



CASUAL SIT DOWN MENU #1 | \$49/person

APPETIZERS

Served 'Family Style'

CLASSIC CAESAR

Romaine hearts, applewood smoked bacon,
Parmesan cheese, roasted garlic croutons

CALIFORNIA SALAD

- can be prepared vegan or lactose free on request -

Organic mixed greens, organic micro seedlings,
strawberries, Mandarin oranges, candied pecans,
poppy seed crusted goat cheese, honey-balsamic vinaigrette

MAIN COURSES

Choice of:

8 OZ DOUBLE CHEESEBURGER

Cheddar cheese, lettuce, tomato, red onions,
pickles, secret sauce, toasted potato bun

PULLED PORK SANDWICH

Smoked pork shoulder, house-made signature barbecue sauce,
creamy coleslaw, toasted potato bunn

SMOKED TURKEY BLT WRAP

House smoked turkey breast, bacon, romaine, tomato,
Tex-mex cheese, southwest sauce, flour tortilla

BUFFALO CHICKEN SANDWICH

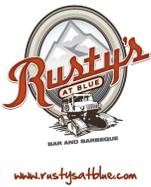
Fried chicken breast, buffalo hot sauce, lettuce, tomato,
pickle, blue cheese sauce, toasted potato bun

DEFINITELY NOT FRIED CHICKEN WRAP

Nashville fried spicy oyster mushrooms, tomatoes,
vegan mayo, pickles, coleslaw, fries

PENNE BOLOGNESE

Slowly braised beef and tomato sauce



CASUAL SIT DOWN MENU #2 | \$59/person

APPETIZERS

Served 'Family Style'

NACHOS

Tex-Mex cheese, scallions, chopped tomato, jalapenos, sour cream, pico di gallo, black olives, sour cream & salsa

FLATBREAD BRUSCHETTA

Flatbread, tomato, onion, garlic, basil, crumbled feta

CRISPY CALAMARI

Fried calamari, garlic & lemon aioli

MAIN COURSE

Served 'Family Style'

PITMASTER PLATTERS

Wings, St. Louis ribs, pulled pork, smoked brisket, fries, Mac 'n' cheese, coleslaw, pickles

VEGAN ALTERNATIVES

Available as an individual substitution to the above,
for all of our plant-based friends

APPETIZER

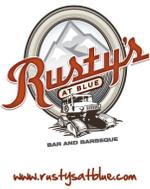
CAULIFLOWER BITES

Sweet chili sauce, toasted sesame, green onions *Vg*

MAIN COURSE

VEGAN 'DEFINITELY NOT' FRIED CHICKEN

Nashville fried spicy oyster mushrooms, tomatoes, vegan mayo, pickles, coleslaw, fries



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