



RUSTY PELICAN

WATERFRONT RESTAURANT • LOUNGE • EVENTS

Plated Lunch

The Sea Crest

APPETIZER

(Please Select One)

Tomato Gazpacho

Shrimp, Sherry Vinegar Reduction
Or

Mixed Green Salad

Teardrop tomatoes, Orange Segments,
Spicy Balsamic

ENTREE

(Please Select One)

Pan Seared Salmon

Sweet Pea Veloute, Lentil Ragu, Roasted
Pepperonata
Or

Free Range Chicken Breast

Garlic Mashed Potatoes, Sherry Demi –
Glace, Chef Selection of Vegetable

DESSERT

Chocolate Mousse

Raspberry Coulis & Crème Anglaise

\$42 per person

The Tides Beach

APPETIZER

(Please Select One)

Tomato Mozzarella

Arugula, Micro Basil, Balsamic Reduction
Or

Nicoise Tuna Salad

Ginger – Mustard Vinaigrette

ENTREE

(Please Select One)

Pan Seared Red Snapper

Coconut Orzo, Lemon Preserve, Chef
Selection of Vegetable
Or

Guava – Ancho Marinated Pork Loin

Seared Polenta Cake, Corn Relish

DESSERT

Goat Cheesecake

Wild Berry Fondue

\$47 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.

12/2011



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Buffet Lunch

Beach It

Minimum 20 Guests Required

Marinated Mozzarella and Beefsteak Tomato Salad

Fresh Basil and Balsamic Syrup

Mixed Baby Field Lettuce

Shredded Carrots, Garlic Croutons, Assortment
of Vinaigrette Dressings

Tri – Color Potato Salad

Variety of Potato and Vegetable Chips

Array of European Deli Sandwiches to Include:

Ham, Smoked Turkey, Roast Beef, Prosciutto and
Grilled Chicken

Swiss, Cheddar, Provolone, Gouda, Muenster and
Pepper Jack

Antipasto Platter

Chilled Grilled Seasonal Vegetables, Peppers,
Pickles and Capers

Assorted Breads and Rolls

Baguettes, Focaccia, Sliced Breads and Pita

Brownies and Assorted Home Made Cup Cakes

\$35 per person

Bay Breeze

Minimum 30 Guests Required

Hearts of Palm and Citrus Salad

Mixed Field Lettuce, Lychee-Passion Fruit
Vinaigrette

Yellow Tail Snapper Ceviche

Mini Cuban Sandwiches

Honey Cured Pork, Ham, Swiss Cheese

Mini Frita Sandwiches

Chorizo & Beef, Cheddar Cheese & Horseradish
on Brioche

Pork Loin

Papaya – Mango Cilantro Chutney

Cuban Congri Rice

Fried Sweet Plantains

Cuban Bread and Butter

Guava Brulèe, Mojito Flan and Tres Leches

\$45 per person

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

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Jersey Shore

Minimum 30 Guests Required

Manhattan Clam Chowder

{That's the Tomato One!}

Crispy Romaine Hearts

Garlic Croutons, Old Fashioned Caesar Dressing

Waldorf Salad

Apple, Celery, Walnuts in our Creamy Dressing

Jim Beam Barbeque Ribs

Jim Beam Barbecue Chicken

Shrimp Mac 'n' Cheese

Corn on the Cob

Idaho Mashed Potato

Apple Pie {Like Mom Used to Make}

New York Cheesecake

Georgia Peach Cobbler

\$65 per person

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