

PRIVATE BANQUET FACILITY & GENERAL INFORMATION

The Rusty Scupper Restaurant, voted Baltimore's Best Waterfront Dining by Baltimore Magazine Top 100 Brunches in USA by Open Table, is located at 402 Key Highway ... in the heart of Baltimore's Inner Harbor and within walking distance of local attractions, stadiums and hotels.

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 us at **410.727.3678** or <http://www.rusty-scupper.com/plan-an-event/>

General Information

Reservations and Deposits

We request a minimum deposit of \$200.00 or 25% of your function total, whichever is greater, 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 only after a deposit has been received. Space cannot be held until this deposit has been received. In the event of cancellation, the deposit may be used to secure an alternate date, if cancellation is made 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 no later than **14 DAYS IN ADVANCE**. Availability and pricing 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. 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.

Bar service cannot exceed 5 hours. We also reserve the right to refuse to serve any person who appears intoxicated/impaired.

Guest Count

The guaranteed number of guests needs to be finalized **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 all major credit cards and pre-approved company checks. No personal checks accepted for final payment.

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

Parking Options

The public parking facility adjacent to the Rusty Scupper is owned by Baltimore City.

- Guests will acquire ticket on entry and pay upon departing.
- There is a discount for all Rusty Scupper guests with stamped validation - discounts up to 24 hours, thereafter regular rates apply.
- 24-hour Parking stickers can be purchased from the Rusty Scupper, 14 days in advance.
- There is limited on street parking on Key Highway.

Rental Options

The Rusty Scupper has A/V equipment and outdoor heaters available for rent.

- Microphone & Speaker - \$50 • Projector - \$95 • Screen - \$30 • Complete A/V Package - \$160
- Outdoor Heaters for Topside Deck - \$100 each

The following menu prices are exclusive of Maryland Tax (6% on Food & 9% on Alcohol). Client-Stipulated Gratuity and 3% Administrative Fee will be automatically added to the final bill.

LUNCHEON BUFFETS

*Buffets include Soft Drinks, Iced Tea, Hot Tea and Coffee
A Minimum of 25 Guests is required for all Buffets. Buffets are out for 1.5 hours and are based on 1.5 servings per person.*

Seafood Lunch Buffet

Maryland Crab Soup* House or Caesar Salad
Fresh Baked Bread Seasonal Fresh Fruit*
Fresh Broiled Salmon with Lemon Butter*
Shrimp & Scallop Macaroni and Cheese
Seasonal Vegetables* Herb Roasted Potatoes*
Assorted Cookies and Brownies
\$35.00 per person

Inner Harbor Buffet

Maryland Crab Soup* House Salad* or 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 and Brownies
\$37.00 per person

Lunch Buffets are available between the hours of 11:30 am 3:00 pm

(*) Gluten Free Items

LUNCHEON BANQUET

*Lunches include Freshly Baked Bread, Appetizer,
Entrée with Chef's Selection of Accompaniments and Dessert
Beverages include Soft Drinks, Iced Tea,
Hot 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***
- Field Green Salad***
- Traditional Caesar Salad**

Entrée Selections

Please pre-select **three** from the following entrée selections

100% Black Angus Hamburger/Cheddarburger*	28.00
Caesar Salad with Grilled Chicken	29.00
Caesar Salad with Shrimp	31.00
Broiled Atlantic Salmon*	32.00
Shrimp Salad Sandwich	31.00
Maryland Crab Cake Sandwich	37.00
Maryland Crab Cake Platter	37.00
Fish and Chips	32.00
Salmon Sandwich on Challah Roll	32.00
Stuffed Shrimp Platter (4)	37.00
Rosemary Lemon Roasted Chicken*	29.00

Desserts

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

- New York Style Cheesecake with Berry Compote**
- Key Lime Torte**
- Sorbet with Seasonal Berries***
- Chocolate Decadence Cake***
- Amaretto Biscotti Ice Cream**
- Assorted Dessert Display**

(*) Gluten Free Items

Luncheon Banquet Menus are available between the hours of 11:30 am to 3:00 pm

DINNER BUFFETS

*Buffets include Soft Drinks, Iced Tea, Hot Tea and Coffee
A Minimum of 25 Guests is required for all Buffets. Buffets are 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*
Baked Macaroni and Cheese
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

\$38 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
Broiled Mahi-Mahi*
Creamed Spinach* or
Steamed Broccoli*
Yukon Gold Mashed Potatoes* or
Wild Rice Blend*
Assorted Dessert Display

\$48 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)*
Chicken* - Choice of One:
(Marsala, Lemon Garlic or Cajun)
Broiled Atlantic Salmon*
Seasonal Vegetables* Yukon Gold Mashed Potatoes*
Assorted Dessert Display

\$44 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 Pasta 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 Pacific Halibut*
Single Crab Cake (one per person)
Steamed Asparagus* Seasoned Wild Rice Blend*
Assorted Dessert Display

\$62 per person

(*) Gluten Free Items

DINNER BANQUET

*Dinners include Freshly Baked Bread, Appetizer, Salad, Entrée with Chef's Selection of Accompaniments & Dessert
Beverages include Soft Drinks, Iced Tea, Hot 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*	41.00
Grilled Atlantic Salmon*	49.00
Broiled Swordfish*	49.00
Broiled Chilean Seabass*	59.00
Stuffed Shrimp (6)	56.00
Maryland Crab Cakes	64.00
Beef Tenderloin (7 oz.)*	62.00
Surf & Turf: 7 oz. Filet and Maryland Crab Cake	79.00
Rib Eye (14 oz.)*	63.00
Surf & Turf: 7 oz. Filet and Lobster Tail *	84.00
100% Prime New York Strip *	76.00
Lobster Tails (Two 6 oz. Tails)*	76.00
Crab Stuffed Lobster Tail	73.00

Most Popular Entree Additions:

Sauteed Lump Crab Meat **13*** A la Lobster Tail **25*** Crab Stuffed Shrimp(3) **16**

Desserts

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

New York Style Cheesecake with Berry Compote	Key Lime Torte	Sorbet with Seasonal Berries*
Chocolate Decadence Cake*	Amaretto Biscotti Ice Cream	
Assorted Dessert Display		

(*) Gluten Free Items

BALTIMORE CRAB FEAST

*A Minimum of 25 Guests is required
Prices Subject to Change due to Market Conditions
#2 - Large Crabs / #1 - Jumbo Crabs*

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 - \$53.00 per person, 75-80 per bushel

#1 Crabs - \$62.00 per person, 50-55 per bushel

Deluxe Crab Feast

Maryland Steamed Crabs

One Bushel per 25 Guests

(additional crabs available at market price-or order 7 days in advance)

served with

BBQ Baby Back Ribs* Country Fried Chicken Angus Burgers
Maryland Crab Soup* Cucumber and Tomato Salad* Homemade Cole Slaw*
Local Corn on the Cob* BBQ Baked Beans* Macaroni and Cheese
Watermelon* Assorted Cookies and Brownies

#2 Crabs - \$60.00 per person 75-80 per bushel

#1 Crabs - \$72.00 per person 50-55 per bushel

(*) Gluten Free Items

STATIONS

Add A Station To Your Meal

A Chef Attendant is required for all Stations

Chef Attendant Fee - \$130 per Chef

(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

\$16.00 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

\$21.00 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

\$19.00 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. \$24.00 per person

2 oz. \$13.00 per person

Carving Stations

Each Carving Station will accommodate approximately 30 Guests

Virginia Ham \$175 Top Round \$245 Turkey \$165 Prime Rib (Average 15-16 lbs.) \$295

Tenderloin \$295 Boneless Lamb Roast \$215 Seared Ahi Tuna \$265

Steamship Round (Average 60 lbs.) \$795

Dessert Station

Minimum of 25 Guests

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

\$10.50 per person

(*) Gluten Free Items

HORS D'OEUVRES

50 Pieces Per Tray except where noted

- HOT -

Vegetable Spring Rolls with Shangdong Sauce	70.00
Fried Calamari with Roasted Garlic Aioli (Serves 25)	86.00
Baked Brie en Croute with Raspberry Preserves	115.00
Beer Battered Shrimp with a Creole Remoulade	135.00
Cocktail Franks in a Puff Pastry	90.00
Crispy Mini Crab Cakes (1 oz.)	199.00
Chicken Sate with an Asian BBQ Sauce*	99.00
Tomato, Mozzarella and Basil skewers	99.00
Cremini Mushroom with Spinach, Goat Cheese and Tomato*	100.00
Grilled Marinated Baby Lamb Chops*	275.00
Oysters Rockefeller	160.00
Crab Stuffed Mushroom Caps	210.00
Grilled Sea Scallops Wrapped in Bacon*	225.00
Sweet and Sour Meatballs	125.00
Buffalo or BBQ Chicken Tenders	140.00
Crab Dip served with Crispy Pita Chips (Serves 25)	150.00
Grilled Marinated Shrimp with Scampi Butter*	130.00
Coconut Shrimp with Orange Horseradish Marmaleade Sauce	150.00
Grilled Chicken Salad in a Tart Shell with Brie Cheese	96.00
Teriyaki Marinated Strip Loin Skewers	110.00
Clams Casino	150.00

- COLD -

Grilled Strip Loin on Ciabatta with Boursin Caramelized Onion Spread	120.00
Grilled Vegetables and Goat Cheese in a Savory Tart	99.00
Smoked Cured Salmon*	180.00
Seared Blackened Tuna on Sesame Crisp with Seaweed Salad	160.00
Crab and Shrimp Salad in a Mini Tart Shell	150.00
Smoked Salmon Mousse Tartlets	115.00
Oysters on the Half Shell*	160.00
Raw Bar Sampler: 25 Shrimp Cocktail, 20 Oysters, 20 Crab Claws*	230.00
Jumbo Shrimp Cocktail*	190.00

- PLATTERS -

Imported and Domestic Cheese Platter*	Small 125.00	Large 225.00
Fresh Fruit Platter*	Small 125.00	Large 225.00
Fruit and Domestic Cheese Platter*	Small 85.00	Large 150.00
Vegetable, Fruit and Cheese Platter*	Small 100.00	Large 185.00

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

(*) Gluten Free Items

Industry Standard per Catering Institute of America suggests the following quantities for Receptions

4-8 Pieces per guest before dinner, 8-12 Pieces with food stations, 18-24 Pieces per guest when no other food is served

(The Rusty Scupper Requires a minimum of 12 pieces per guest when no other food is served*)

BAR OPTIONS

Bar Packages:

*All Bar Packages require a minimum of two consecutive hours.
Soda, Iced Tea, Hot Tea and Coffee are included in all Bar Packages.
9% Sales tax and gratuity and admin fee are not included.
For the safety of everyone, shots are not served. Bar service cannot exceed 4 hours.*

House:

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

\$17.00 per person - First Hour

\$8.00 per person - Second and Any Additional Hours

Call:

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

\$18.00 per person - First Hour

\$8.50 per person - Second and Any Additional Hours

Premium:

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

\$19 per person - First Hour

\$9.00 per person - Second and Any Additional Hours

Beer and Wine:

Standard Domestic Draft Beer, Domestic Bottled Beer and House Wines
(Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel)

\$14.00 per person - First Hour

\$7.00 per person - Second and Any Additional Hours

*Include All Draft & Bottled Imported and Microbrew Beers (selections vary) in any Bar Package

Add \$1.75 per person - First Hour

\$1.00 per person - Second and Any Additional Hours

*Add a Champagne Toast to any Bar Package

\$3.50 per person

Host/Consumption Bar:

On Consumption: All drinks ordered by guests will be placed on Host's final bill.
Tab closed when Management is advised by Client.

Cash Bar:

Guests are responsible for payment of their own drinks, as they order.

Client-Stipulated Gratuity is automatically added to all cash bar checks.

(BARTENDER FEES APPLY TO CASH BAR OPTION)