

THE RUSTY EXPRESS

COSMOPOLITAN

Chilled Florida Orange and Grapefruit Juices
Sliced Seasonal Fresh Fruit
Melons and Berries
Assorted Bagels
Muffins and Danishes
Butter and Fruit Preserves
Freshly Brewed Coffee
Selection of Herbal Teas

MID-MORNING BEVERAGE BREAK

Freshly Brewed Coffee Selection of Herbal Teas Assorted Sodas

"BEACH IT" LUNCH BUFFET

Marinated Mozzarella and Beefsteak Tomato Salad
Fresh Basil and Balsamic Syrup
Mixed Baby Field Lettuce
Shredded Carrots, Garlic Croutons, Assortment of Vinaigrette Dressings
Tri – Color Potato Salad
Variety of Potato and Vegetable Chips
Array of Deli Meats to Include:
Ham, Smoked Turkey, Roast Beef,
Prosciutto and Grilled Chicken
Swiss, Cheddar, Provolone, Gouda,
Muenster and Pepper Jack
Antipasto Platter
Chilled Grilled Seasonal Vegetables, Peppers,
Pickles and Capers
Assorted Breads and Rolls
Baguettes, Focaccia, Sliced Breads and Pita
Brownies and Assorted Home Made Cup Cakes

PM COFFEE BREAK

Sliced Seasonal Fresh Fruit Assorted Mini Homemade
Freshly Brewed Coffee Doughnuts Injected with
Selection of Herbal Teas Anise Creame, Raspberry,
Assorted Sodas and Chocolate

\$65 PER PERSON



RUSTY PELICAN
WATERFRONT RESTAURANT • LOUNGE • EVENTS

THE DOCK MASTER

COSMOPOLITAN

Chilled Florida Orange and Grapefruit Juices
Sliced Seasonal Fresh Fruit
Melons and Berries
Freshly Baked Selection of Croissants,
Muffins and Danishes
Butter and Fruit Preserves
Freshly Brewed Coffee
Selection of Herbal Teas

MID-MORNING BEVERAGE BREAK

Freshly Brewed Coffee
Selection of Herbal Teas
Assorted Sodas

"LATIN SPICE" LUNCH BUFFET

Hearts of Palm and Citrus Salad
Mixed Field Lettuce, Lychee-Passion Fruit Vinaigrette
Mini Cuban Sandwiches
Honey Cured Pork, Ham, Swiss Cheese
Mini Frita Sandwiches
Chorizo & Beef, Cheddar Cheese
& Horseradish on Brioche
Grilled Skirt Steak
Papaya – Mango Cilantro Chutney
Cuban Congri Rice
Fried Sweet Plantains
Cuban Bread and Butter
Guava Brulée, Mojito Flan and Tres Leches

PM COFFEE BREAK

Assorted Homemade Cookies
Brownies and Blondie's
Freshly Brewed Coffee
Selection of Herbal Teas
Assorted Sodas

\$73 PER PERSON



PELICAN COVE

AVAILABLE MONDAY – THURSDAY

COSMOPOLITAN

Chilled Florida Orange and Grapefruit Juices
Sliced Seasonal Fresh Fruit,
Melons and Berries
Freshly Baked Selection of Croissants,
Muffins and Danishes
Butter and Fruit Preserves
Freshly Brewed Coffee
Selection of Herbal Teas

MID-MORNING BEVERAGE BREAK

Freshly Brewed Coffee
Selection of Herbal Teas
Assorted Sodas

PM COFFEE BREAK

Warm Crisp Tortilla Chips,
Served with Pico de Gallo, Roasted Corn
and Black Bean Salsa
Roasted Peanuts and Pretzels
Freshly Brewed Coffee
Selection of Herbal Teas
Assorted Sodas

LUNCH MENU

SALAD

(Pre-Select One)

Caesar Salad

Parmesan Custard, Chiffonade
Romaine, Cheese Crisp
Or

The Pelican Salad

Mesclun Greens, Cucumbers, Teardrop Tomatoes,
Fried Plantains, Grain Mustard Aioli

ENTRÉE

(Pre-Select One)

*Entrees Accompanied with
Rusty Pelican French Fries Cone*

The Biscayne Burger

Brioche Bun, Choice of Cheeses,
Homemade Pickles
Or

Grilled Chicken Sandwich

Homemade Ciabatta Bread,
Provolone Cheese, Roasted Peppers
Or

G.L.T

Beer Battered Grouper, Lettuce, Tomato,
Caper-Lime Remoulade, Brioche Bun

DESSERT

(Pre-Select One)

Key Biscayne - Lime Pie

Graham Cracker Crumbs, Key Lime Curd, Cream
Or

Warm Café con Leche

White Chocolate, Cuban Coffee, Vanilla Ice Cream
Freshly Brewed Coffee
Selection of Herbal Teas

\$65 PER PERSON



RUSTY PELICAN
WATERFRONT RESTAURANT • LOUNGE • EVENTS

SUNSET BREEZE

2 HOUR RECEPTION

PASSED BITES

(Pre-Select 4 items)

Pork Loin Crostini, Apple Cilantro Chutney
Artichoke and Manchego Cheese Tart
Tomato, Mozzarella & Olive
Yucca Barrels, Mango Jalapeno Mayo
Goat Cheese and Wild Mushroom Tart,
with Caramelized Onions
Arancini, Arborio Rice Balls with Ground Lamb
Mini Short Rib Taco, Pico de Gallo
Chicken Sliders, Sweet Chili Mayo
Pork Belly Skewer, Apple & Blood Orange Glaze
Prosciutto Ham Croquetas
Homemade Beef Empanadas, Garlic Aioli
Fried Oyster, Spicy Tamarind Glaze

(Pre-Select One Station)

"SAY CHEESE"

Assortment of Cheeses with Dry Fruit, Nuts, Berries, Olives, Baguette, Focaccia & Pita

"ANTIPASTO"

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

\$25 PER PERSON

BEER AND WINE

Domestic and Imported Beers, House Wine and Non-Alcoholic Beverages
2 hours \$21 per person, each additional hour \$9

DELUXE OPEN BAR

Selection to include: Absolut, Tanqueray, Bacardi, Dewar's, Jack Daniels, Canadian Club, Domestic and Imported Beers, House Wine and Non-Alcoholic Beverages
2 hours \$26 Per Person, each additional hour \$11

PREMIUM OPEN BAR

Selection to include: Grey Goose, Bombay Sapphire, Atlántico Rum, Jack Daniels, Johnny Walker Black, Crown Royal, Domestic and Imported Beers, House Wine and Non-Alcoholic Beverages
2 hours \$30 Per Person, each additional hour \$12

