

PRIVATE BANQUET FACILITY & GENERAL INFORMATION

*T*he 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, wedding rehearsal, or wedding reception, please contact Alyssa Hayes, Sales Manager, at 410.727.3678.

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 function, 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 and Stations 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/impaired.

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.

Total balance for wedding receptions is due seven days in advance.

Parking Options

The public parking facility adjacent to the Rusty Scupper is owned by Baltimore City and operated by Laz Parking Inc.

Parking options are as follows:

- Guests will acquire ticket on entry and pay upon departing. There is a discount for all Rusty Scupper guests with our bar stamped validation - discounts up to 5 hours, thereafter regular rates apply.
 - Parking stickers can be purchased from the Rusty Scupper.
- Your credit card number can be provided to the parking lot operator and all parking charges applied.
 - There is limited on street parking on Key Highway.

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

Old Bay Home Fries

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**

***Smoked Cured Salmon with Mini Bagels and Traditional Accompaniments (serves 25) \$125.00**

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

Old Bay Chips Cole Slaw Pasta Salad

Seasonal Fruit Bowl

Assorted Cookies and Brownies

\$16.00 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

Inner Harbor Buffet

Maryland Crab Soup House & Caesar Salad

Fresh Baked Bread Seasonal Fruit Bowl

Baked Atlantic Salmon

Chicken - Choice of One: Marsala, Lemon Garlic or Cajun

Seasonal Vegetables Herb Roasted Potatoes

Assorted Cookies, Brownies and Mini Desserts

\$25.00 per person

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)

Cream of Crab Soup

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.....	19.00
Honey Mustard Chicken Sandwich.....	19.00
Caesar Salad with Grilled Chicken.....	19.00
Caesar Salad with Shrimp.....	19.00
Broiled Atlantic Salmon.....	21.00
Shrimp Salad Sandwich.....	19.00
Maryland Crab Cake Sandwich.....	25.00
Maryland Crab Cake Platter.....	28.00
Fish and Chips.....	19.00
Salmon Club Sandwich on Ciabatta.....	19.00
Petite Filet Mignon.....	34.00
Soft Shell Crab Sandwich <i>(Seasonal Availability)</i>	24.00
Stuffed Shrimp Platter (3).....	28.00
Lemon Garlic Roasted Chicken.....	19.00

Desserts

Displayed with a Coffee Station

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

DINNER 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
Choice of Traditional Caesar Salad or Field Green
Fresh Baked Ciabatta Bread
Seasonal Vegetable Salad
Chicken - Choice of One:
Marsala, Lemon Garlic or Cajun
Broiled Atlantic Salmon with Delmarva Sauce
Seasonal Vegetables
Herb Roasted Potatoes
Assorted Cookies, Brownies and Mini Desserts
\$32.95 per person

Buffet III

Cream of Crab Soup
House Salad and Traditional Caesar Salad
Tomato and Mozzarella Caprese
Fresh Baked Ciabatta Bread
Seasonal Vegetable Salad
Beef Tenderloin Tips in a Sherry Cream
or Peppercorn Demi Sauce
Chicken - Choice of One:
Marsala, Lemon Garlic or Cajun
Grilled Mahi-Mahi
Creamed Spinach or Steamed Broccoli
Garlic Mashed Potatoes or Seasoned Wild Rice Blend
Assorted Dessert Display
\$39.95 per person

Buffet II

Maryland Crab Soup
Choice of Traditional Caesar Salad or Field Green
Fresh Baked Ciabatta Bread
Seasonal Fruit Bowl
Chef Selection of Pasta Salad
Seasonal Vegetable Salad
Roast Sirloin (pre-carved)
Broiled Tilapia
Seasonal Vegetables Red Bliss Mashed Potatoes
Assorted Dessert Display
\$35.95 per person

Buffet IV

Cream of Crab Soup
House Salad and Traditional Caesar Salad
Tomato and Mozzarella Caprese
Fresh Baked Ciabatta Bread
Rock Shrimp and Orzo Salad
Seasonal Vegetable Salad
Beef Tenderloin Tips in a Sherry Cream Sauce
or Peppercorn Demi Sauce
Chicken - Choice of One:
Marsala, Lemon Garlic or Cajun
Broiled Rockfish Single Crab Cake (one per person)
Steamed Asparagus Seasoned Wild Rice Blend
Assorted Dessert Display
\$47.95 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)

Cream of Crab Soup

Maryland Crab Soup

Plum Tomatoes with Fresh Mozzarella and Pesto Vinaigrette

Brie with Seasonal Berries

First Course

(same selection for entire group)

Field Green Salad

Caesar Salad

Entrée Selections

Please pre-select three from the following entrée selections

Lemon Garlic Roasted Chicken	32.00
Grilled Atlantic Salmon	39.00
Broiled Swordfish	40.00
Broiled Rockfish	39.00
Stuffed Shrimp (5)	45.00
Maryland Crab Cakes	45.00
Beef Tenderloin (8 oz.)	49.00
Shrimp and Brie Stuffed Salmon	43.00
Chicken Chesapeake	38.00
Surf & Turf: 6 oz. Filet and Maryland Crab Cake	56.00
Rib Eye (12 oz.)	44.00
Surf & Turf: 6 oz. Filet and Lobster Tail	60.00
100% Prime New York Strip	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

Amaretto Biscotti Ice Cream

or

Assorted Dessert Display (*groups of 20 or greater only*)

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 Old Bay Chips

Burgers Hot Dogs Fried Chicken

Watermelon Assorted Cookies and Brownies

#2 Crabs - \$41.95 per person

#1 Crabs - \$51.95 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 Fried Chicken Burgers

Watermelon Assorted Cookies and Brownies

#2 Crabs - \$51.95 per person

#1 Crabs - \$61.95 per person

STATIONS

Add a Station with Your Meal

(Duration 1.5 Hours)

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. One Crab Cake pan fried to order, per guest

4 oz. \$10.95 per person

2 oz. \$5.75 per person

Quesadilla Station

Minimum of 25 Guests

Chicken, Beef, Shrimp and Crab with a Jack & Cheddar Cheese Mix, served with Guacamole, Salsa, Sour Cream and Green Onions

\$15.00 per person

Carving Stations

Each Carving Station will accommodate approximately 30 Guests

Virginia Ham	\$125.00	Top Round	\$195.00	Turkey	\$125.00	Prime Rib	\$225.00
Tenderloin	\$270.00	Boneless Lamb Roast	\$175.00	Seared Ahi Tuna	\$250.00		
		Steamship Round (125 People)	\$675.00				

Dessert Station

Minimum of 25 Guests

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

\$8.00 per person

Chef Attendant Fee - \$120.00 Per Station

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 (10 oz.)	140.00
Chicken Sate with an Asian BBQ Sauce	76.00
Mini Salmon Cakes with Lemon Saffron Aioli	79.00
Tomato, Mozzarella and Basil on Grilled Ciabatta.....	70.00
Cremini Mushroom with Spinach, Goat Cheese and Tomato	62.00
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 Shangdong 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
Clams Casino	99.00

- COLD -

Grilled Strip Loin on Ciabatta with Boursin Caramelized Onion Spread.....	88.00
Grilled Vegetables and Goat Cheese in a Savory Tart	70.00
Smoked Cured Salmon.....	125.00
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	85.00
Cocktail Jonah Crab Claw.....	130.00
Oysters on the Half Shell.....	100.00
Raw Bar Sampler: 25 Shrimp Cocktail, 20 Oysters, 20 Crab Claws	175.00
Jumbo Shrimp Cocktail.....	180.00
California Roll.....	100.00
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

\$14.95 per person - First Hour

\$7.25 per person - Second and Any Additional Hours

Call

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

\$15.95 per person - First Hour

\$7.75 per person - Second and Any Additional Hours

Premium

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

\$16.95 per person - First Hour

\$8.25 per person - Second and Any Additional Hours

Beer and Wine

All Draft Beers, Domestic Bottled Beer and House Wine

\$12.95 per person - First Hour

\$6.25 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.

Tab closed when management is advised by client.

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.
