

Rusty ScupperSM

BALTIMORE, INNER HARBOR SINCE 1982

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402 Key Highway
Baltimore, MD 21230

PRIVATE DINING OPTIONS

The Rusty Scupper Restaurant, voted Baltimore's Best Waterfront Dining by Baltimore Magazine and 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 rusty-scupper.com/plan-an-event/.

STANDARD PROCEDURES

RESERVATIONS & 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.
Your deposit is non-refundable 29 days prior to your event.

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.

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.

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.

65' inch TV - \$30

Microphone & Speaker - \$50

Outdoor Heaters for
Topside Deck - \$100 each

Complete A/V Package - \$160

TAX, GRATUITY & FEES

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.

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 five (5) hours. We also reserve the right to refuse to serve any person who appears intoxicated/impaired.

HOR D'OEUVRES

Prices are per Guest for a Traditional 45 minute
Additional \$9 per Guest per 30 minutes increment

Choose 3 Items for \$14, including One Premium offering
Choose 5 Items for \$18, including Two Premium offerings
Choose 7 Items for \$21, including Three Premium offerings

SCUPPERS' CLASSICS

TOMATO MOZZARELLA SKEWERS

Extra Virgin Olive Oil, Balsamic Glaze

BAKED BRIE EN CROUTE

Raspberry Preserves, Baguette Crostini

CRISPY BRUSSELS SPROUTS

Maple-Sherry Glaze

VEGETABLE SPRING ROLLS

Soy Dipping Sauce

STUFFED MUSHROOMS

Artichoke, Spinach, Goat Cheese, Tomato

SWEET & SOUR MEATBALLS

Cilantro-Pineapple Relish

CHICKEN SKEWERS

Choose ONE

Satay Style with Soy-Peanut Sauce

Buffalo with Hot Sauce & Blue Cheese

Eastern Shore BBQ

BEEF STRIP LOIN TERIYAKI SKEWERS

Ginger-Soy Glaze

TEQUILA-LIME GRILLED SHRIMP SKEWERS

Cilantro-Jalapeno Mojo

SMOKED SALMON MOUSSE TARTLETS

Cucumber & Dill

SHRIMP TEMPURA

Sriacha Mayonnaise

PREMIUM OFFERINGS

HOT CRAB DIP

STATION

Crostini, Pico de Gallo

AHI TUNA CARPACCIO

Thai Chimichurri, Peanuts, Fresno Chilis

OYSTERS ON THE HALF SHELL

Mignonette & Cocktail Sauces

BACON WRAPPED SCALLOPS

Maple-Sherry Glaze

OYSTERS ROCKEFELLER

STATION

Parmesan Creamed Spinach

FRESH SHUCKED OYSTERS

Traditional Condiments

BEEF TENDERLOIN SLIDERS

Arugula, Parmesan, Truffle Aioli

MINI CRAB CAKES (+\$2 per guest)

Remoulade Sauce

JUMBO GULF SHRIMP COCKTAIL

Traditional Accompaniments

CRAB STUFFED MUSHROOMS

Parsley, Lemon, Parmesan

RECEPTION PARTY PLATTERS

All party platters are set for 90 minutes.

FRESH FRUIT DISPLAY

Grapes, Melon, Pineapple, Berries

\$3 per guest

DOMESTIC AND IMPORTED CHEESE BOARD

Wisconsin Clothbound Cheddar / Chevre Goat Cheese / Smoked Gouda / Tuscan Pecorino
Comes with Seasonal Fruit Chutney, Roasted Nuts, Breads & Crackers

\$4 per guest

CHEESE & CHARCUTERIE BOARD

In addition to our Domestic and Imported Cheese Selection we offer:

Imported Mortadella / Soppressata / Prosciutto di Parma

Comes with Seasonal Fruit Chutney, Roasted Nuts, Breads & Crackers, Marinated Olives

\$7 per guest

HUMMUS & VEGETABLE CRUDITE

Cucumber / Cherry Tomato / Red Bell Peppers / Radish / Carrot / Celery / Fresh Dill Dip

\$3 per guest

RAW BAR SAMPLER

Fresh Shucked Oysters / Jumbo Shrimp Cocktail / Crab Claws

\$21 per guest

SCUPPER RAW BAR & SEAFOOD DELUXE

Fresh Shucked Oysters / Jumbo Shrimp Cocktail / Maine Lobster Tail / Crab Salad & Crackers

\$29 per guest

Both Raw Bars Come with Cocktail & Remoulade Sauces, Lemon Wedges, Mignonette & Tobasco

SMOKED SALMON PLATTER

Capers, Red Onion, Tomatoes & Chopped Hard Boiled Egg, Rye Crostini/Crackers

\$15 per guest

CARVING STATIONS

\$150 fee

A Chef Attendant is required for all stations. Must be used in conjunction with any buffet or supplement to any cocktail & appetizer reception

A minimum of 25 guests is required. Station are set for 90 minutes.

HONEY GLAZED SMOKED HAM **\$12/Guest**

Mustard Fruits

TURKEY BREAST **\$12/Guest**

Pan Gravy

PRIME RIB OF BEEF **\$25/Guest**

Horseradish Sauce

SESAME CRUSTED SEARED AHI TUNA **\$18/Guest**

Miso-Soy Glaze

LUNCH BUFFETS OPTIONS

Buffets include Soft Drinks, Iced Tea, Hot Tea and Coffee.

A Minimum of 25 Guests is required for all Buffets. Buffets are served for 1.5 hours.

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

FEDERAL HILL

\$45 per person

APPETIZERS

Warm Bread with Red Pepper-Garlic Dip

Maryland Crab Soup

Field Green* or Caesar Salad

Fresh Mozzarella & Tomato Caprese

ENTRÉES

Roasted Salmon with Lemon Beurre
Blanc, Minced Chives

Chicken Breast Piccata, Lemon-Herb
Pan Jus, Fried Capers

Cavatappi Pasta Mac & Cheese, Smoked
Gouda-Cheddar Cheese Sauce

SIDES

Roasted Seasonal Vegetables*

Mashed or Roasted Potatoes*

DESSERTS

Assorted Cookies, Brownies & Tarts

Fresh Fruit*

FELLS POINT

\$52 per person

APPETIZERS

Warm Bread with Red Pepper-Garlic Dip

Maryland Crab Soup

Field Green* or Caesar Salad

Fresh Mozzarella & Tomato Caprese

ENTRÉES

Roasted Salmon with Lemon Beurre
Blanc, Minced Chives

Shrimp & Crab Mac & Cheese

Maryland Style Rotisserie Chicken, Pan Gravy

SIDES

Roasted Seasonal Vegetables*

Mashed or Roasted Potatoes*

DESSERTS

Assorted Cookies, Brownies & Tarts

Fresh Fruit*

MULTI-COURSE PLATED LUNCH

Two Courses

Apps & Entree - \$42
Entree & Dessert - \$39

Includes warm bread, Soft Drinks, Iced Tea,
Hot Tea & Coffee. Lunch Private Dining Menus are
available between 11:30 am to 3:00 pm

Three Courses

Apps, Entree &
Dessert- \$49

SOUP OR SALAD

Pre-select ONE soup & ONE salad for the entire group to choose from when seated

Cream of Crab Soup
Maryland Crab & Tomato-Vegetable Soup
Field Greens Salad with Vinaigrette, Cucumber & Tomato
Classic Caesar Salad

MAIN COURSE

All non-Salad & Sandwich Entrees come with Yukon Gold Whipped Potatoes
And Pre Selected Roasted Seasonal Vegetables or Asparagus for the group

Pre-select ONE of the following Entrees for the entire group

CRAB STUFFED SHRIMP

Lemon-Garlic Butter Sauce

MARYLAND CRAB CAKE

Whole Grain Mustard Sauce

SEAFOOD COBB SALAD

*Jumbo Lump Crab, Cocktail Shrimp, Iceberg Lettuce, Applewood Smoked Bacon
Hard Boiled Egg, Cucumber, Avocado, Tomato, Green Onion, 1000 Island Dressing
(Please No Substitutes for the Cobb Salad)*

Pre-Select TWO from the following Entrees to complete your menu for the entire group

BLACKENED ROCKFISH

Lemon Beurre Blanc

ROASTED SALMON

Lemon Beurre Blanc, Capers, Parsley

CHICKEN BREAST PICCATA

Lemon-Herb Pan Jus, Fried Capers

CLASSIC CAESAR SALAD

*Romaine, Caesar Dressing, Parmesan, Garlic Croutons
Add Chicken Breast, Gulf Shrimp or Salmon*

CRISPY COD SANDWICH

Brioche Bun, Tartare Sauce, Lettuce, Tomato, French Fries, Cole Slaw

DESSERT

Pre Select ONE for the Group

New York Style Cheesecake, Berry Compote
Key Lime Tart, Whipped Cream
Chocolate Decadence Cake
Tiramisu

DINNER BUFFET OPTIONS

Buffets include Soft Drinks, Iced Tea, Hot Tea and Coffee.
A Minimum of 25 Guests is required for all Buffets.
Buffets are served for 1.5 hours.

INNER HARBOR

\$54 per person

APPETIZERS

Warm Bread with Red Pepper-Garlic Dip

Maryland Crab Soup

Field Green* or Caesar Salad

Fresh Mozzarella & Tomato Caprese

ENTRÉES

Roasted Salmon with Lemon Beurre
Blanc, Minced Chives

Chicken Breast Piccata, Lemon-Herb
Pan Jus, Fried Capers

Shrimp & Crab Mac & Cheese

SIDES

Roasted Seasonal Vegetables*

Mashed or Herb Roasted Potatoes*

DESSERTS

Assorted Mini Desserts

Fresh Fruit*

CHARM CITY

\$64 per person

APPETIZERS

Warm Bread with Red Pepper-Garlic Dip

Maryland Crab Soup

Field Green* or Caesar Salad

Fresh Mozzarella & Tomato Caprese

ENTRÉES

Roasted Salmon with Lemon Beurre
Blanc, Minced Chives

Shrimp & Crab Mac & Cheese

Chicken Breast Piccata, Lemon-Herb
Pan Jus, Fried Capers

Beef Tenderloin Tips, Red Wine
Mushroom Jus

SIDES

Roasted Seasonal Vegetables*

Mashed Potatoes

Oven Roasted Potatoes*

DESSERTS

Assorted Mini Desserts

Fresh Fruit*

DINNER BUFFET OPTIONS

Buffets include Soft Drinks, Iced Tea, Hot Tea and Coffee.
A Minimum of 25 Guests is required for all Buffets.
Buffets are served for 1.5 hours.

CHESAPEAKE BAY

\$79 per person

APPETIZERS

Warm Bread with Red Pepper-Garlic Dip

Cream of Crab Soup

Field Green* or Caesar Salad

Fresh Mozzarella & Tomato Caprese

ENTRÉES

Blackened Rockfish, Buttered Leeks
& Corn Fondue

Shrimp & Grits, Sherry Cream Sauce,
Cherry Tomatoes, Scallions

Maryland Style Rotisserie Chicken,
Sweet Onion Pan Gravy

Beef Tenderloin Tips, Red Wine
Mushroom Jus

SIDES

Roasted Seasonal Vegetables*

Mashed Potatoes

Oven Roasted Potatoes*

Mac & Cheese

DESSERTS

Assorted Mini Desserts

Fresh Fruit*

PLATED DINNER

Includes Warm Bread with Red Pepper-Garlic Dip, Soft Drinks, Iced Tea, Hot Tea & Coffee.

THREE COURSES OPTION ONE

\$72 per person

SOUP OR SALAD

Pre-select ONE soup or ONE salad for the entire group to choose from when seated

Cream of Crab Soup
Maryland Crab & Tomato-Vegetable Soup
Field Greens Salad with Vinaigrette, Cucumber & Tomato
Classic Caesar Salad

MAIN COURSE

All Entrees come with Yukon Gold Whipped Potatoes
And Pre Selected Roasted Seasonal Vegetables or Asparagus for the group

Pre-select ONE of the following Entrees for the entire group

CRAB STUFFED SHRIMP

Lemon Buerre Blanc

MARYLAND CRAB CAKES

(Additional \$7 per Guest)

Whole Grain Mustard Sauce

Pre-Select TWO from the following Entrees to complete your menu for the entire group

BLACKENED ROCKFISH

Lemon Beurre Blanc

ROASTED SALMON

Lemon Beurre Blanc, Capers, Parsley

MARYLAND STYLE ROTISSERIE CHICKEN

Sweet Onion Pan Gravy

RED WINE BRAISED BEEF SHORT RIB

Red Wine Mushroom Jus

DESSERTS

Pre Select ONE for the entire Group

New York Style Cheesecake, Berry Compote

Key Lime Tart, Whipped Cream

Chocolate Decadence Cake

Tiramisu

Assorted Dessert Display-Add \$4 per guest

PLATED DINNER

Includes Warm Bread, Soft Drinks, Iced Tea, Hot Tea & Coffee.

THREE COURSE - OPTION TWO

\$82 per person

SOUP OR SALAD

Pre-select ONE soup or ONE salad for the entire group to choose from when seated

Cream of Crab Soup

Maryland Crab & Tomato-Vegetable Soup

Field Greens Salad with Vinaigrette, Cucumber & Tomato

Iceberg Wedge Salad, Blue Cheese Dressing, Onion, Tomato, Bacon

Classic Caesar Salad

MAIN COURSE

All Entrees come with Yukon Gold Whipped Potatoes

And Pre Selected Roasted Seasonal Vegetables or Asparagus for the group

Pre-select ONE of the following Entrees for the entire group

CRAB STUFFED SHRIMP

Lemon Beurre Blanc

MARYLAND CRAB CAKE

(Additional \$7 per Guest)

Whole Grain Mustard Sauce

7 oz. GRILLED FILET MIGNON

Madeira Sauce

TWIN COLD WATER LOBSTER TAIL

(Additional Surcharge Based on Market Price)

Tarragon Lobster Cream Sauce

Pre-Select TWO from the following Entrees to complete your menu for the entire group

BLACKENED ROCKFISH

Lemon Beurre Blanc

ROASTED SALMON

Lemon Beurre Blanc, Capers, Parsley

CHILEAN SEA BASS

Miso-Ginger Glaze

MARYLAND STYLE ROTISSERIE CHICKEN

Sweet Onions, Pan Gravy

BRAISED BEEF SHORT RIB

Red Wine Mushroom Jus

DESSERT

Pre Select ONE for the Group

New York Style Cheesecake, Berry Compote

Key Lime Tart, Whipped Cream

Chocolate Decadence Cake

Tiramisu

Assorted Dessert Display-Add \$4 per guest

PLATED DINNER

Includes Warm Bread, Soft Drinks, Iced Tea, Hot Tea & Coffee.

FOUR COURSES

\$95 per person

SOUP

Pre-select ONE soup for the entire group

Cream of Crab Soup

Maryland Crab & Tomato-Vegetable Soup

SALAD

Pre-select ONE salad for the entire group

Iceberg Wedge Salad, Blue Cheese Dressing, Onion, Tomato, Bacon

Seasonal Harvest Salad

MAIN COURSE

All Entrees come with Yukon Gold Whipped Potatoes

And Pre Selected Roasted Seasonal Vegetables or Asparagus for the group

Pre-select THREE of the following Entrees for the entire group

CRAB STUFFED SHRIMP

Lemon-Garlic Butter Sauce

MARYLAND CRAB CAKES

Asparagus, Mashed Potatoes, Whole Grain Mustard Sauce

7 oz. GRILLED FILET MIGNON

Lump Crab Bearnaise, Asparagus, Mashed Potatoes

COLD WATER MAINE LOBSTER

(Additional Surcharge Based on Market Price)

Asparagus, Mashed Potatoes, Fines Herb-Champagne Butter Sauce

14 oz. GRILLED RIBEYE

Seasonal Vegetables, Mashed Potatoes, Madeira Sauce

MISO-GINGER GLAZED CHILEAN SEA BASS

Stir Fry Vegetables, Sticky Rice, Micro Shiso

Pre-Select ONE from the following Entrees to complete your menu for the entire group

BLACKENED ROCKFISH

Lemon Beurre Blanc

ROASTED SALMON

Lemon Beurre Blanc, Capers, Parsley

MARYLAND STYLE ROTISSERIE CHICKEN

Sweet Onion Pan Gravy

RED WINE BRAISED BEEF SHORT RIB

Red Wine Mushroom Jus

DESSERTS

Pre Select ONE for the entire Group

New York Style Cheesecake, Berry Compote

Key Lime Tart, Whipped Cream

Chocolate Decadence Cake

Tiramisu

Sorbet with Seasonal Berries

Assorted Dessert Display-Add \$3 per guest

ADDITIONAL APPETIZERS

Pre-Select TWO Appetizers for the entire
Group to be served Family Style with
any of our plated Lunch or Dinner Menus

\$10 per person

Tomato & Mozzarella Caprese

Marinated Beets with Goat Cheese,
Candied Walnuts & Arugula

Crispy Brussels Sprouts, Bacon,
Maple Sherry Gastrique

Warm Baked Brie, Crostini,
Candied Pecans, Red Grapes

Meat & Cheese Board

Hot Crab Dip, Crostini,
Pico De Gallo

Shrimp Cocktail,
Traditional Condiments (\$2/guest)

Vegetable Spring Rolls
Soy Dipping Sauce

Add a third Item-\$4/guest

SEAFOOD FEASTS

A minimum of 25 Guests is required.

Feasts include TWO drinks of either domestic beer or house wine per person

Prices subject to change due to market conditions

THE CHESAPEAKE BAY

Market Price

BUSHEL OF JUMBO STEAMED BLUE CRAB (50 Crabs)

Lemon, Drawn Butter, Hot Sauce, Lord Baltimore Mayo

MARYLAND CRAB SOUP

Lump Crabmeat, Tomato-Vegetable Broth, Parsley

EASTERN SHORE FRIED CHICKEN

Hot Honey, Pickles & Sliced Pullman Bread

CREAMY POTATO SALAD - COLE SLAW - OLD BAY CHIPS

CORN ON THE COB - BBQ BAKED BEANS

SEEDLESS WATERMELON - CHOCOLATE BROWNIES

NEW ENGLAND LOBSTER BAKE

Market Price

WHOLE MAINE LOBSTERS

One 1¼ Lb. Lobster per Guest

STEAMER CLAMS & MAINE MUSSELS

Lemon, Drawn Butter, Parsley

CRISPY COD

Tartar Sauce, Hot Sauce, Lemon

RED BLISS POTATOES - CHORIZO SAUSAGE - BOILED ONIONS

CORN ON THE COB - CUCUMBER-TOMATO SALAD

SEEDLESS WATERMELON - CHOCOLATE BROWNIES

BAR OPTIONS

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

BAR PACKAGES

HOUSE

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

\$19 per person - First Hour

\$10 per person - Second and Any Additional Hours

CALL

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

\$20 per person - First Hour

\$10.5 per person - Second and Any Additional Hours

PREMIUM

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

\$21 per person - First Hour

\$11 per person - Second and Any Additional Hours

BEER & WINE

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

\$16 per person - First Hour

\$9 per person - Second and Any Additional Hours

*Include All Draft & Bottled Imported and Microbrew

Beers (selections vary) in any Bar Package

\$3.75 per person - First Hour

\$3 per person - Second and Any Additional Hours

*Add a Champagne Toast to any Bar Package

\$5.50 per person

HOST/CONSUMPTION BAR

All drinks ordered by guests will be placed on Host's final bill.

Tab closed when Management is advised by Client.

CASH BAR

Bartender fees apply to cash bar option

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

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