

Holiday Menus



S|E

SPECIALTY EVENTS

— Rusty Pelican Miami —

3201 Rickenbacker Causeway, Key Biscayne, FL 33149 | 305.361.3818 | specialtyevents.com
therustypelican.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://www.twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)


RUSTY PELICAN
WATERFRONT RESTAURANT • LOUNGE • EVENTS

HOLIDAY LUNCH *plated*

Includes freshly brewed coffee, and selection of herbal teas

PASSED BITES

Select five

- Chicken Tostada**
- Mini Short Rib Taco** pico de gallo
- Tuna Taco** guacamole
- Vegetable Salmon Roll** sweet soy reduction
- Arancini** rice balls with ground lamb
- Mini Crab Cakes** chipotle aioli
- Filet Crostini** oven roasted horseradish cream
- Artichoke and Manchego Cheese Tart**
- Homemade Beef Empanadas** garlic aioli
- Sugar Cane Black Grouper Skewer** chimichurri

Optional - Additional charge

SALADS

Select one

- Goat Cheese Salad** cucumber, mesclun mixed greens, toasted almond crusted goat cheese, citrus tomato relish and amaretto vinaigrette
- Baby Kale Caesar Salad** croutons, shaved parmesan, citrus caesar dressing

ENTRÉES

Select one

- Free Range Chicken Breast** sweet corn arepa, white cabbage and shishito pepper slaw and homemade mole
- Pan Seared Grouper** sweet potato succotash served with leek cream sauce
- Grilled Filet Mignon** asparagus, roasted pee wee potatoes and wild mushroom demi-glaze
- Grilled Veal Chop** fingerling herb potatoes, baby carrots
- Seared Sea Scallops** organic baby carrots, honey, chili glaze, and sunchoke puree

DESSERT

Select one

- Key Biscayne Key Lime Pie** graham cracker crust, keylime custard
- Chocolate Mousse** raspberry coulis and crème anglaise
- Coconut Flan**

HOLIDAY LUNCH *buffet*

Includes freshly brewed coffee, and selection of herbal teas

PASSED BITES

Select five

- Chicken Tostada**
- Mini Short Rib Taco** pico de gallo
- Tuna Taco** guacamole
- Vegetable Salmon Roll** sweet soy reduction
- Arancini** rice balls with ground lamb
- Mini Crab Cakes** chipotle aioli
- Filet Crostini** oven roasted horseradish cream
- Artichoke and Manchego Cheese Tart**
- Homemade Beef Empanadas** garlic aioli
- Sugar Cane Black Grouper Skewer** chimichurri

Optional - Additional charge

SOUP AND SALADS

- Tortilla Soup** creamy tomato, onions, garlic, cilantro, house spices, crispy tortilla strips, chicken, avocado, sour cream, chives
- Southwest Cabbage Salad** shredded cabbage, spinach, carrots, corn, scallions, sunflower seeds, crispy tortilla strips, cotija cheese, cilantro dressing
- Tri-Color Potato Salad** rainbow pee-wee potatoes, red onions, bell peppers, bacon, smokey dressing

ENTRÉES

- Ancho Chili Marinated Bistro Filet** served with horseradish cream
- Smoked Chili Roasted Chicken**

SIDES

- Cilantro Rice**
- Cotija Cheese Roasted Corn on the Cobb**
- Garlic Mashed Potato**

DESSERT

- Flan**
- Mexican Chocolate Mousse**
- Arroz con Leche**

Ask Your Event Specialist for Pricing

HOLIDAY DINNER *plated*

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PASSED BITES

Select five

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- Mini Short Rib Taco** pico de gallo
- Tuna Taco** guacamole
- Vegetable Salmon Roll** sweet soy reduction
- Arancini** rice balls with ground lamb
- Mini Crab Cakes** chipotle aioli
- Filet Crostini** oven roasted horseradish cream
- Artichoke and Manchego Cheese Tart**
- Homemade Beef Empanadas** garlic aioli
- Sugar Cane Black Grouper Skewer** chimichurri

Optional - Additional charge

SALADS

Select one

- Hearts of Palm** heirloom tomatoes, avocado, mache and vanilla-jalapeño vinaigrette
- Goat Cheese Salad** cucumber, mesclun mixed greens, toasted almond crusted goat cheese, citrus tomato relish and amaretto vinaigrette
- Burrata & Tomato** smoked peaches, toasted pistachios, pickled fennel, balsamic honey emulsion
- Baby Kale Caesar Salad** croutons, shaved parmesan, citrus caesar dressing

ENTRÉES

Select one

- Free Range Chicken Breast** sweet corn arepa, white cabbage and shishito pepper slaw and homemade mole
- Grilled Filet Mignon** asparagus, roasted pee wee potatoes and wild mushroom demi-glaze
- Pan Seared Grouper** sweet potato succotash served with leek cream sauce
- Grilled Veal Chop** fingerling herb potatoes, baby carrots
- Seared Sea Scallops** organic baby carrots, honey, chili glaze and sunchoke puree

DESSERT

Select one

- Key Biscayne Key Lime Pie** graham cracker crust, keylime custard
- Chocolate Mousse** raspberry coulis and crème anglaise
- Guava Strawberry Flan**

HOLIDAY DINNER *buffet*

Includes freshly brewed coffee, and selection of herbal teas

PASSED BITES

Select five

- Chicken Tostada**
- Mini Short Rib Taco** pico de gallo
- Tuna Taco** guacamole
- Vegetable Salmon Roll** sweet soy reduction
- Arancini** rice balls with ground lamb
- Mini Crab Cakes** chipotle aioli
- Filet Crostini** oven roasted horseradish cream
- Artichoke and Manchego Cheese Tart**
- Homemade Beef Empanadas** garlic aioli
- Sugar Cane Black Grouper Skewer** chimichurri

Optional - Additional charge

STARTERS

- Corvina Ceviche**
- Tomato, Coconut & Shrimp Bisque**

SALAD

- Arugula Salad** grilled corn, peppers, red onions, cherry tomatoes, cilantro, lime and jalapeño-cilantro vinaigrette
- Baby Kale Caesar Salad** croutons, shared parmesan, citrus caesar dressing

ENTRÉES

- Crab Cakes** chipotle aioli
- Grilled Mahi-Mahi** mango-papaya salsa
- Grilled Churrasco Steak** cilantro chimichurri
- Fried Yuca** caramelized onions and chives

SIDES

- Coconut and Green Pea Rice**

DESSERT

- Bahama Mama Carrot Cake**
- Mango Parfait**
- Peach Tart**

Ask Your Event Specialist for Pricing

ENHANCEMENTS *add ons*

CARVING HOLIDAY CLASSICS

(Each piece serves
15 - 20 guests)
A chef is required.
Chef fee will apply.

Maple Roasted Turkey dried apricots, cardamom-cranberry sauce

Herb Marinated Pork Loin guava barbeque sauce

Dry Aged Beef Tenderloin horseradish infused demi-glace

MINGLING STATION

Veggie-Table rainbow cauliflower, baby carrots, celery, cucumber, broccoli, tear drop tomatoes served with roasted tomato, cream cheese, humus, wasabi ranch

Say Cheese assortment of international and artisanal domestic cheeses with dry fruit, nuts, berries, olives, baguette, focaccia and pita

The Mozzarella fresh mozzarella made tableside and pulled to perfection with local heirloom tomatoes, fresh basil, american charcuterie and marinated olives *A Chef Required. Additional Chef Fee*

Antipasto grilled mixed vegetables, american charcuterie, humus, olive tapenade, oven cured tomatoes, hot italian sausage, focaccia, pita and baguette

Sushi Display assorted of sushi, sashimi and nigiri with pickled ginger and soy *(6 pieces per person)*

Taco Bar seasoned ground beef, shredded chicken, lettuce, tomatoes, pico de gallo, guacamole, sour cream, jalapeño, cilantro, cheddar and cotija cheeses served with soft flour and crunchy corn tortillas

IT'S SO *miami*

Celebrate the Holiday Season with an Exquisite Reception at our New Venue. Our composed selection feature Two Hours of Deluxe Open Bar and selection of signature Passed Bites that guarantee a memorable experience.

PASSED BITES

Select four

- Mini Short Rib Taco** pico de gallo
- Yucca Barrels** mango jalapeño mayo
- Prosciutto Ham Croquetas**
- Homemade Beef Empanadas**
- Mini Crab Cakes** chipotle aioli
- Arancini** rice balls with ground lamb
- Pork Loin Crostini** apple cilantro chutney
- Filet Crostini** oven roasted horseradish cream

MINGLING STATION

Select two

- Say Cheese & Antipasto** assortment of international and domestic artisanal cheeses, nuts, olives and sliced baguette & crackers, grilled mixed vegetables, american charcuterie, hummus, olive tapenade, oven cured tomatoes, pita & baguette
- Sliders** american kobe burger & far east crispy chicken sandwich *(2 per person)*
- Taco Bar** seasoned ground beef, shredded chicken, lettuce, tomatoes, pico de gallo, guacamole, sour cream, jalapeño, cilantro, cheddar and cotija cheeses served with soft flour and crunchy corn tortillas

BEVERAGE STATION

Deluxe Open Bar Service for Two Hours

Stoli, Finlandia, Bacardi Superior, Dobel Silver, Captain Morgan, St. George Gin, Soul Cachaca, Bombay Dry, Monkey Shoulder, Dewar's White Label, Seagram's VO & Seagram's 7, Imported and Domestic Beers, House Red and White Wines, Sparkling Wine, Non-Alcoholic Beverages

*Ask Your Event Specialist for Pricing
A Bartender Fee will apply.*

BEVERAGE SERVICE *list*

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BEER AND WINE

**One Hour 17 per guest | Two Hour 26 per guest
Three Hours 35 per guest | Four Hours 44 per guest**

Domestic and Imported Beers, House Wine and Non-Alcoholic Beverages

DELUXE OPEN BAR

**One Hour 20 per guest | Two Hour 31 per guest
Three Hours 42 per guest | Four Hours \$53 per guest**

Stoli, Finlandia, Bacardi Superior, Dobel Silver, Captain Morgan, St. George Gin, Soul Cachaca, Bombay Dry, Monkey Shoulder, Dewar's White Label, Seagram's VO & Seagram's 7, Imported and Domestic Beers, House Red and White Wines, Sparkling Wine, Non-Alcoholic Beverages

PREMIUM OPEN BAR

**One Hour 24 per guest | Two Hour 36 per guest
Three Hours 48 per guest | Four Hours 60 per guest**

Grey Goose, Tito's, Habana Club Blanco, Bacardi 8, Flor de Cana 7 year, Sailor Jerry, Bombay Sapphire, St. George Gin, Brugal Rum 1888, Patron Silver, Johnnie Walker Black, Monkey Shoulder, Dewar's White Label, Elijah Craig, Creyente Mezcal, Dobel Silver, High West Bourbon, High West Double Rye, Jack Daniels, Imported and Domestic Beers, House Red and White Wines, Sparkling Wine, Non-Alcoholic Beverages

SODA BAR

Five hours 15 per guest

Unlimited consumption of assorted sodas.

A Bartender Fee of \$150 will apply.