



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)

CARIBBEAN COCONUT CHICKEN SKEWERS

Grilled coconut milk chicken supremes

SALTFISH FRITTERS

Salted cod, horseradish, potato fritters, tartar sauce

PRAWN CEVICHE TOSTADA

Lime & coconut prawns, chilis, coriander

MINI MANGO CHIPOTLE EMPANADAS

Mango-chipotle dusted chickpea empanadas, habanero aioli

BRAISED OXTAIL RAVIOLI

Ravioli stuffed with braised oxtail & red wine reduction, topped with Reggiano

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



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.

COWBOY COOKOUT | \$75/person

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

MINI CHEESEBURGER SLIDERS

Swiss cheese, lettuce, tomato, pickle, onion

CRISPY MUSHROOM TACOS Veg

CAULIFLOWER BITES ✓

Sweet chili, coriander

MINI MANGO CHIPOTLE EMPANADAS ✓

Chickpea empanadas dusted with mango-chipotle seasoning, habanero aioli

BARBECUED BEEF & CHICKEN SATAYS

Rusty's award winning barbecue sauce

SPRING ROLLS Veg

Sweet plum dipping sauce

CREAM CHEESE BACON JALAPENO BOMBS Veg

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

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

COWBOY BEANS & CHILI

Two Cast Iron Dutch Ovens

Texas-style chilli & cowboy beans, both cooked over a live fire

GIANT SKILLET TEX-MEX FRIED RICE

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

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 Crushed Potatoes

Fire Charred Tomatoes

Garlic String Beans

DESSERT

CHOCOLATE-BANANA BRIOCHE BREAD PUDDING

Salty caramel & chocolate sauce



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.

LAND & SEA | \$120/person

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

CHOPPED BRISKET SLIDERS

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

PRAWN & CEVICHE TOSTADA

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

CRISPY LOBSTER DUMPLINGS

Crispy pan fried lobster stuffed dumplings, soya-vinegar-chilli-scallion dipping sauce

CREAM CHEESE BACON JALAPENO BOMBS Veg

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

SMOKED SALMON ON RYE

Applewood cold smoked Atlantic salmon on rye toast, cream cheese, capers, dill

TRADITIONAL SHRIMP COCKTAIL

Classic seafood sauce

FOOD STATIONS

OYSTER BAR

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

CHILLED SEAFOOD BAR

Atlantic lobster, king crab, seafood salad, cold marinated scallops & prawns, traditional cocktail sauce & hot sauces

LIVE FIRE GRILLED ATLANTIC LOBSTER & JUMBO PRAWNS

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

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 String Beans
Tomato & Buffalo Mozzarella Salad
Garlic Crushed Potatoes
Mexican Street Corn

DESSERT

CHOCOLATE MOUSSE CUPS
FRESH FRUIT & BERRIES
CHOCOLATE-BANANA BRIOCHE BREAD PUDDING
Salty caramel & chocolate sauce



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, Parmesean, 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