

Special Event Menus



S|E

SPECIALTY EVENTS

— Rusty Pelican Miami —

3201 Rickenbacker Cwy., Key Biscayne, FL 33149 | 305.361.3818 | specialtyevents.com
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RUSTY PELICAN
WATERFRONT RESTAURANT • LOUNGE • EVENTS

BY THE BAY – PLATED

BREAKFAST

Scrambled Eggs
Crispy Bacon
Herb Roasted Potatoes
Platter of Freshly Baked Selection of Croissants, Muffins and Danishes

BEVERAGES

Chilled Florida Orange & Apple Juices
Freshly Brewed Coffee
Selection of Herbal Teas

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 Orange & Apple 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

Banana French Toast rum scented maple syrup

Freshly Baked Pastelitos, Bread, and Pan de Bono

Butter and Fruit Preserves

BEVERAGES

Chilled Florida Orange & Apple Juices

Freshly Brewed Coffee

Selection of Herbal Teas

THE AMERICAN – BUFFET

Minimum 30 Guests Required

BREAKFAST

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

BEVERAGES

Chilled Florida Orange & Apple Juices
Freshly Brewed Coffee
Selection of Herbal Teas

BISCAYNE BAY – BUFFET

BREAKFAST

Sliced Seasonal and Tropical Fresh Fruit
Toasted Mini Bagels and Cream Cheese
Scrambled Eggs
Applewood Bacon
Traditional Breakfast Sausage

LUNCH

Baby Kale Caesar Salad 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

Chilled Florida Orange & Apple Juices
Freshly Brewed 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

Baby Kale Caesar Salad 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

Flourless Chocolate Cake

Apple Tart

Seasonal Fruit Tart

BEVERAGES

Chilled Florida Orange & Apple Juices

Freshly Brewed Coffee

Selection of Herbal Teas

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

Pre-selected

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

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

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

ENTRÉES

Pre-selected

Bistro Filet smashed 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

SOUPS

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

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

SALAD

Choice of one

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

SANDWICHES & WRAPS

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 a toasted ciabatta bread

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

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

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

SANDWICHES & WRAPS

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 & congri rice

Flat Iron Steak chimichurri sauce

SIDES

Fried Sweet Plantains

Bread and Butter

Congri

DESSERTS

Mini Guava Brûlée

Mini Mojito Flan

Mini Tres Leches

SOUTHWEST RANCH – BUFFET

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

DESSERTS

Mini Flan

Mini Mexican Chocolate Mousse

Mini Arroz con Leche

SUNNY ISLES – PLATED

SALADS

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

Pre-selected

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

Sunflower Seed Crusted Halibut peruvian purple and goat cheese mashed potato

Coconut Flan

DESSERT

SURF SIDE – PLATED

SALADS

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

Pre-selected

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

SALADS

Choice of one

Golden Beets cherry tomatoes, arugula and passionfruit vinaigrette

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

ENTRÉES

Pre-selected

Grilled Filet Mignon smashed fingerling potato, 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 SALADS

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

Mini Apple Tart Tatin

Mini Chocolate Mousse

Mini 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

STARTERS

Tomato, Coconut & Shrimp Bisque

Corvina Ceviche

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

\$3 PER PIECE

Tomato, Mozzarella and Olive Skewer

Bruschetta with tomato, parmesan and garlic

Yuca Barrels mango jalapeño 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

\$4 PER PIECE

Mini Short Rib Taco pico de gallo

Corvina Ceviche

Chicken Tostada

Prosciutto Ham Croquettes

Homemade Beef Short Rib Empanadas

\$5 PER PIECE

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

\$6 PER PIECE

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

**non shellfish option available upon request*

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

All sliders served with rusty fries

Rusty Mickey D american kobe burger, pickles, special sauce

Foie Gras, Pear Chutney served on a brioche bun

Far East Crispy 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

(6 Pieces Per Person)

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

DESSERT STATION OFFERINGS

MINI PIES AND TARTLETS

4. Per Piece
Minimum of 24 per flavor

Key Lime Pie
Chocolate Mousse
Mojito Flan
Apple Pie
Chocolate Brownies
Cheesecake

MINI SHOT GLASSES

6 Per Piece
Minimum of 24 per flavor

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

SWEET ENDINGS STATION

12 Per Piece

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

LATE NIGHT SWEETS

Cookies and Milk
Churros and Hot Cocoa
Gourmet Doughnuts and Coffee
Classic, Caramel and Truffle Popcorn
Gourmet Coffee Cart (100 person minimum)

FOOD STATIONS

“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

DRINK STATION

BEER AND WINE

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

DELUXE OPEN BAR

Stoli, Finlandia, Bacardi Superior, Soul Cachaca, Captain Morgan, St. George Gin, Bombay dry, Dobel Silver, Monkey Shoulder, Dewar's White Label, Seagram's VO & Seagram's 7, Imported and Domestic Beers, House Chardonnay and Cabernet Sauvignon, Non Alcoholic Beverages
2 hours

PREMIUM OPEN BAR

Grey Goose, Tito's, Stoli, Habana Club Blanco, Brugal Rum 1888, Flor de caña 7, Sailor Jerry, Bombay Sapphire, St George Gin, Patron Silver, Creyente Mezcal, Dobel Silver, Johnnie Walker Black, Monkey Shoulder, Dewar's White Label, Elijah Graig , High West bourbon, High West Double Rye, Jack Daniels, Imported and domestic beers, House Chardonnay and Cabernet Sauvignon, Non Alcoholic Beverages
2 hours