

# SHOWER SEASON SPECIAL

Welcome glass of mimosa

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## SALAD

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**Caesar Salad** romaine, croutons, parmesan, citrus caesar dressing

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## ENTRÉES

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Pre-select one

**Pan Seared Chicken Breast** sherry demi - glace, almond rice, chef selection of vegetables

**Pan Seared Salmon** caper beurre blanc, almond rice, chefs choice of vegetable

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## BEVERAGES

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Freshly Brewed Coffee

Selection of Herbal Teas

### ADDITIONAL BEVERAGE OPTIONS

2 Hours of Unlimited Mimosa or Iced Tea

3 Hours Soda Bar Service

2 Hours of Beer and Wine and Soda

3 Hours of Deluxe Open Bar

*(NOTE: Open Bar Service Includes Beer, Wine, and Soda)*

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## DESSERT

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Service included in price

Cake By Client

# RUSTY EXPRESS

## COSMOPOLITAN

Chilled Florida Orange  
and Grapefruit Juices  
Sliced Seasonal Fresh Fruit  
Melons and Berries  
Assorted Bagels

Muffins and Danishes  
Butter and Fruit Preserves  
Freshly Brewed Coffee  
Selection of Herbal Teas

## MID-MORNING BEVERAGE BREAK

Freshly Brewed Coffee  
Selection of Herbal Teas  
Assorted Sodas

## “BEACH IT” LUNCH BUFFET

**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 Frisee Salad** frisée, quinoa, edamame and ginger-lime dressing

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

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## SOUP AND SALADS

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**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

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## ENTRÉES

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## SIDES

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Variety of Potato Chips  
Assorted Homemade Cookies  
Brownies and Blondies

## PM COFFEE BREAK

Sliced Seasonal Fresh Fruit  
Freshly Brewed Coffee, Selection of Herbal Teas, Assorted Sodas  
Assorted Mini Homemade Doughnuts Injected with Anise Cream  
Raspberry and Chocolate

# THE DOCK MASTER

## COSMOPOLITAN

Chilled Florida Orange  
and Grapefruit Juices

Sliced Seasonal Fresh Fruit

Melons and Berries

Freshly Baked Selection of Croissants

Muffins and Danishes

Butter and Fruit Preserves

Freshly Brewed Coffee

Selection of Herbal Teas

## MID-MORNING BEVERAGE BREAK

Freshly Brewed Coffee

Selection of Herbal Teas

Assorted Sodas

## BAY BREEZE LUNCH BUFFET

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

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### SALAD

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### ENTRÉES

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**Corvina Ceviche**

**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

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

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### SIDES

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**Fried Sweet Plantains Bread and Butter Congri**

Guava Brûlée

Mojito Flan

Tres Leche

## PM COFFEE BREAK

Assorted Homemade Cookies

Brownies and Blondies

Freshly Brewed Coffee

Selection of Herbal Teas

Assorted Sodas

# PELICAN COVE

## COSMOPOLITAN

Chilled Florida Orange  
and Grapefruit Juices

Sliced Seasonal Fresh Fruit,

Melons and Berries

Freshly Baked Selection of Croissants

Muffins and Danishes

Butter and Fruit Preserves

Freshly Brewed Coffee

Selection of Herbal Teas

## MID-MORNING BEVERAGE BREAK

Freshly Brewed Coffee

Selection of Herbal Teas

Assorted Sodas

## LUNCH MENU

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

**The Pelican Salad** mesclun greens, cucumbers, teardrop tomatoes, fried plantains, grain mustard aioli

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### SALAD

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*Choice of one*

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### ENTRÉES

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*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

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### BEVERAGES

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Freshly Brewed Coffee

Selection of Herbal Teas

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### DESSERTS

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Key Biscayne - Lime Pie

Graham Cracker Crumbs, Key Lime Curd, Cream

## PM COFFEE BREAK

Assorted Homemade Cookies

Brownies and Blondies

Freshly Brewed Coffee

Selection of Herbal Teas

Assorted Sodas

# SUNSET BREEZE

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## PASSED BITES

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*Pre-select six items*

**Pork Loin Crostini** apple cilantro chutney  
**Artichoke and Manchego Cheese Tart**  
**Tomato, Mozzarella & Olive Skewer**  
**Yucca Barrels** mango jalapeño mayo  
**Goat Cheese and Wild Mushroom Tart** caramelized onions  
**Arancini** aborio rice balls with ground lamb  
**Mini Short Rib Taco** pico de gallo  
**Chicken Sliders** sweet chili mayo  
**Pork Belly Skewer** apple & blood orange glaze  
**Prosciutto Ham Croquetas**  
**Homemade Beef Empanadas** garlic aioli

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## FOOD STATIONS

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### “SAY CHEESE”

Assortment of Cheeses with Dry Fruit, Nuts, Berries, Olives, Baguette, Focaccia & Pita

### “ANTIPASTO”

Grilled Mixed Vegetables, American Charcuterie, Humus, Olive Tapenade, Oven Cured Tomatoes, Hot Italian Sausage, Focaccia, Pita & Baguette

### “TACOS”

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

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## BEVERAGES OPTIONS

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### BEER AND WINE

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

### DELUXE OPEN BAR

Absolut, Tanqueray, Bacardi, Dewar's, Jack Daniels, Canadian Club, Domestic and Imported Beers, House Wine and Non-Alcoholic Beverages

### PREMIUM OPEN BAR

Grey Goose, Bombay Sapphire, Atlántico Rum, Jack Daniels, Johnny Walker Black, Crown Royal, Domestic and Imported Beers, House Wine and Non-Alcoholic Beverages