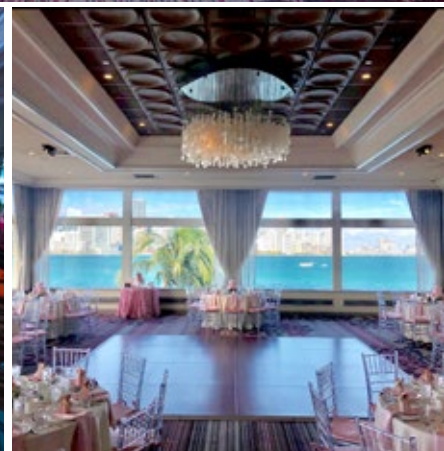


# Special Event Menus



## S | E SPECIALTY EVENTS — Rusty Pelican Miami —

3201 Rickenbacker Cwy., Key Biscayne, FL 33149 | 305.361.3818 | [specialtyevents.com](http://specialtyevents.com)  
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**RUSTY PELICAN**  
WATERFRONT RESTAURANT • LOUNGE • EVENTS

# SILVER PACKAGE

House Table Linens and Napkins, House Chairs, Warm Bread and Butter, Choice of One Salad, Choice of One Plated Entrée, Dessert

## SALADS

**Classic Caesar Salad** shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, heart of palm, tomatoes, smoked tomato vinaigrette

## PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus

**Pan Seared Salmon** roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

## DESSERT

**Dessert or Personalized Specialty Cake**

## BEVERAGES

**Unlimited Coca-Cola products** Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

# GOLD PACKAGE

House Table Linens and Napkins, Chiavari Chairs, Warm Bread and Butter, Choice of Two Hors d'Oeuvres, Choice of One Salad, Choice of One Plated Entrée, Dessert

## HORS D'OEUVRÉS

### HOT

Vegetable Spring Roll  
Coconut Shrimp  
Turkey Meatballs  
Chicken Tostada

### COLD

Tomato Bruschetta  
Goat Cheese Crostini  
Tomato Mozzarella Skewer

## SALADS

**Classic Caesar Salad** shaved parmesan, garlic roasted croutons, crisp capers  
**House Mixed Greens** seasonal blend of organic greens, heart of palm, tomatoes, smoked tomato vinaigrette

## PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus  
**Pan Seared Salmon** roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

## DESSERT

**Dessert or Personalized Specialty Cake**

## BEVERAGES

**Unlimited Coca-Cola products** Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

# PLATINUM PACKAGE

Premium Linens and Napkins, Chiavari Chairs, Warm Bread and Butter, Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of One Plated Entrée, Dessert

## HORS D'OEUVRÉS

### HOT

Vegetable Spring Roll  
Coconut Shrimp  
Turkey Meatballs  
Chicken Tostada

### COLD

Tomato Bruschetta  
Goat Cheese Crostini  
Tomato Mozzarella Skewer

## SALADS

**Classic Caesar Salad** shaved parmesan, garlic roasted croutons, crisp capers  
**House Mixed Greens** seasonal blend of organic greens, heart of palm, tomatoes, smoked tomato vinaigrette

## PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus  
**Pan Seared Salmon** roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

## DESSERT

**Dessert or Personalized Specialty Cake**

## BEVERAGES

**Unlimited Coca-Cola products** Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

# ENHANCEMENTS

Per Person Minimum Count 25

## HORS D'OEUVRES

### HOT

**Crab Cake Bite**

**Pig n Blanket**

**Marinated Beef Skewer**

**Grilled Chicken** with Peruvian bbq sauce

**Homemade Empanadas** with 12 hr braised short rib

**Chinese Potsticker** with pork and scallion filling

### COLD

**Ahi Tuna Poke**

**Shrimp Cocktail**

**Ceviche**

## APPETIZERS

**Crab Cake** with chipotle aioli

**Shrimp Cocktail** with cocktail sauce

**Short Rib Empanada** with tomato-vanilla Jam

**Mushroom Ceviche** aji amarillo, choclo, cancha and sweet potato

**Crispy Polenta** with chicken cacciatore, Italian chicken stew with tomato, peppers and olives

## SALADS

**Wedge** iceberg lettuce, tomatoes, scallions, crispy bacon, homemade blue cheese dressing

**Goat Cheese** cucumber, mixed greens, goat cheese, tomato relish, champagne vinaigrette

**Caprese Salad** with balsamic glaze and basil oil

## ENTRÉES

**Sautéed Broccoli & Crispy Tofu (vegan)** soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

**8oz Filet** fingerling potatoes, asparagus, wild mushroom demi-glaze

**10oz New York** sautéed mushrooms, onions, fingerling potatoes

**Chilean Seabass** sweet Thai chili sauce, black forbidden rice, honey baby carrots

**Mahi Mahi** roasted plantain mash with double smoked bacon, mango papaya relish, asparagus

**Broiled Lobster Tail** butter mashed potato, green beans, herb drawn butter

**Surf & Turf** grilled filet mignon & broiled lobster tail, mashed potatoes, grilled broccoli, herb drawn butter

## PLATING ENHANCEMENTS

**Duet Entree**

**Pre-determined Entrée**



# MINGLING STATIONS

Attendant required.

**Street 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

**Sushi** (6 pieces per person) assortment of sushi rolls, sashimi and nigiri served with wasabi, pickled ginger and soy sauce

**On the Fry** french fries, sweet potato fries, tater tots aioli, ketchup, ranch, beef slider, chicken slider

**Southern** BBQ brisket sliders, fried chicken & waffles, nashville hot chicken, collard greens, jalapeño corn bread

**Raw Bar** oysters on the half-shell, ceviche, shrimp cocktail, crab legs, cocktail sauce, mignonette, lemon

**Antipasto** american charcuterie, italian sausage, marinated mediterranean grilled vegetable medley, hummus, olive tapenade, roasted tomato cream cheese served with baguettes, focaccia and pita breads

**Cheese** assorted international and artisanal domestic cheeses

**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

**Ceviche and Tartare Station** fresh scallops, shrimp, salmon, tuna, snapper served with traditional ceviche, yuzu soy, passionfruit, lemon, lime and aji amarillo marinades

**Mozzarella Station** fresh mozzarella prepared tableside and pulled to perfection with local heirloom tomatoes, fresh basil, american charcuterie and marinated olives

**Paella Station** Spanish bomba rice prepared tableside, shrimp, lobster, calamari, clams, mussel and garlic parsley olive oil

# CARVING STATIONS

Priced per person, comes with attendant

**Atlantic Salmon** caper lime tartar sauce

**Oven – Roasted Turkey**

**Honey Spiral Ham**

**Suckling Pig**

**Roasted Prime Rib** au jus and horseradish cream