



## 2020 CATERING AND SPECIAL EVENT MENU



## AVERAGE BANQUET PRICING

Plated Breakfast	\$10.00	to	\$19.50	Per Person
Buffet Breakfast	\$12.00	to	\$22.00	Per Person
Coffee Breaks	\$30.00	to	\$42.00	Per Person
Plated Lunch (3 Course)	\$22.00	to	\$27.00	Per Person
Buffet Lunch	\$28.00	to	\$28.00	Per Person
Reception Station	\$80.00	to	\$300.00	Per Person
Plated Dinner (3 - 5 Course)	\$39.00	to	\$91.00	Per Person
Buffet Dinner	\$45.00	to	\$85.00	Per Person
Hosted Bar	\$5.50	to	\$21.00	Per Person

## COMPLIMENTARY SERVICES

Meeting Room Amenities: Iced Water in Pitchers, Water Goblet  
 6"x10" Unlined Pads of Paper, Pencils, Imported Candic

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

## MISCELLANEOUS ADDITIONAL CHARGES

<b>Bartender/Server</b>	\$175.00 per bartender for a two hour (minimum) \$45.00 each additional hour
<b>Bar Cashier</b>	\$175.00 per bartender for a two hour (minimum) \$45.00 each additional hour
<b>Station Chef Attendant</b>	\$175.00 per bartender for a two hour (minimum) \$45.00 each additional hour
<b>Security Officer</b>	\$75.00 per hour with a four hour minimum

Beach or Off Location Setup will incur a \$1000 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 \$5000 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 \$7 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 \$25.00 per hour per staff person,

With a four-hour minimum

**\* Prices valid from January 2020 till December 2020**

## **PLATED BREAKFAST SELECTION:**

### **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 Selector  
**\$15.00 per person**

### **WEIGHT WATCHER:**

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 Selector  
**\$19.50 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 Selector  
**\$25.00 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 Selector  
**\$18.50 per person**

### **TURKS & CAICOS BREAKFASTS**

Freshly Squeezed Orange

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

Basket of Homebaked Johnnie Cakes

Freshly Brewed illy Coffee, Decaffeinated Coffee  
And Pelican Bay Tea Selector  
**\$23.00 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 Caper  
Chives Scrambled Egg

Freshly Brewed illy Coffee, Decaffeinated Coffee  
And Pelican Bay Tea Selector  
**\$28.00 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  
**\$17.00 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  
**\$17.00 per person**

### **AMERICAN BUFFET BREAKFAST**

Selection of Danish Pastries  
with homemade fruit preserve and butter

2 Seasonal Fruit Selection  
Selection of Yogurt

Scramble Eggs  
Crispy Bacon  
Sausage Patties  
Breakfast Potatoes

Freshly Squeezed Orange

Freshly Brewed illy Coffee, Decaffeinated Coffee  
And Pelican Bay Tea Selection  
**\$25.00 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 an English Muffin

Freshly Brewed illy Coffee, Decaffeinated Coffee  
And Pelican Bay Tea Selection  
**\$25.00 per person**

### **Live Chef stations to enhance your breakfast**

**One Chef Attendant is required at \$175.00  
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  
Served with 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  
**\$8.00 per person**

#### **Steak and Eggs**

Prepared to Order  
Marinated Minute Steak  
Sunny Side Up Eggs, Brown Gravy  
**\$12.00 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 Gal

Pitcher of Peach Tea and Plain Ice Tea

**\$38.00 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 Cheeses

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

**\$55.00 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 Potatoe:  
 Southern Vegetable Succotash

**Southern Peach Pie**

**\$28.00 per person**

### FITNESS LUNCH

**Tomato and Buffalo Mozzarella Stack**

**Chilled Rare Seared Salmon**  
 CousCous Salac  
 Grilled Vegetables

**Vanilla Crème Brulee**  
**\$31.00 per person**

### CAICOS LUNCH

**Conch Fritters**

**Quarter Jerk Chicken (Bone in)**  
 Served with Peas and Rice, Mac and Cheese and Cole Slav

**Bambarra Rum Cake**

**\$26.00 per person**

### TUSCANY

**Tomato Gazpacho**  
 Fresh Basil and Olive Salsa Verde

**Homemade Beef Lasagna**  
 Ground Sirloin, Ricotta Bechamel, Asiago Shaving

**illy Classic Tiramisu**

**\$26.00 per person**

## BUFFET LUNCH SELECTIONS

### VIVA MEXICCO

Tri-bean Salac  
 Roasted Sweet Potato Salad with Avocado and Mangc  
 Fresh Fried Tortilla Chips with Assorted Salsas  
 Marinated Tomatoe:

### DIY FAJITAS

Grilled Beef Steak with Caramelized Onion and Pepper  
 Seared Chicken Queso Blanc

Shredded Lettuce, Shredded Cheese, Guacamol  
 Sour Cream, Salsa and Pico de Gall

Re-fried Beans  
 Dirty Rice

Chef Selection Of Desserts and Fruits

**\$33.00 per person**

### DELI BUFTE

Chef Garden Salad with Selection of Homemade Dressing  
 Cole Slav

Pasta Salad with Sun-dried Tomato Pest  
 Grilled Vegetable Platte

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

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

Classic Tuna Salad, Cornichon, Pickled Red Onic  
 Shaved Fennel on Whole Whea

Chef Selection Of Desserts and Fruits

**\$33.00 per person**

*Soup of the Day at an additional \$4.00 per person*

## HOT CANAPES SELECTIONS

Minimum order of 36 pcs each

### Vegetarian

- Tomato Goats Cheese Tart -\$3.00
- Vegetable Spring Roll -\$2.50
- Warm Mushroom Ragout on Crostini -\$2.7
- Vegetable Ratatouille on Crostini \$2.75
- Cream of Cauliflower Shooters \$2.50

### Meat

- Curried Beef Spring Rolls, Sweet Chili Dip -\$3.0
- Petite Beef Wellington-\$4.50
- Petite Chic Fillet Sandwiches-\$4.00
- Mini Angus Beef Burger Caramelized Onion -\$4.50
- Chicken Satay, Peanut Chilly Dip-\$3.5
- Thai Beef Satay, Chimichuri Dip-\$3.5
- Stilton Stuffed Meatballs Marinara Dip-\$3.2
- Crispy Pork Dim Sum, Ponzu Dip-\$2.7
- BBQ or Buffalo Chicken Wings-\$2.50

### Seafood

- South Caicos Conch Fritters, Island Cocktail Sauce-\$2.75
- Daily Catch Fish Fingers, Tartar Sauce-\$3.75
- Caicos Lobster Dim Sum, Plum Sauce (Seasonal)-\$4.00
- Conch Chowder Shooters-\$2.50
- Thai Crab Cakes, Cilantro Aioli-\$5.0
- Coconut Fried Shrimp, Sweet Chilly Dip-\$4.0

## COLD CANAPES SELECTIONS

### Vegetarian

- Tomato Bruschetta on Crostini-\$2.75
- Strawberry Concasse Brochette with Aged Balsamic-\$3.00
- Vegetable Sushi Roll-\$3.50
- Tomato Mozzarella Salsa on Crostini-\$2.7
- Vegetable Crudity Selection, Ranch Dip-\$2.2

### Meat

- Tropical Chicken Salad on Crostini-\$3.0
- Pulled Pork on Mini Flat Bread-\$3.0
- Thai Beef Salad on Crispy Wonton-\$3.50
- Tandoori Chicken on Pita Crisp-\$3.0
- Prosciutto Wrapped Asparagus Tomato Jam-\$3.50

### Seafood

- Mahi Mahi Salad on Mini Flat Bread-\$3.5
- Peruvian Snapper Chevice, Roasted Corn-\$3.50
- Spicy Crab Salad on Whole Wheat-\$3.75
- Shrimp Salad on Pita-\$3.7
- California Sushi Roll-\$3.50
- Tuna Chevice on Crispy wonton-\$4.50

### Dessert

- Tropical Fruit Skewers-\$2.50
- Bambarra Rum Profiteroles-\$2.50
- Key Lime Pie-\$2.50
- Tiramisu.-\$2.50
- NY Cheese Cake-\$2.50
- Mini Crème Brulee - \$2.5
- Chocolate Dipped Strawberries - \$3.00

Imported Sparkling and Still bottled water is available for \$8 a large bott

## RECEPTION STATIONS

One Chef Attendant is required at \$175.00

Minimum of 30 people

### Carved Salmon

Carved to Order:

#### **Scottish Smoked Salmon and Gravlax**

Capers, Onions, Chopped Eggs

Sour Cream and Chives

Mini Bagels Chip:

\$195.00 each

(Serves 20 guests)

### Raw Bar

#### **Chilled Jumbo Gulf Shrimp**

Cocktail Sauce, Lemon Caper Remoulade

\$4.75 each

#### **East Coast Oysters on the Half Shell**

Cocktail Sauce and Mignonette Sauce

\$5.00 each

A minimum order of (50) is required

### **TCI Conch Salad**

Fresh Local Conch

Diced Tomatoes, Onion, Bell Pepper

Lime Juice, Orange Juice, Scotch Bonnet

\$8.00 per person

### **Sautéed Lump Crab Cakes**

Pineapple Vin Blanc Sauce

\$15.00 per person

### **Carved Boneless Leg of Lamb**

Mint Jus, Warm Pita Bread

\$250.00 each

(Serves 20 guests)

### Live Pasta Station

*Served with Extra Virgin Olive Oil and Shaved Parmesan Cheese*

\$14 (Choice of two)

#### **Fettucini Alfredo**

with Herb Chicken

#### **Wild Mushroom Risotto**

with Arugula Salad

#### **Penne Arrabiata**

with Shaved Parmesan

#### **Penne Pesto**

Pesto, Pine Nut, Lemon Zest

#### **Spaghetti Bolognese**

with Fresh Basil

### Sushi

#### **Assorted Sushi to include:**

Tuna, Salmon, California Rolls and Spicy Tuna Roll

Ginger, Wasabi and Soy Sauce

\$5.00 each

*A minimum order of (100) is required.*

#### **Blackened Side of Atlantic Salmon**

Tartar Sauce

\$275.00 each

(Serves 18 guests)

#### **Bourbon Barbecue Coated Pork Loin**

Caramelized Onion Compote

Jalapeño Corn Muffin

\$225.00 each

(Serves 30 guests)

#### **Jerk Marinated Whole Chicken**

Johnnie Cake

Cole Slaw

\$85.00 each

(Serves 10 guest)

#### **Herb Roasted Beef Tenderloin**

Merlot Sauce, Flavored Mustard

Brioche Rolls

\$395.00 each

(Serves 25 guests)

#### **Banana Leaf Wrapped Local Snapper**

Mango Papaya Salsa

\$195.00

(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  
\$15

#### Ashland Farm Greens

Cherry Tomatoes, Bell Peppers, Balsamic Dressing  
\$15

#### Grilled Jumbo Shrimp

Porcini Mushroom Risotto  
\$23

#### Roasted Vegetables on Top of Grilled Bruschetta

Peppers, Fennel, Squash with Charred Tomato Vinaigrette  
\$15

#### Roasted Tomato Goat Cheese Tart with Frisée

Aged Balsamic Vinegar and Extra Virgin Olive Oil  
\$18

#### Tomato and Mozzarella Stack

Arugula, Beet Root, Aged Balsamic  
\$18

#### Angus Beef Carpaccio and Arugula Salad

Parmesan Crostini Twist, Caper-Mayonnaise Drizzle  
\$18

#### Curried Beef Spring Roll

Cumin Ground Sirloin Served with Cilantro Honey Chili  
\$15

#### Jumbo Lump Crab Cake

Fennel Apple Slaw  
\$22

#### Lobster Ravioli (Seasonal)

Homemade Lobster Ravioli, Tuscan Salsa Verde  
Arugula, Lemon Mosto Oil  
\$24

#### Trio of Caicos Lobster (Seasonal)

Lobster Popcorn, Blackend Lobster and Lobster Cappucino  
\$26

#### Trio of Conch

Cracked Conch, Conch Fritters and Conch Chowder  
\$17

#### Malaysian Chicken Satay

Lemon Grass Marinated Chicken Meat  
Peanut Sauce  
\$16

#### Lobster Risotto (Seasonal)

Arborio Rice, Caicos Lobster  
Homemade Pesto  
\$24

## SOUP SELECTIONS

#### Chilled Potato-Leek Vichyssoise, Caviar Crème

\$12

#### Roasted Tomato Soup, Miniature Basil Flan

\$12

#### TCI Conch Chowder (Tomato Based)

\$14

#### Caicos Lobster Bisque (Seasonal)

Lobster Wanton  
\$16

## ENTREE SELECTIONS

### SEAFOOD

#### **Panko Crusted Caicos Snapper**

Yukon Mash, Garlic Bok Choy  
\$36

#### **Blackend Mahi - Mahi**

Citrus Rice, Fried Plantains  
Tropical Fruit Salsa  
\$36

#### **Seared Chimicuri Tuna**

Wasabi Mashed, Grilled Bok Choy  
Mirin Ponzu Sauce  
\$38

#### **Horseradish Crusted Salmon**

Goat Cheese Risotto, Asparagus  
Italian Parsley Crème Fraîche  
\$36

#### **Pan Seared Grouper**

Seasonal Vegetables, Basmati Pilaf  
Lemon Caper Beurre Blanc  
\$36

#### **Grilled South Caicos Lobster\***

Mojo Marinated, Basmati Pilaf  
Buttered Broccoli  
\$38

### POULTRY

#### **Pecan Crusted Breast of Chicken**

Vidalia Onion Fondue  
Moroccan Cous-Cous, Porcini Jus  
\$32

#### **Roasted Chicken Breast**

Filled with Lump Crab Meat  
Yukon Mashed Potato, Rataitouile  
\$34

#### **Chestnut Stuffed Turkey Breast**

Parsnip Puree, Candied Carrots  
Orange and Cranberry Sauce  
\$28

#### **Oven Roasted Corn Fed Chicken Breast**

Fondant Potatoes, Leek Fondue  
Madeira Jus  
\$32

### MEAT

#### **Braised Short Ribs**

Buttermilk Mashed Potatoes  
Crispy Onions  
\$38

#### **Mustard Herb Crusted Rack of Lamb**

Asiago Polenta, Vegetable Tian  
Balsamic Jus  
\$44

#### **Grilled Veal Chop**

Gratin Potato, Seasonal Vegetable  
Whole Grain Mustard Jus  
\$48

#### **Beef Tenderloin**

Roasted New Potatoes, Haricot Vert  
Merlot Demi Glace  
\$42

#### **Steak Frite**

Perfectly Seasoned Rib Eye Steak  
Home Cut Fries and Béarnaise  
\$42

#### **Roasted Pork Tenderloin**

Dutch Baked Potatoes, Celeriac Puree  
Maple Apple Chutney  
\$32

### VEGETARIAN



#### **Penne Pasta**

Brie Cheese Sauce  
Wild Mushroom Ragout  
\$24

#### **Asparagus Risotto**

Arborio Rice, Soft Poached Egg  
Asiago and Parmesan Shavings  
\$26

#### **Vegetable Thai Green Curry**

Rich Coconut Green Gravy  
Basmati Pilaf  
\$24

\* All Lobster Dishes are Seasonal

## COMBO ENTREE SELECTIONS

**Blackened Atlantic Salmon**  
 Blue Cheese Mashed Potatoes  
**Grilled Herb Chicken Breas**  
 Port Wine Sauce  
 \$44

**Herb Butter Crusted Filet of Bee**  
**Lemon Glazed Red Snapper**  
 Potato Dauphinois, Merlot Demi-Glace  
 \$48

**Beef Filet with Morel Jus**  
 Potato Fondant  
**Lobster Tail\*, Tarragon Sauce**  
 \$54

**Chicken Piccata with Marinara Sauce**  
**Grilled Duo of Lamb Rack, Tarragon Cream**  
 Mushroom Risotto  
 \$48

**Jumbo Diver Scallop, Lemon Caper Sauce**  
 Moroccan Cous-Cous  
**Fennel Roasted Supreme Chicken Breast**  
 \$46

**Peppered New York Strip**  
 Grilled Polenta, Red Pepper Coulis  
**Lobster Tail\* or Jumbo Shrimp, Tarragon Sauce**  
 \$56

*\* All Lobster Dishes are Seasonal*

## DESSERT SELECTIONS

**Petite Key Lime Pie**  
 Cream Anglaise  
 \$12

**Dark Chocolate Tart,**  
 Mocha Mascarpone Cream, Espresso Sauce  
 \$14

**Middle Caicos Bambarra Rum Cake**  
 Served with Vanilla Ice Cream  
 \$12

**Warm Chocolate Brownie**  
 Served with Vanilla Ice Cream  
 \$12

**Homemade Apple & Pecan Strudel**  
 Served with Vanilla Apple Compote  
 \$12

**New York Cheesecake**  
 Strawberry Coulis  
 \$12

### Pelican Bay Pastry Extravaganza

Pastry Chef's Decadent Display of Assorted Individual Pastries:  
 Parisian Macarons, Truffles, and Petit Fours  
 \$24.00 per person



**Freshly Brewed illy Regular and Decaffeinated Coffee**  
**Selection of Harney & Son Gourmet Teas**  
 \$4.95 per person

## DINNER BUFFET SELECTIONS

### TASTE OF THE WEST CARIBBEA

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

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

Bambarra Rum and Raisin Muffin  
 Passionfruit Cheesecake

**\$69.00 per person**

### TUSCAN DINNER BUFFET

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

Homemade Ricotta Ily Tiramisu  
 Hazelnut Crème Brûlée  
 Seasonal Fresh Fruits

**\$85.00 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 Mustard

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

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

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

**\$108.00 per person**

Imported Sparkling and Still bottled water is available for \$8 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 \$175.00 for (2) hours, \$45.00 for each hour thereafter

### DELUXE BRAND BA

#### *Per Drink Arrangements:*

Deluxe Liquor	\$11.00
Glass of White Wine	\$12.00
Glass of Red Wine	\$12.00
Imported & Domestic Bee	\$7.00
Soft Drink	\$3.00
Mineral Water Sma	\$3.50
Mineral Water Large	\$7.00
Juice	\$4

### PREMIUM BRAND BA

#### *Per Drink Arrangements:*

Premium Liquo	\$8.00
Glass of White Wine	\$12.00
Glass of Red Wine	\$12.00
Imported & Domestic Bee	\$7.00
Soft Drink	\$3.00
Mineral Water Sma	\$3.50
Mineral Water Large	\$7.00
Juice	\$4

### DELUXE LIQUOR:

Tanqueray Gir  
 Grey Goose Vodka  
 Canadian Club Whiske  
 Bambarra Run  
 Johnnie Walker Black Label Scotcl  
 Patron Tequilz

### PREMIUM LIQUOR:

Gilbey's Gir  
 Absolut Vodka  
 Canadian Club Whiske  
 Bambarra Run  
 Dewar's White 12-Year Scotch  
 Sauza Gold Tequilz

#### **Package Per Person Arrangements:**

1 <sup>st</sup> Hour	\$32.00
2 <sup>nd</sup> Hour	\$24.00
Each Additional Hour	\$17.00

#### **Package Per Person Arrangements:**

1 <sup>st</sup> Hour	\$26.00
2 <sup>nd</sup> Hour	\$20.00
Each Additional Hour	\$13.00

### Enhance your Bar Selection with the following Fine Liquors:

<i>Veuve Clicquot Champagne</i>	\$105.00
<i>Moet Chandon Imperial</i>	\$95.00
<i>Dom Perignon Vintage</i>	\$250.00
<i>Bambarra Trouvedor 15Y</i>	\$145.00
<i>Patron Silver</i>	\$185.00
<i>Johnnie Walker Black</i>	\$200.00
<i>Chivas Regal</i>	\$150.00
<i>Jack Daniels Bourbon</i>	\$175.00
<i>Glenmorangie Original</i>	\$225.00
<i>Graham's Six Grape Port</i>	\$85.00
<i>Grand Marnier</i>	\$175.00
<i>Amaretto Disaronno</i>	\$140.00
<i>Baileys Irish Cream</i>	\$140.00
<i>Campari</i>	\$105.00
<i>Chambord</i>	\$105.00
<i>Cointreau</i>	\$125.00