



'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 -

PRAWN & CEVICHE TOSTADA

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

VEGETARIAN SPRING ROLLS **Veg**

Sweet plum dipping sauce

CARIBBEAN COCONUT CHICKEN SKEWERS

Grilled coconut milk chicken supremes

CHOPPED BRISKET SLIDERS

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

GRILLED PINEAPPLE SKEWERS **v**

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

EGGPLANT PARMIGIANA SLIDERS **Veg**

Vegetarian eggplant Parmigiana stuffed brioche sliders,
caramelized onion, sweet peppers
- can also be prepared 100% vegan -

CRISPY MUSHROOM TACOS **Veg**

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

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

CREAM CHEESE BACON JALAPENO BOMBS **Veg**

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

TRADITIONAL SHRIMP COCKTAIL

Classic seafood sauce

MINI MANGO CHIPOTLE EMPANADAS **v**

Chickpea empanadas dusted
with mango-chipotle seasoning, habanero aioli

MINI CHEESEBURGER SLIDERS

Swiss cheese, lettuce, tomato, pickle, onion

MEXICAN STREET CORN **Veg**

Grilled sweet corn with Mexican crema,
Cotija cheese, green onions, chilis, Tajín
- can also be prepared 100% vegan -

CAULIFLOWER BITES **v**

Sweet chili, coriander

GRILLED CHICKEN & BEEF SATAYS

Rusty's award winning barbecue sauce

SALTFISH FRITTERS

Salt cod-horseradish-potato fritters, tartar 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