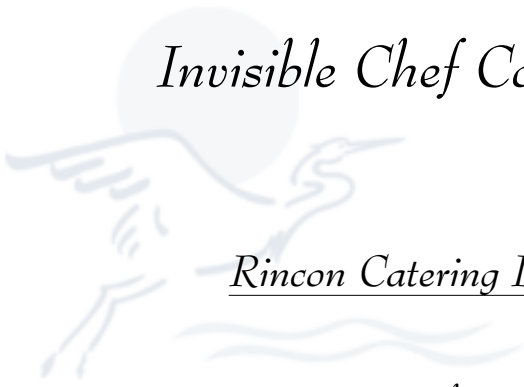


Invisible Chef Collection by Rincon Catering 2008



Rincon Catering Does The Work . . . You Get The Credit!

Introducing the Rincon Invisible Chef Collection

*You and your guests can enjoy hand made, freshly prepared,
gourmet food without the hassle.
Let our "Invisible Chef" do the work!*

*Order any of the following Entrées, side dishes, salads or desserts
for pick up from our kitchen or delivery to your home.
Wrapped and ready to heat in your oven or transfer to your dishes -
all you do is heat, toss, cut, slice, slather, serve and enjoy!*

*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.*

*Delivery Charges as Follows:
Monday Through Friday during business hours 25.00
Saturday before 5:00pm 50.00
Delivery charges will vary outside the Santa Barbara Area.*

*Place your Menu order today at: 805-566-9933 ph/ 805-566-0311 fax
or email us at our website: www.rinconcatering.com*

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Getting Started

Hors d'oeuvres

Turkey Meatballs (Minimum of 50)

Italian Style, Barbecue or Spanish Style with Salsa Verde.

1.25 each

Honey Mustard Chicken Drumettes (Minimum of 50)

Spicy or Mild

1.25 each

Spanikopita Triangles with Spinach and Feta Cheese

with Yogurt Tzatziki Sauce (Minimum of 50)

1.50 each

Herb Focaccia

(Serves 35-45 per pan / 12" x 18" pan)

Pesto, Mozzarella and Roma Tomatoes

38.00 per pan

Whole Wheat Tortilla Roulade (8 pieces per roll/minimum 6 rolls)

Bell Pepper and Cilantro, Spicy Cream Cheese

5.00 per roll

Avocado, Bacon and Tomato, Spicy Cream Cheese

7.50 per roll

Grilled Chicken, Bell Peppers and Cilantro, Spicy Cream Cheese

7.50 per roll

Hand Rolled Maki Sushi Rolls (8 pieces per roll/minimum 10 rolls per type)

Futomaki Veggie Roll

6.00 per roll

Smoked Salmon and Cream Cheese

7.50 per roll

California with Real Crab, Avocado and Daikon Sprouts

9.00 per roll

Spicy Ahi Tuna

9.50 per roll

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Salads

(minimum 4 quarts)

White Bean Salad

with Sweet Red Onion, Herbs and Special Italian Vinaigrette

6.00 per quart

Cous Cous Salad

with Pine Nuts, Raisins and Curry Vinaigrette

6.00 per quart

Italian Pasta Salad

Penne Pasta, Fresh Vegetables and Rincon Special Italian Vinaigrette

8.00 per quart

Summer Salad

Fresh Tomatoes, Cucumbers, Red Onion, Avocado and Spicy Jack Cheese

10.50 per quart

Greek Salad

Fresh Tomatoes, Cucumbers, Red Onion, Kalamata Olives and Feta Cheese

10.50 per quart

Asian Tofu and Broccoli

Cilantro, Toasted Sesame Seeds and Sesame Dressing

12.50 per quart

Tofu Mango Salad

Fresh Mango, Cilantro, Toasted Sesame Seeds and Sesame Dressing

12.50 per quart

Asian Beef and Broccoli Salad

16.00 per quart

Chinese Chicken Salad

16.00 per quart

Chicken Mango Salad

Fresh Mango, Cilantro, Toasted Sesame Seeds and Sesame Dressing

16.00 per quart

Tarragon Almond Chicken Salad

Cilantro, Toasted Sesame Seeds and Sesame Dressing

16.00 per quart

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Green Salads

Minimum order of 20 portions. Dressings are also available by the quart. Some items are packaged separately and ready for assembly.

Traditional Caesar Salad

*with Handmade Garlic Croutons and Aged Parmesan Cheese
with Garlic Bread*

*3.50 per portion
4.90*

Rincon Avocado Caesar Salad

*with Handmade Garlic Croutons and Aged Parmesan Cheese
with Garlic Bread*

*3.95 per portion
5.35*

Mixed Field Greens with Garden Vegetables

Choice of Ranch, Special Italian, Raspberry Vinaigrette or Citrus Dressing

4.35 per portion

Mixed Field Greens

*with Baby Spinach, Pepper Goat Cheese and Caramelized Walnuts
Choice of Ranch, Special Italian, Raspberry Vinaigrette or Citrus Dressing*

5.95 per portion

Spinach Salad

*with Diced Roma Tomatoes, Real Bacon Bits, Egg, Onion, Fresh Mushrooms
and Bleu Cheese Dressing*

5.95 per portion

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Side Dishes

Minimum order of 20 one cup portions

<i>Basmati Rice Pilaf</i>	<i>1.00 per portion</i>
<i>BBQ Baked Beans - Rincon Original, Pure and Unique</i>	<i>1.00 per portion</i>
<i>Black Beans</i> <i>with Fresh Cilantro and Sweet Red Onion</i>	<i>1.00 per portion</i>
<i>Roasted Garlic Mashed Potatoes</i>	<i>1.95 per portion</i>
<i>Roasted Rose Potatoes with Fresh Rosemary</i>	<i>1.95 per portion</i>
<i>Marinated and Grilled Vegetables</i> <i>with Ancho Chile Marinade</i>	<i>2.50 per portion</i>
<i>Cornbread or Traditional Stuffing</i>	<i>2.00 per portion</i>
<i>Roasted Yams with Roasted Red Bell Peppers</i> <i>with Toasted Cuminos</i>	<i>2.50 per portion</i>
<i>Steamed Green Beans</i> <i>with Toasted Sliced Almonds</i>	<i>2.50 per portion</i>
<i>Steamed Baby Carrots</i> <i>with Brown Sugar and Fresh Ginger Glaze</i>	<i>2.50 per portion</i>
<i>Roasted Seasonal Vegetable Medley</i>	<i>3.00 per person</i>
<i>Rincon Potatoes au Gratin</i> <i>with Caramelized Red Onions and Three Cheeses. 20 portions provided in a stainless steel hotel pan.</i> <i>Pan requires return.</i>	<i>75.00 per half pan</i>

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Heatable Entrées (minimum 20 portions)

Homemade Quiche

Spinach and Mushroom or Bacon and Cheddar

24.00 per pie

Greek Millet Pie (Serves 20 - 25)

White Wine Cream Sauce and Three Cheeses. 20 portions provided in a Stainless Steel hotel pan. Pan requires return.

70.00 per pan

Grilled Chicken and Vegetable Enchiladas (Serves 15-20)

120.00 per pan

20 portions provided in a Stainless Steel hotel pan. Pan requires return.

Five Layer Spinach and Mushroom Lasagna (Serves 20-24)

120.00 per pan

Italian Sausage also available. Provided in a stainless steel hotel pan. Pan requires return.

130.00 per pan

Eggplant Rollitini Casserole (Serves 15 - 20)

Grilled Eggplant Stuffed with Three Cheeses, Fresh Tomato and Herbs,

Topped with a Parmesan Crust. 20 portions provided in a Stainless Steel hotel pan. Pan requires return.

95.00 per pan

Roasted or Grilled Boneless Chicken Breast

with Mushroom Cream Sauce (Min 20 Portions/6-7 oz each)

4.95 per portion

Tuscan Hunters Chicken (Roasted Boneless Breast)

with Onion, Peppers, Tomatoes and Rosemary (20 Breasts) 6 - 7 oz. each

4.95 per portion

Whole Roasted Turkey or Chicken (10-20 pounds, size will vary)

with Fresh Orange Cranberry Sauce or Gravy

4.95 per pound

Roasted Boneless Turkey Breast (size will vary)

with Fresh Orange Cranberry Sauce and Gravy

5.95 per pound

Rincon Ciopino with Fresh Shell Fish and Seafood (minimum 2 gallons)

Including Mussels, Clams, Crab Claws, Halibut, Salmon and Shrimp

Rich and Spicy Tomato Broth with Onions, Bell Peppers and Herbs

135.00 per gal

All Chicken, Turkey weights are calculated before cooking

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Heatable Entrées (Finished Meat Weight is Precooked and Trimmed, size and weights will vary)

Whole Poached Salmon Filet (Minimum Five Pounds)
with Dill Sauce and Parmesan Crostini. May be served colded. 18.00 per pound

Whole Grilled Salmon Filet (Minimum Five Pounds)
with Citrus Marinade and Tropical Salsa 19.00 per pound

Salmon in Puff Pastry (minimum 4 loaves)
with Spinach Scallop Mousse and Basil Cream Sauce
Each Loaf Serves 3-5 guests 35.00 per loaf

Greek Style Sea Bass or Salmon Salmon 19.00 per pound
Slow Roasted with Spinach, Fresh Tomatoes, Mushrooms and Herbs Sea Bass - Market Price
Accompanied by Rice Pilaf

Whole Roasted and Grilled Tri Tip
with Texas Pepper and Herb Rub or Sesame Ginger Marinade
Salsa Verde or Horseradish Cream Sauce (minimum 5 lbs) 9.50 per pound

Whole Roasted Tenderloin - Black Angus
with Horseradish Cream Sauce 28.95 per pound

Whole Garlic Seared Boneless Prime Rib
with Horseradish Cream Sauce (10-14 lbs.)
Choice 19.50 per pound
Black Angus 21.95 per pound

Baby Back Ribs with Honey Mustard Glaze - minimum 4 racks 9.50 per pound
One rack is approximately 1.75 pounds

Leg of Lamb (Approx. 9-10 pounds)
with Dijon Rosemary Reduction 9.50 per pound

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Dessert

<i>Unforgettable Homemade Rincon Cookies</i> <i>Chocolate Chip, Peanut Butter Chocolate Chip, Oatmeal Raisin</i> <i>Minimum 1 dozen</i>	<i>15.00 per dozen</i>
<i>Mexican Wedding Cookies</i> <i>Minimum 1 dozen</i>	<i>15.00 per dozen</i>
<i>The Legendary Rincon Chocolate Chip Brownies</i> <i>40-50 pieces per pan</i>	<i>60.00 per pan</i>
<i>Lemon Bars on Shortbread Crust with Fresh Raspberries</i>	<i>35.00 per pan</i>
<i>Blueberry or Apple Crisp (serves 20)</i>	<i>35.00 per pan</i>
<i>Marble Cheese Cake Bars with Oreo Cookie Crust</i>	<i>35.00 per dozen</i>
<i>9" Homemade Pies with Flaky Crust:</i> <i>Pumpkin (12 pieces)</i>	<i>15.00 each</i>
<i>Fresh Apple, Pecan (12 pieces)</i>	<i>20.00 each</i>
<i>Lemon Tart Garnished with Fresh Fruit or Pear Tart (seasonal) (10-12 pieces)</i>	<i>20.00 each</i>
<i>Fresh Whole Cheesecake</i> <i>With Fruit Sauce (12 -16 pieces)</i>	<i>28.00 each</i>
<i>Almond Torte with Fresh Fruit</i> <i>and Fruit Sauce (10-12 pieces)</i>	<i>28.00 each</i>
<i>Chocolate Oblivion Torte</i> <i>Rich Chocolate Torte layered with Chocolate Ganache and Fresh Raspberries</i> <i>Choice of Raspberry or White Chocolate Sauce</i>	<i>55.00 each</i>