



2023 CATERING AND SPECIAL EVENT MENU



AVERAGE BANQUET PRICING

<i>Plated Breakfast</i>	<i>\$17.00</i>	<i>to</i>	<i>\$29.50</i>	<i>Per Person</i>
<i>Buffet Breakfast</i>	<i>\$19.00</i>	<i>to</i>	<i>\$35.00</i>	<i>Per Person</i>
<i>Coffee Breaks</i>	<i>\$48.00</i>	<i>to</i>	<i>\$65.00</i>	<i>Per Person</i>
<i>Plated Lunch (3 Course)</i>	<i>\$29.00</i>	<i>to</i>	<i>\$45.00</i>	<i>Per Person</i>
<i>Buffet Lunch</i>	<i>\$35.00</i>	<i>to</i>	<i>\$45.00</i>	<i>Per Person</i>
<i>Reception Station</i>	<i>\$8.00</i>	<i>to</i>	<i>\$25.00</i>	<i>Per Person</i>
<i>Plated Dinner (3 - 5 Course)</i>	<i>\$39.00</i>	<i>to</i>	<i>\$91.00</i>	<i>Per Person</i>
<i>Buffet Dinner</i>	<i>\$45.00</i>	<i>to</i>	<i>\$85.00</i>	<i>Per Person</i>
<i>Hosted Bar</i>	<i>\$5.50</i>	<i>to</i>	<i>\$21.00</i>	<i>Per Person</i>



COMPLIMENTARY SERVICES

*Meeting Room Amenities: Iced Water in Pitchers, Water Goblets,
6"x10" Unlined Pads of Paper, Pencils, Imported Candies*

*Dining Room Amenities: White Linen for Tables and Buffets, Table lights and/or Tiki Torches
Champagne and Wine Glasses Setup*

MISCELLANEOUS ADDITIONAL CHARGES

Bartender/Server	<i>\$225.00 per bartender for a two hour (minimum) \$45.00 each additional hour</i>
Bar Cashier	<i>\$225.00 per bartender for a two hour (minimum) \$45.00 each additional hour</i>
Station Chef Attendant	<i>\$225.00 per bartender for a two hour (minimum) \$45.00 each additional hour</i>
Security Officer	<i>\$75.00 per hour with a four hour minimum</i>

Beach or Off Location Setup will incur a \$1500 license & setup fee

Bon Fire Fee (Includes DECR License & Setup) \$500

All buffet menu for less 30 people will incur a \$250 setup charge

Restaurant buy out fee is \$7500 per meal period

\$ 1000 non refundable deposit is required to hold specific date at time of booking

A 50% deposit is required no later than 90 days prior to the function.

*Cancellation Policy is a 100% refund on cancellation 90 day notice prior to event, 50% on
60 days notice and we retain all deposit for notices less than 60 days*

Children buffet price aged 4-11yrs old will be charge 70% of buffet price

Imported Sparkling and Still bottled water is available for \$10 a large bottle

SERVICE STANDARDS

One server per (35) guests for Breakfast and Lunch

One server per (25) guests for Dinner

One bartender per (75) guests for hosted bars

One bartender and one cashier per (75) guests for Cash Bars

One security officer required for every (20) children in attendance

Client requests for additional labor may be provided at \$35.00 per hour per staff person,

With a four-hour minimum

*** Prices valid from January 2023 till December 2023**

All prices subject to 12% sales tax , 10% service charge and 10% gratuities

Kindly contact Murad at info@pelicanbaytci.com for more information



PLATED BREAKFAST SELECTIONS

CONTINENTAL

*Freshly Squeezed Orange or
Grapefruit Juice*

*Basket of Homemade Morning Bakeries
Sweet Butter and Preserves*

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

\$17.00 per person

WEIGHT WATCHERS

*Freshly Squeezed Orange Juice,
Grapefruit Juice or V8*

*Egg White Vegetable Omelet
Steamed Vegetables
Fruit Salad*

Wholewheat Toast

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

\$21.50 per person

CLASSIC AMERICAN

*Freshly Squeezed Orange or
Grapefruit Juice*

Sliced Seasonal Fruit

*Basket of Homemade Morning Bakeries
Sweet Butter and Preserves*

*Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon
Sausage Patties
Herb Roasted Tomato
Country Hash Browns*

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

\$27.50 per person

DELUXE CONTINENTAL

*Freshly Squeezed Orange or
Grapefruit Juice*

Sliced Seasonal Fruit

*Basket of Homemade Morning Bakeries
Sweet Butter and Preserves*

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

\$19.50 per person

TURKS & CAICOS BREAKFAST

Freshly Squeezed Orange

*TC Island Breakfast
Buttery Grits, Steamed Local Fish
Beefsteak Balsamic Tomatoes*

Basket of Homebaked Johnnie Cake

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

\$26.00 per person

THE NEW YORKER

*Freshly Squeezed Orange or
Grapefruit Juice*

Sliced Seasonal Fruit

*Assorted New York Style Bagels
with Flavored Whipped Cream Cheeses*

*Smoked Salmon, Diced Red Onions,
Roma Tomatoes and Capers
Chives Scrambled Egg*

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

\$29.50 per person

BREAKFAST BUFFET SELECTIONS

RWI CONTINENTAL BUFFET

Freshly Squeezed Orange

Sliced Seasonal Fruit

*Baskets of Homemade Morning Bakeries
Sweet Butter and Preserves*

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

\$19.00 per person

SWEET KISS BUFFET

Freshly Squeezed Orange

Swiss Bircher Muesli

*Baskets of Homemade Morning Bakeries
Sweet Butter and Preserves*

*Brioche French Toast
Canadian Maple Syrup*

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

\$19.00 per person

AMERICAN BUFFET BREAKFAST

*Selection of Danish Pastries
with homemade fruit preserve and butter*

*2 Seasonal Fruit Selection
Selection of Yogurt*

*Scramble Egg
Crispy Bacon
Sausage Patties
Breakfast Potatoes*

Freshly Squeezed Orange

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

\$35.00 per person

HEALTHY START BUFFET

*Freshly Squeezed Orange,
Grapefruit Juice or V8 Juice*

Whole Seasonal Fruit and Bananas

Granola and Yogurt Parfaits

Selection of Cereal with Fresh and Skim Milk

*Egg Whites Omelet with Spinach
on a English Muffin*

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

\$29.00 per person

Live Chef stations to enhance your breakfast

One Chef Attendant is required at \$225.00

Minimum of 30 people

Griddle Cakes

*Choice of Banana, Blueberry or Buttermilk
Served with Flavored Syrups*

\$6.00 per person

French Toast

*Raisin Brioche French Toast
Maple Syrup, Vanilla Sauce and Raspberry Jam*

\$6.00 per person

Eggs and Omelets

Prepared to Order:

*Farm Fresh Eggs, Egg Beaters and Egg Whites
Choice of Cheddar and Swiss Cheese,
Mushrooms, Onions, Bacon,
Bell Peppers, Tomatoes and Virginia Ham*

\$10.00 per person

Steak and Eggs

Prepared to Order

*Marinated Minute Steak
Sunny Side Up Eggs, Brown Gravy*

\$14.00 per person

COFFEE BREAK SELECTIONS

EXECUTIVE COFFEE SERVICE

BREAKFAST

*Freshly Squeezed Orange
and Grapefruit Juice, Pineapple Juice*

Sliced Seasonal Fresh Fruit

*Baskets of Assorted Morning Bakeries
Sweet Butter and Preserves*

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

MID MORNING

*Baskets of Whole Red & Green Apples
Banana Nut Bread
Homebaked Chocolate Chip Cookies*

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

AFTERNOON

*Crudities
Celery, Bell Peppers, Cauliflowers and etc
Served with
Guacamole, Hummus and Pico De Gallo*

Pitcher of Peach Tea and Plain Ice tea

\$48.00 per person

DELUXE COFFEE SERVICE

BREAKFAST

*Freshly Squeezed Orange
and Grapefruit Juice, Pineapple Juice*

Sliced Seasonal Fresh Fruit

*Croissants Filled with
Scrambled Eggs
and Smoked Gouda Cheese*

*Baskets of Assorted Morning Bakeries
Sweet Butter and Preserves*

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

MID MORNING

*Assorted New York Style Bagels
with Flavored Cream Cheeses*

*Smoked Salmon, Diced Red Onions,
Roma Tomatoes and Capers*

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

AFTERNOON

*Assorted Tea Sandwiches
Assorted Homebaked Cookies*

*Freshly Brewed illy Coffee, Decaffeinated Coffee
And Pelican Bay Tea Selection*

\$65.00 per person

(Coffee service is based on break times of 30 minutes)

PLATED LUNCH SELECTIONS

GEORGIA ON MY MIND

She-Crab Soup

Cajun Seasoned Snapper
Yukon Gold Mashed Potatoes
Southern Vegetable Succotash

Southern Peach Pie

\$38.00 per person

FITNESS LUNCH

Tomato and Buffalo Mozzarella Stack

Rare Seared Sesame Coated Salmon
CousCous Salad
Grilled Vegetables

Vanilla Crème Brulee
\$45.00 per person

CAICOS LUNCH

Conch Fritters

Quarter Jerk Chicken (Bone in)
Peas and Rice, Mac and Cheese and Cole Slaw

Bambarra Rum Cake

\$32.00 per person

TUSCANY

Tomato Gazpacho
Fresh Basil and Olive Salsa Verde

Homemade Beef Lasagna
Ground Sirloin, Ricotta Bechamel, Asiago Shavings

illy Classic Tiramisu

\$29.00 per person

BUFFET LUNCH SELECTIONS

VIVA MEXICO

Tri-bean Salad
Roasted Sweet Potato Salad, Avocado and Mango
Fresh Fried Tortilla Chips with Assorted Salsas
Marinated Tomatoes

DIY FAJITAS

Grilled Beef Steak, Caramelized Onion and Peppers
Seared Chicken Queso Blanco

Shredded Lettuce, Shredded Cheese, Guacamole
Sour Cream, Salsa and Pico de Gallo

Re-fried Beans
Dirty Rice

Chef Selection Of Desserts and Fruits

\$45.00 per person

DELI BUFFET

Chef Garden Salad, Homemade Dressing
Cole Slaw
Pasta Salad with Sun-dried Tomato Pesto
Grilled Vegetable Platter

Smoked Turkey Breast, Gruyere, Watercress
Sun-Dried Tomato Aioli

Roasted New York Strip, Pepper Jack Cheese
Caramelized Onions, Arugula

Classic Tuna Salad, Cornichon, Pickled Red Onion
Shaved Fennel on Whole Wheat

Chef Selection Of Desserts and Fruits

\$35.00 per person

Soup of the Day at an additional \$6.00 per person

HOT CANAPES SELECTIONS

Minimum order of 36 pcs each

Vegetarian

- Tomato Goats Cheese Tart -\$4.50
- Vegetable Spring Roll -\$4.00
- Warm Mushroom Ragout on Crostini -\$4.25
- Vegetable Ratatouille on Crostini \$3.75
- Cream of Cauliflower Shooters \$3.75

Meat

- Curried Beef Spring Rolls, Sweet Chili Dip -\$5.00
- Petite Beef Wellington-\$7.50
- Petite Chic Fil-A Sandwiches-\$6.50
- Mini Angus Beef Burger Caramelized Onion -\$6.75
- Chicken Satay, Peanut Chilly Dip-\$4.75
- Thai Beef Satay, Chimichuri Dip-\$5.25
- Stilton Stuffed Meatballs Marinara Dip-\$4.75
- Crispy Pork Dim Sum, Ponzu Dip-\$4.50
- BBQ or Buffalo Jumbo Chicken Wings-\$3.75

Seafood

- South Caicos Conch Fritters, Island Sauce-\$3.50
- Daily Catch Fish Fingers, Tartar Sauce-\$5.75
- Caicos Lobster Dim Sum (Seasonal)-\$7.50
- Conch Chowder Shooters-\$4.50
- Thai Crab Cakes, Cilantro Aioli-\$7.95
- Coconut Fried Shrimp, Sweet Chilly Dip-\$4.95

COLD CANAPES SELECTIONS

Vegetarian

- Tomato Bruschetta on Crostini-\$3.75
- Vietnamese Summer Rolls - \$5.00
- Vegetable Sushi Roll-\$5.50
- Tomato Mozzarella Salsa on Crostini-\$4.25
- Vegetable Crudity Selection, Ranch Dip-\$3.50

Meat

- Tropical Chicken Salad on Crostini-\$4.25
- Pulled Pork on Mini Flat Bread-\$4.75
- Thai Beef Salad on Crispy Wonton-\$5.50
- Tandoori Chicken on Pita Crisp-\$4.50
- Prosciutto Wrapped Asparagus Tomato Jam-\$5.50

Seafood

- Mahi Mahi Salad on Mini Flat Bread-\$4.75
- Peruvian Snapper Chevice, Roasted Corn-\$5.25
- Spicy Crab Salad on Whole Wheat-\$6.75
- Shrimp Salad on Pita-\$6.25
- California Sushi Roll-\$5.50
- Tuna Chevice on Crispy wonton-\$6.50

Dessert

- Tropical Fruit Skewers-\$3.50
- Bambarra Rum Profiteroles-\$3.75
- Key Lime Pie-\$3.50
- Tiramisu.-\$3.50
- NY Cheese Cake-\$3.50
- Mini Crème Brulee - \$3.50
- Chocolate Dipped Strawberries - \$5.00

Imported Sparkling and Still bottled water is available for \$10 a large bottle

RECEPTION STATIONS

One Chef Attendant is required at \$225.00

Minimum of 30 people

Carved Salmon

Carved to Order:

Scottish Smoked Salmon and Gravlox

Capers, Onions, Chopped Eggs

Sour Cream and Chives

Mini Bagels Chips

\$295.00 each

(Serves 20 guests)

Raw Bar

Chilled Jumbo Gulf Shrimp

Cocktail Sauce, Lemon Caper Remoulade

\$8.75 each

East Coast Oysters on the Half Shell

Cocktail Sauce and Mignonette Sauce

\$6.00 each

A minimum order of (50) is required

TCI Conch Salad

Fresh Local Conch

Diced Tomatoes, Onion, Bell Peppers

Lime Juice, Orange Juice, Scotch Bonnet

\$15.00 per person

Sautéed Lump Crab Cakes

Pineapple Vin Blanc Sauce

\$22.00 per person

Carved Boneless Leg of Lamb

Mint Jus, Warm Pita Bread

\$395.00 each

(Serves 20 guests)

Live Pasta Station

Served with Extra Virgin Olive Oil and Shaved Parmesan Cheese

\$18 (Choice of two)

Fettucini Alfredo

with Herb Chicken

Wild Mushroom Risotto

with Arugula Salad

Penne Arrabiata

with Shaved Parmesan

Penne Pesto

Pesto, Pinenut, Lemon Zest

Spaghetti Bolognese

with Fresh Basil

Sushi

Assorted Sushi to include:

Tuna, Salmon, California Rolls and Spicy Tuna Rolls

Ginger, Wasabi and Soy Sauce

\$7.00 each

A minimum order of (100) is required.

Blackened Side of Atlantic Salmon

Tartar Sauce

\$395.00 each

(Serves 18 guests)

Bourbon Barbecue Coated Pork Loin

Caramelized Onion Compote

Jalapeño Corn Muffin

\$375.00 each

(Serves 30 guests)

Jerk Marinated Whole Bell & Evans Chicken

Johnnie Cake

Cole Slaw

\$125.00 each

(Serves 10 guest)

Herb Roasted Beef Tenderloin

Merlot Sauce, Flavored Mustards

Brioche Rolls

\$495.00 each

(Serves 25 guests)

Banana Leaf Wrapped Local Snapper

Mango Papaya Salsa

\$295.00

(Serves 20 guests)



PLATED APPETIZER SELECTIONS

Choice of Entrée at the Table:

A four course menu is required. Two pre-selected courses prior to the entrée allow our Culinary Staff to prepare your entrées a la minute. Prices are based on the highest entrée selected, plus an additional \$12.00 per person. Combination Entrees are excluded from entrée choice. Complimentary menu cards will be provided.

Classic Romaine Caesar

Croutons, Shaved Parmesan, Garlic Dressing
 \$18

Ashland Farm Greens

Cherry Tomatoes, Bell Peppers, Balsamic Dressing
 \$18

Grilled Jumbo Shrimp

Porcini Mushroom Risotto
 \$26

Roasted Vegetables on Top of Grilled Bruschetta

Fennel, Squash, Charred Tomato Vinaigrette
 \$22

Roasted Tomato Goat Cheese Tart with Frisée

Aged Balsamic Vinegar and Extra Virgin Olive Oil
 \$24

Tomato and Mozzarella Stack

Arugula, Beet Root, Aged Balsamic
 \$21

Angus Beef Carpaccio and Arugula Salad

Parmesan Crostini Twist, Caper-Mayonnaise Drizzle
 \$26

Curried Beef Spring Roll

Cumin Sirloin, Cilantro Honey Chili
 \$22

Jumbo Lump Crab Cake

Fennel Apple Slaw
 \$26

Lobster Ravioli (Seasonal)

Homemade Lobster Ravioli, Tuscan Salsa Verde
Arugula, Lemon Mosto Oil
 \$29

Trio of Caicos Lobster (Seasonal)

Cracked, Blackend and Lobster Cappucino
 \$29

Trio of Conch

Cracked Conch, Conch Fritters and Conch Chowder
 \$21

Malaysian Chicken Satay

Lemon Grass Marinated Chicken Meat
Peanut Sauce
 \$18

Lobster Risotto (Seasonal)

Arborio Rice, Caicos Lobster
Homemade Pesto
 \$32

SOUP SELECTIONS

Chilled Potato-Leek Vichyssoise, Caviar Crème

\$14

Roasted Tomato Soup, Miniature Basil Flan

\$14

TCI Conch Chowder (Tomato Based)

\$16

Caicos Lobster Bisque (Seasonal)

Lobster Wanton

\$18

All prices subject to 12% sales tax, 10% service charge and 10% gratuity.
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ENTREE SELECTIONS

SEAFOOD

Panko Crusted Caicos Snapper
Yukon Mash, Garlic Bok Choy
 \$42

Blackend Mahi - Mahi
Citrus Rice, Fried Plantains
Tropical Fruit Salsa
 \$44

Seared Chimicuri Tuna
Wasabi Mashed, Grilled Bok Choy
Mirin Ponzu Sauce
 \$48

Horseradish Crusted Salmon
Goat Cheese Risotto, Asparagus
Italian Parsley Crème Fraîche
 \$42

Pan Seared Grouper
Seasonal Vegetables, Basmati Pilaf
Lemon Caper Beurre Blanc
 \$42

Grilled South Caicos Lobster*
Mojo Marinated, Basmati Pilaf
Buttered Broccoli
 \$46

POULTRY

Pecan Crusted Breast of Chicken
Vidalia Onion Fondue
Moroccan Cous-Cous, Porcini Jus
 \$36

Roasted Chicken Breast
Filled with Lump Crab Meat
Yukon Mashed Potato, Rataitouile
 \$46

Chestnut Stuffed Turkey Breast
Parsnip Puree, Candied Carrots
Orange and Cranberry Sauce
 \$36

Oven Roasted Corn Fed Chicken Breast
Fondant Potatoes, Leek Fondue
Madeira Jus
 \$38

MEAT

Braised Short Ribs
Buttermilk Mashed Potatoes
Crispy Onions
 \$48

Mustard Herb Crusted Rack of Lamb
Asiago Polenta, Vegetable Tian
Balsamic Jus
 \$56

Grilled Veal Chop
Gratin Potato, Seasonal Vegetable
Whole Grain Mustard Jus
 \$62

Beef Tenderloin
Roasted New Potatoes, Haricot Vert
Merlot Demi Glace
 \$58

Steak Frites
Perfectly Seasoned Rib Eye Steak
Home Cut Fries and Béarnaise
 \$52

Roasted Pork Tenderloin
Dutch Baked Potatoes, Celeriac Puree
Maple Apple Chutney
 \$36

VEGETARIAN 

Penne Pasta
Brie Cheese Sauce
Wild Mushroom Ragout
 \$32

Asparagus Risotto
Arborio Rice, Soft Poached Egg
Asiago and Parmesan Shavings
 \$36

Vegetable Thai Green Curry
Rich Coconut Green Gravy
Basmati Pilaf
 \$32

* All Lobster Dishes are Seasonal

COMBO ENTREE SELECTIONS



Blackened Atlantic Salmon
Blue Cheese Mashed Potatoes
Grilled Herb Chicken Breast
Port Wine Sauce
\$49

Herb Butter Crusted Filet of Beef
Lemon Glazed Red Snapper
Potato Dauphinois, Merlot Demi-Glace
\$59

Beef Filet with Morel Jus
Potato Fondant
Lobster Tail*, Tarragon Sauce
\$72

Chicken Piccata with Marinara Sauce
Grilled Duo of Lamb Rack, Tarragon Cream
Mushroom Risotto
\$56

Jumbo Diver Scallop, Lemon Caper Sauce
Moroccan Cous-Cous
Fennel Roasted Supreme Chicken Breast
\$56

Peppered New York Strip
Grilled Polenta, Red Pepper Coulis
Jumbo Shrimp, Burre Blanc
\$64

* All Lobster Dishes are Seasonal

DESSERT SELECTIONS

Petite Key Lime Pie
Cream Anglaise
\$12

Dark Chocolate Tart,
Mocha Mascarpone Cream, Espresso Sauce
\$16

Middle Caicos Bambarra Rum Cake
Served with Vanilla Ice Cream
\$14

Warm Chocolate Brownie
Served with Vanilla Ice Cream
\$14

Homemade Apple & Pecan Strudel
Served with Vanilla Apple Compote
\$16

New York Cheesecake
Strawberry Coulis
\$12

Pelican Bay Pastry Extravaganza

Pastry Chef's Decadent Display of Assorted Individual Pastries
Parisian Macaroons, Truffles, and Petit Fours
\$28.00 per person



Freshly Brewed illy Regular and Decaffeinated Coffee
Selection of Harney & Son Gourmet Teas
\$5.95 per person

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DINNER BUFFET SELECTIONS

TASTE OF THE WEST CARIBBEAN

Cole Slaw and Raisins
Garden Green with Guava Vinaigrette
Curried Potato Salad
Johnnie Cake

Bambarra BBQ Ribs
West Indian Chicken Curry
Blackened Local Red Snapper
Mojo Marinated Beef
Caribbean Peas and Rice
Seasonal Vegetables

Bambarra Rum and Raisin Muffin
Passionfruit Cheesecake

\$85 per person

TUSCAN DINNER BUFFET

Beef Carpaccio, Fried Capers and Parmesan Cheese
Seared Polenta, Red Pepper Coulis
DIY Ceasar Salad

Tortellini, Sundried Tomato and Artichoke Salad
Crostini, Focaccia, Olive Tapenade and Basil Pesto

Veal Piccata with Marsala Sauce
Olive Crusted Grouper, Sun Dried Tomato Cream
Bolognese Béchamel Lasagna
Chicken Parmigiana
Butter Parsley New Potatoes
Balsamic Ratatouille

Homade Ricotta illy Tiramisu
Hazelnut Crème Brulee
Seasonal Fresh Fruits

\$115.00 per person

Beach Bon-Fire license & Setup \$500

PELICAN BAY SIGNATURE DINNER BUFFET

Tomato and Buffalo Mozzarella, Balsamic Reduction
Apple and Cabbage Slaw
Southern Fried Chicken Salad
Assorted Mixed Greens with
Ranch, Blue-Cheese and Thousand Island
Grilled Vegetable Platter

Home Baked Focaccia and French Baguette

Carved to Order

Herb Roasted Beef Tenderloin
Merlot Sauce, Flavored Mustards

Pecan Crusted Chicken with Wild Mushrooms
Seared Salmon Filet on Roasted Fennel
Lemon Caper Sauce
Grilled Lamb Lollipop on Moroccan Cous Cous
Demi Glace

Shrimp Fettucine Alfredo with Parmesan
Roasted Potatoes with Vidalia Onions
Sauteed Seasonal Vegetables

New York Style Cheesecake
Chocolate Dipped Strawberries
Bambarra Rum Profiteroles
Seasonal Fresh Fruits

\$145.00 per person

Imported Sparkling and Still bottled water is available for \$10 a large bottle

HOSTED BAR SELECTIONS

Beverages may be charged on an actual "per drink" basis or on a "package per person" basis.
A hosted bar will require one bartender per (75) guests at \$225.00 for (2) hours

DELUXE BRAND BAR

Per Drink Arrangements:

<i>Deluxe Liquor</i>	<i>\$15.00</i>
<i>Glass of White Wine</i>	<i>\$15.00</i>
<i>Glass of Red Wine</i>	<i>\$15.00</i>
<i>Imported & Domestic Beer</i>	<i>\$8.00</i>
<i>Soft Drink</i>	<i>\$4.00</i>
<i>Mineral Water Small</i>	<i>\$4.00</i>
<i>Mineral Water Large</i>	<i>\$10.00</i>
<i>Juice</i>	<i>\$6.00</i>

PREMIUM BRAND BAR

Per Drink Arrangements:

<i>Premium Liquor</i>	<i>\$12.00</i>
<i>Glass of White Wine</i>	<i>\$15.00</i>
<i>Glass of Red Wine</i>	<i>\$15.00</i>
<i>Imported & Domestic Beer</i>	<i>\$8.00</i>
<i>Soft Drink</i>	<i>\$4.00</i>
<i>Mineral Water Small</i>	<i>\$4.00</i>
<i>Mineral Water Large</i>	<i>\$10.00</i>
<i>Juice</i>	<i>\$6.00</i>

DELUXE LIQUORS

Tanqueray Gin
Grey Goose Vodka
Canadian Club Whiskey
Bambarra Rum
Johnnie Walker Black Label Scotch
Patron Tequila

PREMIUM LIQUORS

Bombay Gin
Absolut Vodka
Canadian Club Whiskey
Bambarra Rum
Dewar's White 12-Year Scotch
Sauza Gold Tequila

Package Per Person Arrangements:

<i>1st Hour</i>	<i>\$38.00</i>
<i>2nd Hour</i>	<i>\$30.00</i>
<i>Each Additional Hour</i>	<i>\$17.00</i>

Package Per Person Arrangements:

<i>1st Hour</i>	<i>\$30.00</i>
<i>2nd Hour</i>	<i>\$24.00</i>
<i>Each Additional Hour</i>	<i>\$13.00</i>

Enhance your Bar Selection with the following Fine Liquors:

<i>Veuve Clicquot Champagne</i>	<i>\$165.00</i>
<i>Moet Chandon Imperial</i>	<i>\$125.00</i>
<i>Dom Perignon Vintage</i>	<i>\$375.00</i>
<i>Bambarra Trouvedor 15Y</i>	<i>\$195.00</i>
<i>Patron Silver</i>	<i>\$295.00</i>
<i>Johnnie Walker Black</i>	<i>\$275.00</i>
<i>Chivas Regal</i>	<i>\$175.00</i>
<i>Jack Daniels Bourbon</i>	<i>\$225.00</i>
<i>Glenmorangie Original</i>	<i>\$375.00</i>
<i>Graham's Six Grape Port</i>	<i>\$155.00</i>
<i>Grand Marnier</i>	<i>\$225.00</i>
<i>Amaretto Disaronno</i>	<i>\$195.00</i>
<i>Baileys Irish Cream</i>	<i>\$225.00</i>
<i>Campari</i>	<i>\$195.00</i>
<i>Chambord</i>	<i>\$195.00</i>
<i>Cointreau</i>	<i>\$225.00</i>