



BASE BUFFET MENU | \$69/person

Rusty's offers an exceptional buffet experience that can be fully customized to your needs. Our base buffet includes a selection of sides, salads, desserts and any two principal items.

BASE BUFFET MENU INCLUDES

SALADS

Classic Caesar Salad
California Salad
Creamy Potato Salad
Rusty's Jacked Up Coleslaw
Asian Bean Salad

SIDES

Baked Mac 'N' Cheese
Crushed Potatoes
Garlic Green Beans

BUFFET MENU PRINCIPALS | Choose Any Two | Additional Choices \$20/person

We offer a wide range of food stations and add ons to complete your base package. Feel free to select as many principals as you like to tailor your menu to your preferences.

JERK CHICKEN & RIBS

Authentic jerk, marinated, slow-cooked, and charred over open flames

ROTISSERIE CHICKEN

Spit-roasted, maple-brined whole chickens, broken down into halves and served with natural juices

COWBOY BEANS & CHILI

Two Cast Iron Dutch Ovens: Texas-style chili and cowboybeans, both cooked over a live fire

MAPLE GLAZED ATLANTIC SALMON

Canadian East coast salmon, grilled in small 3-ounce pieces, glazed with local maple syrup

SMOKED WHOLE HOG CARNITAS

| 100 person minimum for full day visual |

Spit roasted over apple & pecan, butterflied Memphis style & cooked slow 'n low overnight. Served in a soft shell tortilla with various sauces.

Awarded Top 5 in the World at The Memphis in May World Championships

SMOKED PORK SHOULDER & POLENTA

Asiago-spun polenta spread out over a large live-edge board, topped with a ragout of slow-smoked pork shoulder and bourbon-simmered tomato sauce, finished with hazelnut-cranberry gremolata

TOMMY TIME - The Monster Steak Carve | \$25pp supplemental

Full rack of 'Prime' ribeye tomahawks, hung over our live oak fire grill and sliced to order

ASSORTED ROASTED VEGETABLES

Grilled asparagus, sweet peppers, and mushrooms marinated with olive oil, balsamic vinegar, fresh herbs, and garlic

DESSERTS

BANANA BRIOCHE BREAD PUDDING

FRESH FRUIT & BERRIES

NEW YORK STYLE CHEESECAKE

TRIPLE CHOCOLATE MOUSSE CAKE



PASSED TAPAS & HORS D'OEUVRES | \$20/person

- circulating during your reception and before sitting - Pick Any Three -

Available as an add-on to any menu
A 30 minute experience
Three items served 'round robin' style

LAND

CRISPY CHILLI CRUNCH CUPS

Rusty's Famous Chili-Filled Wonton Cups
Tex-Mex cheese, sour cream, guacamole, scallions

PRIME BRISKET SLIDERS

Rusty's slow 'n' low smoked brisket, caramelized onions,
horseradish aioli

TEMPURA JALAPENO POPPERS

Stuffed with southwest cream cheese, wrapped in bacon

GRILLED CHICKEN & BEEF SATAYS

Rusty's award winning barbecue sauce

CLASSIC CHARCUTERIE BOARD - ADD ON - | \$20/person

Sliced prosciutto, capicola, soppressata, mortadella, pate, assorted artisanal cheeses,
house-made crostini, olives, peperonata, fig jam

SEA

MINI LOBSTER ROLLS

Fresh East coast lobster, buttery brioche,
mayo, Old Bay Seasoning

CRISPY FISH TACOS

Fried haddock, mango slaw, chipolte lime aioli, fresh cilantro

CLASSIC SHRIMP COCKTAIL

Classic seafood sauce, Dijonnaise, lemon

SMOKED SALMON FLATBREAD

Applewood smoked salmon, cream cheese, capers & dill

CHILLED SEAFOOD PLATTERS - ADD ON - | MARKET PRICE

Steamed and chilled East coast lobster, king crab, shrimp cocktail,
seafood sauce, Dijonnaise, lemons

GARDEN - The following can also be prepared 100% vegan

NASHVILLE HOT OYSTER MUSHROOM TACOS

Tomatoes, vegan mayo, pickled onions, coleslaw

MEXICAN STREET CORN

Grilled sweet corn with Mexican crema,
Cotija cheese, green onions, chilis, Tajin

VEGETARIAN SPRING ROLLS

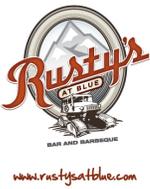
Sweet plum dipping sauce

CAULIFLOWER BITES

Sweet chili sauce, toasted sesame, green onions

VEGETARIAN TAPAS BOARD - ADD ON - | \$16/person

Garlic hummus with fresh chives, baba ganoush, tabbouleh, beet labneh dip,
sliced vegan mozzarella, marinated olives, truffled mushroom pate,
spiced pecans, dried fruits, toasted crostini, pita



COMPLETE LIST OF STATIONS

CHILLED SEAFOOD STATIONS

OYSTER BAR | \$4/oyster

Shucked raw on the half-shell with a selection of condiments and sauces

CHILLED SEAFOOD BAR | \$ MP

Steamed and chilled East coast lobster, king crab, shrimp cocktail, seafood sauce, Dijonnaise, lemons

FROM OUR MASSIVE 5' SKILLET

GIANT SKILLET TEX-MEX FRIED RICE | \$18/person

Spicy sausage, Chicken, grilled corn, red peppers, jalapenos, lime, scallions, and cilantro, with sour cream and guacamole on the side

SEAFOOD PAELLA | \$25/person

Traditional Spanish paella stacked with chorizo sausage, prawns, scallops, clams, mussels, and calamari, finished with saffron, spices, green onions, and chopped tomatoes

ROAMING REGGIANO CHEESE WHEEL

FRESH SPAGHETTI CACIO E PEPPI | \$12/person

Handmade spaghetti with butter, black pepper and Parmesan, tossed in a hollowed-out Reggiano wheel

WILD MUSHROOM RISOTTO | \$14/person

Seasonal mushrooms, shallots, Arborio rice, scallions and Parmesan cheese, tossed in a Reggiano wheel

STAND ALONE STATIONS

SMOKED PORK SHOULDER & POLENTA | \$18/person

Asiago-spun polenta spread out over a large live-edge board, topped with a ragout of slow-smoked pork shoulder and bourbon-simmered tomato sauce, finished with hazelnut-cranberry gremolata

COWBOY BEANS & CHILI | \$15/person

- Two Cast Iron Dutch Ovens -
Texas-style chili and cowboy beans, both cooked over a live fire

ROTISSERIE CHICKEN | \$18/person

Spit-roasted, maple-brined whole chickens, broken down into halves and served with natural juices

PAN ROASTED POTATO GNOCCHI | \$15/person

Scallions, wild mushrooms, Parmesean, garlic cream sauce

ASSORTED ROASTED VEGETABLES | \$15/person

Grilled asparagus, sweet peppers, and mushrooms, marinated with olive oil, balsamic, fresh herbs, garlic



STATIONS CONTINUED

LIVE FIRE GRILL

MAPLE GLAZED ATLANTIC SALMON | \$18/person
Bay of Fundy salmon, grilled in small 3-ounce pieces,
glazed with local maple syrup

TOMMY TIME - THE MONSTER CARVE | \$25/person
Full rack of 'Prime' ribeye tomahawks hung over our
live fire grill & sliced to order

AUTHENTIC JERK CHICKEN & RIBS | \$18/person
Slow-cooked & charred over open flames

STEAMED BANANA LEAF WRAPPED WHITE FISH | \$18/pp
Coconut milk, lemongrass, garlic, chilies,
green onion, wrapped in banana leaves

THE WHOLE HOG CARNITAS (120 lb pig) | \$20/person
Bay of Fundy salmon, grilled in small 3-ounce pieces,
glazed with local maple syrup

**LIVE FIRE GRILLED EAST COAST LOBSTER TAILS &
JUMBO PRAWNS | \$25/pp**
Old Bay Seasoning, drawn butter, lemon

THE PERFECT LATE NIGHT BITES

ULTIMATE NACHO BAR | \$10/person
Build your own nachos by choosing from nacho cheese
sauce, Tex-Mex cheese blend, fresh-sliced jalapeño peppers,
olives, green onions, chopped tomatoes, pico de gallo, salsa,
Mexican crema, and guacamole

SIZZLE & STACK SMASH BURGER BAR | \$15/person
Build your own Chuck and Brisket smash burgers cooked to
order with a selection of condiments and sauces

POUTINE STATION | \$15/person
Vegan or Classic Poutine
Crisp fries with your choice of
vegan gravy or classic poutine gravy,
and either real cheese curds or vegan cheese curds