



# Pelican Preserve<sup>SM</sup>

## LUNCH & BRUNCH MENUS

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

Pelican Preserve Town Center  
10561 Veneto Drive  
Fort Myers, FL 33913  
(239) 985-1705

# Breaks & Refreshments

## **The In-Between**

Assorted Sodas, Bottle Water and Freshly Baked Assorted Cookies  
\$5++ per person

## **Coffee Break**

Coffee and Assorted Teas  
\$2++ per person

## **Fast Break Choices**

Pricing per person

Assorted Granola Bars \$1.50++

Trail Mix \$1.50++

Fruit Yogurts \$2.50++

Assorted Cookies \$2.50++

Big Pretzel Sticks \$1++

Soft Pretzels with Mustard Dipping \$2++

Fresh-Sliced Florida Fruit with a Creamy Fruit Dip \$3.50++

Pita Chips with Hummus \$4++

# Buffet Luncheon Selections

Prices based on 30 or more guests  
Served with Coffee, Tea and Water

## **Build-Your-Own Deli Sandwich**

\$18++ per person

The Platter Includes: Sliced Tavern Ham, Golden-Roasted Turkey Breast, Genoa Salami, Swiss Cheese, Cheddar Cheese, Leaf Lettuce, Sliced Tomatoes, Pickles, Mustard and Mayonnaise, Sliced Whole Wheat, Marble Rye and White Breads.

Wraps available upon request.

Genovese Pasta Salad

Spring-Mix Salad with Balsamic Vinaigrette

Homemade Gourmet Cookies and Brownies

## **Pre-Made Sandwich Platter**

\$18++ per person

The Platter Includes: Sliced Tavern Ham, Golden-Roasted Turkey Breast, Chicken Salad, Albacore Tuna, Swiss Cheese, Cheddar Cheese, Mustard and Mayonnaise, Sliced Whole Wheat, Marble Rye and White Breads.

New Potato Salad

Greek Salad with Romaine Lettuce, Olives, Capers,

Banana Peppers and Feta Cheese

Chef 's Selection of Two Desserts

## Buffet Luncheon Selections (continued)

### **Soup, Salad And Potato Bar**

\$17++ per person

Chef 's Soup Du Jour

Fresh Seasonal Fruit

Garden Salad Bar with a Wide Array of Dressings and Condiments

Chicken, Tuna and Salmon Salads

Jumbo Baked Potato Bar

Including: Chili, Broccoli & Cheese, Sour Cream, Butter, Bacon and Chives

Freshly Baked Cookies and Brownies

## Barbecue Buffet Lunch

\$20++ per person

Prices based per person with a 50-person required minimum

All prices are subject to a 20% gratuity and 6% sales tax.

### **Salads**

Homemade Redskin Potato Salad with Egg

Freshly Shredded Creamy Coleslaw

### **Entrees**

Smoked Pulled Pork

*Fresh pork is slow-smoked until fork tender. Served with Barbecue Sauce*

Spice-Rubbed Baked Chicken, Barbecue Sauce

### **Side Dishes**

Texas Toast

Corn-on-the-Cob

Oven-Baked Beans

### **Dessert**

Homemade Cookies and Brownies

### **Coffee and Tea Service**

# Chef Mike's Italian Lunch Buffet

\$20++ per person

Prices based per person with a 50-person required minimum

All prices are subject to a 20% gratuity and 6% sales tax.

## Salads

Antipasto Salad

Fresh Tossed Caesar Salad

## Entrees

Seared Chicken "Bruschetta"

*Seared chicken breast topped marinated tomato & basil*

*Topped with a lemon butter sauce*

Roasted Italian Sausage & Pepper Pasta

*Sliced sausage is tossed with cavatappi pasta, peppers & onions*

*Roasted garlic tomato cream sauce, parmesan cheese*

## Side Dishes

Garlic Rolls

Steamed Green Beans

Dessert

Chocolate Cake with Cannoli Filling

## Coffee and Tea Service

# Lunch Buffet Menu

\$20++ per person

## Freshly Baked Rolls & Butter

### Salad Selections

*(Select two)*

Mixed Baby Wild Green Salad, Tomato, Cucumbers & Carrots,  
Buttermilk Ranch and Balsamic Vinaigrette

Tossed Classic Caesar Salad, Garlic Croutons & Parmesan Cheese

Grecian Salad, Romaine, Red Onion, Tomato, Olives, Cucumbers,  
Oregano-Feta Cheese Vinaigrette

Marinated Garden Pasta Salad

Creamy Carolina Cole Slaw

Fresh Made Red Potato Salad

## Lunch Buffet Menu (continued)

### **Vegetable**

*(Select One)*

Steamed Green Beans with Sea Salt and Garlic Butter  
Seasonal Vegetable Medley with Herb Butter  
Fresh Broccoli with a Red Pepper Butter  
Sautéed Zucchini and Yellow Squash, Garlic and Parmesan

### **Starches**

*(Select One)*

Herb-Roasted New Potatoes  
Buttered Parsley Red Potatoes  
Vegetable Rice Pilaf  
Casablanca Rice  
Roasted Garlic Whipped Potatoes

### **Entrees**

*(Select Two)*

#### Chicken Entrees

Sautéed Chicken Breast "Scampi Style"  
Blackened Chicken Breast, Gorgonzola Cream Sauce  
Grilled Marinated Chicken Breast, Herbed Garlic Cream  
Teriyaki Glazed Chicken Breast, Coconut-Ginger Sauce  
Roasted Chicken Breast Florentine, Caramelized Shallot Cream  
Pan Seared Chicken Breast, Herb Panko Gratin, Apricot-Pineapple Glaze  
Sautéed Chicken Breast Piccata, Lemon and Capers Butter Sauce  
Seared Cilantro-Lime Chicken Breast, Queso Fresco Cheese, Roasted Poblano Pepper Sauce  
Crispy Panko-Crusted Chicken Cutlet, Artichoke and Sun-Dried Tomato Compote, Pesto Broth

#### Pork Entrees

Tuscan Roasted Pork Loin with Garlic and Rosemary, Wild Mushroom Sauce  
Mojo Marinated Grilled Boneless Pork Chops, Smoked Sweet Onion Citrus Sauce  
Chipotle-Honey Glazed Pork Loin, Mango-Cilantro Salsa  
Sliced Cilantro-Lime Pork Loin, Queso Fresco Cheese, Roasted Poblano Pepper Sauce

#### Seafood Entrees

Fresh Tilapia Fillet Florentine, Served Blackened or Sautéed, White Wine Lemon Butter  
Tilapia Provencal, Light Tomato White Wine & Garlic Broth  
Pan Seared Fresh Whitefish Fillet, Grilled Pineapple Salsa

## Lunch Buffet Menu (continued)

### **“Chef’s Choice”**

Assorted Desserts Included  
Double Chocolate Layer Cake  
Peanut Butter Cake  
Chocolate Rum Cake  
Key Lime Pie  
Pina Colada Cake  
Chocolate Cake  
Black Forest Cake  
Yellow Cake  
Dutch Apple Pie, Fresh Cream  
Cheese Cake (Plain, Raspberry, Marble)  
Carrot cake

## Break Snack Options

\$7 per person

### **Snack Table**

*(Choose One)*

Whole Fruit, Popcorn & Cookies  
Fresh Fruit & Granola Bars

## Breakfast Buffets

Served with fresh Florida orange juice, coffee, tea and water

### **Continental Breakfast**

Assorted breakfast pastries and breads and fresh cut fruit  
\$10 per person

### **Breakfast 1**

Assorted breakfast pastries and breads, fresh-cut seasonal fruit, scrambled eggs, O’Brien potatoes, bacon or sausage.  
\$15 per person

### **Breakfast 2**

Assorted bagels with cream cheese and assorted jellies, fresh-cut seasonal fruit, omelet station, French toast or pancakes, O’Brien potatoes, bacon or sausage.  
\$22 per person  
Chef attendant fee of \$75 (per 50 guests)

### **Traditional Brunch**

Fresh Florida fruit display, assorted breakfast pastries and breads, scrambled eggs, French toast with syrup, or bacon or sausage.  
\$32 per person

## Breakfast Buffets (continued)

### **Chef's selection of a Freshly Prepared Salad**

#### **O'Brien Potatoes**

#### **Choice of Vegetable:**

Medley of fresh seasonal vegetables  
Broccoli au gratin  
Green beans with bacon

#### **Choice of One Entrée:**

Grilled salmon lemon dill cream (add \$2)  
Herbed rusted whitefish with lemon buerre blanc  
Stuffed pasta shells  
Chicken piccata in a lemon butter caper sauce  
Roasted slices pork loin with wild mushroom madiera  
Beef stroganoff in demi-glace over egg noodles  
Chicken francaise sautéed chicken breast in a white wine butter sauce (add \$1)

#### **Dessert**

Chef's dessert selection

## Grand Brunch

Served with fresh Florida orange juice, coffee, tea and water. Fresh Florida fruit display, assorted breakfast pastries and breads, scrambled eggs, French toast with syrup, bacon or sausage.

\$39 per person

### **Chef's selection of Two Freshly Prepared Salads**

#### **Choice of Starch:**

Rice pilaf  
O'Brien potatoes  
Rosemary herb bliss potatoes  
Garlic whipped potatoes.

#### **Choice of Vegetable:**

Medley of fresh seasonal vegetables  
Broccoli au gratin  
Green beans with bacon

#### **Choice of Carving Station:**

Ham or Turkey

## Grand Brunch (continued)

### Choice of Two Entrées:

Chicken Piccata  
Chicken Calvados with Apples and Mushrooms  
Chicken Cordon Bleu - baked ham with fresh mozzarella  
Chicken Francaise - sautéed chicken breast in a white wine butter sauce  
Herb Crusted Chicken Breast  
Fresh Florida Grouper - grilled, sauteed or blackened with mango salsa (add \$3)

### Dessert

Chef's dessert selection

## Additional Options

### Ceremony

\$350

### Champagne Toast

\$3 per person

### Three-Hour Beer and Wine Bar

\$18 per person

### One-Hour Bloody Mary & Mimosa Bar

\$10 per person

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