



The Blue Pelican Catering Services

Central Lake, MI 231-544-2583

blue@thebluepelican.com

Elegant, Contemporary and Seamless

At the Blue Pelican we enjoy and thrive in events of all sizes, private parties to large-scale events. A celebration, a conference or a family party, nothing is too big or too small. The Pelican will meet and surpass your expectations every time.

The Blue Pelican operates from specially designed kitchens, staffed by a team of experienced chefs. Our Catering has earned an invaluable reputation, which has been built on an unflinching dedication to excellence, a pride in the quality of presentation, a high standard of personal service and reliability, and above all, exquisite food.

Whether you are planning an informal buffet or a fully served three course meal, our team of passionate chefs and experienced managers will make sure that your event runs just as you want it. Contact us at 231-544-BLUE (2583) for a personal menu consultation. Take our virtual tour at www.thebluepelican.com.

Wedding Celebrations • Conferences • Private Parties/Anniversaries
Annual Dinners • Wakes • Product Launches • Holiday Parties

The Blue Pelican per person prices include:

- ❖ All room fees
- ❖ Linens, china, flatware and glassware
- ❖ Coffee and soft drink service (on site catering only)
- ❖ Professional buffet equipment
- ❖ On-site manager
- ❖ Cake/dessert cutting and service
- ❖ Wait staff (one per 25 guests)
- ❖ Bartender (one per 100 guests)
- ❖ Gratuity

After choosing your menu you will be supplied with a preliminary quote. This quote will provide you with a per person price that is your total cost. There are no hidden charges, per usage charges or any other unexpected charges.

Frequently Asked Questions:

- ❖ **How do we hold our date?** We require a \$500 booking deposit to hold your date. This is calculated on your preliminary food quote.
- ❖ **When do we have to give our final guest count?** Your final guest count is due five days prior to your event. This number cannot go down. If your actual guest count is higher, you will be charged for the actual guest count.
- ❖ **Can we rent the Pelican Room and use an outside caterer?** No, due to licensing regulations you must use our catering services.
- ❖ **Can we bring in our own alcohol?** No, our licensing does not allow for this.
- ❖ **What about linens?** We offer ivory linens at no additional cost. If you choose another color you must pay for the entire bundle of linens. Tablecloths come in bundles of 10-12 and napkins 100.
- ❖ **Do you provide customized menus?** Yes, our chef can tailor your menu to fit your needs.



Blue Pelican Inn

2012 Plated Service Menu

(Prices include gratuity)

Beef Entrée Choices

Stuffed Flank Steak (Tomato, Basil, Swiss) - USDA Choice flank steak generously stuffed with tomatoes, fresh basil and baby Swiss cheese.	\$24.95
Stuffed Flank Steak (Potato, Onion, Cheddar) - USDA Choice flank steak generously stuffed with red skin potatoes, onion and aged cheddar cheese.	\$24.95
Prime Rib - USDA Choice boneless prime rib seasoned with fresh herbs and garlic, roasted to a perfect medium rare.	\$36.95
Roasted Top Round - USDA Choice top round lightly seasoned with fresh herbs and garlic, roasted to a perfect medium rare.	\$21.95
Roasted Top Sirloin - USDA Choice top sirloin lightly seasoned with fresh herbs and garlic, roasted to a perfect medium rare.	\$24.95

Chicken Entrée Choices

Chicken Pomodoro - a pair of seasoned chicken breasts, onions, mushrooms, garlic, tomatoes, capers and lemon. Finished with vodka and sweet butter.	\$25.95
Orange Chicken Marsala - a pair of seasoned chicken breasts, onions, capers, garlic and fresh squeezed oranges. Finished with Marsala wine.	\$24.95
Chicken Breast - tender succulent chicken breast seared to a crisp golden brown topped with a rustic herbed demi glace or our own BBQ sauce.	\$21.95

Pork Entrée Choices

Tenderloin - pork tenderloin seasoned and grilled to a perfect medium.	\$23.95
Baby Back Ribs - a half slab of the Blue Pelican's slow roasted pork ribs. Choose our spicy dry rub or smothered in our cherry BBQ sauce.	\$28.95
Wild Mushroom Stuffed Pork Loin - boneless pork loin stuffed with a medley of wild mushrooms and garlic. Slow roasted to a perfect medium.	\$24.95
Pulled Pork - The Blue Pelican's famous pulled pork, slow smoked in our smoker for fifteen hours and smothered in our cherry BBQ sauce.	\$21.95

Seafood Entrée Choices

Seared Salmon - a fresh salmon fillet lightly seasoned and baked to perfection. Finished with our creamy barbecue beurre blanc.	\$26.95
Whitefish - a fresh whitefish fillet, from John Cross Fisheries, lightly dusted with our lemon herb seasoning and baked to a golden brown.	\$27.95
Walleye - a fresh walleye fillet lightly dusted with our lemon herb seasoning and baked to a golden brown.	\$29.95
Halibut - a fresh halibut fillet encrusted with potatoes and baked to a golden brown. Finished with our creamy lemon beurre blanc.	\$35.95

Duet Plates

(substitute one entrée with fish for \$2.95)

<i>Wild Mushroom Pork Loin and Chicken Breast</i> - topped with our mushroom sauce.	\$31.95
<i>Stuffed Flank Steak and Chicken Breast</i> - topped with our mustard cream.	\$32.95
<i>Roasted Top Sirloin and Chicken Breast</i> - topped with horseradish cream.	\$32.95
<i>Roasted Top Round and Chicken Breast</i> - topped with horseradish cream.	\$28.95
<i>Smoked Beef Brisket and Pulled Pork</i> - topped with our cherry bbq.	\$33.95
<i>Smoked Beef Brisket and Chicken Breast</i> - topped with our cherry bbq.	\$32.95

Side Choices

(two included in entrée price)

Mashed Potatoes
Roasted Red Skin Potatoes
Roasted Sweet Potatoes with Lime Honey Glaze
Yellow Bean Medley
Steamed Broccoli
House Salad

Ask about our Homemade Dessert Selections!

Prices Subject to Change

*Delivery fees may apply.
Gratuity included, 6% sales tax will be added to total
bill.*

*This is our 2012 menu
and supersedes any and all previous menus.*

*2535 Main Street ↻ Central Lake ↻ Michigan ↻
49622 231.544.2583*

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www.thebluepelican.com



Blue Pelican Inn

2012 Buffet Service Menu

(Prices include gratuity)

- 1 Choice Buffet - Choose one entrée from any category \$25.95
- 2 Choice Buffet - Choose two entrées from any two categories below..... \$29.95
- 3 Choice Buffet - Choose three entrées from at least two categories below..... \$35.95
- 4 Choice Buffet - Choose four entrées from at least two categories below..... \$43.95

Beef Entrée Choices

Stuffed Flank Steak (Tomato, Basil, Swiss)

USDA Choice flank steak generously stuffed with tomatoes, fresh basil and baby Swiss cheese.

Stuffed Flank Steak (Potato, Onion, Cheddar)

USDA Choice flank steak generously stuffed with red skin potatoes, onion and aged cheddar cheese.

Roasted Top Round

USDA Choice top round lightly seasoned with fresh herbs and garlic, roasted to a perfect medium rare.

Roasted Top Sirloin

USDA Choice top sirloin lightly seasoned with fresh herbs and garlic, roasted to a perfect medium rare.

Chicken Entrée Choices

Chicken Pomodoro

Seasoned chicken breasts, onions, garlic, tomatoes, capers and lemon. Finished with vodka and sweet butter. Served with linguini.

Chicken Piccata

Seasoned chicken breasts, onions, mushrooms, garlic, capers and lemon. Tossed with linguine and finished with white wine and butter.

Seared Chicken Breast

Boneless chicken breasts seasoned with fresh herbs, served with our rustic herb demi glace or our own cherry BBQ sauce.

Pork Entrée Choices

Wild Mushroom Stuffed Pork Loin

Boneless pork loin stuffed with a medley of wild mushrooms and garlic. Slow roasted to a perfect medium.

Pulled Pork

The Blue Pelican's famous pulled pork, slow smoked in our smoker for fifteen hours and smothered in our cherry BBQ sauce.

Fish Entrée Choices

Whitefish

Fresh whitefish fillets, from John Cross Fisheries, lightly dusted with our lemon herb seasoning and baked to a golden brown.

Haddock

Fresh haddock fillets, lightly dusted with our lemon herb seasoning and baked to a golden brown.

Seared Salmon

*Fresh salmon fillets lightly seasoned and baked to perfection.
Finished with our creamy barbecue beurre blanc.*

Side Choices

(Choose Two)

Mashed Potatoes

Roasted Red Skin Potatoes

Roasted Sweet Potatoes with Lime Honey Glaze

Yellow Bean Medley

Steamed Broccoli

House Salad

Ask about our Homemade Dessert Selections!

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Blue Pelican Inn

2012 Package Menu

(Prices include gratuity)

Appetizers

(Choose Two)

Shrimp Pinwheels - shrimp, cream cheese, dill and a bit of horseradish.

Spinach Florentine - mini Phyllo cups filled with our spinach cream cheese mixture.

Bruschetta - fresh marinated tomatoes atop grilled Parmesan bread.

Warm Artichoke Dip - artichokes, cream cheese, white wine and scallions.

Cheese and Crackers - gourmet cheese and premium table crackers.

Vegetable Display - fresh seasonal vegetables served with garlic-herb cream cheese dip.

Plated Duet Choices = \$38.95

Stuffed Flank Steak and Chicken Breast - USDA Choice stuffed flank steak and a seared chicken breast topped with mustard cream.

Roasted Top Sirloin and Chicken Breast - USDA Choice top sirloin lightly seasoned with fresh herbs and garlic, roasted to a perfect medium rare and a seared chicken breast topped with horseradish cream.

Wild Mushroom Stuffed Pork Loin and Chicken Breast - boneless pork loin stuffed with a medley of wild mushrooms and garlic, slow roasted to a perfect medium and a seared chicken breast topped with mushroom sauce.

Buffet Packages

Includes choice of two appetizers, salad, one side choice and dessert

One Entrée Buffet = \$32.95

Two Entrée Buffet = \$38.95

(Includes all buffet choices
on buffet service menu except prime rib)

Side Choices

(Side salad and one choice included in entrée price)

Mashed Potatoes

Roasted Red Skin Potatoes

Roasted Sweet Potatoes with Lime Honey Glaze

Green Beans

Steamed Vegetables

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Blue Pelican Inn

2012 Cocktail Menu

(Prices include gratuity)

Hors d'Oeuvres

(Prices are per baker's dozen unless otherwise stated)

Mini Crab Cakes - The Blue Pelican's own recipe, loaded with premium lump crabmeat.

Served with our fresh salsa.

\$39.95

Pulled Pork Sliders - The Blue Pelican's famous pulled pork, slow smoked in our smoker for fifteen hours and smothered in our cherry BBQ sauce.

Served on mini potato buns.

\$25.95

Steak Crostini - slow roasted beef topped with smoked Gouda cheese and served on grilled Parmesan bread.

\$23.95

Shrimp Pinwheels - shrimp, cream cheese, dill and a bit of horseradish.

Can also be prepared with smoked salmon.

\$22.95

Jamaican Jerk Chicken Skewers - tender chicken breast dusted with our spicy jerk seasoning topped with our mango glaze.

\$29.95

Chicken Salad - fresh chicken salad with toasted almonds and dried Northern Michigan cherries.

\$17.95

Bruschetta - fresh marinated tomatoes atop grilled Parmesan bread.

\$17.95

Mediterranean Bruschetta - creamy cheese, sun-dried tomatoes and grilled eggplant on grilled Italian bread.

\$21.95

Smoked Portobello and Leek Croquettes - crisp, creamy centered croquettes filled with mild leeks and wild mushrooms.

\$22.95

Spinach Florentine - mini Phyllo cups packed full of fresh spinach, cream cheese and water chestnuts.

\$20.95

Smoked Salmon (per fillet) - fresh salmon marinated and smoked in-house with sweet apple wood. Served with premium crackers, capers and red onion.

20 servings = \$128.95

Grilled Pizza (per 12" pizza) - tomato confit, fresh mozzarella, basil and spinach all on our fresh charbroiled dough. You may add gourmet pepperoni or marinated chicken for \$2 more per pizza.

\$15.95

Per Person Appetizers

(The selections below are priced per person and are limited to three ounces per person)

Warm Artichoke Dip - artichokes, cream cheese, white wine and scallions
make this a flavorful delight!
\$4.95

Cheese and Crackers - gourmet cheese and premium table crackers.
\$5.95

Fruit Display - fresh seasonal fruit perfectly arranged makes this a sight to see!
\$5.95

Vegetable Display - fresh seasonal vegetables served with our
garlic-herb cream cheese dip.
\$4.95

Marinated Mozzarella - fresh baby mozzarella marinated with olive oil,
fresh tomatoes and basil.
\$4.95

Desserts

(Desserts are made fresh in-house and priced are per person)

Cheesecake - mini New York style cheesecakes
topped with fresh fruit.
\$2.95

Carrot Cake - moist carrot cupcakes topped
with our homemade cream cheese frosting.
\$2.95

Key Lime Pie - Graham crust filled with key lime custard.
\$2.95

Lemon Meringue Tarts - mini Phyllo cups filled with lemon custard.
\$1.95

Chocolate Cherry Bread Pudding - gooey chocolate bread pudding studded with
cherries.
\$2.95

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