



'THE' COCKTAIL PARTY | \$35/person

- circulating throughout the duration of the event - Pick Any Five -

A 45 minute experience
Five items served 'round robin' style

PASSED TAPAS & HORS D'OEUVRES

CRISPY CHILI CRUNCH CUPS

Rusty's Famous Chili-Filled Wonton Cups
Tex-Mex cheese, sour cream, guacamole, scallions **Veg**
- can also be prepared 100% vegan -

CRISPY FISH TACOS

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

VEGETARIAN SPRING ROLLS **Veg**

Sweet plum dipping sauce

JERK CHICKEN SKEWERS

Mango habanero oil

PRIME BRISKET SLIDERS

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

GRILLED PINEAPPLE SKEWERS **v**

Caramelized and glazed with cane sugar and rum,
creating a perfect blend of sweet & tangy flavours

MINI LOBSTER ROLLS

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

NASHVILLE HOT OYSTER MUSHROOM TACOS **Veg**

Tomatoes, vegan mayo, pickled onions, coleslaw

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

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

TEMPURA JALAPENO POPPERS

Stuffed with southwest cream cheese, wrapped in bacon

CLASSIC SHRIMP COCKTAIL

Classic seafood sauce, Dijonnaise, lemon

MEXICAN STREET CORN **Veg**

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

- can also be prepared 100% vegan -

MINI CHEESEBURGER SLIDERS

Cheddar cheese, pickles, onion, secret sauce

CAULIFLOWER BITES **v**

Sweet chili sauce, toasted sesame, green onions

GRILLED BEEF SATAYS

Rusty's award winning barbecue sauce

MINI VEGETABLE SAMOSAS **v**

Buttermilk herb dipping sauce

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 pâté,
spiced pecans, dried fruits, toasted crostini, pita