



Pelican Preserve™
G o l f C l u b

Golf Outing Packages

Whether you're an avid golfer or just learning the game, our 27-holes of Chip Powell-designed championship golf will challenge all skill levels. You'll appreciate the challenges and rewards that Pelican Preserve offers with striking fairways that weave through the 1,100-acre community. Abounding water, sand and grass hollow hazards are perfectly complemented by generous landing areas and the gentle contours of Tifeagle "Ultradwarf" greens.

Book your Golf Outing in May through October and receive all of the following at discounted rates:

- Greens Fees
- Golf Carts
- Tournament Scoring by PGA Professionals
- Scorecards
- Sleeve of Golf Balls
- Local Rule Sheets
- Registration Tables
- Fully Catered Lunch or Dinner
- Coffee, Tea and Water
- Auction Tables
- Awards Tables
- Table Linen and Standard Center Pieces

Boxed Lunches

Served with a bottle of water

\$46 per player

Tuscan Hoagie

Italian hoagie roll filled with capicola, genoa salami, provolone cheese, lettuce and herb vinaigrette dressing served with potato chips, a delicious apple and a colossal cookie.

Southwestern Golden Roasted Turkey Breast Sandwich

Large kaiser roll piled high with shaved golden roasted turkey breast and monterrey pepper jack cheese served with rotini pasta salad, a delicious apple and a colossal cookie.

Roasted Top Round of Angus Beef Sandwich

Large kaiser roll piled high with shaved angus beef, lettuce and sliced sharp cheddar cheese served with potato chips, a delicious apple and a colossal cookie.

Honey Mustard Chicken Salad Sandwich

Tender roasted breast chicken combined with honey mustard presented on a french baguette, with leaf lettuce and purple onions served with sourdough pretzels, fresh tropical fruit salad and a 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 served with a delicious apple, potato chips, Kosher dill pickle and a colossal cookie.

Buffet Luncheon Selections

Served with coffee, tea and water

\$48 per player

Build Your Own Deli Sandwich

Design your own sandwich with a platter of sliced tavern ham, golden roasted turkey breast, genoa salami, swiss and cheddar cheeses, leaf lettuce, sliced tomatoes, pickles, mustard and mayonnaise will accompany your platter, as well as sliced whole wheat, marble rye and white breads or wraps available upon request. Served with genovese pasta salad, spring mix salad with balsamic vinaigrette and homemade gourmet cookies and brownies.

Soup, Salad and Potato Bar

Chef's soup du jour and fresh seasonal fruit. Garden salad bar with appropriate dressings, condiments and Chicken, tuna and salmon salads. Jumbo baked potato bar includes chili, broccoli and cheese, sour cream, butter, bacon and chives and fresh baked cookies and brownies.

Buffet Luncheon Selections

Served with coffee, tea and water

\$50 per player

Barbeque Buffet

Homemade potato salad, fresh shredded coleslaw, barbeque smoked pulled pork, baked chicken, texas toast
Corn on the cob, oven baked beans and homemade cookies and brownies.

Cookout Buffet

Homemade potato salad, freshly shredded coleslaw, corn on the cob, oven baked beans, grilled angus beef hamburgers, jumbo all beef hot dogs, sliced cheese tray, fresh baked rolls and appropriate condiments and homemade cookies and brownies.

Italian Buffet

Antipasta display, caesar salad, chicken saltimbocca with tri-color rotini pasta, italian sausage and meatballs, stuffed shells and ricotta cheese and mini cannoli.

Choice of Two Salads:

Classic Caesar salad, bowtie pasta salad with marinated vegetables, cucumber and tomato salad, mixed greens with tomato, cucumber/carrots/onion, coleslaw, red bliss potato salad

Choice of Two Side Dishes:

Rice pilaf, oven roasted new potatoes, potatoes au gratin, broccoli and cauliflower, fresh vegetable medley

Choice of Two Entrées:

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

Desserts

Cookies and brownies

Warm rolls and butter

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 Two Entrées:

Chicken Entrées

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*

Herb Crusted Chicken Breast

Fish Entrées - *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 Entrées

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

Additional Options

4-Hour Open Beverage Cart\$16

Gourmet Continental Breakfast.....\$6

Gourmet Hot Breakfast.....\$16

Prizes.....Cost dependent on item

Pelican Preserve can accommodate a variety of event requests and culinary needs!