



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

Garlic Fried Broccoli
Baked Mac 'N' Cheese
Crushed Potatoes
Steamed Green Beans

DESSERTS

Chocolate Mousse Cups
Banana Brioche Bread Pudding
Fresh Fruit and Berries

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

Bay of Fundy salmon, grilled in small 3-ounce pieces and 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

With Creamy Polenta - Trenched 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

ENHANCE THE DESSERT STATION | \$15/person

PECAN BUTTER TARTS

TRIPLE CHOCOLATE MOUSSE CAKE

HONEY DRIZZLED FRESH FRUIT SKEWERS



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

CHOPPED BRISKET SLIDERS

Brioche slider buns filled with Rusty's slow 'n' low
smoked brisket, horseradish crema, stewed onions

CREAM CHEESE BACON JALAPENO BOMBS

Stuffed with southwest cream cheese and jalapenos,
wrapped in bacon, then coated in tempura, panko

GRILLED CHICKEN & BEEF SATAYS

Rusty's award winning barbecue sauce

SEA

PRAWN & CEVICHE TOSTADA

Crispy tortilla topped with lime & coconut marinated
prawns, chillies, coriander

GRILLED ATLANTIC SALMON SKEWERS

Sesame-teriyaki glaze

TRADITIONAL SHRIMP COCKTAIL

Classic seafood sauce

CLAMS CASINO

Panchetta, Padano rubbed gremolata, citrus zest

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

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

GARDEN - The following can also be prepared **100% vegan**

GRILLED PINEAPPLE SKEWERS

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

EGGPLANT PARMIGIANA SLIDERS

Vegetarian eggplant parmigiana stuffed brioche sliders,
caramelized onion, sweet peppers

VEGETARIAN CRISPY CHILI CRUNCH CUPS

Wonton cups filled with spiced TVP
(Textured Vegetable Protein) hydrated in vegetable stock,
Tex-Mex cheese, salsa, sour cream, coriander

MEXICAN STREET CORN

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

CAULIFLOWER BITES

Sweet chili, coriander

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 in the half-shell with a selection of condiments and sauces

CHILLED SEAFOOD BAR | \$ MP

Atlantic lobster, king crab, cold marinated scallops, seafood salad and prawns, served with cocktail sauce, lemon and hot sauce

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 | \$18/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

Trenched 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

Bay of Fundy salmon, grilled in small 3-ounce pieces, glazed with local maple syrup

STEAMED BANANA LEAF WRAPPED WHITE FISH | \$18/pp

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

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) | \$20/person

Bay of Fundy salmon, grilled in small 3-ounce pieces, glazed with local maple syrup

AUTHENTIC JERK CHICKEN & RIBS | \$18/person

Slow-cooked & charred over open flames

GRILLED ATLANTIC LOBSTER & JUMBO PRAWNS | \$25/pp

Skewered lobster tails & jumbo prawns marinated over charred oak, drawn butter

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

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

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