



# Pelican Preserve™

## Catering Menu for Events

### Beverage Function Sales Policy

All liquor is supplied by Pelican Preserve. At the conclusion of a function, charges will be made on a basis of drink consumption.

### Consumption Bar Per Drink

Draft Beer	\$3
Domestic	\$4
Import	\$4.5
House Wine	\$6
Well Brands	\$6
Call Brands	\$6.75
Premium Brands	\$7.5
Super Premium	\$9
Cordials	\$7.5
Soda/Bottled Water	\$2

### By The Hour

Includes your choice of well, call or premium brand liquors, bottled beer, house wine, juice and assorted sodas, charged per person in one-hour increments. At the end of the allocated event time, should additional liquor service be requested it will be charged per drink.

	<b>First Hour</b>	<b>Each Additional Hour</b>
Well	\$11	\$5.5
Call	\$12	\$6
Premium	\$14	\$7

### Three-Hour Standard Bar

\$15 per person

Includes Draft Beer, House Wines, Juice and Assorted Soft Drinks. Add \$5 per person for each additional hour

### Toasts

\$3 per person

Champagne, Sparkling Wine or Sparkling Cider

### Soda Bar

\$4 per person

Unlimited Soda for Four Hours.

*A labor/setup fee of \$75 will apply per cash bar. Additional bar is \$250. All prices are subject to a 20% gratuity and 6% sales tax.*

## Hors D'Oeuvres & Displays

### Reception Trays and Displays (Price Based per Person)

Domestic and Imported Cheese Display, Gourmet Crackers	\$4.50
Seasonal Fresh Fruit Display	\$3.75
Combination Cheese and Fresh Fruit Display	\$6.25
Fresh Vegetable Crudités Display, Ranch and Bleu Cheese Dip	\$3.00
Tri-Colored Tortilla Chips with Salsa and Guacamole Dips	\$2.25
Antipasto Display	\$5.50
<i>Italian Meats, Cheeses, Grilled Vegetables, Olives, Giardiniera, Roasted Peppers, Artichokes, Sliced French Bread</i>	

### Chilled Seafood Displays (Price per 100 Pieces)

Jumbo Gulf Shrimp, Cocktail Sauce and Lemon	\$250
Blue Point Oysters on the Half Shell, Cocktail Sauce and Lemon	\$200
Assorted Sushi Rolls (no raw seafood), Wasabi, Soy and Pickled Ginger	\$400
Sliced Smoked Scottish Salmon, Classical Garniture (serves approx. 50)	\$250 per side
Poached Atlantic Salmon Medallions	\$400
<i>Garnished with Dill Cream Cheese and Red Onion Marmalade</i>	

### Spoons (Price Per 25 Pieces)

Chilled Caprese Salad, Fresh Mozzarella, Tomato, Basil Vinaigrette	\$75
Sweet Italian Sausage, Oven Dried Tomato, Roasted Garlic Fondue	\$75
Warm Lobster, Creamy Parmesan Polenta, Truffle Butter	\$130
Seared Mini Crab Cake, Tomato and Basil Aiola	\$90
Seared Scallops, Bacon-Tomato Vinaigrette, Fresh Chive	\$90
Sesame Crusted Ahi Tuna, Sweet Soy Rice and Wasabi Mayonnaise	\$100
Braised Beef Short Ribs, Crispy Polenta, Smoked Bleu Cheese	\$90

### Cold Hors D'Oeuvres (Price Per 100 Pieces)

Chopped Vegetable and Ranch Cream Cheese Pizzas	\$200
Assorted Finger Sandwiches to include Chicken, Tuna and Egg Salad	\$200
Melon Wrapped in Prosciutto Ham	\$200
Devilled Eggs Classic-Style with Fresh Herbs	\$175
Jumbo Gulf Shrimp, Cocktail Sauce and Lemon	\$250
Antipasto Skewers	\$275
Pesto Bruschetta with Marinated Tomato	\$175
Grilled Chicken & Goat Cheese Bruschetta with Balsamic Glaze	\$225
Caprese Bruschetta with Fresh Mozzarella and Basil	\$225
English Cucumber Topped with Gorgonzola and Dried Cranberry	\$200
Herb- Cheese Polenta with Roasted Peppers and Tomatoes	\$250
Marinated Shrimp on Belgian Endive, Herb Oil	\$250
Roast Beef Roulade Canape, Cornichons, Creamed Horseradish	\$225
Vegetable Sushi Rolls & California Rolls, Wasabi-Soy Sauce	\$325
Smoked Salmon & Lemon Scented Dill Cream Cheese Canape	\$300
Tropical Fruit Skewers	\$250
Asparagus wrapped in Smoked Ham, Dijon Dip	\$250

## Hot Hors D'Oeuvres (Price per 100 Pieces)

Seared Mini Crab and Whitefish Cakes, Citrus-Herb Butter Sauce	\$275
BBQ Pulled Pork Crostini	\$250
Crispy Artichoke Hearts, Goat Cheese Mousse, Parmesan Batter	\$275
Crispy Jumbo Coconut Shrimp, Plum Sauce	\$275
Mini Beef Wellington with Mushroom Duxelle	\$325
Crispy Asian Vegetable Spring Roll, Plum Dipping Sauce	\$200
Chicken Satay Skewers Thai-Peanut Dipping Sauce	\$250
Assorted Mini Quiche	\$175
Bacon-Wrapped Sea Scallops	\$300
Crispy Breaded Chicken Drumsticks, Jalapeno-Ranch Dip	\$175
Oysters Rockefeller, Creamy Spinach with Bacon, Hollandaise Sauce	\$300
Spanikopita, Spinach and Feta Cheese in Phyllo Dough	\$200
Swedish Meatballs	\$200
Italian Sausage Stuffed Mushrooms, Garlic Butter Drizzle	\$225
Smoked Chicken Quesadilla Cornucopia	\$250
Potstickers, Steamed or Pan Seared, Chili-Garlic Sauce	\$175
Beef Yakatori Skewers, Sweet Soy Glaze, Scallion & Shitake Mushroom	\$350
Baked Brie Cheese and Raspberry in a Pastry Purse	\$300
Beef Empanadas, Mexican Seasoned Ground Beef in Flaky Pastry	\$200
Crispy Boom Boom Jumbo Shrimp	\$300
Tiki Island Wonton Shrimp, Sweet Chili Dipping Sauce	\$225
Broccoli and Cheddar Bites	\$175
Italian Sausage Wrapped in Puff Pastry, Marinara Dipping Sauce	\$200
Crabmeat Stuffed Mushroom, Lemon Butter Sauce	\$300
Mini Chicago Style Pizza	\$200
Thai Chicken Eggroll, Sweet Chili Dipping Sauce	\$250
Smoked Bacon Wrap Shrimp, Mango BBQ Glaze	\$300
Crispy Sesame Chicken, Spicy Peanut Sauce	\$250
Buffalo Chicken Wings, Celery and Bleu Cheese	\$150

## Breaks and Refreshments

Price Based per Person

### **The In-Between**

**\$5**

*Assorted Sodas, Bottled Water and Freshly Baked Assorted Cookies*

### **Coffee Break**

**\$3**

*Coffee and Assorted Teas*

### **Fast Break**

**\$10**

*Granola Bars, Fruit Yogurts, Trail Mix, Mineral Waters and Fruit Juices*

### **Colossal Cookies**

**\$2.5**

### **Assorted Chips And Dips**

**2.25**

### **Soft Pretzels With Mustard Dips**

**\$2.25**

*All prices are subject to a 20% gratuity and 6% sales tax.*

## Breakfast Menus

Price based on 50 or more guests

*Served with coffee, tea, orange juice and water. All prices are subject to a 20% gratuity and 6% sales tax.*

### **Breakfast #1**

**\$15 per person**

Bagels with Cream Cheese and Assorted Jellies  
Assorted Mini-Muffins and Danish  
Fresh-Cut Seasonal Fruit  
Scrambled Eggs  
French Toast  
O'Brien Potatoes  
Bacon and Sausage

### **Breakfast #2**

**\$20 per person**

*Chef attendant fee of \$75*

Assorted Mini-Muffins, Danish and Croissants  
Bagels with Cream Cheese and Assorted Jellies  
Fresh-Cut Seasonal Fruit  
Omelet Station  
Poached Eggs Benedict  
O'Brien Potatoes  
Bacon and Sausage

### **Traditional Brunch**

**\$23 per person**

*Chef attendant fee of \$75*

Fresh Florida Fruit Display  
Fresh Bagels with Cream Cheese and Assorted Jellies  
Scrambled Eggs and Cheese  
French Toast with Syrup  
Bacon OR Sausage  
O'Brien Potatoes

Chef's selection of a freshly prepared salad

Choice of Starch:

*Rice pilaf, roasted new potatoes, rosemary herb bliss potatoes, garlic whipped potatoes or cheesy potatoes au gratin*

Choice of Vegetable:

*Medley of fresh seasonal vegetables, broccoli au gratin or green beans with bacon*

Choice of One Entrée:

*Crunchy grouper almond encrusted and deep fried, stuffed pasta shells, baked grouper florentine, chicken piccata in a lemon butter caper sauce, stuffed chicken breast with spinach and feta cheese, pork scaloppini breaded with a wild mushroom sauce, beef stroganoff in demi-glace over egg noodles, Chicken Francaise sautéed chicken breast in a white wine butter sauce*

Dessert

*Chef's selection of cakes and pastries*

## Grand Brunch

\$27 per person

*Chef attendant fee of \$75*

Fresh Florida Fruit Display  
Fresh Bagels with Cream Cheese and Assorted Jellies  
Scrambled Eggs and Cheese  
French Toast with Syrup  
Bacon OR Sausage  
O'Brien Potatoes  
Chef's selection of two freshly prepared salads

Choice of Starch:

*Rice pilaf, roasted new potatoes, rosemary herb bliss potatoes, garlic whipped potatoes or cheesy potatoes au gratin*

Choice of Vegetable:

*Medley of fresh seasonal vegetables, broccoli au gratin or green beans with bacon*

Choice of Carving station:

*Ham or Turkey*

Choice of Two Entrées:

### Chicken Entrees

Chicken Rollatini - stuffed with spinach and mozzarella and sun-dried tomatoes  
Chicken Calvados with Apples and Mushrooms  
Chicken Veronique with Grapes and Mushroom in a Champagne Cream Sauce  
Chicken Cordon Bleu - baked ham with fresh mozzarella  
Chicken Francaise - sautéed chicken breast in a white wine butter sauce  
Chicken Florentine - pounded chicken breast rolled in spinach and herbs and topped in a cream sauce

### Fish Entrees - market price may vary

*Seasonal fresh catch may be one of the following: grouper, mahi mahi, snapper, swordfish or cod. Your request will be taken but not guaranteed.*

### Seasonal Fresh Catch

Prepared one of the following: grilled, baked or sautéed. Topped with one of the following: lemon butter, fruit salsa, fresh dill sauce, lemon butter sauce with diced tomatoes, coconut curry sauce - OR - coated in almonds, sautéed and topped with a beurre blanc sauce (butter cream); bronzed in a Turkish seasoning; blackened in a Cajun seasoning.

### Pork Entrees

Stuffed Center Cut Porkloin with Stuffing and Apples  
Sliced Porkloin with a Wild Mushroom Sauce  
Chef John's Delicious Pulled Pork Served with Homemade Barbecue Sauce

Dessert

*Chef's selection of cakes and pastries*

## Boxed Lunches

\$13 per box

*Includes a Bottle of Water or Soft Beverage. All prices are subject to a 20% gratuity and 6% sales tax.*

### **Tuscan Hoagie**

*An Italian Hoagie Roll Filled with Capicola, Genoa Salami, Provolone Cheese, Lettuce and Herb-Vinaigrette Dressing*

Potato Chips  
Apple  
Colossal Cookie

### **Roasted Top-Round of Angus Beef Sandwich**

*A Large Kaiser Roll Piled High with Shaved Angus Beef, Lettuce and a Slice of Aged Sharp-Cheddar Cheese*

Mustard and Mayonnaise Packets  
Potato Chips  
Apple  
Colossal Cookie

### **Southwestern Golden-Roasted Turkey Breast Sandwich**

*A Large Kaiser Roll Piled High with Shaved Golden-Roasted Turkey Breast and Monterey Pepper Jack Cheese*

Mustard and Mayonnaise  
Rotini Pasta Salad  
Apple  
Colossal Cookie

### **Honey-Mustard Chicken Salad Sandwich**

*A French Baguette with Tender-Roasted Chicken Breast Combined with Honey Mustard, Leaf Lettuce and Purple Onions*

Sourdough Pretzels  
Fresh Tropical Fruit Salad  
Colossal Cookie

### **Roasted Turkey and Smoked Ham Sandwich Duo**

*Turkey and Ham Sandwiches Prepared on Whole-Grain Bread with Leaf Lettuce, Cheddar and Pepper Jack Cheeses*

Mustard and Mayonnaise  
Apple  
Potato Chips  
Kosher Dill Pickle  
Colossal Cookie

## Plated Luncheons

Prices based per person

*Served with Coffee, Tea, Water and Chef's Choice Dessert. All prices are subject to a 20% gratuity and 6% sales tax.*

<b>Bronzed Salmon Filet Over Baby Lettuce</b>	<b>\$16</b>
Served with Crispy-Fried Beets and Blueberry Vinaigrette Dressing	
<b>Chicken Salad</b>	<b>\$16</b>
Mandarin Oranges, Caramelized Pecans, Grape Tomatoes and Honey-Mustard Dressing	
<b>Honey-Mustard Chicken Salad</b>	<b>\$16</b>
Served with Baby Lettuce, Caramelized Pecans and Fresh Berries	
<b>Warm Lobster with Hearts of Palm</b>	<b>\$20</b>
Served with Artichoke Hearts, Sun-Dried Tomatoes, Romaine Lettuce and Creamy Calypso Dressing	
<b>Penne Pasta with Roasted Portabella Mushrooms</b>	<b>\$16</b>
Topped with Peas and Pomodoro Sauce, Served with Our Classic House Salad	
<b>Grilled-Marinaded Chicken Breast</b>	<b>\$18</b>
Served with Wild-and-White Rice Medley, Vegetable Julienne and Our Classic House Salad	
<b>Sautéed Gulf Shrimp Scampi</b>	<b>\$18</b>
Topped with Tomatoes and Lemon-Garlic Butter, Presented Over Angel Hair Pasta Served with Our Classic House Salad	
<b>Stuffed Breast-of-Chicken with Wild Mushrooms</b>	<b>\$20</b>
Topped with Port Wine Sauce and Wrapped in Prosciutto Over Tri-Colored Orzo and Steamed Broccoli served with Our Classic House Salad	
<b>Walnut-Crusted Sea Bass with Fresh Fennel</b>	<b>\$28</b>
Topped with Sun-Dried Cranberries and Black Sambucca Sauce, Served with Our Classic House Salad	
<b>Tournedos Filet-of-Beef</b>	<b>\$30</b>
Served with Roasted Garlic Mashed Potatoes with a Cabernet Demi-Glace and Baby Zucchini served with Our Classic House Salad	

## Buffet Luncheon Selections

Prices based on 30 or more guests

*Served with coffee, tea and water. All prices are subject to a 20% gratuity and 6% sales tax.*

### **Build-Your-Own Deli Sandwich**

**\$18**

The Platter Includes: Sliced Tavern Ham, Golden-Roasted Turkey Breast, Genoa Salami, Swiss Cheese, Cheddar Cheese, Leaf Lettuce, Sliced Tomatoes, Pickles, Mustard and Mayonnaise, Sliced Whole Wheat, Marble Rye and White Breads. Wraps available upon request.

Genovese Pasta Salad

Spring-Mix Salad with Balsamic Vinaigrette

Homemade Gourmet Cookies and Brownies

### **Pre-Made Sandwich Platter**

**\$18**

The Platter Includes: Sliced Tavern Ham, Golden-Roasted Turkey Breast, Chicken Salad, Albacore Tuna, Swiss Cheese, Cheddar Cheese, Mustard and Mayonnaise, Sliced Whole Wheat, Marble Rye and White Breads.

New Potato Salad

Greek Salad with Romaine Lettuce, Olives, Capers,

Banana Peppers and Feta Cheese

Chef's Selection of Two Desserts

### **Soup, Salad and Potato Bar**

**\$17**

Chef's Soup Du Jour

Fresh Seasonal Fruit

Garden Salad Bar with a Wide Array of Dressings and Condiments

Chicken, Tuna and Salmon Salads

Jumbo Baked Potato Bar

Including: Chili, Broccoli & Cheese, Sour Cream, Butter, Bacon and Chives

Freshly Baked Cookies and Brownies

### **BBQ Buffet Lunch**

**\$18**

*Prices based per person with a 50 person required minimum. All prices are subject to a 20% gratuity and 6% sales tax.*

#### Salads

Homemade Redskin Potato Salad with Egg

Freshly Shredded Creamy Coleslaw

#### Entrees

Smoked Pulled Pork

*Fresh pork is slow-smoked until fork tender. Served with Barbecue Sauce*

Spice-Rubbed Baked Chicken, Barbecue Sauce

#### Side Dishes

Texas Toast, Corn-on-the-Cob, Oven-Baked Beans

#### Dessert

Homemade Cookies and Brownies

Coffee and Tea Service



## **Chef Mike's Italian Lunch Buffet**

**\$18**

*Prices based per person with a 50 person required minimum. All prices are subject to a 20% gratuity and 6% sales tax.*

### Salads

Antipasto Salad

Fresh Tossed Caesar Salad

### Entrees

Seared Chicken "Bruschetta"

*Seared chicken breast topped marinated tomato & basil topped with a lemon butter sauce*

Roasted Italian Sausage & Pepper Pasta

*Sliced sausage is tossed with cavatappi pasta, peppers & onions, roasted garlic tomato cream sauce, parmesan cheese*

### Side Dishes

Garlic Rolls, Steamed Green Beans

### Dessert

Chocolate Cake with Cannoli Filling

Coffee and Tea Service

## **Hot Lunch Buffet**

**\$18**

*Prices based per person with a 50 person required minimum. All prices are subject to a 20% gratuity and 6% sales tax.*

### Salads

Mixed Field Greens, Tomatoes, Cucumbers, Carrots, Ranch & Balsamic

*(Select One Additional Salad)*

Homemade Redskin Potato Salad with Egg

Freshly Shredded Creamy Coleslaw

Tri-Color Garden Pasta Salad with Marinated Vegetables

### Choice of Two Side Dishes

Rice Pilaf

Oven-Roasted Herbed New Potatoes

Buttered Noodles

Fresh Vegetable Medley

Steam Green beans

### Choice of Two Entrees

Sauteed Chicken Breast "Scampi Style"

Fresh Made Chicken Pot Pie *(Noodle Side Dish recommended)*

Chicken Breast Piccata, Lemon Caper Sauce

Teriyaki Glazed Chicken Breast, Coconut Ginger Sauce

Beef Stroganoff in a Demi-Glace Finished with Sour Cream *(Noodle Side Dish recommended)*

Almond-Crusted Fried White Fish

Seared Tilapia, Roasted Red Pepper Sauce

Assorted Desserts

Coffee And Tea Service

## Special Setup & AV Equipment Fees

Theatre Room rental for two hours <i>only available in the Magnolia Room</i>	\$75
Classroom tables and chairs set-up <i>only available in the Magnolia Room</i>	\$250
Theatre-style seating (chairs only)	\$250
Stage (per piece)	\$25
Flip chart	\$25
Projector	\$150
Screen	\$50
White stairs to amphitheater	\$150
Outside cocktail hour reception	\$150

## Pelican Preserve Event Policies

### Catering Information, Procedures And Arrangements

Pelican Preserve's professional event coordinator is available to assist you throughout your entire ceremony and reception process. We are a full-service facility.

### Menu Selections

To assure the availability of all chosen items, your menu selections should be submitted to the catering office no later than four weeks prior to your event date.

### Meal Guarantees

A final guarantee of attendees must be submitted a minimum of one week prior to the date of your function. Guarantees not called in will be based on estimated attendance or actual attendance, whichever is greater.

### Deposits

A \$500 deposit will be required to reserve your date and room arrangements. The deposit is refundable on a canceled event only when the reserved date has been rebooked.

### Food And Beverage Minimums

*All minimums exclude set up fees and tax and gratuity*

#### Magnolia Room

Monday-Thursday	\$1,500
Friday	\$4,000
Saturday	\$5,000
Sunday	\$3,000

#### Osprey Room

Monday-Thursday	\$2,000
Friday	\$5,000
Saturday	\$6,000
Sunday	\$4,000

## **Setup Fee**

Events are subject to a \$1.5 per person

## **Room Time Allotment**

Time allotment is four hours (this does not include the ceremony time). To add an additional hour to an event, a fee of \$150 per hour will be charged with advance notice. If you choose to add an additional hour during the event, a fee of \$250 per hour will be charged for a maximum of up to two additional hours. Pelican Preserve holds the right of refusal.

## **Deposits And Finalizations:**

A \$500 deposit is required to schedule your date. This will be credited to your balance at final payment before your event begins. Your deposit is refundable up to nine months before your date.

## **Final Payment**

Your final payment is due in full one week prior to your event. Personal checks are not accepted for final payment. Cashier's checks, Visa®, MasterCard® and American Express® are accepted.

## **Cake**

A slicing and serving fee of \$1.5 per person is included and will apply to all wedding cakes and/or specialty desserts that are brought on-site for the event. This fee may be credited toward your final bill if our dessert is not required.

## **Decorations**

Decorations are the sole responsibility of the client, including set-up and breakdown. We do ask that everything you set-up is taken down at the end of the event.

## **Ice Sculptures**

Custom ice sculptures are available upon request

## **Champagne Fountain**

Available upon request for a \$75 fee, plus \$150 per case of champagne.

## **Signage**

Pre-approved signs are permitted in the registration and private room areas.

## **Buffets**

Buffet dinners are planned in accordance with your final count. The chef will prepare sufficient portions for your final guaranteed list of attendees. However, leftover items are not permitted to leave the premises.

## **Service Charges**

A 20% service charge and 6% Florida sales tax will be applied to all food and beverage.

## **Loss or Damage**

Pelican Preserve will not be responsible for any lost or damaged articles during or after your event. The host of the event is liable for any damages, theft or misconduct of all their guests.

## **Cash Bar Fee**

A labor/set-up fee of \$75 per cash bar will be applied to your final bill

## **Outdoor Events**

All outdoor events will be assessed a set-up fee, in addition to any rental charges that may be incurred.

## **Alcohol Service**

Pelican Preserve promotes responsible alcohol service. Therefore, any requests for shots or double drinks will not be granted. We also reserve the right to refuse alcohol service to any person.

## **Pricing**

Banquet pricing is subject to change.

## **Fire Alarm**

If a fire alarm is pulled due to misconduct, a fee of \$250 will be applied. This fee is directly from the Fire Department.

# Frequently Asked Questions

## **Osprey Room**

- Square footage: 3,755
- The Osprey Room accommodates 220 guests with a 20' x 20' dance floor and up to 270 guests with no dance floor.
- Tables seat 8-10 people.

## **Magnolia Room**

- Square footage: 2,700
- The Magnolia Room accommodates 150 guests with a large dance floor and up to 170 guests with no dance floor.
- Tables seat 8-10 people.
- Wood flooring.
- A Theater Room is located directly across from the Magnolia Room. It is available for \$75 if you would like to compile a DVD with pictures of your loved ones to play during the event.
- Pelican Preserve has a fabulous restaurant Destinations, located in Plaza del Sol Town Center that is available for rehearsal dinners, or small parties for up to 32 people.
- Final menu choices are due no later than one month before your event date.
- Final count of guests is due one week before your event, which is based on your guaranteed guest attendance.
- We accept Visa®, MasterCard® and American Express® and Cashier's Checks.

## **Food and Beverage**

- Children ages 4-12 are half the price of an adult meal, unless it is plated.
- If you are purchasing alcohol on a per-person basis, only adults over 21 are charged. Everyone else will be charged a \$4 soda and juice fee.
- ID is required for alcohol service and shots are not available.
- Pelican Preserve is a full-service facility and does not allow outside food and beverage to be brought in, excluding cakes.
- Alcohol will be confiscated if found.
- The cake-cutting fee is \$1.5 per person.

## **Miscellaneous**

- Decorating the reception room is your responsibility and must be removed after the event.
- We provide you with a 90" x 90" white or cream linen cloth per each table, and colored linen napkins.
- The room is available to decorate on the day of your event as early as 7:30 a.m.
- You are able to decorate the night before if the room is not occupied, which will be determined one week prior to your event date. However, if a group books on short notice Pelican Preserve reserves the right to utilize the room.