

Z O O C A T E R I N G
S E R V I C E S

Additional Hors d'oeuvres Ideas

*Brie Cheese Baked in Puff Pastry with Fresh Mangos and Macadamia Nut Cilantro Pesto
Served with Strawberries, Red Seedless Grapes, Assorted Crackers and French Baguette*

Warm Hot Artichoke Dip and Fresh Hummus

Served with Fresh Cut Vegetables, Pita Bread and French Baguette

Fresh Fruit Skewers

Antipasto Skewers

Mini Quesadillas with Brie, Caramelized Walnuts, Mango and and Special Rincon Spices

Served with Mango Mojo

Caprese on the Go

Spanikopita

Three Cheese Artichoke

Asparagus Wrapped in Prosciutto

Sautéed Mushroom Caps with White Wine and Farragon

Crispy Thai Chicken Spring Roll

Mini Pot Stickers with Chicken, Fresh Ginger and Hoisin Sauce

Ginger Chicken Won Tons with Sweet and Sour Sauce

Beef Satay

Lemon Grass Shrimp Skewers

Crispy Hamachi "Yellowtail" Rolls with Sweet Chili Lime Sauce

Crab Rangoon

Bacon Wrapped Scallops

Seared Ahi Tuna on Sugar Cane Skewers with a Thai Green Curry Sauce

Blackened Salmon on Sugar Cane Skewers with Papaya Mango Mojo or Hot Garlic Sauce

Blackened Shrimp on Sugar Cane Skewers with Mango Pineapple Mojo

Seared Shrimp and Scallop on Sugar Cane Skewers with Ginger Cilantro Pesto Glaze

Seared Ahi Spring Rolls (Chilled not Fried) with Papaya Mango Mojo

Potato Crab Cakes with Creole Mayonnaise

**Please Visit us at www.rinconcatering.com for more Hors d'oeuvres Ideas*

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Additional Dinner Ideas

Pricing Will Vary

Alternative Salad Selections

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

Organic Shepherd Mix with Watercress, Endive and Raddichio

Roma Tomatoes and Shaved Carrots Tossed with Citrus Dressing

Spinach Salad with Warm Blue Cheese Dressing

Egg, Mushrooms, Sweet Red Onion,

Roma Tomatoes and Real Bacon

Hollandia Hydroponically Grown "Live Gourmet"

Trio Salad Bouquets

with Butter lettuce, Raddicio, Watercress,

Toasted Pecans, Orange Sections,

Gorgonzola Cheese and Citrus Dressing

Butter Lettuce Cup served with Marinated Anise, Carrot,

Cucumber and Celery Salad

Goat Cheese Phyllo Pillow with Teardrop Tomatoes,

Watercress and Endive

with Raspberry Vinaigrette

Butter Lettuce and Baby Mache

opped Fried Brie Wedges Crusted in Almonds

Garnished with Asian Pear Braised in Sauvignon Blanc

and Tossed with a Strawberry Dressing

Alternative Chicken Selections

Grilled Chicken Breast with Portabello Mushroom Cream Sauce

Chicken Breast Piccata with Capers and Fresh Lemon

Roasted Boneless Chicken Breast with Sundried Tomato Pesto

Topped with Warm Goat Cheese

Whole Roasted Chicken Breast

with Fresh Pesto and Gorgonzola Cheese

Alternative Fish Selections

Grilled Wild Salmon Filet with Citrus Marinade

Served with Tropical or and Chile Salsa

Baked Greek Style Salmon Filet

Leeks, Mushrooms, Tomatoes and Fresh Herbs

Served over a Bed of Spinach

Steamed White Local Seabass on a Bed of Spinach

with Orange Zest and Lemon Grass

Roasted Sweet Red Bell Pepper Sauce

Talapia Piccata with Capers and Lemon

Grilled Mahi with Rincon Sunset Glaze

Served with Tropical Fruit and Chile Salsa

Pistachio Crusted Halibut with a Cilantro-Lime Buerre Blanc

Alternative Vegetarian Selections

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