

corporate menu



2425 Rocky Point Dr, Tampa, FL 33607 | 813.281.1943
therustypelicanatampa.com | [f](#) [@](#) / RustyPelicanTampa

PLATED BREAKFAST

Includes House Linen, Napkin, and Chairs. Select One Entrée for all Guests.

Each Served with Breakfast Potatoes, Choice of Biscuit or English Muffin & Iced Tea, Hot Tea, Freshly Brewed Coffee, Orange Juice & Cranberry Juice.

Classic \$22

Fresh Scrambled Eggs, Your Choice of Crisp Bacon or Country Sausage, Breakfast Potatoes

Breakfast Burritos \$20

Fresh Scrambled Eggs, Sausage, Black Beans, And Cheddar Cheese Wrapped in A Flour Tortilla. Served With Fresh Salsa.

THREE EGG OMELETS

Rusty's "Denver" \$21

Applewood Smoked Bacon or Chicken Apple Sausage, Cheddar, Green Pepper, Onions

Florentine \$19

Spinach, Tomato, Onions, Swiss

Classic Eggs Benedict \$28

Toasted English Muffin, Canadian Bacon, Poached Egg Topped with Hollandaise Sauce.

Lox And Bagels \$20

Smoked Salmon, Bagel, Cream Cheese, And Capers

** Additional Entrée Selections \$5 Per Person **

** All Breakfast, Lunch, and Build Your Own Buffet Menu Allow for Up to A Three-Hour Reservation in Our Private Event Spaces. Additional Time for Your Reservation May Be Purchased, Contact Your Catering Sales Manager**

Menus are subject to a 24% administrative charge and 7.5% sales tax.



BREAKFAST BUFFETS

Includes House Linen, Napkin, and Chairs.

Each Served with Iced Tea, Hot Tea, Freshly Brewed Coffee, Orange Juice & Cranberry Juice.

The Classic Continental \$20

Selection of AM Beverages Including Orange and Cranberry Juices, Freshly Brewed Coffee, Hot Tea, Fresh Sliced Seasonal Fruit, Breakfast Pastries

The Executive Continental \$26

Selection of AM Beverages Including Orange and Cranberry Juices, Freshly Brewed Coffee, Hot Tea, Fresh Sliced Seasonal Fruit, Breakfast Pastries, Bagels and Cream Cheese, Fruit, Yogurt, And Low-Fat Granola

The Rusty Pelican Rise and Shine \$32

Breakfast Breads and Pastries, Fresh Scrambled Eggs, Crisp Bacon, Country Sausage, Breakfast Potatoes, Fresh Sliced Seasonal Fruit, Yogurt, and Low-Fat Granola

The Rocky Point \$36

Breakfast Breads and Pastries, Fresh Scrambled Eggs, Crisp Bacon, Country Sausage, Breakfast Potatoes, Fresh Sliced Seasonal Fruit, Yogurt and Low-Fat Granola, Brioche French Toast or Pancakes with Warm Maple Syrup

BREAKFAST STATIONS

Includes House Linen, Napkin, and Chairs.

Omelet Station \$25*

Made To Order Eggs, Egg Whites, Cheddar Cheese, Tomatoes, Mushrooms, Onions, Peppers, Diced Ham, Crumbled Bacon, Savory Sausage, Spinach, and Salsa. Served With Fresh Fruit, Biscuit, and Breakfast Potatoes

Hangover Hash Station \$16

Poached Eggs, Fingerling Potatoes, Braised Prime Rib and Hollandaise

Brunch Me! Station \$16

Mini Fruity Pebble Pancakes or Waffles, Chicken and Waffle Sliders, Scrambled Eggs, Your Choice of Bacon or Sausage, and Tots with Warm Syrup and Specialty Butters

"Sweets And Such" Cart \$15

Assortment of Pastries, Bagels, Mochi Doughnuts, Fresh Meats, Cheeses, Sour Dough Breads, Grilled Cheese Sandwiches, Tomato Basil Soup, Hummus, Fruits, and Veggies

*Chef Attendant Fee \$200; One Attendant Per 50 Guests

Stations can be added as A La Carte Enhancements to Breakfast Package or (2) Station Minimum with no Breakfast Package

** Additional Entrée Selections \$5 Per Person **

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PLATED LUNCH

Includes House Linen, Napkin, and Chairs.

SANDWICHES & WRAPS

Each Served with Chips or Side Garden Salad & Chef's Cookie of The Day, Iced Tea, Coffee & Water.
Select One Entrée for All Guests.

\$30 Per Person

Grilled Chicken Sandwich

Garlic Aioli, Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Brioche Bun.

Smash Burger

Double Patty Smash Burger, Lettuce, Tomato, Cheddar Cheese, Secret Sauce, Caramelized Onions, Brioche Bun

Wedge Salad

Iceberg, Ranch, Blue Cheese, Cherry Tomatoes, Bacon Lardon

Atlantic Salmon BLT

Caper-Lime Remoulade, Applewood Smoked Bacon, Lettuce, Tomato, Brioche Bun

Rusty Cuban Sandwich

Citrus Braised Pork, Smoked Ham, Swiss Cheese, Pickles, Dijonnaise, Cuban Bread

HOT ENTRÉES

Each Served with House Garden Salad & Chef's Selected Dessert, Iced Tea, Coffee & Water.
Select One Entrée for All Guests.

\$35 Per Person

Steak and Frites

NY Strip 12 oz., Chimichurri Sauce, Parmesan Fries

Sauteed Broccolini & Crispy Tofu

Soy honey glazed tofu, Ginger Broccoli Purée, Roasted Red Peppers, Toasted Sunflower Seeds

Atlantic Salmon

Garlic Caper Butter Sauce, Butter Whipped Potatoes, Seasonal Vegetables

Fish Tacos

Blackened Local Fish, Chipotle Aioli, Mango, Papaya, Lime Salsa

Roasted Chicken Breast

Blackened Organic Chicken, Truffle Creamed Corn, Roasted Root Vegetables

** Additional Entrée Selections \$5 Per Person **

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BUILD YOUR OWN BUFFET

Includes House Linen, Napkin, and Chairs.

Each Served with Warm Rolls and Butter, Chef Selection of Dessert & Iced Tea, Coffee, Water

Two Entrées - Lunch \$40 / Dinner \$60 Three Entrées - Lunch \$50 / Dinner \$70

Additional Sides \$5 Additional Entrees \$10

SALAD

Select One

House Salad Mixed greens, Tomato, Cucumber, Smoked Tomato Vinaigrette

Classic Caesar Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers

VEGETABLE

Select One

Honey Glazed Carrots

House Mixed Vegetable Medley

Sauteed Broccolini

Roasted Root Vegetables

Sweet Potato Puree, Almondine, Preserved Lemon

STARCH

Select Two

Butter Whipped Mashed Potatoes

Herb Vegetable Rice Pilaf

Scampi Pasta

Oven Roasted Potatoes

Jasmine Rice

Cuban Style Black Beans

Pasta Primavera

ENTRÉE

Mahi Mahi with Mango Chutney +\$3

Atlantic Salmon with Garlic Caper Butter Sauce

Southern Bourbon Glazed Chicken Breast

Mojo Roasted Pork

Carved Flat Iron Steak +\$4

Braised Short Rib +\$8

Stuffed Grouper +\$10

Stuffed Acorn Squash VG*

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Menu Items Subject to change based on seasonal availability.



PLATED PACKAGES – SILVER

Includes House Linen, Napkin, and Chairs.

Choice of One Salad, One Plated Entrée Selection, Warm Rolls with Butter & Chef's Selected Dessert.
Up To a Three-Hour Reservation.

\$55 Lunch / \$65 Dinner

SALAD

House Salad

Mixed greens, Tomato, Cucumber, Smoked Tomato Vinaigrette

Classic Caesar

Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers

Wedge Salad

Iceberg, Ranch, Blue Cheese, Cherry Tomatoes, Bacon Lardon

ENTRÉE

Atlantic Salmon

Garlic Caper Butter Sauce, Butter Whipped Potatoes, Seasonal Vegetables

Upgrade To Crab-Stuffed Salmon +\$12

Roasted Chicken Breast

Blackened Organic Chicken, Truffle Creamed Corn, Roasted Root Vegetables

Stuffed Acorn Squash VG

Couscous, Seasonal Vegetables, Currants, Scallions, Green Tahini

Wine Braised Beef Short Rib

Butter Whipped Potatoes, Chef Seasonal Vegetable, Demi Glaze

Stuffed Grouper

Lump Crab & Shrimp, Herb Risotto, Basil Beurre Blanc

Make it a Duet \$6

** Additional Entrée Selections \$5 Per Person **

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PLATED PACKAGES – GOLD

Includes House Linen, Napkin, and Chairs.

Choice of One Salad, Two Plated Entrée Selections, Two Butler Passed Appetizers, Warm Rolls with Butter & Chef's Selected Dessert. Up To a Three-Hour Reservation

\$60 Lunch / \$70 Dinner

SALAD

House Salad

Mixed greens, Tomato, Cucumber, Smoked Tomato Vinaigrette

Classic Caesar

Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers

Wedge Salad

Iceberg, Ranch, Blue Cheese, Cherry Tomatoes, Bacon Lardon

ENTRÉE

Atlantic Salmon

Garlic Caper Butter Sauce, Butter Whipped Potatoes, Seasonal Vegetables

Upgrade To Crab-Stuffed Salmon +\$12

Roasted Chicken Breast

Blackened Organic Chicken, Truffle Creamed Corn, Roasted Root Vegetables

Stuffed Acorn Squash VG

Couscous, Seasonal Vegetables, Currants, Scallions, Green Tahini

Wine Braised Beef Short Rib

Butter Whipped Potatoes, Chef Seasonal Vegetable, Demi Glaze

Stuffed Grouper

Lump Crab & Shrimp, Herb Risotto, Basil Beurre Blanc

Make it a Duet \$6

** Additional Entrée Selections \$5 Per Person **

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PLATED PACKAGES – PLATINUM

Includes Chiavari Chairs, Dance Floor, Floor Length Linens, Napkins in A Variety of Colors and Finishes.

Choice of One Salad, Three Plated Entrée Selections, Four Butler Passed Appetizers, Warm Rolls with Butter & Chef's Selected Dessert. Up To a Four-Hour Reservation

\$95 Lunch / \$110 Dinner

SALAD

House Salad

Mixed greens, Tomato, Cucumber, Smoked Tomato Vinaigrette

Classic Caesar

Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers

Wedge Salad

Iceberg, Ranch, Blue Cheese, Cherry Tomatoes, Bacon Lardon

ENTRÉE

Atlantic Salmon

Garlic Caper Butter Sauce, Butter Whipped Potatoes, Seasonal Vegetables

Upgrade To Crab-Stuffed Salmon +\$12

Roasted Chicken Breast

Blackened Organic Chicken, Truffle Creamed Corn, Roasted Root Vegetables

Stuffed Acorn Squash VG

Couscous, Seasonal Vegetables, Currants, Scallions, Green Tahini

Wine Braised Beef Short Rib

Butter Whipped Potatoes, Chef Seasonal Vegetable, Demi Glaze

Stuffed Grouper

Lump Crab & Shrimp, Herb Risotto, Basil Beurre Blanc

Seabass +\$16

Black Thai Rice, Grilled Broccolini, and Sweet Chili Sauce

8oz Filet Mignon +\$16

Butter Whipped Potatoes, Chef's Seasonal Vegetables and Finished with a Demi Glaze

Make it a Duet \$6

Make it A Buffet \$15 Per Person

** Additional Entrée Selections \$5 Per Person **

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PLATED PACKAGES – PLATINUM PLUS

Includes Chiavari Chairs, Floor Length Linen and Napkin in A Variety of Colors and Finishes.

Choice of One Salad, Three Plated Entrée Selections, Four Butler Passed Appetizers, Cider or Champagne Toast, Warm Rolls with Butter & Specialty Custom Cake*. Dance Floor Included. A Four-Hour Deluxe Brand Liquor Bar with Bar Staff. Up To a Four-Hour Reservation Including Cocktail Hour and Reception.

\$110 Lunch / \$140 Dinner

SALAD

House Salad

Mixed Greens, Tomato, Cucumber, Smoked Tomato Vinaigrette

Classic Caesar

Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers

Wedge Salad

Iceberg, Ranch, Blue Cheese, Cherry Tomatoes, Bacon Lardon

ENTRÉE

Atlantic Salmon

Garlic Caper Butter Sauce, Butter Whipped Potatoes, Seasonal Vegetables

Upgrade To Crab-Stuffed Salmon +\$12

Roasted Chicken Breast

Blackened Organic Chicken, Truffle Creamed Corn, Roasted Root Vegetables

Stuffed Acorn Squash VG

Couscous, Seasonal Vegetables, Currants, Scallions, Green Tahini

Wine Braised Beef Short Rib

Butter Whipped Potatoes, Chef Seasonal Vegetable, Demi Glaze

Stuffed Grouper

Lump Crab & Shrimp, Herb Risotto, Basil Beurre Blanc

Seabass +\$16

Black Thai Rice, Grilled Broccolini, and Sweet Chili Sauce

8oz Filet Mignon +\$16

Butter Whipped Potatoes, Chef's Seasonal Vegetables and Finished with a Demi Glaze

Make it a Duet \$6

Make it A Buffet \$15 Per Person

** Additional Entrée Selections \$5 Per Person **

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ALL DAY MEETING PLANNER PACKAGE

Served Buffet Style with Chips and Homemade Mini Sweets

\$70 per person

ALL DAY BEVERAGE SERVICE

Unlimited freshly brewed coffee, hot and iced teas, assorted Coca-Cola products, and water

THE EXECUTIVE CONTINENTAL

Fresh cut seasonal fruit, pastries, bagels and cream cheese, fruit preserves, yogurt, and low-fat granola

SANDWICHES | WRAPS | PROTEIN BOWLS

Grilled Steak & Gruyere on Baguette

Grilled Chicken Sandwich

Chicken Caesar Wrap

Veggie Hummus Wrap

Rusty Cuban Sandwich

Mediterranean Bowl - falafel, radicchio, kale, feta, tomato, chickpeas, red onion, carrots, crispy pita, citrus vinaigrette (VG)

Fajita Bowl - flank steak, arugula, romaine, avocado, black beans, corn, tomatoes, red onion, cotija, tortilla chips, lime vinaigrette

Superfood Power Bowl (VG) - tofu, baby spinach, kale, romaine, avocado, quinoa, strawberries, carrots, balsamic vinaigrette

PM SNACK BREAK

Assorted Granola Bars, Candy, Trail Mix, and Chips/Pretzels

Add Hot Breakfast Buffet from \$10 Per Person

Add Hot Lunch Buffet from \$15 Per Person

Choose an Additional Option for an additional \$6 Per Person

Includes House Linen, Napkin, and Chairs

The All-Day Meeting Planner Package Allows For Up To An Eight-Hour Reservation In Our Private Event Spaces. Additional Time for Your Reservation May Be Purchased Through Your Catering Sales Manager

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BUTLER PASSED APPETIZERS

Priced Per Piece
(25 Piece minimum)

Veggie Spring Rolls (4)
Coconut Shrimp (5)
Raspberry Brie en Croute (4)
Veggie Crudit  Shooter & Hummus (5)
Goat Cheese Crostini (4)
Asian Pork Pot Stickers (4)
Chimichurri Beef Skewers (6)
Beef Empanadas (4)
Marinated Chicken Skewer (4)
Bacon Wrapped Scallops (5)

Antipasto Skewer (5)
Crab Croquettes (6)
Conch Fritters (5)
Tomato Bruschetta (4)
Caprese Skewers (4)
Cuban Sliders (5)
Salmon Tartare Spoon (6)
Ceviche Spoon (5)
Tuna Poke in a Sesame Cones (6)

AUDIO VISUAL & ADDITIONAL SERVICES

Priced Per Item Per Day

Easels - \$10 Each

Flip Charts with Markers and Easel - \$30 each; \$50 (2)

A/V Cart with LCD Projector and Screen - \$325

Add Sound System \$475 (Speakers and Mixer)

Add Wireless Microphone and Podium \$575

Full Sound System - \$325 - \$450 *Based on Space*
Includes Speakers, Mixer, and Wireless Microphone

Projection Screen - \$175

Standing Podium - \$60

Power Strips - \$15-\$30

Dance Floor - \$350

Specialty Linen, Tables, or A/V Rental Priced by Quote
See Your Catering Sales Manager For Details

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MINGLING STATIONS AND DISPLAYS

Add one of our Mingling Stations as an enhancement to your package or A La Carte (Two Station Minimum)

Seasonal Market Table \$13

Selection Of Artisanal Cheese, Fresh and Dried Fruit, Roasted and Salted Nuts, Marinated Olives, Fancy Cut Crudites, Seasonal Spreads, House Made Pickles, Fresh Breads, Crackers and Breadsticks

Mediterranean Mezze \$14

Marinated Chicken Skewers, Vegetable Skewers, Cucumber Tomato and Feta Salad, Quinoa Tabbouleh, Shredded Carrot Salad, Olives, Artichokes, Hummus, Tzatziki, Roasted Red Pepper Dip, Crackers, Breadsticks, and Pita Points

Pasta Station \$18 (Attendant Required)

Rigatoni And Penne Pastas Tossed with your Choice of Chicken Breast, Italian Sausage Crumbles, Shrimp, Fresh Vegetables, Parmesan, and Your Choice of Two Sauces: Pomodoro, Wild Mushroom Cream, or Basil Pesto

Seoul Food \$18

Chicken Wings, Gamja Corn Dogs, Scallion Pancakes, Chicken Mandu Dumplings, Cabbage, Cucumber and Carrot Kimchi, Pickled Daikon, Korean Potato Salad, Sesame Scallion Sauce

Raw Bar \$MKT

Oysters On the Half Shell, Shrimp Cocktail, Classic Ceviche, Cocktail Sauce, Remoulade, Mignonette, Lemon, Tabasco, Fancy Cut Crudites

Carving Station \$22 Each (Attendant Required)*

Served with Warm Rolls and Butter

Herb Crusted Prime Rib with Horseradish Cream

Whole Snapper with Pickled Onion, Chimichurri, and Chipotle Aioli

Brined Roasted Heritage Turkey with Natural Jus Plus Grilled Smoked Sausages

The Slider Shack \$19

Select any Two Sliders: Sirloin with Cheese, Pulled Pork, Fried Chicken, or Impossible Burger. Everything Spiced Pigs in A Blanket, French Fry Cones, House-Made Assorted Pickles, Ketchup, Yellow Mustard, Mayo, and Garlic Aioli

Rusty's Brunch Me! Station \$16

Mini Fruity Pebble Pancakes or Waffles, Chicken and Waffle Sliders, Scrambled Eggs, Your Choice of Bacon or Sausage, and Crispy Tots with Warm Syrup and Specialty Butters

The Sweet Tooth \$13

Assorted Cookies, Brownie Bites, And Cheesecake Bites Served with Whole Or 2% Milk

South of the Border \$15

Your Choice of Char-Grilled Flank Steak, Birria Chicken, or Dos Equis Braised Pork Carnitas Street Tacos, Fresh Tortilla Chips, Smoked Tomatillo Salsa, Salsa Macha, served with your Choice of Corn or Flour Tortillas

Snack Break \$12

Assorted Granola Bars, Candy Bars, Trail Mix, and Chips/Pretzels

*Chef or Carving Attendant: \$250

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HOSTED BAR PACKAGES

All hosted bars include Beer, House Wine and Soft Drinks. Price per guest.

PREMIER BEVERAGE PACKAGE

Vodka: Ketel One Vodka, Grey Goose Vodka

Gin: Tanqueray Gin, Hendrick's Gin

Rum: Bacardi Superior Rum, Bacardi 8 Rum, Malibu Rum, Captain Morgan Rum

Tequila / Mezcal: Don Julio Blanco Tequila, Patron Silver Tequila, Codigo Silver Tequila, Illegal Joven Mezcal

Bourbon / Rye: Buffalo Trace Bourbon, Bulleit Rye

Scotch / Whiskey: Traveller Whiskey, Glenfiddich 12Y Scotch, Glenlivet Founder's Scotch, Black Label Scotch

Cognac: Hennessy VS Cognac

House Cabernet Sauvignon, Chardonnay, Pinot Noir and Sauvignon Blanc

Imported and Domestic Beers

Soda, Coffee, Tea

Two Hours 36 per person | Additional Hours 16 per person

DELUXE BEVERAGE PACKAGE

Vodka: Absolut Vodka, New Amsterdam Vodka

Gin: New Amsterdam Gin, Tanqueray Gin

Rum: Bacardi Superior Rum, Captain Morgan Rum, Malibu Rum

Tequila: Corazon Silver Tequila, Milagro Silver Tequila

Bourbon: Jim Beam Bourbon, Benchmark Bourbon

Scotch / Whiskey: Traveller Whiskey, Dewar's White Label Scotch, Monkey Shoulder Scotch

House Cabernet Sauvignon, Chardonnay, Pinot Noir and Sauvignon Blanc

Imported and Domestic Beers

Soda, Coffee, Tea

Two Hours 34 per person | Additional Hours 15 per person

BEER AND WINE

House Cabernet Sauvignon, Chardonnay, Pinot Noir and Sauvignon Blanc

Imported and Domestic Beers

Soda, Coffee, Tea

Two Hours 28 per person | Additional Hours 11 per person

UNLIMITED SIGNATURE MIMOSAS

Two Hours 26 per person | Additional Hours 12 per person

Flavors: Watermelon Lime, Cucumber Mint, Mango Tajín, Signature Orange

NON-ALCOHOLIC & SOFT BAR PACKAGE

Unlimited Coca-Cola Products and Juices

Two Hours 8 per person | Additional Hours 5 per person

ON CONSUMPTION

Bartender fee required, 250 for two hours. Additional fees may apply for extended hours.

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