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

Luncheons 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 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 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 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 Chillean 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

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**Rusty Scupper Crab Feast**

*Maryland Steamed Crabs*
One Bushel per 25 Guests

(required 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

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**Deluxe Crab Feast**

*Maryland Steamed Crabs*
One Bushel per 25 Guests

(required 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
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 Marmalade 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 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)