

The Club at Pelican Bay

Diamond Reception Package

Complimentary champagne toast for your entire reception

Bride and groom ice sculpture mold

Display Platters

(Choice of two displays)

Imported and domestic cheese display

Fresh fruit display with fruit kabobs and honey yogurt-dipping sauce

Fresh vegetable crudités with assorted dips

Antipasto display

Hors D'oeuvres

(Choice of three)

Egg Rolls (Cantonese or Vegetarian)

Mini Quiche

Chicken in Puff Pastry

Mini Beef Wellington

Spanikopitas

Mini Chicken Cordon Bleu

Cajun Sausage Puffs

Sandpiper Roll

(Sliced ham, sliced Gouda cheese, and asparagus rolled in a tomato basil tortilla)

Brushetta

(Chopped Roma tomatoes, garlic, fresh basil, Parmesan cheese and olive oil on toasted French bread)

Melon Wrapped in Prosciutto Ham

Smoked Salmon

(Served on sliced baguette with a cream cheese dill spread)

Fresh Salads

(Choice of one)

Blue Heron Salad

(Fresh garden greens topped with candied pecans, mandarin orange slices, sliced cucumber and tomato)

Stuffed Tomato Salad

(Vine ripened tomato stuffed with gourmet greens topped with balsamic vinegar and garlic infused oil)

Butter Bib

(Bib lettuce topped with crumbled blue cheese, walnut pieces and mandarin orange slices)

The Club at Pelican Bay

350 Pelican Bay Drive • Daytona Beach, FL 32119

Phone: 386.756.0034 • www.pelicanbaycc.com

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Diamond Reception Package

Entreés

(Choice of three entreés)

Beef Wellington

(Filet mignon topped with Bourson cheese, sautéed mushrooms, wrapped in a puff pastry and baked to perfection)

Surf and Turf

(8 oz. fillet grilled to perfection, served with béarnaise sauce and 4 scampi stuffed shrimp with lump crabmeat)

Filet Mignon

(10 oz. filet grilled to perfection, topped with our mushroom Madeira sauce)

Salmon Oscar

(Fresh salmon broiled, topped with lump crabmeat, fresh asparagus and Hollandaise sauce)

Encrusted Sea Bass

(Encrusted fresh sea bass topped with mango salsa, served with our pineapple Buree Blanc sauce)

Salmon Wellington

(Fresh salmon topped with roasted red peppers and cream cheese, finished with our roasted red pepper cream sauce)

Chicken Forestier

(Stuffed chicken breast with wild mushrooms and smoked Gouda cheese, sliced and finished with our smoked Gouda cream sauce)

Pelican Bay Capon

(French breast of chicken stuffed with Bourson cheese, roasted red peppers and artichoke topped with a fine herb pan au jus)

Duck Breast a l'Orange

(Roasted duck breast sliced and topped with our cranberry-orange glaze)

(Choice of one)

Garlic Herb Roasted Red Bliss Potatoes • Parisian Potatoes • Roasted Garlic Mashed Potatoes
Twice Baked Potatoes • Pesto Rice • Apple Cranberry Almond Rice
Orzo & Wild Rice Pilaf • Spring Onion & Cashew Rice

All entreés served with fresh vegetables, hot rolls and butter,
and beverages including gourmet coffee, sodas, hot tea and fresh brewed iced tea

The following items are included in the Diamond Reception Package:

~ Custom fitted chair covers with white sash ~

~ Floor length white table cloths and custom color napkins ~

\$ per person

Prices subject to a 20% service charge and 6.5% Florida sales tax

Wedding Packages Include

Professional cake cutting • Professional bartending services • Dance floor and DJ accommodations • Bridal consultation
Preferred vendor list • Mirrored centerpiece with tea lights • Champagne toast for bridal party
Specialty linens and chair covers available for additional charge

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