



## FORMAL SIT DOWN MENU #1 | \$69/person

### APPETIZER

Choice of:

#### 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, goat cheese, pomegranates,  
mandarin oranges, candied pecans, honey-balsamic vinaigrette

### MAIN COURSES

Choice of:

#### GRILLED MAPLE GLAZED ATLANTIC SALMON

Seasonal vegetables, crushed new potatoes, fresh tomato salsa, charred lemon

#### CRACKLING OVEN ROASTED HALF CHICKEN

Crushed new potatoes, seasonal vegetables, red wine jus

#### 'DEFINITELY NOT' FRIED CHICKEN

Nashville fried spicy oyster mushrooms,  
pickles, vegan coleslaw, fries  
*- deliciously vegan -*

#### PENNE BOLOGNESE

Slowly braised beef and tomato sauce

### DESSERT

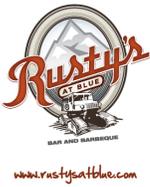
Choice of:

#### TRIPLE CHOCOLATE MOUSSE CAKE

Fresh raspberries & mint

#### VEGAN OPTION

Assorted fresh fruit & berries



## FORMAL SIT DOWN MENU #2 | \$75/person

### APPETIZER

Choice of:

#### 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, goat cheese, pomegranates, mandarin oranges,  
candied pecans, honey-balsamic vinaigrette

#### BURRATA & CHERRY TOMATO SALAD

Basil seedlings, extra virgin olive oil, reduced balsamic vinegar

### MAIN COURSES

Choice of:

#### GRILLED MAPLE GLAZED ATLANTIC SALMON

Seasonal vegetables, crushed new potatoes, fresh tomato salsa, charred lemon

#### CRACKLING OVEN ROASTED HALF CHICKEN

Crushed new potatoes, seasonal vegetables, red wine jus

#### APPLEWOOD SMOKED ST. LOUIS RIBS

Smokey-tangy-sweet barbecue glaze,  
crushed potatoes, seasonal vegetables

#### ASIAN TOFU BOWL

Soya marinated tofu, jasmine rice, green onion,  
cucumber, ginger, edamame, sesame seeds,  
furikake, lime juice, miso dressing  
*- deliciously vegan -*

#### CHERRY WOOD SMOKED 'PRIME' BRISKET

Smoked slow 'n' low till beautifully tender,  
crushed potatoes, seasonal vegetables

#### PENNE BOLOGNESE

Slowly braised beef and tomato sauce

### DESSERT

Choice of:

#### TRIPLE CHOCOLATE MOUSSE CAKE

Salted caramel & chocolate sauce

#### NEW YORK STYLE CHEESECAKE

Strawberry compote, chantilly cream

#### VEGAN OPTION

Assorted fresh fruit & berries



## FORMAL SIT DOWN MENU #3 | \$79/person

### ASSORTED APPETIZERS

- served family style -

#### CLASSIC CAESAR

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

#### FLATBREAD BRUSCHETTA

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

#### CAULIFLOWER BITES

Tempura battered cauliflower, sweet chili sauce, toasted sesame seeds, green onions

#### JUMBO SHRIMP COCKTAIL

Cocktail sauce, Dijonnaise, horseradish, lemon

### MAIN COURSES

Choice of:

#### GRILLED MAPLE GLAZED ATLANTIC SALMON

Seasonal vegetables, crushed new potatoes, fresh tomato salsa, charred lemon

#### CRACKLING OVEN ROASTED HALF CHICKEN

Crushed new potatoes, seasonal vegetables, red wine jus

#### APPLEWOOD SMOKED ST. LOUIS RIBS

Smokey-tangy-sweet barbecue glaze,  
crushed potatoes, seasonal vegetables

#### GRILLED 12 OZ 'PRIME' STRIPLOIN

Seasonal vegetables, crushed new potatoes,  
cowboy butter, red wine jus

#### ASIAN TOFU BOWL

Soya marinated tofu, jasmine rice, green onion,  
cucumber, ginger, edamame, sesame seeds,  
furikake, lime juice, miso dressing

*- deliciously vegan -*

#### MAC 'N' CHEESE

Creamy 4 cheese sauce, Au gratin, chives

### DESSERT DUO

#### TRIPLE CHOCOLATE MOUSSE CAKE

Salted caramel & chocolate sauce  
and

#### NEW YORK STYLE CHEESECAKE

Strawberry compote, chantilly cream

#### VEGAN OPTION

Assorted fresh fruit & berries



## 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