



# Pelican Preserve™

## Wedding & Dinner Menus

### 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 ( <i>serves approx. 50</i> )	\$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

## Chef-Attended Carving Stations

*Accompanied with any buffet or hors d'oeuvres party. Price based per person. Minimum 50 guests. \$75 uniformed chef charge.*

<b>Herb-Roasted Whole Turkey</b>	<b>\$5</b>
Served with Mini Rolls, Natural Gravy and Cranberry Sauce	
<b>Smoked Boneless Turkey Breast</b>	<b>\$6</b>
Served with Potato Rolls and Cranberry Sauce	
<b>Slow Roasted Top Sirloin of Beef</b>	<b>\$6</b>
Served with Mini Rolls and Horseradish Sauce	
<b>Apricot Glazed Smoked Pitt Ham</b>	<b>\$6</b>
Served with Mini Rolls and Spicy Mustard Sauce	
<b>Caribbean-Spiced Pork Loin</b>	<b>\$7</b>
Served with Mini Rolls and Grilled Pineapple Salsa	
<b>Peppercorn-Crusted Beef Tenderloin</b>	<b>\$12</b>
Served with Mini Rolls, Béarnaise and Horseradish Sauces	
<b>Slow-Roasted Steamship of Beef</b>	<b>\$600 per steamship</b>
Served with Mini Rolls and Horseradish Sauce. Serves up to 175.	
<b>Roasted Whole New York Strip Loin</b>	<b>\$12</b>
Served with Dinner Rolls, Horseradish Sauce & Roasted Garlic Aioli	
<b>Stuffed Leg-of-Lamb Roast</b>	<b>\$8</b>
Filled with Spinach, Mushrooms & Feta Cheese. Served with Dinner Rolls, Mint Jelly & Rosemary Aioli.	
<b>Slow Roasted Prime Rib of Beef</b>	<b>\$12</b>
Served with Dinner Rolls, Horseradish Sauce & Garlic Au Jus	

# Plated Premium Reception & Dinner Package

*All prices are subject to a 20% gratuity and 6% sales tax. A set up fee of \$75 per 30 guests will apply for a plated dinner.*

## Bar Arrangements

Three-hour open bar featuring: draft beer, house wines, soft drinks, coffee and tea. Add well liquors at \$5.00 per person per hour for extra hours over the three hours.

## Traditional Champagne Toast

### Reception

*(Choice of two)*

Domestic and Imported Cheese Display, Gourmet Crackers

Fresh Florida Fruit & Berry Display

Vegetable Crudités Display with Ranch Dip

### Cold and Hot Passed Hors D'Oeuvres

*(Choice of two based on two per guest each)*

Devilled Eggs Classic-Style with Fresh Herbs

Pesto Bruschetta with Marinated Tomato

Asparagus wrapped in Smoked Ham, Dijon Dip

Crispy Artichoke Hearts, Goat Cheese Mousse, Parmesan Batter

Chicken Satay Skewers Thai-Peanut Dipping Sauce

Crispy Asian Vegetable Spring Roll, Plum Dipping Sauce

Assorted Mini Quiche

Swedish Meatballs

Smoked Chicken Quesadilla Cornucopia

Tiki Island Wonton Shrimp, Sweet Chili Dipping Sauce

Mini Chicago Style Pizza

Spanikopita, Spinach and Feta Cheese in Phyllo Dough

## Fresh Baked Rolls & Butter

### Fresh Florida Field Green Salad

Colorful mixed baby greens & romaine, ripe tomatoes, cucumbers, carrot. Select two dressings: Buttermilk Ranch, Balsamic Vinaigrette, Cranberry Citrus Vinaigrette, Raspberry Vinaigrette

### Choice of Starch and Vegetable *(see page 6)*

### Entrée

*(Choice of one)*

Chicken Entrée *(see page 7)*

\$70

Pork Entrée *(see page 7)*

\$74

Seafood Entrée *(see page 7)*

\$75

Prime Rib with Au Jus and Horseradish Sauce

\$87

Grilled Petit Filet with Jumbo Shrimp, Twin Port Wine Sauces

\$94

Grilled Petit Filet with Warm-Water Lobster Tail

\$110

# Plated Dinner

\$75 per 30 guests

*\$1.50 per person set up fee. All prices are subject to a 20% gratuity and 6% sales tax.*

## Salad Selections

*(Select one)*

Mixed Baby Wild Green Salad, Tomato, Cucumbers & Carrots, Buttermilk Ranch and Balsamic Vinaigrette, Tossed Classic Caesar Salad, Garlic Croutons & Parmesan Cheese

## Vegetable Options

*(Select one)*

Seasonal Vegetable Medley with Herb Butter  
Steamed Green Beans with Toasted Almonds  
Fresh Broccoli with a Red Pepper Butter  
Sautéed Zucchini and Yellow Squash, Garlic and Parmesan  
Vegetable Ratatouille Provençal  
Steamed Asparagus with Red Pepper Julienne *(Add \$1)*  
Hard Carved “Tourne” Vegetables *(Add \$2)*  
Roasted Baby Vegetables with Mushrooms *(Add \$2)*  
Hand-Tied Carrot and Asparagus Bundles *(Add \$2)*

## Starch Options

*(Select one)*

Herb-Roasted New Potatoes  
Buttered Parsley Red Potatoes  
Vegetable-Herb Rice Pilaf  
Fresh Whipped Potatoes *(Classic, Roasted Garlic, Gorgonzola, Herbed, or Horseradish)*  
Casablanca Rice  
Saffron Yellow Rice  
Cous-Cous with Herbs  
Ditalini Pasta Risotto  
Potatoes Au Gratin  
Twice Baked Stuffed Potato with Cheddar, Bacon and Chives *(Add \$1)*  
Classic Risotto Milanese *(Add \$2)*  
Wild Mushroom Risotto *(Add \$2)*

**Chicken Entrée** *(see page 7)* **\$30**

**Pork Entrée** *(see page 7)* **\$32**

**Seafood Entrée** *(see page 7)* **\$34**

**Beef/Lamb/Veal** *(see page 7)* **pricing listed**

**Duo Plates** *(see page 7)* **pricing listed**

**Coffee/Tea/Water Service**

## Plated Entrée Choices

### Chicken Entrees

Sautéed Chicken Breast “Scampi Style”  
Blackened Chicken Breast, Gorgonzola Cream Sauce  
Seared Chicken Scallopini, Roasted Mushrooms, Marsala Wine Sauce  
Grilled Marinated Chicken Breast, Herbed Garlic Cream  
Teriyaki Glazed Chicken Breast, Coconut-Ginger Sauce  
Italian Marinated Spiedini-Style Chicken Breast, Parmesan-Panko Gratin, Trebbiano Basil Sauce  
Bronzed Chicken Breast, Tropical Fruit Salsa, Touch of Lemon Butter  
Roasted Chicken Breast Florentine, Caramelized Shallot Cream  
Sautéed Chicken Breast Piccata, Lemon and Caper Butter Sauce  
Tortilla Crusted Chicken Breast, Tomatillo Sauce  
Seared Cilantro-Lime Chicken Breast, Queso Fresco Cheese, Roasted Poblano Pepper Sauce  
Grilled Airline Chicken Breast Topped with a Shrimp and Artichoke Salsa, Roasted Red Pepper Coulis *(Add \$2)*  
Crispy Panko-Crusted Chicken Cutlet, Artichoke and Sun-Dried Tomato Compote, Pesto Broth  
Roasted Chicken Roulade with Roasted Peppers and Spinach, Pesto Chardonnay Cream *(Add \$1)*  
Roasted Chicken Roulade with shrimp and Sun-Dried Tomatoes, Parmesan-Herb Butter Sauce *(Add \$2)*  
Airline Chicken Breast Caprese, Fresh Mozzarella and Tomato, Lemon-Basil Butter *(Add \$2)*

### Pork Entrees

Sliced Roasted Tuscan Porkloin with Garlic and Rosemary, Wild Mushroom Sauce  
Mojo Marinated Grilled Boneless Pork Chops, Smoked Sweet Onion Citrus Sauce  
Chipotle-Honey Glazed Pork Medallions, Mango-Cilantro Salsa  
Stuffed Boneless Pork Chops with Tarragon Pesto and Apples, Kentucky Bourbon Sauce *(Add \$1)*  
Seared Pork Scallopini, Roasted Mushrooms, Marsala Wine Sauce  
Bronzed Pork Loin Medallions, Tropical Fruit Salsa, Touch of sherry Butter  
Sliced Cilantro-Lime Pork Loin, Queso Fresco Cheese, Roasted Poblano Pepper Sauce  
Roasted and Sliced Porkloin Stuffed with Spinach, Apples and Mushrooms, Calvados Sauce *(Add \$1)*

### Seafood Entrees

*Seafood prices may vary based on market conditions.*

Caribbean Seasoned Grilled Mahi Mahi, Mango & Roasted Poblano Salsa  
Seared Jumbo Shrimp, Crab & Whitefish Cakes, Sherry Cream Sauce  
Fresh Tilapia Fillet Florentine, Served Blackened or Sautéed, White Wine Lemon Butter  
Bronzed Trigger Fish, Roasted Red Pepper Cream Sauce  
Macadamia Crusted Yellow Tail Snapper, Banana-Rum Butter Sauce *(Add \$2)*  
Shrimp Stuffed Lemon Sole, Fresh Dill Sauce *(Add \$1)*  
Tilapia Provencal, Light Tomato White Wine & Garlic Broth  
Pan Seared Fresh Whitefish Fillet, Grilled Pineapple Salsa  
Jumbo Shrimp Scampi Skewer, Roasted Tomato & Garlic Butter *(Add \$2)*  
Salmon Scallopini Picatta, Lemon Caper Sauce  
Sautéed Sea Bass, Artichokes & Sun-Dried Tomatoes, Basil Coriander Sauce *(Add \$2)*  
Lemon Pepper Seared Salmon Fillet, Tomato Vin Blanc Sauce  
Sesame Crusted Yellowfin Tuna, Soy-Ginger Butter Sauce  
Grilled Atlantic Salmon, Pinot Noir BBQ Glaze, Hazelnut Butter  
Fresh Florida Grouper, Served Grilled or Sautéed or Blackened, Pomegranate Buerre Blanc *(Add \$2)*

## **Beef, Lamb And Veal**

New York Strip Steak Au Poivre, Red Wine Truffle Essence	\$39
Garlic Marinated Grilled Rib Eye, Caramelized Shallot Demi and Fried Leeks	\$38
Dijon-Herb Rubbed Grilled Filet Mignon, Cabernet Demi with Gorgonzola Cheese	\$44
Aged Center-Cut Top Sirloin "Baseball" Steak, Tender & Flavorful, Mushroom Red Wine Sauce	\$34
Twin Tournedos of Beef Tenderloin, Roasted Shallots, Shiitake Mushrooms and Zinfandel Sauce	\$45
Grilled Double Lamb Chops, Rosemary & Dried Cherry Sauce	\$45
Sautéed Veal Scallopini, Artichokes & Sun-Dried Tomatoes, Lemon Butter Sauce	\$39
Veal Saltimbocca, Prosciutto & Sage, White Wine Demi Cream	\$39
Grilled Florentine Stuffed Veal Chop, Porcini Mushroom Sauce	\$45

## **Entrée Duets**

Seared Citrus Shrimp & Grilled Petit Filet Mignon <i>Champagne Basil Butter &amp; Cabernet Red Wine Demi</i>	\$40
Grilled Chicken Breast & Sautéed Lump Crab Cake <i>Roasted Pepper Coulis</i>	\$36
Herb Crusted Sea Bass & Seared Petit Filet Mignon <i>Twin Mustard Sauces</i>	\$43
Seared Chicken Breast & Fillet of Salmon <i>Pomegranate Beurre Blanc Sauce</i>	\$33
Char-Broiled Top Sirloin & Teriyaki Chicken Breast <i>Garlic-Soy Demi Glace Cream with Lime</i>	\$34



## Buffet "Premium" Reception and Dinner Package

\$68 per person

*Based on 50 or more guests. All prices are subject to a 20% gratuity and 6% sales tax*

### Bar Arrangements

Three-hour open bar featuring: draft beer, house wines, soft drinks, coffee and tea. Add well liquors at \$5.00 per person per hour for extra hours over the three hours.

### Traditional Champagne Toast

### Welcome Reception

Combination Display of Domestic and Imported Cheeses with Gourmet Crackers and Fresh Florida Fruit & Berries. Add a Vegetable Crudités Display with Ranch Dip for \$2.50 per person (optional).

### Passed Hors D' Oeuvres

*(Choice of two. Based on one per guest each.)*

Devilled Eggs Classic-Style with Fresh Herbs  
Crispy Artichoke Hearts, Goat Cheese Mousse, Parmesan Batter  
Chicken Satay Skewers Thai-Peanut Dipping Sauce  
Crispy Asian Vegetable Spring Roll, Plum Dipping Sauce  
Assorted Mini Quiche  
Swedish Meatballs  
Smoked Chicken Quesadilla Cornucopia  
Tiki Island Wonton Shrimp, Sweet Chili Dipping Sauce  
Mini Chicago Style Pizza  
Spanikopita, Spinach and Feta Cheese in Phyllo Dough

### Fresh Baked Rolls & Butter

### Salads

*(Select two)*

Mixed Baby Wild Green Salad, Tomato, Cucumbers & Carrots, Buttermilk Ranch and Balsamic Vinaigrette  
Tossed Classic Caesar Salad, Garlic Croutons & Parmesan Cheese  
Grecian Salad, Romaine, Red Onion, Tomato, Olives, Cucumbers, Oregano-Feta Cheese Vinaigrette  
Marinated Garden Pasta Salad

### Carving Station

*(Select one)*

Apricot Glazed Smoked Pitt Ham, Spicy Mustard Sauce  
Caribbean Spiced Pork Loin, Grilled Pineapple Salsa  
Slow Roasted Top Sirloin of Beef with Horseradish Sauce  
Upgrade to Roasted Prime Rib with Horseradish Sauce & Garlic Au Jus for \$6 per person

### Entrees

Select two Entrees: choose one chicken and one pork or seafood. *(see page 12)*

### Side Items

*Select one starch and one vegetable. Add \$3 for additional.*

**Vegetable**

Steamed Green Beans with Sea Salt and Garlic Butter  
Seasonal Vegetable Medley with Herb Butter  
Fresh Broccoli with a Red Pepper Butter  
Sautéed Zucchini and Yellow Squash, Garlic and Parmesan  
Vegetable Ratatouille Provençal  
Broccoli Au Gratin

**Starch**

Herb-Roasted New Potatoes  
Buttered Parsley Red Potatoes  
Vegetable Rice Pilaf  
Casablanca Rice  
Roasted Garlic Whipped Potatoes  
Ditalini Pasta Risotto  
Potatoes Au Gratin

**Soup Option**

*Add \$4 per person to include a fresh made soup to your buffet.*

Tomato Bisque with Fresh Basil  
Missouri Corn Chowder  
Tuscan White Bean & Vegetable  
New England Clam Chowder  
Cream of Broccoli with cheddar  
Roasted Chicken with Orzo and Spinach  
Classic Minestrone  
Italian Wedding Soup

**Coffee/Tea/Water Service**

## Buffet Dinner Package

\$33 per person

*A set up fee of \$1.50 per person applies. Based on 50 or more guests. All prices are subject to a 20% gratuity and 6% sales tax.*

### **Freshly Baked Rolls & Butter**

#### **Salad Selections**

*(Select two)*

Mixed Baby Wild Green Salad, Tomato, Cucumbers & Carrots, Buttermilk Ranch and Balsamic Vinaigrette  
Tossed Classic Caesar Salad, Garlic Croutons & Parmesan Cheese  
Grecian Salad, Romaine, Red Onion, Tomato, Olives, Cucumbers, Oregano-Feta Cheese Vinaigrette  
Marinated Garden Pasta Salad  
Creamy Carolina Cole Slaw  
Fresh Made Red Potato Salad

#### **Side Items**

*Select one starch and one vegetable. Add \$3 for additional.*

#### **Vegetable**

Steamed Green Beans with Sea Salt and Garlic Butter  
Seasonal Vegetable Medley with Herb Butter  
Fresh Broccoli with a Red Pepper Butter  
Sautéed Zucchini and Yellow Squash, Garlic and Parmesan  
Vegetable Ratatouille Provençal  
Broccoli Au Gratin

#### **Starches**

Herb-Roasted New Potatoes  
Buttered Parsley Red Potatoes  
Vegetable Rice Pilaf  
Casablanca Rice  
Roasted Garlic Whipped Potatoes  
Potatoes Au Gratin  
Ditalini Pasta Risotto

#### **Soup Option**

*Add \$4 per person to include a fresh made soup to your buffet.*

Tomato Bisque with Fresh Basil  
Missouri Corn Chowder  
Tuscan White Bean & Vegetable  
New England Clam Chowder  
Cream of Broccoli with cheddar  
Roasted Chicken with Orzo and Spinach  
Classic Minestrone  
Italian Wedding Soup

#### **Entrees**

Select two items: choice of one chicken, one pork or seafood. *(see page 12)*

#### **Coffee/Tea/Water Service**

## Buffet Dinner Entree Options

*Buffet dinner packages include two entrees. Select one chicken entrée and one pork or seafood. Add an extra entrée for \$5.*

### Chicken Entrees

Sautéed Chicken Breast “Scampi Style”  
Blackened Chicken Breast, Gorgonzola Cream Sauce  
Seared Chicken Scallopini, Roasted Mushrooms, Marsala Wine Sauce  
Grilled Marinated Chicken Breast, Herbed Garlic Cream  
Chicken Scallopini Topped with Smoked Bacon and Fontina Cheese, Light Pesto Cream  
Teriyaki Glazed Chicken Breast, Coconut-Ginger Sauce  
Italian Marinated Spiedini-Style Chicken Breast, Parmesan-Panko Gratin, Trebbiano Basil Sauce  
Bronzed Chicken Breast, Tropical Fruit Salsa, Touch of Lemon Butter  
Roasted Chicken Breast Florentine, Caramelized Shallot Cream  
Pan Seared Chicken Breast, Herb Panko Gratin, Apricot-Pineapple Glaze  
Sautéed Chicken Breast Piccata, Lemon and Caper Butter Sauce  
Seared Cilantro-Lime Chicken Breast, Queso Fresco Cheese, Roasted Poblano Pepper Sauce  
Crispy Panko-Crusted Chicken Cutlet, Artichoke and Sun-Dried Tomato Compote, Pesto Broth  
Seared Chicken Breast Caprese, Fresh Mozzarella and Tomato, Lemon-Basil Butter *(Add \$1)*  
Roasted Chicken Roulade with Roasted Peppers and Spinach, Pesto Chardonnay Cream *(Add \$2)*  
Roasted Chicken Roulade with shrimp and Sun-Dried Tomatoes, Parmesan-Herb Butter Sauce *(Add \$2)*

### Pork Entrees

Tuscan Roasted Pork Loin with Garlic and Rosemary, Wild Mushroom Sauce  
Mojo Marinated Grilled Boneless Pork Chops, Smoked Sweet Onion Citrus Sauce  
Chipotle-Honey Glazed Pork Loin, Mango-Cilantro Salsa  
Seared Pork Scallopini, Roasted Mushrooms, Marsala Wine Sauce  
Bronzed Pork Loin Medallions, Tropical Fruit Salsa, Touch of sherry Butter  
Sliced Cilantro-Lime Pork Loin, Queso Fresco Cheese, Roasted Poblano Pepper Sauce  
Roasted Pork Loin Stuffed with Spinach, Apples and Mushrooms, Calvados Sauce *(Add \$1)*  
Roasted Pork Loin with a Smoked Bacon and Fontina Cheese Stuffing, Roasted Shallot Sauce *(Add \$1)*

### Seafood Entrees

*Seafood prices may vary based on market conditions.*

Caribbean Seasoned Grilled Mahi Mahi, Mango & Roasted Poblano Salsa  
Seared Shrimp, Crab & Whitefish Cakes, Sherry Cream Sauce *(Add \$2)*  
Fresh Tilapia Fillet Florentine, Served Blackened or Sautéed, White Wine Lemon Butter  
Bronzed Trigger Fish, Roasted Red Pepper Cream Sauce  
Pan Seared Cod Fillet, Served Sautéed or Blackened, Vodka Tomato Coulis  
Macadamia Crusted Yellow Tail Snapper, Banana-Rum Butter Sauce *(Add \$2)*  
Tilapia Provencal, Light Tomato White Wine & Garlic Broth  
Pan Seared Fresh Whitefish Fillet, Grilled Pineapple Salsa  
Salmon Scallopini Picatta, Lemon Caper Sauce *(Add \$2)*  
Sautéed Sea Bass, Artichokes & Sun-Dried Tomatoes, Basil Coriander Sauce *(Add \$2)*  
Sesame Crusted Yellowfin Tuna, Soy-Ginger Butter Sauce *(Add \$1)*  
Fresh Florida Grouper, Served Grilled or Sautéed or Blackened, Pomegranate Buerre Blanc *(Add \$3)*

# Buffet "Traditional" Reception And Dinner Package

\$52 per person

*A set up fee of \$1.50 per person applies. Based on 50 or more guests.*

## Traditional Champagne Toast

### Welcome Reception

Combination Display of Domestic and Imported Cheeses with Gourmet Crackers and Fresh Florida Fruit & Berries. Add a Vegetable Crudités Display with Ranch Dip for \$2.50 per person (optional).

### Fresh Baked Rolls & Butter

### Salads

*(Select two)*

Mixed Baby Wild Green Salad, Tomato, Cucumbers & Carrots, Buttermilk Ranch and Balsamic Vinaigrette  
Tossed Classic Caesar Salad, Garlic Croutons & Parmesan Cheese  
Grecian Salad, Romaine, Red Onion, Tomato, Olives, Cucumbers, Oregano-Feta Cheese Vinaigrette  
Marinated Garden Pasta Salad

### Soup Option

*Add \$4 per person to include a fresh made soup to your buffet.*

Tomato Bisque with Fresh Basil  
Missouri Corn Chowder  
Tuscan White Bean & Vegetable  
New England Clam Chowder  
Cream of Broccoli with cheddar  
Roasted Chicken with Orzo and Spinach  
Classic Minestrone  
Italian Wedding Soup

### Side Items

*(Select one starch and one vegetable. Add \$3 for additional)*

### Vegetable

Steamed Green Beans with Sea Salt and Garlic Butter  
Seasonal Vegetable Medley with Herb Butter  
Fresh Broccoli with a Red Pepper Butter  
Sautéed Zucchini and Yellow Squash, Garlic and Parmesan  
Vegetable Ratatouille Provençal  
Broccoli Au Gratin

### Deluxe Starches

Cheese Tortellini Alfredo  
Fettuccini with Pesto Cream and Parmesan  
Penne Pasta with Sun-Dried Tomato Cream  
Ditalini Pasta Risotto  
Herb-Roasted New Potatoes  
Buttered Parsley Red Potatoes  
Vegetable Rice Pilaf  
Potatoes Au Gratin  
Creamy Garlic & Herb Whipped Potatoes

**Carving Station**

*(Select one)*

Apricot Glazed Smoked Pitt Ham, Spicy Mustard Sauce

Caribbean Spiced Pork Loin, Grilled Pineapple Salsa

Slow Roasted Top Sirloin of Beef with Horseradish Sauce

Upgrade to Roasted Prime Rib with Horseradish Sauce & Garlic Au Jus for \$6 per person

**Entrees**

*Select two items: one chicken and one pork or seafood. (see page 12)*

## Special Setup & AV Equipment Fees

Theatre Room rental for two hours <i>only available in the Magnolia Room</i>	\$75
Theatre-style seating (chairs only)	\$250
Stage (per piece)	\$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

### **Details of the 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.

### **Details of the 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 Details:**

- 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.