

## Family Style Menu for parties of 10 or more

Our catering menu is perfect for holiday parties, birthdays, showers, graduations and small or large gatherings. We have selected our most popular signature items from our restaurant menu for you and your guests to enjoy at your location of choice. Our culinary team can also create a customized menu that best suits your event's unique needs and can accommodate any party size.


	Small Tray	Large Tray
	10-12 servings	26-28 servings
<b>STARTERS &amp; SALADS</b>		
<b>Spicy Tuna Roll</b> Orange and Lemon Avocado Cream, Green Papaya and Mint Slaw, Charred Jalapeño and Ginger Dressing	60	130
<b>Shrimp Cocktail</b> Citrus Poached Shrimp, Ancho Chili Cocktail Sauce	60	130
<b>Snapper Ceviche</b> Sweet Potato, Choclo, Lime Juice, Aji Amarillo, Onions, Cilantro	100	220
<b>Short Rib Empanadas</b> 12-Hour Braised Short Rib, Roasted Jalapeno & Sweet Corn Emulsion, Tomato-Vanilla Jam	95	200
<b>Little Gem Caesar Salad</b> Shaved Parmesan Cheese, Roasted Garlic Gluten Free Croutons, Crisp Capers	60	130
<b>Mixed Greens</b> Seasonal Organic Greens, Avocado, Tomatoes, Smoked Tomato Vinaigrette	50	105
<b>Cast Iron Cheddar Cheese Corn Bread</b> Cayenne Honey Glaze, Chili Maple Butter, Chef's Chili Salt	35	75

### COMPOSED MAIN SELECTIONS

#### BRUNCH AND LUNCH

<b>Fried Chicken and Waffle</b> Buttermilk Chicken, Orange Cinnamon Waffle, Watermelon, Sriracha Maple Syrup	140	300
<b>Double Dipped French Toast Sticks</b> Frosted Flake Brioche, Blackberry Syrup, Cinnamon Marshmallow Cream	75	160
<b>Frittata</b> Applewood Smoked Bacon or Chicken Apple Sausage, Green Pepper, Onions, Cheddar, Tater Tot Smash	135	290
<b>Seasonal Veggie Frittata</b> Tater Tot Smash	125	260
<b>Salmon BLT Sandwich</b> Applewood Smoked Bacon, Lettuce, Tomato, Caper-Lime Remoulade, Brioche Bun, Housemade Chips	100	220
<b>Grilled Chicken Sandwich</b> Garlic Aioli, Little Gem Lettuce, Tomato, Red Onion, Avocado, Housemade Chips	90	190

#### DINNER

<b>Wild Mushroom Cavatappi Pasta</b>  Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil	175	370
<b>Broiled Lobster</b> Chili Glazed Organic Carrots, Crispy Fingerling Potato, Clarified Butter	325	680
<b>Roasted Chickent</b> Honey Roasted Root Vegetables, Smoked Sweet Potato Puree	200	420
<b>Wild Atlantic Salmon</b> 50/50 Mashed, Charred Broccoli, Caper Butter Sauce	240	500
<b>Chilean Sea Bass</b> Smoked Sweet Plantain Mash, Grilled Anaheim Peppers, Mango-Papaya Salsa	350	740
<b>Certified Angus Beef Filet Mignon</b> 50/50 Mashed, Seasonal Vegetables	335	700

#### DECADENT DESSERTS

<b>Key Lime Pie</b> Graham Cracker Crust, Key Lime Custard, Toasted Meringue	70	150
<b>Sticky Toffee Pudding</b> Date Cake, Warm Toffee Sauce, Brown Butter Pecans	70	150
<b>Loaded Double Chocolate Brownie</b> Caramel Sauce, Chocolate Ganache, Cinnamon Whipped Marshmallow	45	100

#### LARGE FORMAT COCKTAILS

<b>Spruce Willis</b> Peach Infused Maker's Mark Bourbon, Agave, Lemon, White Peach Puree, Mint and Rosemary	serves 4 28
<b>Sugar Lips</b> Grey Goose Vodka, Cointreau and PAMA Liqueur with Citrus and Baby's Breath	28
<b>One In A Melon</b> Casamigos Blanco Tequila, Lime, Watermelon and a pinch of Pink Himalayan Salt with Mint and Dehydrated Lime	28
<b>Love Child</b> Illegal Mezcal with Strawberries and Habañero Essence	28

#### WINE SOMMELIER SELECTIONS

We will select a bottle of wine to pair with your menu selections 20

#### HOLIDAY DECOR

Create a festive tablescape with candles, table runner and holiday confetti 40

**Order online at [www.therustypelican.com/menu/catering](http://www.therustypelican.com/menu/catering) 72 hours advance notice required**

3201 Rickenbacker Causeway, Key Biscayne, FL 33149 305.361.3818 [rustypelicanmiami@srcmail.com](mailto:rustypelicanmiami@srcmail.com)  
[therustypelican.com](http://therustypelican.com)   / RustyPelicanMiami  / RustyPelicanMi

 Vegetarian-Friendly  Vegan

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. CONSUMER INFORMATION: There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN