



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

APPETIZER

Choice of:

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:

GRILLED MAPLE GLAZED ATLANTIC SALMON

Pico di Gallo seasonal vegetables, crushed new potatoes

BBQ HALF-CHICKEN

Signature spices, sweet barbecue glaze,
seasonal vegetables, crushed new potatoes

VEGAN 'DEFINITELY NOT' FRIED CHICKEN

Nashville fried spicy oyster mushrooms,
pickles, vegan coleslaw, fries

PASTA BOLOGNESE

Fresh pasta, tomato sauce, beef, sweet onion,
fresh basil, shaved Grana

DESSERT

TRIPLE CHOCOLATE MOUSSE CAKE

Fresh raspberries & mint

VEGAN OPTION

Assorted fresh fruit & berries



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

APPETIZER

Choice of:

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

BURRATA & CHERRY TOMATO SALAD

Basil seedlings, extra virgin olive oil, reduced balsamic vinegar

MAIN COURSES

Choice of:

GRILLED MAPLE GLAZED ATLANTIC SALMON

Pico di Gallo seasonal vegetables, crushed new potatoes

BBQ HALF-CHICKEN

Signature spices, sweet barbecue glaze,
seasonal vegetables, crushed new potatoes

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

PASTA BOLOGNESE

Fresh pasta, tomato sauce, beef, sweet onion,
fresh basil, shaved Grana

DESSERT

Choice of:

TRIPLE CHOCOLATE MOUSSE CAKE

BRIOCHE-CHOCOLATE & BANANA BREAD PUDDING

VEGAN OPTION

Assorted fresh fruit & berries



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

ASSORTED APPETIZERS

- served family style -

FLATBREAD BRUSCHETTA

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

COCONUT SHRIMP

Honey soy dipping sauce

CAULIFLOWER BITES

Battered cauliflower, sweet chili sauce,
toasted sesame seeds, green onion & coriander *Vg*

ORGANIC FIELD GREENS

Honey-balsamic vinaigrette, micro seedlings

- deliciously vegan -

MAIN COURSES

Choice of:

GRILLED MAPLE GLAZED ATLANTIC SALMON

Pico di Gallo seasonal vegetables, crushed new potatoes

BBQ HALF-CHICKEN

Signature spices, sweet barbecue glaze,
seasonal vegetables, crushed new potatoes

APPLEWOOD SMOKED ST. LOUIS RIBS

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

GRILLED 12 OZ 'PRIME' STRIPLOIN

Centre cut & reverse seared
seasonal vegetables, crushed new potatoes

ASIAN TOFU BOWL

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

- deliciously vegan -

PASTA BOLOGNESE

Fresh pasta, tomato sauce, beef, sweet onion,
fresh basil, shaved Grana

DESSERT PLATTERS

CHERRY CHEESECAKE

TRIPLE CHOCOLATE MOUSSE CAKE

BRIOCHE-CHOCOLATE & BANANA BREAD PUDDING

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

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