

*Passed Bites*  
(Minimum 2 dozen per item)

Pork Loin Crostini, Apple Cilantro Chutney	\$4 per piece
Artichoke and Manchego Cheese Tart	\$4 per piece
Tomato, Mozzarella & Olive Skewer	\$4 per piece
Robiola & Coppa Grissini	\$4 per piece
Yucca Barrels, Mango Jalapeno Mayo	\$4 per piece
Arancini, Arborio Rice Balls with Ground Lamb	\$4 per piece
Goat Cheese and Wild Mushroom Tart, Caramelized Onions	\$4 per piece
Shrimp Cocktail, Ancho Chili Cocktail Sauce	\$5 per piece
Mini Short Rib Taco, Pico de Gallo	\$5 per piece
Chicken Sliders, Sweet Chili Mayo	\$5 per piece
Pork Belly Skewer, Apple & Blood Orange Glaze	\$5 per piece
Filet Crostini, Oven Roasted Horseradish Cream	\$5 per piece
Prosciutto Ham Croquetas	\$5 per piece
Homemade Beef Empanadas, Garlic Aioli	\$5 per piece
Fried Oyster, Spicy Tamarind Glaze	\$5 per piece
Mini Crab Cakes, Chipotle Aioli	\$6 per piece
Asian Shrimp Ceviche, Crispy Wonton	\$6 per piece
Sea Scallop Tiradito, Passion Fruit Dressing	\$6 per piece
Tuna Tataki, Mint-Jicama Slaw, Asian Spoon	\$6 per piece
Vegetable Salmon Roll, Sweet Soy Reduction	\$6 per piece
Foie Gras & Goat Cheese Empanadas	\$6 per piece
Sugar Cane Black Grouper Skewer, Cilantro Mint Chimichurri	\$6 per piece

## *Mingling Action Stations*

### **"THE PAELLA"**

Spanish bomba rice made tableside in our giant paella pans  
Shrimp, Lobster, Squid, Clams, Mussels, Garlic Parsley Olive Oil

\$26 per person – \$150 Chef Fee Required

Or

Chorizo, Chicken, Wild Mushroom, Haricots Vert

\$20 per person – \$150 Chef Fee Required

### **"THE MOZZARELLA"**

Fresh Mozzarella made tableside and pulled to perfection with local heirloom tomatoes, fresh basil,  
American charcuterie and marinated olives

\$16 per person – \$150 Chef Fee Required

### **"THE PASTA"**

Homemade Penne, Pappardelle, Fettuccine, Spaghetti tossed tableside with chicken breast, Italian  
sausage, shrimp, vegetables, parmesan and your choice of sauces;

Pomodoro, Wild Mushroom Cream, Basil Pesto

\$16 per person – \$150 Chef Fee Required

### **"THE SUSHI"**

Sushi Rolls, Sashimi & Nigiri made tableside by our Sushi Chef

\$22 per person – \$150 Chef Fee Required

### **"THE CEVICHE & TARTARE"**

Fresh Scallops, Shrimp, Salmon, Tuna, Corvina, Sea Bass and Snapper served with  
your choice of style of Ceviche, Tiradito or Tartare with Yuzu Soy,

Passion Fruit Lemon and Aji Amarillo Lime Marinades

\$18 per person

### **"THE SLIDER STATION"**

Rusty Mickey D, American Kobe Burger, Pickles, Special Sauce \$7 each

Foie Gras, Pear Chutney \$16 each

Far East Chicken, Sesame Bun Crispy Wonton \$6 each

Baked Crab Cake, Chipolte Aioli \$9 each



# RUSTY PELICAN

WATERFRONT RESTAURANT • LOUNGE • EVENTS

## "THE CARVERY"

(Each piece serves 15 – 20 guests)

Roasted NY Sirloin \$275 per piece

Pink Peppercorn Sauce, Horseradish Cream

Maple Roasted Turkey \$175 per piece

Dried Apricots, Cardamom – Cranberry Sauce

Citrus Marinated Salmon \$175 per piece

Caper Lime Tarter Sauce

Coconut Crusted Mahi-Mahi \$200 per piece

Mango Salsa

Herb Marinated Pork Loin \$125 per piece

Guava Barbeque Sauce

Ancho Chili Rubbed Prime Rib \$275 per piece

Garlic Chimichurri

Dry Aged Beef Tenderloin \$300 per piece

Horseradish Infused Dem – Glace

Rosemary & Garlic Leg of Lamb \$300 per piece

Mint-Chili Reduction

One Chef required for every 60 guests

A Chef Fee of \$150 will apply.

## *On a Side Note*

(Please Select One)

Roasted Shallot Mashed Potato

Celeriac & Potato Puree

Sautéed Asparagus & Morels

Smashed Fingerling Herbed Potatoes

Garlic Rosemary Pomme Frites

Grilled Marinated Vegetables

\$5 per person

## *Mingling Tables*

### **"VEGGI-TABLE"**

Rainbow Cauliflower, Baby Carrots, Celery, Cucumber, Broccoli, Tear Drop Tomatoes served with  
Roasted Tomato Cream Cheese, Humus, Wasabi Ranch

\$9 per person

### **"SAY CHEESE"**

Assortment of International and Artisanal Domestic Cheeses with  
Dry Fruit, Nuts, Berries, Olives, Baguette, Focaccia & Pita

\$14 per person

### **"ANTIPASTO"**

Grilled Mixed Vegetables, American Charcuterie, Humus, Olive Tapenade,  
Oven Cured Tomatoes, Hot Italian Sausage, Focaccia, Pita & Baguette

\$16 per person

### **"SUNSET SUNRISE"**

Chicken Wontons, Shrimp Shumai, Vegetable Pot Stickers, Spring Rolls,  
Chilled Soba Noodle Salad with Sweet Chili, Hoisin, Duck, Soy Sauces

\$18 per person

### **"SUSHI DISPLAY"**

Assortment of Sushi, Sashimi & Nigiri with Pickled Ginger & Soy

\$17 per person (6 pieces per person)

### **"RAW BAR"**

Seasonal Oysters on the Half Shell

Chilled Poached Shrimp

Steamed Mussels

Alaskan King Crab Legs

Yellowtail Snapper Ceviche

Chilled Spicy Seasoned Calamari Salad

Tomato- Horseradish – Ginger Mojo, Lemons, Capers, Tabasco, Crackers

Stone Crab Claws {Seasonal} Mango – Mustard Aioli

MARKET PRICE