

PRIVATE BANQUET FACILITY

The Rusty Scupper Restaurant, voted Baltimore's *Best Waterfront Dining* by Baltimore Magazine is located at 402 Key Highway ... in the heart of Baltimore's Inner Harbor and within walking distance of local attractions and hotels.

Our Chef's menu features the freshest available ingredients, and offers a wide array of regional favorites including seafood, beef, chicken and pasta.

The Rusty Scupper specializes in customizing corporate events, receptions and private parties. For a small dinner affair, cocktail party, holiday event, crab feast or wedding rehearsal; please contact Shannon Toback, Sales Manager, at 410.727.3678.

RUSTY SCUPPER • 402 KEY HIGHWAY • BALTIMORE, MARYLAND 21230 • (410) 727-3678 • FAX: (410) 625-5094

GENERAL INFORMATION

Reservations and Deposits

We request a minimum deposit of \$200.00 or 25% of your function total, whichever is greater, in order for us to pursue proper planning for all details; including menus, table arrangements, rentals, etc. Flowers and specialty linens can be ordered for any occasion. Reservations for private banquet rooms will be confirmed once a deposit has been received. In the event of cancellation, the deposit may be used to secure an alternate date 30 days prior to your function.

Menus

Rusty Scupper is committed to serving the freshest seafood available. To ensure the success of your party, all menus must be determined 10 days in advance. The availability and pricing of fresh seafood cannot be guaranteed more than 30 days prior to an event. Buffets are open for a total time of 1.5 hours. Per Maryland Health Code Regulation, we cannot permit any food from the buffet to leave the premises.

Beverages

Wine, beer, liquor and non-alcoholic beverages must be purchased through Rusty Scupper. There is no corkage program. Beverages can only be dispensed by our staff to the guests. Our liquor license requires the staff to request proper identification of any person, and to refuse service to anyone who is underage, or if proper identification cannot be produced. We also reserve the right to refuse to serve any person who appears intoxicated.

Guest Count

The final guaranteed number of guests needs to be specified five business days prior to your event. The exact date will be noted in your contract. This number will be considered final and will not be subject to reduction. The final guaranteed number may not be less than 80% of the original signed agreement. You will be charged based on your final guaranteed number of guests.

Billing

All balances are due upon completion of your event. Your deposit will be deducted from all final bills. Rusty Scupper accepts major credit cards and pre-approved company checks. No personal checks accepted for final payment.

BREAKFAST BUFFETS

Continental Breakfast

Available before 10:30 a.m.

Minimum of 25 Guests

Assorted Muffins, Bagels and Pastries with Traditional Accompaniments

Assorted Fruit Display

Juice, Coffee and Tea

\$12.00 per person

Breakfast Buffet

Available before 10:30 a.m.

Minimum of 25 Guests

Scrambled Eggs with Monterey Jack Cheese and Chives

Sausage and Bacon

Hash Brown Potatoes

French Toast

Fresh Seasonal Fruit

Assorted Breakfast Breads with Traditional Accompaniments

Juice, Coffee and Tea

\$17.00 per person

***Add an Omelet or a Waffle Station for an additional \$5.00 per person**

LUNCHEON BUFFETS

Buffets include Soft Drink, Iced Tea and Coffee

Minimum of 25 Guests is required for all Buffets. Buffets left out for 1.5 hours and are based on 1.5 servings per person.

Deli Buffet

House and Caesar Salad

Assorted Deli Meats and Cheeses Assorted Breads and Rolls

Traditional Garnishes and Accompaniments

Yukon Gold Potato Salad Cole Slaw Pasta Salad

Seasonal Fruit Bowl

Assorted Cookies and Brownies

\$16.00 per person

Inner Harbor Buffet

Maryland Crab Soup House or Caesar Salad

Fresh Baked Bread Seasonal Fruit Bowl

Grilled Atlantic Salmon Lemon Garlic Roasted Chicken

Seasonal Vegetables Roasted Yukon Gold Potatoes

Assorted Cookies, Brownies and Mini Desserts

\$22.00 per person

Add the following items to either Lunch Buffet:

Tuna Salad \$4.00 per person

Chicken Salad \$4.00 per person

Shrimp Salad \$6.00 per person

BUFFETS

Buffets include Soft Drink, Iced Tea and Coffee

Minimum of 25 Guests is required for all Buffets. Buffets left out for 1.5 hours and are based on 1.5 servings per person.

Buffet I

Maryland Crab Soup
Traditional Caesar Salad
Fresh Baked Bread
Seasonal Vegetable Salad
Lemon Garlic Roasted Chicken
Baked Atlantic Salmon with Delmarva Sauce
Seasonal Vegetables
Roasted Yukon Gold Potatoes
Assorted Cookies, Brownies and Mousse Cups
\$29.75 per person

Buffet III

Cream of Crab Soup
House Salad and Traditional Caesar Salad
Tomato and Mozzarella Caprese
Fresh Baked Bread
Seasonal Vegetable Salad
Beef Tenderloin Tips in a Sherry Cream Sauce
Lemon Garlic Roasted Chicken
Grilled Mahi-Mahi
Steamed Broccoli
Seasoned Wild Rice
Assorted Petite Pastries, Cakes and Tortes
\$39.00 per person

Buffet II

Maryland Crab Soup
Traditional Caesar Salad
Fresh Baked Bread
Seasonal Fruit Bowl
Chef Selection of Pasta Salad
Seasonal Vegetable Salad
Roast Sirloin (pre-carved)
Broiled Tilapia
Seasonal Vegetables Yukon Gold Mashed Potatoes
Assorted Cakes, Tortes and Mousse Cups
\$34.00 per person

Buffet IV

Cream of Crab Soup
House Salad and Traditional Caesar Salad
Tomato and Mozzarella Caprese
Fresh Baked Bread
Rock Shrimp and Orzo Salad
Seasonal Vegetable Salad
Beef Tenderloin Tips in a Sherry Cream Sauce
Lemon Garlic Roasted Chicken
Grilled Rockfish Single Crab Cake (one per person)
Steamed Asparagus Seasoned Wild Rice
Assorted Petite Pastries, Cakes and Tortes
\$46.00 per person

STATIONS

Add a Station with Your Meal

Pasta Station

Minimum of 25 Guests

Penne Pasta and Tri-Color Tortellini with the following Sauces: Olive Oil and Parmesan, Marinara and Alfredo

\$9.50 per person

Deluxe Pasta Station

Minimum of 25 Guests

Penne Pasta and Tri-Color Tortellini with the following Sauces: Olive Oil and Parmesan, Marinara and Alfredo, Fresh Vegetables to include: Mushrooms, Onions, Spinach, Tomatoes and Broccoli, Grilled Chicken, Shrimp and Scallops

\$15.75 per person

Stir-Fry Station

Minimum of 25 Guests

Sliced Beef, Chicken and Shrimp served with Sesame Sauce and Spicy Hunan Sauce, accompanied by Stir-Fry Asian Vegetables and Sticky Rice

\$15.00 per person

Crab Cake Station

Minimum of 25 Guests

The Rusty Scupper's Famous Maryland Lump Crab Cakes. A 4 ounce Crab Cake pan fried to order
A limit of one per person

\$10.95 per person

Carving Stations

Each Carving Station will accommodate approximately 30 Guests

Virginia Ham	\$125.00	Top Round	\$125.00	Turkey	\$110.00	Prime Rib	\$210.00
Tenderloin	\$250.00	Rack of Baby Lamb	\$220.00	Seared Ahi Tuna	\$240.00	Steamship Round	\$490.00

Dessert Station

Minimum of 25 Guests

Bananas Foster, Cherries Jubilee, and Traditional Ice Cream Sundae Garnishes

\$8.00 per person

Chocolate Fondue Station

Cascading, Melted Chocolate served with Fresh Fruit and Chef's Selection of Assorted Fondue Condiments

\$6.50 per person

Chef Attendant Fee - \$85.00 Per Station

LUNCHEON BANQUET

Lunches include Appetizer, Entrée, Chef's Selection of Accompaniments, Dessert and Beverage to include Soft Drink, Iced Tea and Coffee

Appetizers

Please pre-select one from the following appetizer selections
(same selection for entire group)

Maryland Crab Soup

Fresh Fruit

Field Green Salad

Traditional Caesar Salad

Entrée Selections

Please pre-select three from the following entrée selections

Char Grilled Hamburger/Cheeseburger	18.00
Honey Mustard Chicken Sandwich	18.00
Caesar Salad with Grilled Chicken	19.00
Caesar Salad with Shrimp	19.00
Asian BBQ Salmon	21.00
Shrimp & Angel Hair Pasta	22.00
Shrimp Salad Sandwich	19.00
Maryland Crab Cake Sandwich	24.00
Fish and Chips	19.00
Grilled Salmon on Focaccia with Lemon Thyme Aioli	19.00
Petite Filet Mignon	34.00
Soft Shell Crab Sandwich (<i>Seasonal Availability</i>)	24.00

Dessert

Displayed with a Coffee Station

Chef's Selection of Assorted Cookies, Brownies and Mini Desserts

BALTIMORE CRAB FEAST

Minimum of 25 Guests

Prices Subject to Change due to Market Conditions

Rusty Scupper Crab Feast

Maryland Steamed Crabs

One Bushel per 25 Guests

(additional crabs available at market price - or order in advance)

served with

Maryland Crab Soup Potato Salad Cole Slaw
Corn on the Cob BBQ Baked Beans Macaroni and Cheese
Burgers Hot Dogs Fried Chicken
Watermelon Assorted Cookies and Brownies

#2 Crabs - \$39.00 per person

#1 Crabs - \$49.00 per person

Deluxe Crab Feast

Maryland Steamed Crabs

One Bushel per 25 Guests

(additional crabs available at market price - or order in advance)

served with

Maryland Crab Soup Cucumber and Tomato Salad Cole Slaw
Corn on the Cob BBQ Baked Beans Macaroni and Cheese
BBQ Baby Back Ribs Hot Dogs Fried Chicken
Watermelon Assorted Cookies and Brownies

#2 Crabs - \$49.00 per person

#1 Crabs - \$59.00 per person

Lobster Bake

One 1-1/4 lb. Lobster per person

Cream of Crab Soup House Salad Potato Salad
Corn on the Cob BBQ Baked Beans Boiled Potatoes
Chorizo Steamed Clams and Mussels
Assorted Cookies and Brownies

\$56.00 per person

DINNER BANQUET

*Dinners include Field Green Salad, Freshly Baked Breads, Appetizer, Entrée, Chef's Selection of Accompaniments,
Dessert and Beverage to include Soft Drink, Iced Tea and Coffee*

Appetizers

Please pre-select one from the following appetizer selections
(same selection for entire group)

- Maryland Crab Soup**
- Plum Tomatoes with Fresh Mozzarella and Pesto Vinaigrette**
- Brie with Seasonal Berries**
- Marinated Vegetables and Penne Pasta Salad**

First Course

Field Green Salad

Entrée Selections

Please pre-select three from the following entrée selections

Lemon Garlic Roasted Chicken	30.00
Grilled Atlantic Salmon	37.00
Grilled Swordfish	40.00
Grilled Rockfish	37.00
Shrimp Scampi over Fedilini Pasta	39.00
Maryland Crab Cakes	45.00
Beef Tenderloin (8 oz.)	48.00
Shrimp and Brie Stuffed Salmon	42.00
Chicken Chesapeake	38.00
Surf & Turf: 6 oz. Filet and Maryland Crab Cake	53.00
New York Strip (14 oz.)	45.00
Surf & Turf: 6 oz. Filet and Lobster Tail	60.00

Desserts

Please pre-select one from the following dessert selections
(Same selection for entire group)

- New York Style Cheesecake with Berry Compote** **Key Lime Tart** **Sorbet with Seasonal Berries**
 - Chocolate Decadence Cake** **Chocolate Mousse Cup served with Pistachio Brittle**
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HORS D'OEUVRES

50 Pieces Per Tray *except where noted*

- HOT -

Vegetable Spring Rolls with Shangdong Sauce	57.00
Fried Calamari with Roasted Garlic Aioli (Serves 25)	70.00
Baked Brie en Croute with Raspberry Preserves	99.00
Beer Battered Shrimp with a Creole Remoulade	99.00
Cocktail Franks in a Puff Pastry	76.00
Crispy Mini Crab Cakes.	140.00
Chicken Sate with an Asian BBQ Sauce	76.00
Mini Salmon Cakes with Lemon Saffron Aioli	79.00
Grilled Strip Loin on Ciabatta with Boursin Caramelized Onion Spread	88.00
Tomato, Mozzarella and Basil on Grilled Ciabatta.	70.00
Cremini Mushroom with Spinach, Goat Cheese and Tomato	62.00
Grilled Vegetables and Goat Cheese in a Savory Tart	70.00
Grilled Marinated Baby Lamb Chops	150.00
Oysters Rockefeller.	99.00
Crab Stuffed Mushroom Caps	130.00
Grilled Sea Scallops Wrapped in Bacon	130.00
Sweet and Sour Meatballs	68.00
Buffalo Chicken Tenders	95.00
Crab Dip served with Crispy Pita Chips (Serves 25)	92.00
Grilled Marinated Shrimp with Scampi Butter	105.00
Coconut Shrimp with Shandong Sauce.	99.00
Grilled Chicken Salad in a Tart Shell with Brie Cheese.	82.00
Steamed Peel and Eat Shrimp.	25.00
Teriyaki Marinated Strip Loin Skewers.	75.00
Buffalo or BBQ Chicken Wings	69.00

- COLD -

Smoked Cured Salmon	80.00
Chilled Seafood Salad on Toasted Brioche Crouton	79.00
Seared Blackened Tuna on Sesame Crisp with Seaweed Salad	109.00
Crab and Shrimp Salad in a Mini Tart Shell.	110.00
Smoked Salmon Mousse Tartlets	77.00
Cocktail Snow Crab Claw	130.00
Oysters on the Half Shell	Market Price
Raw Bar Sampler: 25 Shrimp Cocktail, 20 Oysters, 20 Crab Claws	150.00
Jumbo Shrimp Cocktail.	170.00
California Roll.	87.00
Assorted Sushi Display	150.00

- PLATTERS -

Imported and Domestic Cheese Platter.	Small 80.00	Large 150.00
Fresh Fruit Platter.	Small 60.00	Large 110.00
Fruit and Domestic Cheese Platter	Small 64.00	Large 115.00
Vegetable, Fruit and Cheese Platter	Small 86.00	Large 160.00

Small Platters serve approximately 25 Guests Large Platters serve approximately 50 Guests

BAR OPTIONS

Open Bar Packages

House

House Liquors, House Wine, Draft Beer and Domestic Bottled Beer

\$13.00 per person - First Hour

\$6.50 per person - Second and Any Additional Hours

Call

Call Liquors, House Wine, Draft Beer and Domestic and Imported Bottled Beer

\$14.00 per person - First Hour

\$7.50 per person - Second and Any Additional Hours

Premium

Premium Liquors, House Wine, Draft Beer and Domestic and Imported Bottled Beer

\$15.00 per person - First Hour

\$8.50 per person - Second and Any Additional Hours

Beer and Wine

All Draft Beers, Domestic Bottled Beer and House Wine

\$11.00 per person - First Hour

\$5.50 per person - Second and Any Additional Hours

Soda, Iced Tea, Coffee and Tea are included in all Open Bars.

Sales tax and gratuity are not included except where noted.

All Open Bars require a minimum of two hours.

Host Bar

Run a tab on drinks as ordered, to be placed onto food bill or on a separate check.

Cash Bar

Guests pay for drinks as they order.

A 75¢ per drink service charge will be added to each drink in place of a 20% gratuity.
