



# RUSTY PELICAN

WATERFRONT RESTAURANT • LOUNGE • EVENTS

## *Brunch Table*

Includes one mimosa upon arrival  
Minimum 40 guests required

Sliced Seasonal & Tropical Fresh Fruit

Assorted Mini Bagels, Flavored Cream Cheese

Applewood Smoked Bacon, Chicken or Pork Sausage Link, Grilled Ham

Yukon Gold Roasted Potatoes with Pico de Gallo

**Chef Prepared Omelets**

Ham, Sausage, Bacon, Cheddar and Swiss Cheese, Peppers, Tomatoes, Mushrooms,  
Onions, Pico de Gallo, Spinach, and Olives

**Crispy Romaine Hearts, Anchovies, Parmesan Cheese, Garlic Croutons**

Old Fashioned Caesar Dressing

**Hearts of Palm Salad**

Roasted Corn, Tomatoes, Cilantro, Guava Vinaigrette

**Oven Roasted Free Range Chicken**

Garlic Mash, Sherry Vinegar Reduction

**Grilled Skirt Steak**

Chimichurri, Smashed – Fried Fingerlings

Homemade Chocolate Chip, Oatmeal Raisin & Peanut Butter Cookies

Key Lime Tart, Flourless Chocolate Cake, Apple Tart, Seasonal Fruit Tart

Freshly Brewed Coffee and Selection of Herbal Teas

\$75 Per Person

\$150 Chef Fee Required

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.

12/2011



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## *Brunch Menu Enhancements*

### Yogurt Parfait

Wild Berries and Granola \$6 per person

### House Smoked Salmon Toasted Bagel

Flavored Cream Cheese, Tomato, Onion, Cream Cheese and Capers \$14 per person

### Papaya, Mango, Passion Fruit or Wild Berry Juice

\$9 per person

### Selection of Cold Cereals

\$6 per person

### Buttermilk Pancakes

Maple Syrup, Wild Berries \$9 per person

### Paradise Farms Scrambled Eggs

Herb – Roasted Potatoes \$8 per person

### Cage Free Egg Whites

\$10 per person

### French Toast

Banana and Cinnamon Batter, Pecan Butter

\$9 per person

### Belgian Waffles

Apple and Vanilla Bean Compote, Maple Syrup, Wild Berries, Bananas and Chocolate Chips \$9 per person

### Baked Crab Cake "Benedict"

Poached Eggs, Brioche, Chipotle Hollandaise \$16 per person

### Selection of Charcuterie Cold Cuts, Cheese and Flatbreads

Manchego, Iberico Ham, Serrano Ham \$14 per person

### Maple Roasted Turkey

Dried Apricots, Cardamom – Cranberry Sauce \$12 per person

### Dry Aged Tenderloin of Beef

Horseradish Infused Dem – Glace \$22 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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