

Forever Young Menu



S|E

SPECIALTY EVENTS

— Rusty Pelican Miami —

THE RUSTY PELICAN BALLROOMS

Our modern and youthful venue is reflective of the true Miami entertainment life, young guest can enjoy an island fun ambiance or cosmopolitan parties. Imaginations can be ignited for unlimited possibilities.

SWEET DREAMS PACKAGE

This delightful package offers Four (4) hours of exquisite food and beverage service for you and your guests to enjoy. Greet your Adult Guests with a glass of wine from your Beer and Wine Bar and your Teens with a designer non-alcoholic fun-specialty drink. In addition you will have Celebration Toast, Meal Wine Service, and an Elegant Three Course Meal with a Designer Buttercream Cake, selection of chiavari chairs, specialty linens, napkins, charger plates and parlor changing room.

TONIGHT'S THE NIGHT

This Elegant package offers Four (4) hours of exquisite food and beverage service for you and your guests to enjoy. Greet your Adult Guests with cocktails from you Deluxe Open Bar and your Teens with a designer non-alcoholic fun-specialty drink. In addition you will have Celebration Toast, Meal Wine Service, and an Elegant Three Course Meal with a Designer Buttercream Cake, selection of chiavari chairs, specialty linens, napkins, charger plates and parlor changing room.

MAGICAL JOURNEY

Our Signature Package offers Five (5) hours of exquisite food and beverage service for you and your guests to enjoy. Welcome your guests with your selection of a Signature Drink and a Teen Specialty Fun Drink, Deluxe Open Bar, Celebration Toast, Table Wine Service and Elegant Three Course Meal with a Designer Fondant Cake, selection of chiavari chairs, specialty linens, napkins, charger plates and parlor changing room.

LET'S PARTY TEEN BUFFET

This fun option allows your guests to enjoy a welcome reception and a variety of delicious food options. Welcome your guests with your designer non-alcoholic Specialty Teen Fun Drink and non-alcoholic Drink bar. Enjoy a Celebration Toast and Designer Buttercream Cake or Sweets Station, selection of chiavari chairs, specialty linens, napkins and parlor changing room.

SWEET DREAMS PACKAGE

This delightful package offers Four (4) hours of exquisite food and beverage service for you and your guests to enjoy. Greet your Adult Guests with a glass of wine from your Beer and Wine Bar and your Teens with a designer non-alcoholic fun-specialty drink. In addition you will have Celebration Toast, Meal Wine Service, and an Elegant Three Course Meal with a Designer Buttercream Cake, selection of chiavari chairs, specialty linens, napkins, charger and parlor changing room.

WELCOME RECEPTION

Butler Passed Bites
Selection of Four

Tomato Mozzarella and Olive Skewer

Pork Loin Crostini with apple
cilantro chutney

Yuca Barrels mango jalapeño mayo

Filet Crostini horseradish cream

Homemade Beef Empanadas
garlic aioli

Artichoke and Manchego Cheese Tart

Arancini ground lamb

SALADS

Choice of one

Baby Kale Caesar Salad croutons

The Pelican mesclun greens, cucumber, teardrop tomatoes, fried plantain,
grain mustard aioli

Almond Crusted Goat Cheese Salad tomato relish, raspberry vinaigrette

ENTRÉES

Choice of one
pre-selected choice
10++ choice of two
entree at table side

*All Entrée Services include fresh baked dinner rolls, freshly brewed coffee
and selection of herbal teas.*

Free Range Chicken Breast sherry demi-glace or tropical papaya salsa served
with roasted garlic mashed potato, and haricots verts

Pan Seared Salmon served with mashed potato, grilled asparagus, caper
beurre blanc

Grilled Swordfish served with coconut orzo, haricots verts, passion fruit beurre
blanc

Braised Short Rib red wine, sage demi and roasted pepper soffrito served
with garlic mashed potato & glazed baby carrots

Marinated Pork Tenderloin Loin served pee wee potatoes, leek cream sauce,
roasted cauliflower

Grilled Bistro Steak mojito chimichurri served with smashed fingerling potatoes,
sautéed baby spinach

Manhattan Steak au poivre served with sweet potato & bacon succotash &
haricots verts

Grilled Filet Mignon wild mushroom demi served with smoked pomme
puree & grilled asparagus

Duet of Petite Filet Mignon with choice of 4oz lobster tail or herb lemon
grouper or grilled scallops smashed fingerling potatoes, haricots verts,
demi-glace

Special Teen Pricing ask for pricing.

(menu continues on next page)

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DESSERTS

Designer Buttercream Celebration Cake by one of our Preferred Vendors

BEVERAGES

4 Hours of
Consecutive Service

Wine Red and White House Wine

Imported & Domestic Beers

Assorted Sodas and Juices

Sparkling Wine Toast

Specialty Teen Welcome Drink

TONIGHT'S THE NIGHT PACKAGE

This Elegant package offers Four (4) hours of exquisite food and beverage service for you and your guests to enjoy. Greet your Adult Guests with cocktails from you Deluxe Open Bar and your Teens with a designer non-alcoholic fun-specialty drink. In addition you will have Celebration Toast, Meal Wine Service, and an Elegant Three Course Meal with a Designer Buttercream Cake, selection of chiavari chairs, specialty linens, napkins, charger and parlor changing room.

WELCOME RECEPTION

Butler Passed Bites
Selection of Five

Tomato Mozzarella and Olive Skewer

Pork Loin Crostini with apple
cilantro chutney

Yuca Barrels mango jalapeño mayo

Filet Crostini horseradish cream

Homemade Beef Empanadas
garlic aioli

Artichoke and Manchego Cheese Tart

Arancini ground lamb

Vegetable Salmon Roll
sweet soy reduction

SALADS

Choice of one

Baby Kale Caesar Salad croutons

The Pelican mesclun greens, cucumber, teardrop tomatoes, fried plantain,
grain mustard aioli

Almond Crusted Goat Cheese Salad tomato relish, raspberry vinaigrette

Burrata Salad grilled peach, baby tomato, pickled fennel, pistachio, and
balsamic emulsion

ENTRÉES

Choice of one
pre-selected choice
10++ choice of two
entree at table side

Free Range Chicken Breast sherry demi-glace or tropical papaya salsa served
with roasted garlic mashed potato, and haricots verts

Pan Seared Salmon served with mashed potato, grilled asparagus, caper
beurre blanc

Grilled Swordfish served with coconut orzo, haricots verts, passion fruit
beurre blanc

Braised Short Rib red wine, sage demi and roasted pepper soffrito served with
garlic mashed potato & glazed baby carrots

Marinated Pork Tenderloin Loin served with pee wee potatoes, leek cream,
roasted cauliflower

Grilled Bistro Steak mojito chimichurri served with fingerling potato, sautéed
baby spinach

Manhattan Steak au poivre served with sweet potato & bacon succotash &
haricots verts

Grilled Filet Mignon wild mushroom demi served with smoked pomme puree
and grilled asparagus

Duet of Petite Filet Mignon with choice of 4oz Lobster Tail or Herb Lemon
Grouper or Grilled Scallops smoked pomme puree & grilled asparagus

Special Teen Pricing ask for pricing

(menu continues on next page)

TONIGHT'S THE NIGHT PACKAGE

This Elegant package offers Four (4) hours of exquisite food and beverage service for you and your guests to enjoy. Greet your Adult Guests with cocktails from you Deluxe Open Bar and your Teens with a designer non-alcoholic fun-specialty drink. In addition you will have Celebration Toast, Meal Wine Service, and an Elegant Three Course Meal with a Designer Buttercream Cake, selection of chiavari chairs, specialty linens, napkins, charger and parlor changing room.

DESSERTS

Designer Buttercream Celebration Cake by one of our Preferred Vendors

BEVERAGES

4 Hours of
Consecutive Service

**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

Sparkling Wine Toast

Specialty Teen Welcome Drink

MAGICAL JOURNEY PACKAGE

Our Signature Package offers Five (5) hours of exquisite food and beverage service for you and your guests to enjoy. Welcome your guests with your selection of a Signature Drink and a Teen Specialty Fun Drink, Deluxe Open Bar, Celebration Toast, Table Wine Service and Elegant Three Course Meal with a Designer Fondant Cake, selection of chiavari chairs, specialty linens, napkins, charger and parlor changing room.

WELCOME RECEPTION

Butler Passed Bites
(Selection of 6)

Tomato Mozzarella and Olive Skewer

Pork Loin Crostini apple cilantro chutney

Yuca Barrels mango jalapeño mayo

Filet Crostini horseradish cream

Homemade Beef Empanadas garlic aioli

Artichoke and Manchego Cheese Tart

Arborio Rice Balls ground lamb

Mini Short-Rib Tacos pico de gallo

Goat Cheese and Wild Mushroom Tart caramelized onions

Tuna Tacos guacamole

Vegetable Salmon Roll sweet soy reduction

Shrimp Cocktail ancho chili cocktail sauce

SALADS OR APPETIZER

Choice of one

Lobster Crudo cucumber, yuzu dressing

Crab Cake grilled corn, chives peppers, chipotle aioli

Baby Kale Caesar Salad croutons

Burrata Salad grilled peach, baby tomato, pickled fennel, pistachio and balsamic emulsion

The Pelican mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain mustard aioli

Almond Crusted Goat Cheese Salad tomato relish, raspberry vinaigrette

The Rusty heirloom tomatoes, hearts of palm, avocado, vanilla jalapeño dressing

Corvina Ceviche sweet potatoes, choclo, lime juice, onion, aji amarillo, cilantro

(menu continues on next page)

MAGICAL JOURNEY PACKAGE

Our Signature Package offers Five (5) hours of exquisite food and beverage service for you and your guests to enjoy. Welcome your guests with your selection of a Signature Drink and a Teen Specialty Fun Drink, Deluxe Open Bar, Celebration Toast, Table Wine Service and Elegant Three Course Meal with a Designer Fondant Cake, selection of chiavari chairs, specialty linens, napkins, charger and parlor changing room.

ENTRÉES

Choice of one pre-selected choice
10++ choice of two entree at table side

Free Range Chicken Breast sherry demi-glace or tropical papaya salsa served with roasted garlic mashed potato, and haricots verts

Pan Seared Salmon served with mashed potato, grilled asparagus, caper beurre blanc

Grilled Bistro Steak mojito chimichurri served with fingerling potato, sautéed baby spinach

Marinated Pork Tenderloin Loin served with pee wee potatoes, leek cream, roasted cauliflower

Grilled Swordfish served with coconut orzo, haricots verts, passion fruit beurre blanc

Sunflower Seed Crusted Halibut goat cheese peruvian potatoes, wild mushrooms, sea beans, red pepper coulis

Braised Short Rib red wine, sage demi and roasted pepper soffrito served with garlic mashed potato & glazed baby carrots

Manhattan Steak au poivre served with sweet potato & bacon succotash & haricots verts

Grilled Filet Mignon wild mushroom demi served with smoked pomme puree and grilled asparagus

Duet of Petite Filet Mignon with choice of 4oz lobster tail or herb lemon grouper or grilled scallops smoked pomme puree & grilled asparagus

Special Teen Pricing ask for pricing

DESSERTS

Designer Fondant Celebration Cake by one of our Preferred Vendors

BEVERAGES

5 Hours of Consecutive Service

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

Sparkling Wine Toast

Specialty Teen Welcome Drink

LET'S PARTY TEEN BUFFET: OPTION ONE

This fun option allows your guests to enjoy a welcome reception and a variety of delicious food options. Welcome your guests with your designer non-alcoholic Specialty Teen Fun Drink

Designer Buttercream Cake or Sweets Station, selection of chiavari chairs, specialty linens, napkins and parlor changing room.

WELCOME RECEPTION

Butler Passed Bites
(Selection of 4)

Tomato, Mozzarella and Olive Skewer
Pork Loin Crostini apple cilantro chutney
Yuca Barrels mango jalapeño mayo
Filet Crostini oven roasted horseradish cream
Homemade Beef Empanadas garlic aioli
Artichoke and Manchego Cheese Tart
Arancini ground lamb

SALADS STATION

Mixed Greens
Array of Vinaigrettes
Baby Kale Caesar Salad croutons
Parmesan Vegetable Crudité

PASTA STATION

Choice of chicken breast, italian sausage, shrimp or vegetables and your choice of sauces pomodoro, wild mushroom cream, basil pesto, topped with parmesan
Penne
Pappardelle
Fettuccine
Spaghetti

BISTRO STATION

Cheese & Pepperoni Pizza
Chicken Tenders with fries, honey mustard sauce
Crispy Chicken & Beef Sliders American Cheese

SWEET ENDINGS STATION

Cake Lollipops, Mini Brownies, Blondies, Chocolate Chip Cookies and Peanut Butter Cookies
or
Designer Buttercream Celebration Cake by one of our Preferred Vendors

BEVERAGE

Specialty Non-alcoholic Teen Bar

LET'S PARTY TEEN BUFFET: OPTION TWO

This fun option allows your guests to enjoy a welcome reception and a variety of delicious food options. Welcome your guests with your designer non-alcoholic Specialty Teen Fun Drink

Enjoy a Celebration Toast and Designer Buttercream Cake or Sweets Station, selection of chiavari chairs, specialty linens, napkins and parlor changing room.

WELCOME RECEPTION

Butler Passed Bites
(Selection of 4)

Tomato, Mozzarella and Olive Skewer
Pork Loin Crostini apple cilantro chutney
Yuca Barrels mango jalapeño mayo
Filet Crostini oven roasted horseradish cream
Homemade Beef Empanadas garlic aioli
Artichoke and Manchego Cheese Tart
Arancini ground lamb

SALADS STATION

Mixed Greens
Array of Vinaigrettes
Baby Kale Caesar Salad croutons
Parmesan Vegetable Crudité

PASTA STATION

Choice of chicken breast, italian sausage, shrimp or vegetables and your choice of sauces pomodoro, wild mushroom cream, basil pesto, topped with parmesan
Penne
Pappardelle
Fettuccine
Spaghetti

TACO STATION

Soft and Hard Corn & Flour Tortillas
Pulled Roasted Chicken or Seasoned Beef
American Cheddar
Iceberg Lettuce
Pico de Gallo
Sour Cream
Guacamole

SUSHI STATION

Assortment of Sushi with Pickled Ginger
Wasabi and Soy Sauce

SWEET ENDINGS STATION

Cake Lollipops, Mini Brownies, Blondies, Chocolate Chip Cookies and Peanut Butter Cookies
or
Designer Buttercream Celebration Cake by one of our Preferred Vendors

BEVERAGE

Specialty Non-alcoholic Teen Bar

BUFFET ENHANCEMENTS

Mashed Potato Bar mashed potatoes, chili con carne, scallions, bacon bits, american cheese, sour cream and butter

Beef and Crispy Chicken Sliders and Pomme Frites Station

Miami “Munchies” Mini Cuban Fritas and Cuban Sandwiches

Grilled Cheese and Pbj Sandwiches

Churros and Hot Chocolate

Gourmet Doughnuts and Gourmet Coffee (100 guest minimum)

Classic Pop Corn, Caramel & Truffle Popcorn

Homemade Cookies and Milk

Gourmet Cappucino and Espresso Bar (100 guest minimum)

ADDITIONAL SERVICES AND GUEST INFORMATION

SPECIAL REQUEST

Kosher Meals, Vegan and Vegetarian Options available upon request, special advanced notice is required.

CHILDREN MENU

(Kids up to 10 years old- Pre-Selection of One)

Chicken Tenders fries \$30

Spaghetti Pomodoro fresh tomato basil sauce, parmesan cheese \$30

Includes: Fresh Fruit Cup, Soda or Juice (Not available on Buffet or Station Service)

VENDOR MEALS

Chef's Selection Vendor Meals \$40

TASTING

A Complimentary Tasting is included with our Executive Chef for Two Guests for events of 60 or more guests. Tastings are scheduled on Chef's selected weekday between the hours of 1:00pm and 4:00pm. All tastings require a minimum of two weeks' notice and are held 6 to 8 weeks prior to event. Tastings are for plated entree selections only. Two complimentary presentations.

REHEARSAL

Are available depending on space availability. Rehearsals are confirmed the week of the event only. A Rehearsal fee of \$150 will apply for up to a 1 1/2 hour rehearsal. Additional fees may apply according to set-up needs.

DEPOSITS AND PAYMENTS

A signed Contract and non-refundable deposit is required to secure the date. Deposit Minimum is 25% of the estimated value of the event. Additional payments are required based on Reservation Terms and Agreements.

FINAL GUEST GUARANTEE

Final Guest Attendance is due 15 days prior to the event date.

PARKING ARRANGEMENTS

Valet Services parking rate \$6 per vehicle (Rate subject to change by independent Valet Company)
Limited Self-Parking is available.

The Menu Compositions being presented serve as a starting point for the planning of your special day. Should you prefer, we will be delighted to design a custom package based on your wishes and needs.

Contact our Special Events Office for your consultation with one of our highly experienced Event Specialist. Special Events 305-361-3818