

Celebration of Life



Our dedicated Special Events team will help you create a memorable experience to honor your loved one with our elegant event spaces, spectacular views and customized packages.

S|E

SPECIALTY EVENTS

—Rusty Pelican Tampa—



HOSTED BAR PACKAGES

All hosted bars include Beer, House Wine and Soft Drinks.

Price per guest.

HOUSE BRANDS

**One Hour \$15++ | Two Hours \$22++
\$3++ Each Additional Hour**

Ask your Event Specialist for a current list of house brands.

CALL BRANDS

**One Hour \$17++ | Two Hours \$25++
\$4++ Each Additional Hour**

New Amsterdam Vodka, New Amsterdam Gin, Bacardi, Captain Morgan, Camarena Silver, Seagram's 7, Jack Daniel's, Evan Williams, E&J Brandy

PREMIUM BRANDS

**One Hour \$21++ | Two Hours \$31++
\$5++ Each Additional Hour**

Tito's or Grey Goose, Bombay Sapphire, Bacardi, Flor de Caña 7 yr, Patron Silver, Crown Royal, Johnny Walker Black, Bulleit Rye, Hennessy VS, Grand Marnier

SOFT BAR

**One Hour \$13++ | Two Hours \$19++
\$3++ Each Additional Hour**

House Wine, Sparkling Wine, Beer, Soft Drinks and Juice

BY THE DRINK

CASH BAR

*Includes Tax
Must meet sales
minimum or
fee to apply.

House Brands \$8.50

Call Brands \$9.50

Premium Brands \$11.50

Super Premium Brands \$14.50

Martini +\$3 upcharge

Domestic Beer \$4.50

Imported Beer \$5.50

Craft Beer \$7.50

House Wine by the Glass \$9

Premium Wine by the Glass \$11

Red Bull \$5

Bottled Water \$4

Soft Drinks | Juices \$4

Lemonade | Iced Tea \$4

NON-ALCOHOLIC & SODA BAR PACKAGES

NON-ALCOHOLIC

Unlimited Soft Drinks Service, \$6++

Unlimited Lemonade Service \$4++

Unlimited Iced Tea Service \$4++

Ice and Glasses

Bar Labor and Set Up fee may apply

HORS D'OEUVRES

Artistically prepared with seasonal garnishes.

DISPLAYED HORS D'OEUVRES

50 portions

Imported and Domestic Cheese Display garnished fresh fruit, crackers, and wafers 235

Sliced Seasonal Fruit Display 225

Antipasto Display provolone cheese, pepperoni, salami, marinated vegetables, artichoke hearts, peppers, and olives 215

Montage of Fresh Vegetables crudités with dipping sauce 215

Smoked Salmon Display with assorted crackers, chopped eggs, capers, onions, and cream cheese 280

Buffalo Mozzarella Display sliced mozzarella with sliced tomatoes seasoned with italian herbs and olive oil 220

COLD HORS D'OEUVRES

100 pieces

Jumbo Gulf Shrimp 325

Crab Claws 325

Oysters 260

Island Shrimp 335

Sushi (*minimum of 100*) 275

Spicy Ahi Tuna in Wonton Cups 310

Smoked Salmon Mousse with Cucumbers 275

Shrimp and Guacamole in Wonton Cups 310

Antipasto Skewers 200

Prosciutto Stuffed with Boursin Cheese and Asparagus 175

Deviled Eggs 135

Chocolate Covered Strawberries 240

Tomato Caprese Skewers 200

PASSED HOT HORS D'OEUVRES

100 pieces

Mini Beef Wellington 250

Beef Empanadas 230

Caribbean Beef Brochette 215

Franks en Croute 190

Swedish or Italian Meatballs 190

Fried Coconut Shrimp 245

Bacon Wrapped Scallops 265

Mini Crab Cakes 295

Conch Fritters 185

Crab Stuffed Mushroom Caps 260

Caribbean Chicken Brochette 215

Mini Chicken Cordon Bleu 265

Mini Quiche 190

Asian Pork Pot Stickers 185

Spring Rolls 185

Spanakopita 210

Fried Ravioli 185

Fried Mac & Cheese 210

Raspberry Brie en Croute 205

LUNCHEON SEATED

Includes Assorted Blueberry, Cranberry, and Banana Nut Breads

ENTRÉE SALAD

Grilled Chicken or Salmon Caesar Salad served on romaine lettuce with traditional dressing and croutons 17.95

Shanghai Chicken Salad served over a bed of lettuce with snow peas, rice noodles, cashews, mandarin oranges, bell peppers, cilantro, and spicy peanut dressing 17.95

Balsamic Chicken Salad served over a bed of mixed greens with raisins, glazed walnuts, gorgonzola, apples, and topped with fresh basil 17.95

ENTRÉES

Choice of one

HOT ENTRÉES

Includes House Salad with Two Dressings, Mashed Potatoes, Chef's Seasonal Vegetables, Warm Baked Rolls and Butter, Coffee and Tea Service

Roasted Prime Rib of Beef (*Minimum Order of 10*) served with Chantilly Sauce 24.95

Grilled Flank Steak marinated and finished with chimichurri 20.95

Breast of Chicken (choice of one sauce) marsala, carbonara, scaloppini, or piccata 18.95

Parmesan Chicken with Penne crusted and topped with tomato sauce, and melted mozzarella and parmesan cheeses 18.95

Salmon Monte Carlo pan roasted with fresh diced tomatoes, lemon beurre blanc, and topped with sautéed buttered mushrooms 19.50

Key West Grouper sautéed with tomatoes, onions, and finished with a tequila citrus sauce 23.95

Fettuccine Pasta Primavera sautéed with broccoli, snow peas, mushrooms and peppers. served with a garlic tomato sauce and parmesan cheese 18.95

DESSERT

Chef's Display of Assorted Mini Desserts

Subject to current sales tax and current taxable service. Menu items subject to change based on seasonal availability.

BUFFET SERVICE

Minimum of 30 Guests

Includes: Fresh Seasonal Vegetables, Coffee and Iced Tea Station. Chef's Display of Assorted Mini Desserts.

BOCA GRANDE

Caesar Salad
Antipasto Display
Fruit Salad
Lasagna or Stuffed Shell
Chicken Parmesan
Fresh Seasonal Vegetables
Garlic Bread

26.95 per person

ANNA MARIA ISLAND BUFFET

Includes: Fresh Seasonal Vegetables, Warm rolls and Butter

SALAD

Choice of one

Pasta Salad
Fruit Salad
Garden Salad Served with two dressings

ENTRÉES

Choice of two

Marinated Flank Steak served with chimichurri sauce
Chicken Carbonara topped with chardonnay cream sauce, pancetta, peas, with shaved parmesan
Chicken Marsala in a marsala mushroom wine sauce
Chicken Piccata topped with lemon butter caper sauce
Stuffed Roasted Pork Loin
Mediterranean Shrimp Pasta
Broiled Salmon served with lemon dill buerr blanc sauce
Mahi Mahi served with lemon dill buerr blanc sauce
Grilled Swordfish served with lemon dill buerr blanc sauce

SIDES

Choice of one

Wild Rice Pilaf
Rusty Pelican Mashed Potatoes
Bow Tie Scampi Pasta

DESSERTS

Chef's Display of Assorted Mini Desserts

29.95 per person

Subject to current sales tax and current taxable service. Menu items subject to change based on seasonal availability.



THE FOLLOWING ARE INCLUDED IN THE CELEBRATION

Customized room set-up

Event coordination

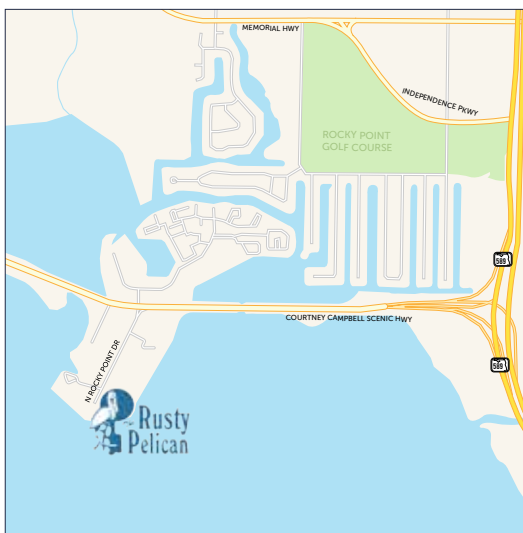
Choice of elegant linens with
matching napkins (white or ivory)

Complimentary Parking

Contact an Event Specialist Today

813.281.1943

rptampacatering@srcmail.com



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—Rusty Pelican Tampa—

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