

Special Event Menus



S|E

SPECIALTY EVENTS

— Rusty Pelican Miami —

BY THE BAY – PLATED

BREAKFAST

Freshly Squeezed Orange Juice
Scrambled Eggs
Crispy Bacon
Herb Roasted Potatoes

BEVERAGES

Freshly Brewed American Coffee
Selection of Herbal Teas
Platter of Freshly Baked Selection of Croissants, Muffins and Danishes

COSMOPOLITAN – BUFFET

Minimum 15 guests required

BREAKFAST

Sliced Seasonal Fresh Fruit

Melons and Berries

Mini Bagels

Freshly Baked Selection of Croissants, Muffins and Danishes

Butter and Fruit Preserves

BEVERAGES

Chilled Florida OrangeApple Juices

Freshly Brewed Coffee

Selection of Herbal Teas

MIAMI SPICE – BUFFET

Minimum 30 guests required

BREAKFAST

Sliced Seasonal Fresh Fruit

Melons and Berries

Scrambled Eggs seasoned with chorizo, roma tomatoes, bell peppers, cheddar cheese, scallion

Mango Pancakes rum scented maple syrup

Freshly Baked Pastelitos, Bread, and Pan de Bono

Butter and Fruit Preserves

BEVERAGES

Chilled Florida Orange and Apple Juices

Freshly Brewed Coffee

Selection of Herbal Teas

THE AMERICAN – BUFFET

Minimum 30 Guests Required

BREAKFAST

Sliced Seasonal Fresh Fruit
Melons and Berries
Assorted Chilled Individual Yogurts
Homemade Dried Fruit Granola
Selection of Cereals with Assorted Berries
Whole Milk, Low-Fat and Skim Milk
Plain Mini Bagels
Cream Cheese
Freshly Baked Selection of Croissants, Muffins and Danishes
Butter and Fruit Preserves
Scrambled Eggs
Applewood Smoked Bacon and Breakfast Sausages
Brioche French Toast
Herb-Roasted Potatoes

BEVERAGES

Chilled Florida Orange and Apple Juices
American Coffee
Selection of Herbal Teas

BISCAYNE BAY – BUFFET

BREAKFAST

Freshly Squeezed Orange Juice
Sliced Seasonal and Tropical Fresh Fruit
Toasted Mini Bagels and Cream Cheese
Scrambled Eggs
Applewood Bacon
Chicken or Traditional English Breakfast Sausage

LUNCH

Traditional Caesar Salad crispy romaine hearts, parmesan cheese, garlic croutons, traditional caesar dressing
Grilled Chicken Breast with mango and papaya salsa
Roasted Russet Potatoes Seasoned with pico de gallo
Marinated Mediterranean Grilled Vegetable Medley

DESSERTS

Key Lime Tart
Apple Tart
Chocolate Brownies

BEVERAGES

Freshly Brewed American Coffee
Selection of Herbal Teas

AFTERNOON DELIGHT – BRUNCH BUFFET

Includes one mimosa upon arrival

Minimum 40 Guests Required

BREAKFAST

Sliced Seasonal & Tropical Fresh Fruit

Assorted Mini Bagels cream cheese

Applewood Smoked Bacon

Chicken or Pork Sausage

Grilled Ham

Homemade Scallion and Bacon Hash Browns

Chef Prepared Omelets ham, sausage, bacon, cheddar and swiss cheeses, peppers, tomatoes, mushrooms, onions, pico de gallo, spinach, and olives

SALADS AND ENTRÉES

Classic Caesar Salad crispy romaine hearts, parmesan cheese, garlic croutons, traditional caesar dressing

Hearts of Palm Salad hearts of palm, roasted corn, tomatoes, cilantro, orange segments, lychee-passionfruit vinaigrette

Oven Roasted Free Range Breast of Chicken sherry vinegar demi-glaze reduction, garlic mashed potatoes

Grilled Bistro Filet chimichurri smashed fried fingerling potatoes

DESSERTS

Homemade Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies

Key Lime Tart

Flouless Chocolate Cake

Apple Tart

Seasonal Fruit Tart

BEVERAGES

Freshly Brewed American Coffee

Freshly Squeezed Orange Juice

Selection of Herbal Teas

OMELET STATION

OMELETTES

Omelettes Add-On's diced ham, bacon crisps, shredded cheddar and swiss cheeses, bell peppers, diced tomatoes, sliced mushrooms, onions, spinach and kalamata olives

WAFFLE STATION

WAFFLES

Fresh Made Belgian Waffles chocolate chips, mixed berries, apple compote, pecan butter, vanilla maple syrup, whipped cream

BREAKFAST ENHANCEMENTS

ADD - ONS

Farm Fresh Scrambled Eggs

Cage Free Scrambled Egg Whites

Golden Malt Pancakes maple syrup and seasonal berries

Frosted Flakes Crusted Brioche French Toast

Selection of Breakfast Cereals whole, low-fat and skim milk

Plain Mini Bagels plain and flavored cream cheeses

Scottish Smoked Salmon and Plain Bagels sliced red onion, tomatoes, capers, hard boiled eggs and cream cheese

Traditional Eggs Benedict toasted english muffin, canadian bacon, poached eggs and hollandaise

Assorted Chilled Individual Yogurts

Applewood Smoked Bacon

Chicken Sausage Links

Traditional English Breakfast Sausages

THE SEA CREST – PLATED

SALADS

Choice of one

Frisee and Edamame Salad frisee, edamame, quinoa, mint, pickled radish and ginger-lime dressing

Mixed Greens Salad spring mixed green lettuce, cherry tomatoes, orange segments and spiced balsamic vinaigrette

ENTRÉES

Choice of one

Pan Seared Salmon garlic mashed potato, chef's choice of vegetable and caper beurre blanc

Free Range Chicken Breast sweet corn arepa, white cabbage and shishito pepper slaw and homemade mole

DESSERTS

Chocolate Mousse

Raspberry Coulis and crème anglaise

THE TIDES REACH – PLATED

APPETIZER

Choice of one

Smoked Tomato Salad cucumber, spring field greens, cherry tomatoes, smoked tomato vinaigrette, blue cheese crumble

Buffalo Mozzarella Salad fresh buffalo mozzarella, heirloom tomatoes, fresh basil pesto, olive tapenade, extra virgin olive oil

ENTRÉES

Choice of one

Bistro Filet herb roasted fingerling potatoes and chimichurri sauce

Pan Seared Grouper sweet potato succotash served with a leek cream sauce

DESSERT

Rum Tres Leches

THE KEY BISCAIYNE – BUFFET

SOUP AND SANDWICHES

Choice of one

Tomato Bisque creamy tomato, onions, fresh herbs, spices and heavy cream

Minestrone zucchini, squash, eggplant, onions, tomato, garlic, fresh herbs, ditalini pasta

Buffalo Mozzarella Salad buffalo mozzarella, heirloom tomatoes, fresh basil pesto, olive tapenade, extra virgin olive oil

Southwest Cabbage Salad shredded cabbage, spinach, carrots, corn, scallions, sunflower seeds, crispy tortilla strips, cotija cheese, cilantro dressing

SALAD AND SANDWICHES

Choice of one

Southwest Chicken Wrap marinated shredded chicken, crispy bacon, muenster cheese, cilantro, chipotle aioli served in a whole wheat wrap

Veggie Wrap fire grilled zucchini, squash, eggplant, red onions, bell peppers, herb aioli served in a spinach wrap

Spaniard serrano ham, manchego cheese, spinach, herb aioli served on toasted ciabatta bread

BEACH IT – BUFFET

Minimum 20 Guests Required

SOUPS AND SALADS

Ciliegine Mozzarella and Cherry Tomato Salad fresh basil coulis and balsamic syrup

Rusty Cobb Salad romaine lettuce, ham, chicken, bacon, avocado, hard boiled eggs, crumbled blue cheese, red wine vinaigrette

Asian Frisée Salad frisée, quinoa, edamame and ginger-lime dressing

Tortilla Soup creamy tomato, onions, garlic, cilantro, spices, crispy tortilla strips, chicken, avocado, sour cream, chives

SANDWICHES

Southwest Chicken Wrap marinated chicken, crispy bacon, muenster cheese, cilantro, chipotle aioli, served in a whole wheat wrap

Rusty B.L.T. crispy bacon, romaine lettuce, heirloom tomato, aioli served on brioche toast

Portobello Wrap marinated and grilled portobello mushroom, onions, roasted red peppers, arugula, feta cheese, rosemary aioli, served in a spinach wrap

SIDES

Variety of Potato Chips

Fresh Made Sweet Potato Chips

DESSERTS

Brownies

Assorted Homemade Cup Cakes

BAY BREEZE – BUFFET

Minimum 30 Guests

STARTERS

Hearts of Palm and Citrus Salad mixed field lettuce, roasted corn, cilantro, cherry tomatoes, orange segments, lychee-passionfruit vinaigrette

Corvina Ceviche

SANDWICHES

Mini Cuban Sandwiches mojo cured pork, ham, pickles and swiss cheese

Mini Frita Sandwiches chorizo and beef slider, lettuce, tomato, and cheddar cheese served on a brioche bun

ENTRÉES

Pork Loin marinated pork loin served with mango-papaya salsa cuban congri rice

Flat Iron Steak Chimichurri Sauce 3 per person additional

SIDES

Fried Sweet Plantains

Bread and Butter

Congri

DESSERTS

Guava Brûlée

Mojito Flan

Tres Leches

SOUTHWEST RANCH – BUFFET

SOUP AND SALAD

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

DESSERTS

Flan

Mexican Chocolate Mousse

Arroz con Leche

SUNNY ISLES – PLATED

APPETIZER

Choice of one

Wedge Salad iceberg lettuce wedge, cherry tomatoes, scallions, crispy bacon and homemade blue cheese dressing

Hearts of Palm hearts of palm, heirloom tomatoes, avocado, mache and vanilla-Jalapeño vinaigrette

ENTRÉES

Choice of one

Manhattan Steak sautéed wild mushrooms and onion, marinated roasted pee-wee potatoes

Sunflower Seed Crusted Halibut peruvian purple and goat cheese mashed potato

DESSERT

Coconut Flan

SURF SIDE – PLATED

APPETIZER

Choice of one

Smoked Tomato Salad cucumber, spring field greens, cherry tomatoes and smoked tomato vinaigrette, blue cheese crumble

Goat Cheese Salad cucumber, mesclun mixed greens, toasted almond crusted goat cheese, citrus tomato relish and amaretto vinaigrette

ENTRÉES

Choice of one

Grilled Swordfish roasted chorizo migas, chef's choice of vegetable and cauliflower cream

Red Wine Braised Short Ribs roasted garlic mashed potatoes, sage demi-glace and roasted red pepper sofrito

DESSERT

Guava Strawberry Flan

SUNSET PALACE – PLATED

APPETIZER

Choice of one

Golden Beets cherry tomatoes, arugula and passionfruit vinaigrette

Chilled Crab Salad cucumber, fennel, orange segments and tarragon vinaigrette

ENTRÉES

Choice of one

Grilled Filet Mignon dauphinoise potato napoleon gratin, asparagus and wild mushroom demi-glace

Butter Poached Lobster Tail lemon scented faro, chef's choice of vegetable and herb drawn butter

DESSERT

Chocolate Sabotage chocolate mousse, chocolate lava cake, ganache, chocolate panna cotta

MEDITERRANEAN – BUFFET

Minimum 30 guests required

SOUP AND SALAD

Green Lentil Soup

Greek Salad tomatoes, cucumbers, red onions, feta cheese, kalamata olives

Ahi Tuna Nicoise Salad haricot verts, red onions, purple potatoes, kalamata olives, aged sherry vinaigrette

ENTRÉES

Pan-Seared Filet of Branzino served with tomato-olive tapenade

Grilled Breast of Chicken served with lemon aioli

SIDES

Marinated Grilled Vegetables

Saffron Rice

Assorted Breads & Rolls

Pita, Lavash, Focaccia and Baguettes

DESSERTS

Apple Tart Tatin

Chocolate Mousse

Coconut Panna Cotta with guava sauce

ADRIATIC – BUFFET

Minimum of 30 Guests Required

SOUP AND SALADS

Italian Sausage Soup italian sausage, potato, zucchini, spinach and tomato

Cherry Tomato and Ciliegine Mozzarella Salad fresh basil coulis and balsamic syrup

Mesclun Mixed Greens

Pancetta Crisps garlic croutons, crumbled manchego and gorgonzola cheeses served with creamy italian dressing

ENTRÉES

Pan Seared Grouper caper beurre blanc

Flat Iron Steak marinated in rosemary and balsamic roasted asparagus and artichoke hearts

Orecchiette Pasta with basil pomodoro

SIDES

Wild Mushroom and Fava Bean Risotto

Assortment of Dinner Rolls

DESSERTS

Classic Tiramisu

Strawberry Panna Cotta with a passionfruit coulis

Limoncello Custard with italian meringue

CARIBBEAN – BUFFET

Minimum of 30 Guests Required

APPETIZER

Tomato, Coconut & Shrimp Bisque
Corvina Ceviche

SALAD

Arugula Salad grilled corn, peppers, red onions, cherry tomatoes, cilantro, lime and Jalapeño-cilantro vinaigrette

ENTRÉES

Crab Cakes Served with Chipotle Aioli
Grilled Mahi-Mahi with mango-papaya salsa
Grilled Churrasco Steak with cilantro chimichurri

SIDES

Fried Yuca served with caramelized onions and chives
Coconut and Green Pea Rice

DESSERTS

Bahama Mama Carrot Cake
Mango Parfait
Peach Tart

PASSED BITES

Minimum 2 Dozen Per Item

Tomato, Mozzarella and Olive Skewer
Bruschetta with tomato, parmesan and garlic
Yuca Barrels, Mango Jalapeno Aioli
Pork Loin Crostini, Apple Cilantro Chutney
Artichoke and Manchego Cheese Tart
Arancini, Arborio Rice Balls with Ground Lamb
Goat Cheese and Wild Mushroom Tart, Caramelized Onions
Mini Short Rib Taco, Pico De Gallo
Corvina Ceviche on Lime Wheel
Chicken Tostada
Prosciutto Ham Croquettes
Homemade Beef Short Rib Empanadas
Shrimp Cocktail, Ancho Chili Cocktail Sauce
Deko Maki shrimp, tempura, eel sauce
Filet Crostini, Oven Roasted Horseradish Cream
Asian Shrimp Ceviche
Sea Scallop Tiradito, Passionfruit Dressing
Tuna Taco, Guacamole
Vegetable Salmon Roll
Sugar Cane Black Grouper Skewer, Chimichurri
Steak Tartare, Foie Gras, Black Garlic on Brioche Toast
Mini Crab Cakes, Chipotle Aioli

MINGLING ACTION STATIONS

THE PAELLA

Spanish Bomba Rice Prepared Tableside, Shrimp, Lobster, Calamari, Clams, Mussel and Garlic Parsley Olive Oil

THE MOZZARELLA

Fresh Mozzarella Prepared Tableside and Pulled to Perfection with Local Heirloom Tomatoes, Fresh Basil, American Charcuterie and Marinated Olives

THE PASTA

Rigatoni, Pappardelle, Penne, Spaghetti Tossed Tableside with Chicken Breast, Italian Sausage, Shrimp, Vegetables, Parmesan and your Choice of Sauces; Pomodoro, Wild Mushroom Cream and Basil Pesto

THE SUSHI

Assortment of Sushi Rolls, Sashimi and Nigiri served with wasabi, pickled ginger and soy sauce

(6 Pieces Per Person)

THE CEVICHE AND TARTARE

Fresh Scallops, Shrimp, Salmon, Tuna, Corvina, Grouper and Snapper Served with Traditional Ceviche, Yuzu Soy, Passionfruit, Lemon, Lime and Aji Amarillo Marinades.

THE SLIDER STATION

Rusty Mickey D, American Kobe Burger, Pickles, Special Sauce

Foie Gras, Pear Chutney served on a brioche bun

Far East Chicken Slider, Sweet Chili Mayonnaise Crispy Wonton served on a brioche bun

Baked Crab Cake, Chipotle Aioli served on a brioche bun

Short Rib Slider, Arugula, Red Pepper Aioli

MINGLING TABLES

VEGGIE TABLE

Rainbow Cauliflower, Baby Carrots, Celery, Cucumber, Broccoli, Cherry Tomatoes Served with Roasted Tomato Cream Cheese, Hummus, Creamy Italian Dressing

SAY CHEESE

Assorted International and Artisanal Domestic Cheeses with Dried Fruit, Nuts, Berries and Olives Served with Baguettes, Focaccia and Pita Breads

ANTIPASTO

American Charcuterie, Italian Sausage, Marinated Mediterranean Grilled Vegetable Medley, Humus, Olive Tapenade, Roasted Tomato Cream Cheese Served with Baguettes, Focaccia and Pita Breads

NOODLE

Rich Chicken Broth, Ramen Noodles, Shredded Chicken, Bean and Daikon Sprouts, Baby Mushrooms, Scallions and Hard Boiled Eggs

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

SUSHI DISPLAY

Assortment of Sushi, Sashimi and Nigiri Served with Wasabi, Pickled Ginger and Soy Sauce

RAW BAR

Seasonal Oysters on the Half Shell, Chilled Poached Shrimp, Steamed Mussels, Alaskan King Crab Legs, Corvina Ceviche, Stone Crab Claws (Seasonal) served with Cocktail Sauce, Mustard Sauce, Horseradish, Mignonette Dressing, Lemons, Capers, Tabasco, Crackers

THE CARVERY

Each Piece Serves 15 Guests

Roasted NY Sirloin pink peppercorn sauce, horseradish cream

Maple Roasted Turkey dried apricots, cardamon - cranberry sauce

Citrus Marinated Salmon caper lime tartar sauce

Coconut Crusted Mahi-Mahi

Herb Marinated Pork Loin

Ancho Chili Rubbed Prime Rib chimichurri

Dry Aged Beef Tenderloin horseradish demi-glas

Rosemary and Garlic Leg of Lamb mint - chili reduction

One Chef Required for Every 60 Guests

DESSERT STATION OFFERINGS

MINI PIES AND TARTLETS

Minimum of 24 per flavor

Key Lime Pie
Chocolate Mousse
Mojito Flan
Apple Pie
Chocolate Brownies
Cheesecake
Tiramisu
Tres Leches

MINI SHOT GLASSES

Minimum of 24 per flavor

Chocolate Mousse
Coconut Panna Cotta with guava sauce
Tres Leches
Crème Brulee
Tiramisu

SWEET ENDINGS STATION

Ganache Lollipops
Mini Brownies
Chocolate Chip Cookies
Mini Blondies
Peanut Butter Cookies

LATE NIGHT SWEETS

Churros and Hot Cocoa
Gourmet Doughnuts and Coffee
Classic and Truffle Popcorn
Cookies and Milk

MENU ENHANCEMENTS

APPETIZERS

Prime Beef Steak Tartare buttered brioche toast, foie gras, quail egg, black garlic

Lentil and Chorizo Soup

Grilled Herb Marinated Octopus crispy sunchokes, fingerling potatoes, squid ink emulsion

Shrimp Ceviche yuzu and lime

Hearts of Palm Salad

Traditional Caesar Salad crispy romaine hearts, parmesan cheese, garlic croutons and classic caesar dressing

ENTRÉES

Herb Crusted Lamb Rack boniato, mint pea puree, wild mushrooms

Bacon Wrapped Scallops black thai forbidden rice, organic carrots, foie gras mousse with quail egg and chorizo vinaigrette

Homemade Four Cheese Ravioli basil pomodoro

Wild Mushroom Ravioli porcini essence

Mussels, Clams and Shrimp Risotto garlic parsley oil

Pan Seared Duck Breast apricot-yuzu glaze, rainbow cauliflower

ON A SIDE NOTE

Roasted Shallot Mashed Potatoes

Sweet Potato and Bacon Succotash

Smashed Fingerling Herb Roasted Potatoes

Garlic Rosemary Pomme Frites

Grilled Marinated Mediterranean Vegetable Medley

Sauteed Asparagus and Wild Mushrooms

BEVERAGE OPTIONS

BY THE PITCHER

Red Berry Sangria
White Tropical Sangria
Sparkling Sangria

BRUNCH PACKAGE

Sparkling Wine
Mimosa
Bloody Mary
Assorted Soft Drinks