

Special Event Menus



S|E

SPECIALTY EVENTS

— Rusty Pelican Tampa —

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BREAKFAST

Includes: Orange Juice, Butter Rosettes, Jellies, Coffee, and Hot Tea.

STARFISH

Fluffy scrambled eggs garnished with fresh fruit, bacon or sausage links, cottage potatoes, and freshly baked biscuits

15.95 per person

THE CONCH

Fluffy scrambled eggs with cheddar cheese, fruit garnish, sliced ham, and grits

17.95 per person

CONQUINA

Puff pastry filled with scrambled eggs topped with cheddar cheese, diced tomatoes, crispy bacon, cottage potatoes, and fresh fruit garnish

18.95 per person

SAND DOLLAR

Broiled sirloin and scrambled eggs, cottage potatoes, freshly baked biscuits

19.95 per person

BREAKFAST BUFFET

A minimum of 30 guests must be guaranteed. Includes: Orange Juice, Butter Rosettes, Jellies, Coffee, and Hot Tea.

EGMONT

Sliced seasonal fruit, danish, muffins, croissants, granola with yogurt

15.95 per person

MADEIRA

Sliced seasonal fruit, baked biscuits, scrambled eggs, bacon, sausage links, and cottage potatoes

19.50 per person

SANIBEL

Sliced fruit display, cottage potatoes, ham, baked biscuits with sausage gravy, scrambled eggs topped with cheddar cheese and diced tomatoes

21.50 per person

BRUNCH BUFFET

Minimum of 30 Guests

INCLUDES

One Hour of Unlimited Mimosas

Assorted Juice Station,
Coffee and Tea

Imported and Domestic
Cheese Display

Baked Goods Display

Breakfast Meats

Garden Salad with two dressings

Pasta Salad

Rusty Pelican Mashed Potatoes

Chef's Fresh Vegetables

ENTRÉES

Choice of two

Eggs Benedict

Scrambled Eggs

French Toast

Waffles

Blackened Beef with tasso
cream sauce

Chicken Scaloppini

Chicken Marsala

Chicken Piccata

Broiled Salmon

Mahi Mahi

Shrimp and Scallops with bow tie
or farfalle pasta

DESSERT

Chef's Display of Assorted Mini Desserts

36.95 per person

BUFFET ENHANCEMENTS

OMELET STATION

Made-to-Order options include: Assorted Meats, Vegetables, and Cheeses

5.95 per person

CARVING STATION

Served with silver dollar
rolls and condiments
serves approx 50

Prime Casino Round of Beef *195.00*

Traditional Roasted Turkey *145.00*

Jack Daniels Glazed Ham *225.00*

Roasted Loin of Pork *170.00*

75.00 per Chef for Each Hour of Service Applied to All Stations

BUFFET SERVICE

Minimum of 30 Guests

Includes: Fresh Seasonal Vegetables, Coffee and Iced Tea Station. Chef's Display of Assorted Mini Desserts.

BOCA GRANDE

Caesar Salad
Antipasto Display
Fruit Salad
Lasagna or Stuffed Shell

Chicken Parmesan
Fresh Seasonal Vegetables
Garlic Bread

26.95 per person

CALADESI ISLAND

MAKE YOUR OWN SANDWICH

Sliced Ham, Breast of Turkey, Roast Beef, Corned Beef, Salami

Fresh Baked Breads

Assorted Cheeses, Lettuce, Tomatoes

SIDES

Select two

Potato Salad

Cole Slaw

Pasta Salad

Mixed Green Salad with two dressings

23.95 per person

CAPTIVIA

Tortilla Soup

Garden Salad with two Dressings

Build Your Own Tortilla Taco Bar with soft and hard shell tacos

Stuffed Jalapenos

Spanish Rice

Chicken Enchiladas

26.95 per person

ANNA MARIA ISLAND BUFFET

Includes: Fresh Seasonal Vegetables, Warm rolls and Butter

SALAD

Choice of one

Pasta Salad

Fruit Salad

Garden Salad Served with two dressings

ENTRÉES

Choice of two

Marinated Flank Steak served with chimichurri sauce

Chicken Carbonara topped with chardonnay cream sauce, pancetta, peas, with shaved parmesan

Chicken Marsala in a marsala mushroom wine sauce

Chicken Piccata topped with lemon butter caper sauce

Stuffed Roasted Pork Loin

Mediterranean Shrimp Pasta

Broiled Salmon served with lemon dill buerr blanc sauce

Mahi Mahi served with lemon dill buerr blanc sauce

Grilled Swordfish served with lemon dill buerr blanc sauce

SIDES

Choice of one

Wild Rice Pilaf

Rusty Pelican Mashed Potatoes

Bow Tie Scampi Pasta

DESSERTS

Chef's Display of Assorted Mini Desserts

29.95 per person

DINNER SEATED SELECTIONS

Includes Chef's Fresh Vegetables, Warm Rolls and Butter, Coffee and Tea Service

SALAD

Choice of one

House Salad

Caesar Salad

Wedge Salad

ENTRÉES

When selecting two separate entrée, the higher price is applied

Grilled Filet Mignon with red wine demi glace 43.95

New York Strip with red wine demi glace 39.95

Roasted Prime Rib of Beef (10 order Minimum) 38.95

Breast of Chicken 28.95

Choice of One Sauce: Carbonara, Marsala, Scaloppini, or Piccata

Grouper Filet monte carlo sauce 41.95

Swordfish 38.95

Mahi Mahi 39.95

Grilled Salmon 34.95

Choice of Sauce: Beurre Blanc, Chimichurri, or Coconut Curry Mango

Vegetable Pasta 28.95

SIDES

Rusty Pelican Mashed Potatoes

Wild Rice Pilaf

Truffle Scented Roasted Potatoes

Parmesan Risotto

DESSERT

Chef's Display of Assorted Desserts

THE MIXED GRILLE

PETITE FILET COMBO

Petite Filet served with one of the below

Chicken 39.95

Grouper 42.95

Stuffed Shrimp 41.95

Lobster Market Price

NY STRIP COMBO

NY Strip served with one of the below

Chicken 39.95

Grouper 42.95

Stuffed Shrimp 41.95

Lobster Market Price

CHICKEN BREAST COMBO

Chicken Breast served with one of the below

Grilled Shrimp 37.95

Grouper 41.95

Stuffed Shrimp 39.95

GRAND BUFFET

Minimum of 30 guests

Chef's Fresh Vegetable Medley, Warm Rolls and Butter, Chef's Display of Various Assorted Desserts

SALAD

Choice of two

House Salad assorted greens crowned with fresh carrots, tomatoes, cucumbers, and sprouts

Greek Salad mixture of romaine and iceberg lettuce, tomato, cucumber, kalamata olives, bell peppers, feta cheese, scallions, pepperoncini, and our house made greek vinaigrette

Pasta Salad cooked al dente with olive oil, italian seasonings, and plum tomatoes

Grand Fruit Salad seasoned fruit with decadent grand marnier sauce

Marinated Cucumbers and Tomatoes zesty italian marinade

Shrimp and Pasta Salad gulf coast shrimp and penne pasta

ENTRÉES

Choice of three

Blackened Beef tasso cream sauce, onions, green and red peppers

Grilled Flank Steak marinated and finished with chimichurri

Carved Flat Iron Steak buffet style with shallot port wine sauce

Chicken Scaloppini seasoned marinated mushrooms, spinach, and fresh rosemary

Grilled Chicken Picatta lemon butter caper sauce

Chicken Marsala in a marsala wine sauce

Chicken Carbonara grilled and topped with chardonnay cream sauce, pancetta bacon, fresh garden peas, and garnished with shaved parmesan

Grilled Mahi Mahi in a lemon dill beurre blanc

Herb Crusted Grouper with seasoned bread crumbs and sautéed with monte carlo sauce

Shrimp Alfredo and Scallop Pasta in bed of orecchiette pasta with creamy cheese sauce

Grilled Swordfish with curry mango sauce

SIDES

Choice of two

Scalloped Potatoes in Cream Sauce

Rusty Pelican Mashed Potatoes

Wild Rice Pilaf

Bow Tie Pasta

Potato Croquette

DESSERTS

Chef's Display of Assorted Mini Desserts

41.95 per person

RECEPTION PACKAGE

One Hour of Food Service

COLD DISPLAY

International Cheeses with Crackers
Vegetable Crudité with Dipping Sauce

HOT BUTLER PASS

Caribbean Chicken Brochettes
Bacon Wrapped Scallops
Beef Empanadas

SALAD STATION

Classic Caesar
Grand Fruit Compote

PASTA STATION

Penne
Cheese Ravioli
Marinara
Alfredo
Grated Cheese and Garlic Bread

CARVING STATION

Turkey Breast
Round of Beef
Silver Dollar Rolls and Accompaniments

SWEET STATION

Chef's Display of Assorted Mini Desserts

41.95 per person

HORS D'OEUVRES

Artistically prepared with seasonal garnished.

DISPLAYED HORS D'OEUVRES

50 Portions

Imported and Domestic Cheese Display garnished fresh fruit, crackers, and wafers 235

Sliced Seasonal Fruit Display 225

Antipasto Display provolone cheese, pepperoni, salami, marinated vegetables, artichoke hearts, peppers, and olives 215

Montage of Fresh Vegetables crudités with dipping sauce 215

Smoked Salmon Display with assorted crackers, chopped eggs, capers, onions, and cream cheese 280

Buffalo Mozzarella Display sliced mozzarella with sliced tomatoes seasoned with italian herbs and olive oil 220

COLD HORS D'OEUVRES

100 Pieces

Jumbo Gulf Shrimp 325

Crab Claws 325

Oysters 260

Island Shrimp 335

Sushi (minimum of 100) 275

Spicy Ahi Tuna in Wonton Cups 310

**Smoked Salmon Mousse
with Cucumbers** 275

**Shrimp and Guacamole in
Wonton Cups** 310

Antipasto Skewers 200

**Prosciutto Stuffed with Boursin
Cheese and Asparagus** 175

Deviled Eggs 135

Chocolate Covered Strawberries 240

Tomato Caprese Skewers 200

PASSED HOT HORS D'OEUVRES

100 Pieces

Mini Beef Wellington 250

Beef Empanadas 230

Caribbean Beef Brochette 215

Franks en Croute 190

Swedish or Italian Meatballs 190

Fried Coconut Shrimp 245

Bacon Wrapped Scallops 265

Mini Crab Cakes 295

Conch Fritters 185

Crab Stuffed Mushroom Caps 260

Caribbean Chicken Brochette 215

Mini Chicken Cordon Bleu 265

Mini Quiche 190

Asian Pork Pot Stickers 185

Spring Rolls 185

Spanakopita 210

Fried Ravioli 185

Fried Mac & Cheese 210

Raspberry Brie en Croute 205

PRIVATE PARTY

Select Appetizer and Entrée from the packages below

CUSTOM DESIGNED MENU

Available Sunday through Thursday. Designed for groups up to 30 guests. The guests are presented a menu the night of the event and select the entrée. All Dinners include Chef's Fresh Seasoned Vegetables, Rolls and Butter, Coffee and Tea Service

SALAD COURSE

Choice of one

Greek Salad mixture of romaine and iceberg lettuce, tomato, cucumber, kalamata olives, bell peppers, feta cheese, scallions, pepperoncini, and our house made greek vinaigrette

House Salad mixed greens topped with tomatoes, carrots, and cucumbers

Traditional Caesar Salad croutons, shaved parmesan, and caesar dressing

SIDES

Choice of one

Potato Croquette

Rusty Pelican Mashed Potato

Wild Rice Pilaf

DESSERT

Chef's Display of Mini Assorted Desserts

DISPLAYED APPETIZER

Fresh Fruit Display

ENTRÉES

Salmon Monte Carlo pan roasted with fresh diced tomatoes, blue crab, lemon beurre blanc, and topped with sautéed buttered mushrooms

Filet Mignon 8oz served with sauce béarnaise

Chicken Carbonara grilled and topped with chardonnay cream sauce, pancetta bacon, fresh garden peas, and garnished with shaved parmesan cheese

44.95 per person

PACKAGE 2 - THE HARBORVIEW

DISPLAYED APPETIZER

Island Shrimp, Blackened Scallops, and Crab Stuffed Mushrooms

ENTRÉES

Chicken Carbonara grilled and topped with chardonnay cream sauce, pancetta bacon, fresh garden peas, and garnished with shaved parmesan cheese

Key West Grouper sautéed with tomatoes, onions, and finished with a tequila citrus sauce

Filet Mignon 8oz served with sauce béarnaise

54.95 per person

LUNCHEON SEATED

Includes Assorted Blueberry, Cranberry, and Banana Nut Breads

ENTRÉE SALAD

Choice of one

Grilled Chicken or Salmon Caesar Salad served on romaine lettuce with traditional dressing and croutons 17.95

Shanghai Chicken Salad served over a bed of lettuce with snow peas, rice noodles, cashews, mandarin oranges, bell peppers, cilantro, and spicy peanut dressing 17.95

Balsamic Chicken Salad served over a bed of mixed greens with raisins, glazed walnuts, gorgonzola, apples, and topped with fresh basil 17.95

ENTRÉES

HOT ENTRÉES

When selecting two separate entrée, the higher price is applied

Includes House Salad with Two Dressings, Chef's Fresh Vegetables, Warm Baked Rolls and Butter, Coffee and Tea Service

Roasted Prime Rib of Beef (Minimum Order of 10) Served with Chantilly Sauce 24.95

Grilled Flank Steak marinated and finished with chimichurri 20.95

Breast of Chicken (choice of one sauce) marsala, carbonara, scaloppini, or piccata 18.95

Parmesan Chicken with Penne crusted and topped with tomato sauce, and melted mozzarella and parmesan cheeses 18.95

Salmon Monte Carlo pan roasted with fresh diced tomatoes, lemon beurre blanc, and topped with sautéed buttered mushrooms 19.50

Key West Grouper sautéed with tomatoes, onions, and finished with a tequila citrus sauce 23.95

Fettuccine Pasta Primavera sautéed with broccoli, snow peas, mushrooms and peppers. served with a garlic tomato sauce and parmesan cheese 18.95

SIDES

Choice of one

Truffle Scented Roasted Potatoes

Rusty Pelican Mashed Potatoes

Wild Rice Pilaf

DESSERT

Chef's Display of Assorted Mini Desserts