

The Club at Pelican Bay

Emerald Reception Package

Complimentary champagne toast for your entire reception
Cold hors d'oeuvres elegantly displayed with an ice sculpture

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)

Fresh Garden Salad

(Crisp, chilled, fresh garden greens with sliced cucumbers,
tomatoes, onions and black olives)

Caesar Salad

(Romaine lettuce, home-style croutons and Parmesan cheese, topped
with chef's special Caesar dressing)

Greek Salad

(Romaine lettuce, tomato, cucumber, onion, feta cheese and black olives)

The Club at Pelican Bay

350 Pelican Bay Drive • Daytona Beach, FL 32119

Phone: 386.756.0034 • www.pelicanbaycc.com

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Entrees

(Choice of two entrees)

Chicken Wellington

(Boneless breast of chicken with sautéed mushrooms and smoked Gouda cheese baked in flaky puff pastry)

Chicken Athena

(Marinated chicken breast topped with artichokes, feta cheese, herbs and seasoned breadcrumbs served with lemon garlic sauce)

Salmon with Crab and Caper Sauce

(Fresh boneless salmon fillet topped with lump crabmeat and our caper cream sauce)

Orange Roughy with Shrimp Gratin

(Flaky white fish fillet topped with a mixture of shrimp, spices and cracker crumbs, baked golden brown)

Filet Mignon & Shrimp Brochette

(Choice petite filet mignon with four large shrimp on a skewer basted with honey, lemon and herbs. Garnished with button mushrooms in a Madeira sauce)

Roasted Prime Rib of Beef

(12 oz. cut of slow roasted herb crusted prime rib served with au jus and horseradish sauce)

Filet Mignon

(Choice 8oz. filet mignon served with button mushrooms and shallots in a Madeira sauce)

(Choice of one)

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

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

\$ 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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