



PASSED TAPAS & HORS D'OEUVRES WITH STATIONS

By far the best way to utilize the space.

As your event builds, so will the awe-struck surprise on your guest's faces as live fire food stations begin to open up, whilst the tapas & hors d'Oeuvres continuously circulate.

This format has stood the test of time and has proven to guarantee stories of 'The Rusty's Event' experience for years to come.

CARIBBEAN | \$75/person

TAPAS & HORS D'OEUVRES - circulating throughout the event (there is always food, everywhere)

JERK CHICKEN SKEWERS
Mango habanero oil

PULLED PORK CARNITAS TOSTADA
Refried beans, pickled onions, avocado crema

CRISPY FISH TACOS
Fried haddock, mango slaw, chipolte-lime aioli, fresh cilantro

MINI VEGETABLE SAMOSAS
Buttermilk herb dipping sauce

COCONUT SHRIMP
Sweet chili dipping sauce

MINI JAMAICAN PATTIES
Habanero hot sauce

LIVE FIRE STATIONS

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

STEAMED BANANA LEAF WRAPPED WHITE FISH

Coconut milk, lemongrass, garlic, chilies,
green onion, wrapped in banana leaves

AUTHENTIC JERK CHICKEN & RIBS

Slow-cooked & charred over open flames

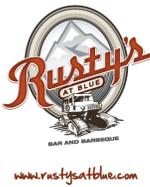
SIDES & DESSERT

SIDES

Rice & Peas
California Salad
Jicama-Apple-Mango Slaw
Steamed Green Beans
Sautéed Plantain

DESSERT

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



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COWBOY COOKOUT | \$75/person

TAPAS & HORS D'OEUVRES - circulating throughout the event (there is always food, everywhere)

CHOPPED BRISKET SLIDERS

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

BARBECUED BEEF & CHICKEN SATAYS

Rusty's award winning barbecue sauce

NASHVILLE OYSTER MUSHROOM TACOS Veg

Tomatoes, vegan mayo, pickled onions, coleslaw

VEGETABLE SPRING ROLLS Veg

Sweet plum dipping sauce

CAULIFLOWER BITES V

Sweet chili, coriander

TEMPURA JALAPENO POPPERS

Stuffed with southwest cream cheese, wrapped in bacon

MINI VEGETABLE SAMOSAS V

Buttermilk herb dipping sauce

LIVE FIRE STATIONS

TOMMY TIME - THE MONSTER CARVE

| \$25 supplemental per person |

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

GIANT SKILLET TEX-MEX FRIED RICE

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

COWBOY BEANS & CHILI

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

SMOKED WHOLE HOG CARNITAS | 100 person minimum

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

SIDES & DESSERT

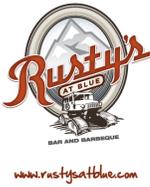
SIDES

Jacked-Up Slaw
Mexican Street Corn
Garlic & Herb Crushed Potatoes
Baked Mac 'n' Chees
Garlic Green Beans

DESSERT

CHOCOLATE-BANANA BRIOCHE BREAD PUDDING

Salty caramel & chocolate sauce



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LAND & SEA | \$120/person

TAPAS & HORS D'OEUVRES - circulating throughout the event (there is always food, everywhere)

PRIME BRISKET SLIDERS

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

CAULIFLOWER BITES

Sweet chili sauce, toasted sesame, green onions

CLASSIC SHRIMP COCKTAIL

Classic seafood sauce, Dijonnaise, lemon

TEMPURA JALAPENO POPPERS

Stuffed with southwest cream cheese, wrapped in bacon

SMOKED SALMON FLATBREAD

Applewood smoked salmon, cream cheese, capers & dill

MINI LOBSTER ROLLS

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

FOOD STATIONS

OYSTER BAR

Shucked raw on the half-shell, traditional condiments & sauces

CHILLED SEAFOOD BAR

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

LIVE FIRE GRILLED EAST COAST LOBSTER TAILS & JUMBO PRAWNS

Old Bay Seasoning, drawn butter, lemon

TOMMY TIME - THE MONSTER CARVE

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

SIDES & DESSERT

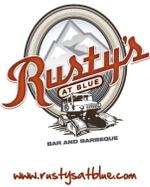
SIDES

Caesar Salad
Steamed Green Beans
Baked Mac 'n' Cheese
Garlic Crushed Potatoes
Mexican Street Corn

DESSERT

DESSERT DUO: TRIPLE CHOCOLATE MOUSSE CAKE
Salted caramel & chocolate sauce
AND
NEW YORK STYLE CHEESECAKE
Strawberry compote, chantilly cream

FRESH FRUIT & BERRIES



COMPLETE LIST OF STATIONS

CHILLED SEAFOOD STATIONS

OYSTER BAR | \$4/oyster

Shucked raw in 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 WHEEL OF PARMIGIANO CHEESE

FRESH SPAGHETTI CACIO E PEPPI | \$12/person

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

WILD MUSHROOM RISOTTO | \$14/person

Arborio rice, wild mushrooms, Parmigiano cheese, tossed in a hollowed-out Parmigiano 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

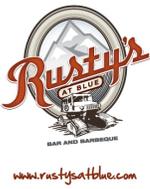
Spit-roasted, maple-brined whole chickens, broken down into halves and served with natural juices

PAN ROASTED POTATO GNOCCHI | \$15/person

Scallions, wild mushrooms, Parmesan, 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
Canadian East coast 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

THE WHOLE HOG CARNITAS (120 lb pig)
- 100 PERSON MINIMUM FOR FULL DAY VISUAL | \$___/person
Spit-roasted over apple & pecan wood, all day, then butterflied Memphis style and hand-pulled to make the carnitas to order

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

AUTHENTIC JERK CHICKEN & RIBS | \$18/person
Spit-roasted over apple & pecan wood, all day, then butterflied Memphis style and hand-pulled to make the carnitas to order. Served in a soft shell tortilla with various sauces

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