade Khubz Bread

Salad Course

Butter Lettuce Cup served with Marinated Anise, Carrot, Cucumber and Celery Salad

Entree

*Marinated and Grilled Vegetables with Spiced Olives and Preserved Lemons
Zucchini, Eggplant, Winter Squashes, Tomatoes, Artichoke Hearts, Parsnips and Moroccan Spices
Cous Cous with a Chutney of Golden Raisins, Dates and Toasted Pine Nuts*

Moroccan Bastillas

Baked Phyllo layered with Spiced Chicken and Cinnamon

Shrimp Kebabs

Served with Special Sauces:

Harrissam

*Dried Red Chiles, Garlic, Cumin and Olive Oil
and Zhoug*

Firey Relish made from Chiles, Clove, Black Pepper, Cumin and Cardamom

55.00

Vegetarian Option

Tofu Bastillas

&

Grilled Portabello Mushroom Cap with Harrissam and Zhoug Special Sauces

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The Avebury

Salad Course

*Goat Cheese Phyllo Pillow with Teardrop Tomatoes, Watercress and Endive
with Raspberry Vinaigrette*

Bread Basket

Focaccia

Poppy Seed Bread Sticks

Cranberry Cheddar Loaf

with Cruets of Olive Oil and Balsamic Vinegar

Entree

Rincon Potatoes Au Gratin

with Three Cheeses and Caramelized Red Onions

Bundles of Sugar Snap Peas and Baby Carrots

with Brown Sugar and Ginger Glaze

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

or

Carved Slices of Whole Grilled Grass Fed Tenderloin

*Garnished with Slow Roasted Red Onion Flower drizzled with Extra Virgin Olive Oil
Served with Three Peppercorn Demi Glaze and Topped with Horseradish Cream*

Seabass 55.00

Tenderloin 59.00

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The English Tavern

Soup

Cream of Potato and Leek Soup

Entree

Pre-selected Entrees

Steamed Bundles of Asparagus Spears and Baby Carrots

Rincon Potatoes au Gratin with Caramelized Red Onions

Salmon in Puff Pastry with Spinach Scallop Mousse and a Basil Cream Sauce

or

Carved Slices of Whole Grilled Tenderloin with Sautéed Oyster Mushroom

Served over Red Wine-Raspberry Reduction Sauce

Salmon 55.00

Tenderloin 59.00

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The Sunken Garden

Salad Course

*Butter Lettuce and Baby Mache topped Fried Brie Wedges Crusted in Almonds
Garnished with Asian Pear Braised in Sauvignon Blanc and Tossed with a Strawberry Dressing*

Bread Basket

*Handmade Poppy Seed Bread Sticks
Cranberry Cheddar Loaf
Whole Grain Batard
Cruets of Olive Oil and Vinegar*

Entree

Torte de Riso

Baked Risotto with Portabello Mushrooms, Fresh Herbs and Parmesan Cheese

Steamed Asparagus Spears and Baby Carrots Bundles

*Whole Seared Sliced Ahi Loim with Sesame Crust
Served with Handmade Thai Green Curry Sauce*

or

*Grilled Baby Lamb Chops with a Rosemary and Black Pepper Rub
Served over a Merlot Rosemary Reduction with a Touch of Cream*

Ahi 55.00

Lamb Chops 61.00

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Bordeaux's Finest

Salad

*Hollandia "Live Gourmet" Trio Salad
Tomatoes, Goat Cheese, Caramelized Pecans, Grapefruit Sections, Dried Cranberries
Tossed with Chardonnay Pear Dressing*

Entree

Zucchini Boat with Artichokes, Pine Nuts and Parmesan Cheese

Steamed Asparagus Spears

Wild Rice Trio

Grilled Chicken Breast with Portabello Mushroom Cream Sauce

&

Sautéed Filet of Beef (5 oz)

Served over a Cabernet Reduction with Horseradish Cream

57.00

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Tyrel's Choice

Appetizer

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

Bread Basket

*Crusty French Baguette
Honey Wheat Rolls
Poppy Seed Bread Sticks*

Salad

*Mixed Field Green Salad with Watercress, Endive and Raddichio
Citrus Dressing, Toasted Pecans, Orange Sections and Gorgonzola Cheese*

Entree

*Fresh Asparagus Spears with Hollandaise Sauce
Rincon Potatoes au Gratin with Caramelized Red Onions
Black Pepper Seared Carved New York Strip
Served with a Bernaise and Merlot-Raspberry Reduction Sauce
with a Touch of Horseradish Cream
71.00*

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The Wine Maker

Salad Course

*Goat Cheese Phyllo Pillow with Teardrop Tomatoes, Watercress and Endive
with Raspberry Vinaigrette*

Bread Basket

*Crusty French Baguette
Honey Wheat Rolls
Poppy Seed Bread Sticks*

Pasta Course

*Three Cheese Raviolinnis with Oak Smoked Tomato and Basil Concasse
Served with Pinot Noir*

Sorbet Course

Passion Fruit Sorbet in a Frozen Orange Ring

Main Course

Pre-selected Entrees

Torte de Riso

*Baked Risotto with Portabello Mushrooms, Fresh Herbs and Parmesan Cheese
Steamed Baby Carrots and Local Snap Peas
Steamed Chilean White Seabass on a Bed of Spinach with Orange Zest and Lemon Grass
Roasted Sweet Red Bell Pepper Sauce*

Or

Carved Slices of Whole Grilled Tenderloin

*Garnished with Slow Roasted Red Onion Flower drizzled with Extra Virgin Olive Oil
Served with Three Peppercorn Demi Glaze and Topped with Horseradish Cream*

72.00

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The Sea Glass Bubble

Dinner Vignettes

Salad

*Butter Lettuce and Baby Mache topped Fried Brie Wedges Crusted in Almonds
Garnished with Asian Pear Braised in Sauvignon Blanc and Tossed with a Passion Fruit Dressing*

Entree

Four Mini Entrees Served Together

*Sugar Cane Infused Chicken Skewers
with a Ginger Cilantro Pesto Glaze and a Fine Stir Fry of Snow Peas and Red Bell Peppers*

*Steamed Fresh Chilean Seabass with Citrus, Lemon Grass and Ginger Marinade
Served with Steamed Wehani Wild Rice and a Thai Green Curry Sauce*

*Carved Whole Seared Ahi Loin with Sesame Crust
Served with Steam Baby Bok Choy and a Wasabi Cream or a Ponzu Sauce*

*Grilled New Zealand Tenderloin Slices with Rincon Pepper and Herb Rub
Served with Three Peppercorn Sauce and Oyster Mushrooms
Alternate Sauce Pomegranate Demi Glaze*

Dessert

*Individual Warm Chocolate Cakes with a Mango Sorbet in Caramel Tuile Cup
Strawberry and Caramel Sauces with Fresh Strawberry Garnishes
served in a "Cosmo" Glass*

82.00

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Waugh Cellars Winemaker Dinner

*First Course - Sauvignon Blanc
Butter Lettuce and Baby Mache topped Fried Brie Wedges Crusted in Almonds
Garnished with Asian Pear Braised in Sauvignon Blanc and Tossed with a Strawberry Dressing*

*Second Course - Chardonnay
Whole Seared Ahi Loin with Sesame Crust
Hand Made Thai Green Curry Sauce*

*Third Course - Zinfandel
Hot Smoked Duck Breast Served over Wilted Spinach
with Warm Blue Cheese and Pommagante Dressing*

*Sorbet
Passion Fruit Sorbet in a Frozen Orange Ring*

*Fourth Course - Cabernet Sauvignon
Sautéed Fresh Snap Peas
Roasted Baby Carrots
Rincon Potatoes au Gratin with Caramelized Red Onions and Three Cheeses
Carved Slices of Whole Seared Tenderloin with Sautéed Oyster Mushroom
Served over Cabernet Raspberry Reduction*

*Fifth Course - Dessert Wine
Chocolate Oblivion Torte with Fresh Raspberries and White Chocolate Sauce
85.00*

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The Barrel Deck

*First Course - Sauvignon Blanc
Cambridge House Smoked Salmon
Toast Points of Solvang Pumpernickel with Lightly Flavored 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
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
Baby Mache Gorgonzola, Caramelized Walnuts and Light Walnut Oil and Pear Dressing Drizzled on the Plate*

*Sixth Course - Dessert
Creme Brulee Tarts
Orange Yogurt Pound Cake with Fresh Berry Compote Drizzled with Creme Anglaise
Chocolate Turtle Cups with Carmel Pecans and Genache
90.00*

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The Bounty

Appetizer

*Grilled Shrimp on Sugar Cane Skewers with Coconut Marinade
Fine Noodles and Julienne of Snow Peas*

Salad Course

*Goat Cheese Phyllo Pillow with Teardrop Tomatoes, Watercress and Endive
with Choice of Citrus Dressing or a Raspberry Vinaigrette*

Bread Basket

*Crusty French Baguette
Honey Wheat Rolls
Poppy Seed Bread Sticks*

Sorbet Course

Lemon Fruit Sorbet in a Frozen Orange Ring

Main Course

Pre-selected Entrees

*Baked Risotto with Portabello Mushrooms
Steamed Bundles of Asparagus Spears and Baby Carrots
Steamed Chilean White Seabass on a Bed of Spinach with Ginger and Lemon Grass
Roasted Sweet Red Bell Pepper Sauce and a Thai Green Curry Sauce*

or

*Grilled Colorado Lamb Loin Filet with a Rosemary and Black Pepper Rub
Served over a Merlot Rosemary Reduction with a Touch of Cream
92.00*

Vegetarian Options

*Tri Color Raviolinnis with Portabello Mushroom Cream Sauce
Grilled Portabello Mushroom Caps with Avocado, Roasted Red Bell Peppers and Pepper Jack
Risotto Casserole with Parmesan Crust
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 Pappiotte with Roasted Red Pepper Sauce*

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Additional Menu Ideas

Yellow Tomato Gazpacho with Avocado and Cilantro Oil

Smoked Tomato and Leek Soup with Garlic Parmesan Croutons

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

*Angel Hair Pasta with Sautéed Chantrelle, Oyster and Enoki Mushrooms
Basil Chardonnay Reduction*

Wild and Specialty Mushrooms Risotto

Grilled Baby Summer Squashes

Roasted Baby Golden Beets

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 Talapia 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*

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*Grilled Mahi with Rincon Sunset Glaze
Served with Tropical Fruit and Chile Salsa*

Pistachio Crusted Halibut with a Cilantro-Lime Buerre Blanc

*Steamed Branzino (Striped Seabass) on a Bed of Spinach with Ginger and Lemon Grass
Thai Green Curry Sauce*

Shrimp on Lemon Grass Skewers with Mint and Coriander Chutney

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

*Sugar Cane Infused with Shrimp and Scallops
with a Ginger Cilantro Pesto - Also Available with Lobster*

*Butter Lettuce with Avocado and Sauvignon Blanc Braised Lobster
Served with Teardrop Tomatoes and Clear Rice Noodles*

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

*Black Pepper Seared Carved New York Strip
Served with a Bernaise and Cabernet Reduction Sauce with a Touch of Horseradish Cream*

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

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

*Oak Grilled Bone-In Prime Ribeye with Rincon Pepper and Herb Rub
with Grilled Asparagus and Portabello Mushrooms*

Seared Filet Mignon with Cabernet Reduction Topped with Sautéed Oyster Mushrooms

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

*Pork Tenderloin Dry Rubbed with Curry and Glazed with Mango
Dried Fruit Chutney*

Pork Tenderloin with Caraway and Sage Reduction

Grilled Duck Breast with Dried Cherries and Golden Beets

*Mango Glazed Oak Smoked Duck
Served with Mango Rosemary Sauce*

*Hot Smoked Duck Breast Served over Baby Spinach Salad
with Warm Blue Cheese and Pomegranate Dressing*

*Grilled Colorado Lamb Loin Filet or New Zealand Lamb Loin Chops
with Rosemary and Garlic
Served over a Pomegranate Cabernet Reduction*