

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

APPETIZERS

Served 'Family Style'

CAESAR SALAD

Romaine, applewood smoked bacon, croutons, Parmesan cheese, Caesar dressing

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:

CLASSIC CHEESEBURGER

6oz pure beef patty, garlic aioli, pickle, lettuce, tomato, cheddar cheese, brioche bun

PULLED PORK SANDWICH

Sugar Maple & Oak smoked pork shoulder, tangy Tennessee sauce, coleslaw, brioche bun

TURKEY BLT WRAP

Smoked turkey, applewood bacon, romaine, tomatoes, shredded cheese, southwest sauce

BUFFALO CHICKEN SANDWICH

Buffalo hot sauce, lettuce, tomato, pickle, Tex-Mex & crumbled blue cheese, brioche bun

BUFFALO TOFU WRAP

Panko crusted crispy tofu, buffalo sauce, shredded romaine, chopped tomato, mayo, Rusty's Blazin' Habanero Hot Sauce



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

APPETIZERS

Served 'Family Style'

NACHOS

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

FLATBREAD BRUSCHETTA

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

CALAMARI

Crispy fried calamari, sweet black garlic aioli

MAIN COURSE

Served 'Family Style'

RUSTY'S FAMOUS PITMASTER PLATTERS

Pulled pork, smoked brisket, Rusty's Famous Rib Racks, BBQ bean salad, coleslaw, fries, pickles, sliced bread and butter

VEGAN ALTERNATIVE

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

APPETIZER

CAULIFLOWER BITES

Battered cauliflower, sweet chili sauce, to asted sesame seeds, green onion & coriander Vg

MAIN COURSE

VEGAN 'DEFINITELY NOT' FRIED CHICKEN

Nashville fried spicy oyster mushroom, pickles, vegan 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

CREAM CHEESE BACON JALAPENO BOMBS

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

CHOPPED BRISKET SLIDERS

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

GRILLED CHICKEN & BEEF SATAYS

Rusty's award winning barbecue sauce

SEA

PRAWN & CEVICHE TOSTADA

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

TRADITIONAL SHRIMP COCKTAIL

Classic seafood sauce

GRILLED ATLANTIC SALMON SKEWERS

Sesame-teryaki glaze

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

VEGETARIAN CRIPSY CHILI CRUNCH CUPS

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

EGGPLANT PARMIGIANA SLIDERS

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

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