



RUSTY PELICAN

WATERFRONT RESTAURANT • LOUNGE • EVENTS

Plated Dinner

Surf Side

APPETIZER

(Please Select One)

Artichoke & Pee-Wee Potato Salad
Arugula & Blood Orange Vinaigrette
Or

Goat Cheese Salad
Mesclun Greens, Candied Almond
Crusted Goat Cheese,
Citrus Tomato Relish Amaretto Vinaigrette

ENTREE

(Please Select One)

Pan Seared Branzino
Creamy Manchego & Rosemary Polenta,
Red Pepper Coulis & Crispy Leeks
Or

Red Wine Braised Short Ribs
Boniato Mash, Sage Demi &
Roasted Red Pepper Soffrito

DESSERT

Guava Strawberry Flan

\$55 per person

Sunny Isles

APPETIZER

(Please Select One)

Baked Crab Cakes
Grilled Corn, Chives & Peppers,
Chipotle Aioli
Or

Hearts of Palm
Heirloom Tomatoes, Avocado, Mache,
Vanilla-Jalapeno Vinaigrette

ENTREE

(Please Select One)

Grilled NY Strip Steak
Asparagus Plantain Hash, Smoked Bacon,
Gouda, Warm Haricots Vert
Or

Oven Roasted Grouper
Sweet & Sour Tomato Confit, Candied
Lemon Preserve, Sweet Potato Puree

DESSERT

Crème Brule

\$60 per person

All selections are served with Artisan Breads, Freshly Brewed Coffee and Selection of Herbal Teas.

A 22% service fee and 8% sales tax will apply to all food and beverage prices.



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Sunset Palace

APPETIZER

(Please Select One)

Golden Baby Beets

Teardrop Tomato, Arugula, Passion Fruit Vinaigrette

Or

Lobster Crudo

Cucumbers, Yuzu Dressing

ENTREE

(Please Select One)

Grilled Filet Mignon

Dauphinoise Potato Napoleon Gratin,
Grilled Jumbo Asparagus, Wild Mushroom Sauce

Or

Butter Poached Lobster Tail

Lemon Scented Faro, Herb Drawn Butter

DESSERT

Chocolate Sabotage

Duo of Chocolate Mousse, Chocolate Lava Cake, Ganache, Chocolate Panna Cotta

\$80 per person

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12/2011



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Buffet Dinner

Mediterranean

Minimum 30 guests required

Green Lentil Soup

Greek Salad

Tomatoes, Cucumbers, Red Onion, Feta, Olives

Ahi Tuna Nicoise Salad

Haricots Vert, Red Onion, Purple Potatoes,
Kalamata Olives, Aged sherry vinaigrette

Pan-Seared Fillet of Branzino

Tomato-Olive Tapenade

Grilled Chicken Breast

Lemon Aioli

Marinated Grilled Vegetables

Saffron Rice

Assorted Breads & Rolls

Pita, Lavash, Focaccia & Baguettes

Apple Tarte Tatin

Chocolate Mousse

Coconut Panna Cotta

With Guava Soup

\$55 per person

Adriatic

Minimum 30 guests required

Minestrone Genovese Soup

Plum Tomato and Mozzarella Salad

Fresh Basil Coulis

Mesclun Greens

Pancetta Crisps, Garlic Croutons, Crumbled
Manchego, Gorgonzola Cheese & Italian Dressing

**Sun Dried Tomato Focaccia
and Freshly Baked Grissini**

Pan Fried Grouper

Capper Butter Sauce & Saffron Risotto

Pork Scallopini

Parma Ham and Sage, Natural Jus

Papardelle Pasta

Broccolini, Red Peppers, Olive Oil & Garlic

Classic Tiramisu

Strawberry Panna Cotta

Topped with Passion Fruit Coulis

Limoncello Custard

With Italian Meringue

\$65 per person

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Caribbean

Minimum 30 guests required

Tomato, Coconut & Shrimp Chowder

Wild Snapper Ceviche

Baby Octopus Salad

Limes, Peppers, Red Onions, Cilantro, Teardrop Tomatoes

Crab Cakes

Chipotle Aioli

Watermelon & Oyster Shooters

Bloody Mary Dressing

Pan Seared Red Snapper

Tropical Fruit, Exotic Spices

Grilled Churrasco Steak

Asparagus Plantain Hash, Smoked Bacon, Gouda & Warm Haricots Vert

Okra & Yuca Sauté

Caramelized Onions and Chives

Coconut Rice

Bahama Mama Carrot Cake

Mango Parfait

\$75 per person

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Menu Enhancements

APPETIZERS

Fennel Soup

Crispy Leeks, Paprika Oil \$5 per person

Lentil & Chorizo Soup

\$5 per person

Pan Seared Sea Scallop

Carrot Puree, Sunflower Seeds, Corn Buree
Blanc \$9 per person

Shrimp Ceviche

Yuzu & Lime \$9 per person

Hearts of Palm Salad

Grilled Corn, Asparagus, Cilantro,
Tomato, Guava Vinaigrette \$7 per person

Caesar Salad

Parmesan Custard, Chiffonade
Romaine, Cheese Crisp \$8 per person

ENTREES

Grilled Veal Chop

Fingerling Herb Potatoes, Baby Carrots, Veal
Demi \$28 per person

Pan Seared Duck Breast

Apricot-Yuzu Glaze, Rainbow Cauliflower
Puree \$24 per person

Homemade Four Cheese Ravioli

Basil Pomodoro \$16 per person

Wild Mushroom Ravioli

Porcini Essence \$18 per person

Mussels, Clams & Shrimp Risotto

Garlic Parsley Oil \$21 per person

Pan Seared John Dory

Green & White Asparagus, Cinnamon Broth \$23
per person

ON A SIDE NOTE

(Please Select One)

Roasted Shallot Mashed Potato

Celeriac & Potato Puree

Sautéed Asparagus & Morels

Smashed Fingerling Herbed Potatoes

Garlic Rosemary Pomme Frites

Grilled Marinated Vegetables

\$5 per person

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12/2011