



# The Club

at Pelican Preserve <sup>SM</sup>

## GOLF OUTING PACKAGES

Whether you're an avid golfer or just learning the game, our 27-holes of Chip Powell-designed championship golf will challenge all skill levels. You'll appreciate the challenges and rewards that Pelican Preserve offers with striking fairways that weave through the 1,100-acre community. Abounding water, sand and grass hollow hazards are perfectly complemented by generous landing areas and the gentle contours of Tifeagle "Ultradwarf" greens.

Book your Golf Outing in May - October and receive all of the following at discounted rates:

- Greens Fees
- Golf Carts
- Tournament Scoring by PGA Professionals
- Scorecards
- Sleeve of Golf Balls
- Local Rule Sheets
- Registration Tables
- Fully Catered Lunch or Dinner
- Coffee, Tea and Water
- Auction Tables
- Awards Tables
- Table Linen and Standard Center Pieces

The Club at Pelican Preserve  
9802 Pelican Preserve Blvd.  
Fort Myers, FL 33913  
(239) 985-1707

# Boxed Lunches

Served with a bottle of water

## **Smoked Turkey Breast Sandwich**

Large kaiser roll piled high with shaved smoked turkey breast, Swiss cheese, lettuce and tomato. Served with potato chips, fresh fruit and a colossal cookie.

## **Roasted Top Round of Angus Beef Sandwich**

Large kaiser roll piled high with shaved angus beef, lettuce, tomato and sliced sharp cheddar cheese. Served with potato chips, fresh fruit and a colossal cookie.

## **Honey Mustard Chicken Salad Sandwich**

Tender roasted breast chicken salad on a Kaiser roll with leaf lettuce and tomato. Served with potato chips, fresh fruit and a colossal cookie.

## **Cure 81 Ham Sandwich**

Hormel smoked ham sliced thin and piled on a Kaiser roll with Swiss cheese, lettuce and tomato. Served with potato chips, fresh fruit and a colossal cookie.

# Buffet Luncheon Selections

Served with coffee, tea and water

## **Build Your Own Deli Sandwich**

Design your own sandwich with a platter of sliced tavern ham, golden roasted turkey breast, genoa salami, swiss and cheddar cheeses, leaf lettuce, sliced tomatoes, pickles, mustard and mayonnaise will accompany your platter, as well as sliced whole wheat, marble rye and white breads or wraps available upon request. Served with genovese pasta salad, spring mix salad with balsamic vinaigrette and homemade gourmet cookies and brownies.

## **Soup, Salad and Potato Bar**

Chef's soup du jour and fresh seasonal fruit. Garden salad bar with appropriate dressings, condiments and Chicken, tuna and salmon salads. Jumbo baked potato bar includes chili, broccoli and cheese, sour cream, butter, bacon and chives and fresh baked cookies and brownies.

## **Barbeque Buffet**

Homemade potato salad, fresh shredded coleslaw, barbeque smoked pulled pork, baked chicken, texas toast, corn on the cob, oven baked beans and homemade cookies and brownies.

## **Cookout Buffet**

Homemade potato salad, freshly shredded coleslaw, corn on the cob, oven baked beans, grilled angus beef hamburgers, jumbo all beef hot dogs, sliced cheese tray, fresh baked rolls and appropriate condiments and homemade cookies and brownies.

## **Italian Buffet**

Antipasta display, caesar salad, chicken saltimbocca with tri-color rotini pasta, italian sausage and meatballs, stuffed shells and ricotta cheese and mini cannoli.

## Buffet Luncheon Selections (continued)

### Choice of Two Salads:

Classic Caesar salad, bowtie pasta salad with marinated vegetables, cucumber and tomato salad, mixed greens with tomato, cucumber/carrots/onion, coleslaw, red bliss potato salad

### Choice of Two Side Dishes:

Rice pilaf, oven roasted new potatoes, potatoes au gratin, broccoli and cauliflower, fresh vegetable medley

### Choice of Two Entrées:

Crunchy grouper almond encrusted and deep fried, stuffed pasta shells, baked grouper florentine, chicken piccata in a lemon butter caper sauce, stuffed chicken breast with spinach and feta cheese, pork scaloppini breaded with a wild mushroom sauce, beef stroganoff in demi-glace over egg noodles

### Desserts

Cookies and brownies

## Buffet Dinner Selections

Served with Coffee, Tea and Water

### Warm Rolls and Butter

### Chef's Selection of Two Freshly Prepared Salads

### Choice of Starch:

Rice pilaf, roasted new potatoes, rosemary herb bliss potatoes, garlic whipped potatoes or cheesy potatoes au gratin

### Choice of Vegetable:

Medley of fresh seasonal vegetables, broccoli au gratin or green beans with bacon

### Choice of Two Entrées:

#### Chicken Entrées

Chicken Rollatini - stuffed with spinach and mozzarella and sun-dried tomatoes

Chicken Calvados with Apples and Mushrooms

Chicken Veronique with Grapes and Mushroom in a Champagne Cream Sauce

Chicken Cordon Bleu - baked ham with fresh mozzarella

Chicken Francaise - sautéed chicken breast in a white wine butter sauce

Chicken Florentine - pounded chicken breast rolled in spinach and herbs and topped in a cream sauce

Herb Crusted Chicken Breast

#### Fish Entrées - market price may vary

Seasonal fresh catch may be one of the following:

Grouper, mahi mahi, snapper, swordfish or cod.

Your request will be taken but not guaranteed.

## Buffet Dinner Selections (continued)

### Seasonal Fresh Catch

Prepared one of the following: grilled, baked or sautéed. Topped with one of the following: lemon butter, fruit salsa, fresh dill sauce, lemon butter sauce with diced tomatoes, coconut curry sauce - OR - coated in almonds, sautéed and topped with a beurre blanc sauce (butter cream); bronzed in a Turkish seasoning; blackened in a Cajun seasoning.

### Pork Entrées

Stuffed Center Cut Porkloin with Stuffing and Apples  
Sliced Porkloin with a Wild Mushroom Sauce  
Chef John's Delicious Pulled Pork Served with Homemade Barbecue Sauce

### **Dessert**

Chef's selection of cakes and pastries

## Additional Options

### **Gourmet Continental Breakfast**

\$6 per person

### **Gourmet Hot Breakfast**

\$16 per person

### **Prizes**

Cost dependent on item

The Club at Pelican Preserve can accommodate a variety of event requests and culinary needs!