

Special Occasion Menus



S|E

SPECIALTY EVENTS

— Rusty Pelican Tampa —

TRADITIONAL PACKAGE – PLATED

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers
Sliced Seasonal Fruit Display

BUTLER PASSED Select 3

Caribbean Chicken Brochettes

Mini Chicken Cordon Bleu

Frank en Croute

Asian Pork Pot Stickers

Antipasto Skewer

Swedish or Italian Meatballs

Fried Ravioli with Marinara Sauce

Tomato Caprese Skewers

Spring Rolls

Beef Empanadas

Fried Mac & Cheese Croquette

Bacon Wrapped Scallops

Coconut Fried Shrimp

Spanakopita with yogurt sauce

Raspberry Brie en Croute

SALAD

House Salad with two dressings

PLATED ENTRÉES

All entrées include: chef's choice of seasonal vegetables, freshly baked rolls and butter

Chicken Marsala topped with a marsala mushroom sauce 85

Chicken Piccata topped with a lemon butter sauce 85

Chicken Southern Bourbon topped with a sweet and savory bourbon sauce 85

Full Cut Filet Mignon charbroiled to perfection 97

Roast Prime Rib of Beef with au jus 92

Petite Filet & Salmon topped with a lemon caper sauce 93

Petite Filet & Chicken choice of one sauce 92

Chicken Marsala & Shrimp Scampi joined for a savory taste 90

Broiled Salmon topped with dill beurre blanc sauce 93

Grouper with Crab Meat Stuffing finished with hollandaise sauce 94

Petite Filet & Lobster crowned with an herb butter 102

INCLUDES

Coffee & Tea Service

Three Consecutive Hours Hosted Well Brand Bar well brand cocktails, fine california wines, bud, bud lite, miller lite, coors lite, corona, stella artois, soda

Champagne Toast

Cutting And Serving Of Your Wedding Cake

Floor Length Table Linen & Napkins white, ivory or black

Chiavari Chairs With Cushions a selection of colors

TRADITIONAL BUFFET

All Buffet Meals served with our Chef's Choice Seasonal Vegetables, Fresh Baked Rolls & Butter

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers
Sliced Seasonal Fruit Display

BUTLER PASSED Select 3

Caribbean Chicken Brochettes
Mini Chicken Cordon Bleu
Frank en Croute
Asian Pork Pot Stickers
Antipasto Skewer
Swedish or Italian Meatballs
Fried Ravioli with Marinara Sauce
Tomato Caprese Skewers

Spring Rolls
Beef Empanadas
Fried Mac & Cheese Croquette
Bacon Wrapped Scallops
Coconut Fried Shrimp
Spanakopita with yogurt sauce
Raspberry Brie en Croute

SALADS

Choice of two

House Salad with two dressings
Classic Caesar Salad
Mesculin Salad with feta cheese
Pasta Salad

Marinated Cucumbers & Tomatoes
Shrimp & Pasta Salad
Grand Fruit Compote

SIDES

Choice of two

Truffle Scented Roasted Potatoes
Rusty Pelican Mashed Potatoes

Bow Tie Scampi Pasta
Herb Vegetable Rice Pilaf

MAIN COURSE

Choice of three

Chicken Marsala
Chicken Southern Bourbon
Chicken Piccata
Blackened Chicken with roasted
peppers & tomatoes
Blackened Beef with corn
pepper sauce
Carved Flat Iron Steak
London Broil

Roasted Pork Loin
Pasta Pomodoro
Shrimp Mediterranean
Mahi-Mahi
Broiled Salmon topped with
dill beurre blanc sauce
Lemon Basil Grouper
Grilled Chicken Alfredo with penne
Paella choice of chicken or seafood

INCLUDES

Coffee & Tea Service
Three Consecutive Hours Hosted
Well Brand Bar well brand cocktails,
fine california wines, bud, bud lite,
miller lite, coors lite, corona, stella
artois, soda
Champagne Toast

Cutting And Serving Of Your
Wedding Cake
Floor Length Table Linen & Napkins
white, ivory or black
Chiavari Chairs With Cushions a
selection of colors

95 per person

DELUXE PACKAGE – PLATED

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers
Sliced Seasonal Fruit Display

BUTLER PASSED Select 4

Caribbean Chicken Brochettes

Mini Chicken Cordon Bleu

Frank en Croute

Asian Pork Pot Stickers

Antipasto Skewer

Swedish or Italian Meatballs

Fried Ravioli with Marinara Sauce

Tomato Caprese Skewers

House Salad with two dressings

Wedge Salad with two dressings

Spring Rolls

Beef Empanadas

Fried Mac & Cheese Croquette

Bacon Wrapped Scallops

Coconut Fried Shrimp

Spanakopita with yogurt sauce

Raspberry Brie en Croute

Caesar Salad

SALAD

Choice of one

PLATED ENTRÉES

Choice of one

All entrées include: chef's choice of seasonal vegetables, freshly baked rolls and butter

Chicken Marsala topped with a marsala mushroom sauce 97

Chicken Piccata topped with a lemon butter sauce 97

Chicken Southern Bourbon topped with a sweet and savory bourbon sauce 97

Full Cut Filet Mignon charbroiled to perfection 111

Roast Prime Rib of Beef with au jus 104

Petite Filet & Salmon topped with a lemon caper sauce 105

Petite Filet & Chicken choice of one sauce 104

Chicken Marsala & Shrimp Scampi joined for a savory taste 102

Broiled Salmon topped with dill beurre blanc sauce 119

Grouper with Crab Meat Stuffing finished with hollandaise sauce 107

Petite Filet & Lobster crowned with an herb butter 115

INCLUDES

Coffee & Tea Service

Four Consecutive Hour Hosted Call Brand Bar wine service with dinner, call brand cocktails, fine california wines, bud, bud light, miller lite, coors lite, heineken, stella artois, corona, soda

Champagne Toast

Cutting And Serving Of Your Wedding Cake

Floor Length Table Linen & Napkins white, ivory or black

Chiavari Chairs With Cushions a selection of colors

DELUXE GRAND BUFFET

All Buffet Meals served with our Chef's Choice Seasonal Vegetables, Fresh Baked Rolls & Butter

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers
Sliced Seasonal Fruit Display

BUTLER PASSED Select 4

Caribbean Chicken Brochettes
Mini Chicken Cordon Bleu
Frank en Croute
Asian Pork Pot Stickers
Antipasto Skewer
Swedish or Italian Meatballs
Fried Ravioli with Marinara Sauce
Tomato Caprese Skewers

Spring Rolls
Beef Empanadas
Fried Mac & Cheese Croquette
Bacon Wrapped Scallops
Coconut Fried Shrimp
Spanakopita with yogurt sauce
Raspberry Brie en Croute

SALADS

Choice of two

House Salad with two dressings
Classic Caesar Salad
Mesculin Salad with feta cheese
Pasta Salad

Marinated Cucumbers & Tomatoes
Shrimp & Pasta Salad
Grand Fruit Compote

SIDES

Choice of one

Truffle Scented Roasted Potatoes
Rusty Pelican Mashed Potatoes

Bow Tie Scampi Pasta
Herb Vegetable Rice Pilaf

MAIN COURSE

Dinner buffet- select three
Lunch buffet - select two

Chicken Marsala
Chicken Southern Bourbon
Chicken Piccata
Blackened Chicken with roasted
peppers & tomatoes
Blackened Beef with corn
pepper sauce
Carved Flat Iron Steak
London Broil
Roasted Pork Loin

Pasta Pomodoro
Shrimp Mediterranean
Mahi-Mahi
Broiled Salmon topped with
dill beurre blanc sauce
Lemon Basil Grouper
Grilled Chicken Alfredo
with penne
Paella choice of chicken or seafood

INCLUDES

Coffee & Tea Service
Four Consecutive Hour Hosted Call
Brand Bar wine service with dinner,
call brand cocktails, fine california
wines, bud, bud light, miller lite,
coors lite, heineken, stella artois,
corona, soda
Champagne Toast

Wine Service with Dinner
Cutting And Serving Of Your
Wedding Cake
Floor Length Table Linen & Napkins
white, ivory or black
Chiavari Chairs With Cushions
a selection of colors

107 per person

813.281.1943 | specialtyevents.com | www.therustypellicantampa.com | rptampacatering@srcmail.com
Subject to current sales tax and taxable service charge. Menu items subject to change based on seasonal availability.

S|E
SPECIALTY EVENTS
—Rusty Pelican Tampa—

PREMIER PACKAGE – PLATED

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers

Sliced Seasonal Fruit Display

Rusty Pelican Raw Seafood Bar

BUTLER PASSED Select 5

Caribbean Chicken Brochettes

Mini Chicken Cordon Bleu

Frank en Croute

Asian Pork Pot Stickers

Antipasto Skewer

Swedish or Italian Meatballs

Fried Ravioli with Marinara Sauce

Tomato Caprese Skewers

Spring Rolls

Beef Empanadas

Fried Mac & Cheese Croquette

Bacon Wrapped Scallops

Coconut Fried Shrimp

Spanakopita with yogurt sauce

Raspberry Brie en Croute

SALAD

House Salad with two dressings

Wedge Salad with two dressings

Caesar Salad

PLATED ENTRÉES

Choice of one

All entrées include: chef's choice of seasonal vegetables, freshly baked rolls and butter

Chicken Marsala topped with a marsala mushroom sauce 113

Chicken Piccata topped with a lemon butter sauce 113

Chicken Southern Bourbon topped with a sweet and savory bourbon sauce 113

Full Cut Filet Mignon charbroiled to perfection 124

Roast Prime Rib of Beef with au jus 120

Petite Filet & Salmon topped with a lemon caper sauce 121

Petite Filet & Chicken choice of one sauce 113

Chicken Marsala & Shrimp Scampi joined for a savory taste 118

Broiled Salmon topped with dill beurre blanc sauce 119

Grouper with Crab Meat Stuffing finished with hollandaise sauce 121

Petite Filet & Lobster crowned with an herb butter 131

INCLUDES

Coffee & Tea Service

Four Consecutive Hour Hosted Premium Brand Bar premium liquor cocktails, fine california wines, bud, bud light, miller lite, coors lite, stella artois, heineken, corona, soda

Champagne Toast with chocolate dipped strawberries

Cutting And Serving Of Your Wedding Cake

Floor Length Table Linen & Napkins white, ivory or black

Chiavari Chairs With Cushions a selection of colors

PREMIER ULTIMATE BUFFET

All buffet meals served with our chef's choice seasonal vegetables, fresh baked rolls & butter, coffee & tea service

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses
with Gourmet Crackers

Sliced Seasonal Fruit Display
Rusty Pelican Raw Seafood Bar

BUTLER PASSED Select 5

Caribbean Chicken Brochettes
Mini Chicken Cordon Bleu
Frank en Croute
Asian Pork Pot Stickers
Antipasto Skewer
Swedish or Italian Meatballs
Fried Ravioli with Marinara Sauce
Tomato Caprese Skewers

Spring Rolls
Beef Empanadas
Fried Mac & Cheese Croquette
Bacon Wrapped Scallops
Coconut Fried Shrimp
Spanakopita with yogurt sauce
Raspberry Brie en Croute

SALADS

Select two

House Salad with two dressings
Classic Caesar Salad
Mesculin Salad with feta cheese
Pasta Salad

Marianated Cucumbers & Tomatoes
Shrimp & Pasta Salad
Grand Fruit Compote

SIDES

Select two

Truffle Scented Roasted Potatoes
Rusty Pelican Mashed Potatoes

Bow Tie Scampi Pasta
Herb Vegetable Rice Pilaf

MAIN COURSE

Select three

Chicken Marsala
Chicken Southern Bourbon
Chicken Piccata
Blackened Chicken with roasted
peppers & tomatoes
Blackened Beef with corn
pepper sauce
Carved Flat Iron Steak
London Broil

Roasted Pork Loin
Pasta Pomodoro
Shrimp & Scallop Alfredo Pasta
Mahi-Mahi
Broiled Salmon topped with dill
beurre blanc sauce
Lemon Basil Grouper
Grilled Chicken Alfredo with penne
Paella choice of chicken or seafood

INCLUDES

Coffee & Tea Service
Four Consecutive Hour Hosted
Premium Brand Bar premium liquor
cocktails, fine california wines, bud,
bud light, miller lite, coors lite, stella
artois, heineken, corona, soda
Champagne Toast with chocolate
dipped strawberry

Cutting And Serving Of Your
Wedding Cake
Floor Length Table Linen & Napkins
white, ivory or black
Chiavari Chairs With Cushions a
selection of colors

122 per person

WEDDING BRUNCH

50 Guest Minimum. Brunch Reception Hours from 10:30am to 2:30pm.

Celebrate with One Hour of Champagne, Mimosas and Orange Juice

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers
Sliced Seasonal Fruit Display

BAKER'S STATION

Muffins
Croissants

Bagels
Assorted Danish

BREAKFAST

Fluffy Scrambled Eggs
Crispy Bacon

Sausage Links
Breakfast Potatoes

SALADS

Select two

Garden Green with assorted dressings
Classic Caesar Salad
Mesculin Salad with feta cheese
Pasta Salad
Shrimp & Pasta Salad
Marinated Cucumbers & Tomatoes
Asian Cashew Chicken Salad

MAIN COURSE

Select two

Chicken Marsala
Chicken Piccata
Southern Bourbon Chicken
Mahi Mahi
Broiled Salmon
Lemon Basil Grouper
Blackened Beef with corn
and pepper sauce

Carved Flat Iron Steak
London Broil
Asian Stir Fry beef or chicken
Roasted Pork Loin
Grilled Chicken Alfredo with penne
Shrimp & Scallop Alfredo Pasta
Pasta Pomodoro
Paella choice of chicken or seafood

INCLUDES

Cutting And Serving Of Your Wedding Cake
Floor Length Table Linen & Napkins white, ivory or black
Chiavari Chairs With Cushions a selection of colors

56.95 per person

WEDDING PLATED LUNCHEON

All entrées include chef's choice of seasonal vegetables, freshly baked rolls and butter

HORS D'OEUVRES

DISPLAYED

Sliced Seasonal Fruit Display

SALADS

Select two

House Salad with Two Dressings

PLATED ENTRÉES

Chicken Marsala topped with a marsala mushroom sauce 65

Chicken Piccata topped with lemon butter caper sauce 65

Chicken Southern Bourbon topped with mushrooms 65

Roast Prime Rib of Beef with au jus 71

Petite Filet & Salmon topped with lemon butter sauce 75

Petite Filet & Chicken choice of one sauce 65

Grouper with Crab Meat Stuffing finished with lemon butter sauce 73

Cutting And Serving Of Your Wedding Cake

Floor Length Table Linen & Napkins white, ivory or black

Chiavari Chairs With Cushions a selection of colors

INCLUDES

Two Consecutive Hour Open Bar featuring unlimited well brand cocktails, domestic beer, wine, assorted soft drinks (upgraded bar options available)

Reception Cold Station imported and domestic cheeses with gourmet crackers sliced seasonal fruit display

Champagne Toast

Three Course Plated Menu

Cutting & Serving of Your Wedding Cake

Freshly Brewed Coffee & Tea Service

Floor Length Table Linen & Napkins white, ivory, black

Chiavari Chairs with cushions (a selection of colors)

Luncheon Package Reception hours from 11:00 a.m. to 3:00 p.m.

LUNCH ULTIMATE GRAND BUFFET

All buffet meals served with our chef's choice seasonal vegetables, fresh baked rolls & butter, coffee & tea service

SALADS

Select two

House Salad with two dressings
Classic Caesar Salad
Mesculin Salad with feta cheese
Pasta Salad
Marianated Cucumbers & Tomatoes
Shrimp & Pasta Salad
Grand Fruit compote

SIDES

Select two

Truffle Scented Roasted Potatoes
Rusty Pelican Mashed Potatoes
Bow Tie Scampi Pasta
Herb Vegetable Rice

MAIN COURSE

Select two

Chicken Marsala with marsala mushroom sauce
Chicken Southern Bourbon with bourbon sauce
Chicken Piccata with lemon butter caper sauce
Blackened Chicken demi glace
Blackened Beef demi glace
Carved Flat Iron Steak with shallot port wine sauce
London Broil with hunter sauce, mushrooms, shallots and tomatoes
Roasted Pork Loin with honey apple demi glace
Pasta Pomodoro roasted tomato and farm fresh vegetables
Shrimp & Scallop Alfredo Pasta
Grilled Chicken Alfredo with penne
Paella choice of chicken or seafood

INCLUDES

Two Consecutive Hour Hosted Well Brand Bar
Champagne Toast Well brand cocktails, fine california wines, bud, bud light, miller lite, coors lite, heineken, stella artois, corona, soda
Cutting And Serving Of Your Wedding Cake
Floor Length Table Linen & Napkins white, ivory or black
Chiavari Chairs With Cushions a selection of colors

75 per person

WEDDING CEREMONY INFORMATION

The Rusty Pelican Restaurant and Banquet Center offers you the perfect setting for your Wedding Ceremony or Vow Renewal. Performed indoors or at our Beautiful Private Bayside Gazebo, Theatre style seating with chairs and a Coordinator to facilitate and orchestrate the Wedding Day. \$1,000

Additional Information

Extended hours are available... Inquire for details.

No room rental charges or bartender fee with the Wedding Bar Package.

No food or beverage may be brought onto or taken off premises (exception of a wedding cake).

Children's and vegetarian menus are available.

Seating charts, place cards, favors, centerpieces are the responsibility of the host.

Complimentary limousine transportation to your wedding for the Bride from our partnering hotels.

