



## *Silver Package*



### *First Course*

*(Choice of two)*

*Smoked Tenderloin Bruschetta*

*Teriyaki Pineapple Chicken Kabob*

*Assorted Sushi Rolls*

*Mini Beef Wellington*

*Apple Wood Bacon Wrapped Scallops*

*Coconut Shrimp with Mango Sauce*

*Puff Pastry Wrapped Cocktail Franks with Spicy Mustard*

### *Second Course*

*(Choice of one)*

*North Ocean Side Salad*

*Classic Caesar Salad*

*Conch Chowder*

*Soup de Jour*

### *Third Course*

*Guava Glazed Chicken Breast with Black Bean Corn Relish on Boniato*

*Mashed Potatoes and Baby Vegetables*

*Grilled Mahi Mahi drizzled with Chive & Roasted Red Pepper Cream Sauce  
over a bed of Caribbean Yellow Rice*

*Grilled Skirt Steak with Roasted Vidalia Jalapeno Cream Reduction Boniato  
Mashed Potatoes and Baby Vegetables*

*Angel Hair Pasta Primavera with Roasted Vegetables tossed in a  
Light White Wine Butter Sauce*

### *Fourth Course*

*Venetian Holiday Display of Fresh Baked Holiday Cookies*

*Mini French & Italian Pastries*

*Fresh Brewed Coffee with Holiday Flavors*

*Hazelnut, Vanilla, and Candy Cane*



*\$ 50.00 per person not including service charge & tax*





# Gold Package



## First Course

(Choice of three)

*Smoked Tenderloin Bruschetta*

*Teriyaki Pineapple Chicken Kabob*

*Assorted Sushi Rolls*

*Mini Beef Wellington*

*Apple Wood Bacon Wrapped Scallops*

*Coconut Shrimp with Mango Sauce*

*Puff Pastry Wrapped Cocktail Franks with Spicy Mustard*

## Second Course

(Choice of one)

*North Ocean Side Salad*

*Classic Caesar Salad*

*Conch Chowder*

*Soup de Jour*

## Third Course

*Brie & Cranberry Stuffed Chicken Breast with a Port Plum Reduction Sauce  
over a bed of Wild Rice Pilaf & Baby Vegetables*

*Seared Norwegian Salmon Filet topped with a Saffron Tri Color Pepper Cream  
Sauce over a bed of Purple Peruvian Potatoes & Baby Vegetables*

*New York Strip Steak with Cabernet Butter  
and Yukon Gold Smashed Potatoes*

*Spinach Ravioli Tossed in Fresh Pomodoro Sauce with  
Julienne Basil and Shaved Parmesan Cheese*

## Fourth Course

*Venetian Holiday Display of Fresh Baked Holiday Cookies*

*Mini French & Italian Pastries*

*Assorted Individual Petite Fours*

*Fresh Brewed Coffee with Holiday Flavors  
Hazelnut, Vanilla, and Candy Cane*



*\$ 75.00 per person not including service charge & tax*





# Silver Buffet



## First Course

(Choice of three)

*Smoked Tenderloin Bruschetta*

*Teriyaki Pineapple Chicken Kabob*

*Assorted Sushi Rolls*

*Mini Beef Wellington*

*Apple Wood Bacon Wrapped Scallops*

*Coconut Shrimp with Mango Sauce*

## Second Course

(Choice of three)

*Mozzarella & Prosciutto Stuffed Chicken Breast with Basil Cream Sauce*

*Pistachio Crusted Chicken Breast with Vanilla Buerre Blanc*

*Herb Roasted Chicken Breast with Lemon Butter Chive Sauce*

*Choice of Mahi Mahi, Salmon, or Ahi Tuna*

*Chilean Sea Bass – Market Price*

*Sauces to choose from*

*Plum & Ginger Broth with Green Scallions, Baby Bock Choy & Eggplant,*

*Saffron Cream Sauce with Roasted Red Peppers & Cilantro,*

*Citrus Green Onion White Wine Butter Sauce*

*Wild Mushroom Raviolis with Sautéed Spinach & Julienne Roasted Tomatoes,  
finished with Shaved Parmesan Cheese*

*Orchette tossed in Red Wine Pomodoro Sauce with Kalamata Olives,  
Capers and Basil with your choice of Chicken or Shrimp*

*Sliced Prime Rib cooked to Perfection and served with Rosemary Infused Au Jus*

*Sliced Mojo Infused Pork Tenderloin with Mango Pineapple Red Pepper Chutney*

*Grilled Vegetable Medley and choice of Yukon Gold Mashed Potatoes,*

*Roasted Red Bliss Potatoes or Caribbean Yellow Rice*

## Third Course

*Venetian Holiday Display of Fresh Baked Holiday Cookies*

*Mini French & Italian Pastries*

*Fresh Brewed Coffee with Holiday Flavors*

*Hazelnut, Vanilla, and Candy Cane*



*\$ 60.00 per person not including service charge & tax*





# Gold Buffet



## First Course

*(Choice of three)*

*Smoked Tenderloin Bruschetta  
Teriyaki Pineapple Chicken Kabob  
Assorted Sushi Rolls  
Mini Beef Wellington  
Apple Wood Bacon Wrapped Scallops  
Coconut Shrimp with Mango Sauce*

## Second Course

*(Choice of three)*

*Herb Roasted Half Chicken with Herb Cream Sauce*

*Chicken Scaloppini sautéed with Mushrooms, Artichokes, and  
Smoked Prosciutto in a Lemon Butter Sauce*

*Seafood Paella- A Unique Blend of Lobster, Clams, Shrimp, Chicken, Pork and  
Spanish Sausage combined with Saffron Rice & Vegetables*

*Plantain Crusted Sea Bass with a Chive Butter Lemon Reduction (market price)*

*New York Strip Steak with Cabernet Butter Sauce*

*Center Cut Filet Mignon seared to Perfection and served with  
Chantrelle Brandy Cream Sauce*

*Grilled Skirt Steak with Roasted Vidalia Onion Jalapeno Cream Reduction*

*Grilled Vegetable Medley and choice of Yukon Gold Mashed Potatoes, Roasted Red Bliss  
Potatoes, or Caribbean Yellow Rice*

## Pasta Station

*Additional \$10 per person (Optional)*

*Choose between Penne Pasta or Angel Hair Pasta and Sauce to be chosen  
between Alfredo or Olive Oil, Garlic and Basil served with Chicken, Shrimp,  
or Assorted Vegetables. Accompanied with Fresh Grated  
Parmesan Cheese and Italian Bread*

## Third Course

*Venetian Holiday Display of Fresh Baked Holiday Cookies*

*Mini French & Italian Pastries*

*Assorted Individual Petite Fours*

*Fresh Brewed Coffee with Holiday Flavors*

*Hazelnut, Vanilla, and Candy Cane*



*\$ 75.00 per person not including service charge & tax*





## *Holiday Bar Menu's*

### *Beer and Wine Bar:*

*Budweiser, Miller Lite, O'Douls, Heineken, Amstel Light and Corona beers.*

*Selection of California wines. Assorted sodas.*

*One Hour: \$15.00 per person*

*Two Hours: \$18.00 per person*

*Three Hours: \$21.00 per person*

*Four Hours: \$24.00 per person*

*Each Additional Hour: \$4.00 per person*

### *Full Open Bar – Premium Brands:*

*Absolut and Ketel One, Beefeater and Tanqueray Gin, Bacardi, Mount Gay and Malibu Rum, Johnny Walker Black Scotch, Crown Royal and Jack Daniel's Whiskey, Cuervo Gold Tequila, Peach Schnapps, Melon Liqueur, Amaretto, Kahlua, Amaretto Di Saronna, Baileys, assorted mixers and garnishes. Budweiser, Miller Lite, O'douls, Heineken, Amstel Light and Corona beers. Selection of California wines. Assorted sodas and juices.*

*One Hour: \$21.00 per person*

*Two Hours: \$31.00 per person*

*Three Hours: \$36.00 per person*

*Four Hours: \$42.00 per person*

*Each Additional Hour: \$7.00 per person*

### *Drink Coupons*

*Purchase Drink tickets for \$7.00 includes all premium mixed drinks*

*Not inclusive of Specialty drinks*

*Bartender Fee: \$100.00 per bartender.*

*All pricing subject to a 21% taxable service charge and Florida sales tax*

*Please Note That It Is a Policy of the Pelican Grand Beach Resort That All Beverages Consumed Must Be Purchased From the Resort.*

### *Enhancements to any Menu*

*Lobster & Mango Parfait with Fresh Chive & Cream Friache \$17.00 per person*


*Crab and Avocado Salad Martinis \$14.00 per person*

*Crudites may be added for additional \$7.00 per person*

*Additional Selection of First Course \$4.00 per person*

*Add a Holiday Ice Carving or an Ice Carving with your  
Company Logo starting from \$350*

*35 person minimum for Buffet Style*



**Pelican Grand Beach Resort**  
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