



# BANQUET MENU

FALL / WINTER 25-26

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11460 Royal Tee Circle | Cape Coral, FL 33991



# Banquet Menus

## BREAKFAST MENU

all prices are per person, and subject to tax and 22% service charge

### B,E,C - SANDWICH | \$5

English Muffin, Scrambled Eggs, Hickory Smoked Bacon, & American Cheese

### The Pastry Bar | \$8

Assorted Pastry's, Muffins, & Fruit Spread

### THE BIRDIE | \$12

Scrambled eggs

Country potatoes

Crispy bacon and sausage links

Assorted Bread, Jam & Butter

Regular and decaf coffee, ice teas, orange juice and water

### THE EAGLE | \$16

Scrambled eggs

Country potatoes

Crispy bacon and sausage links

Warm, fluffy pancakes with butter and syrup

Pastries

Fresh sliced fruit

Regular and decaf coffee, iced tea, orange juice and water

### THE CALOOSA SPECIAL | \$22

Scrambled eggs

Country potatoes

Crispy bacon and sausage links

Warm, fluffy pancakes with butter and syrup

Omelet station

Pastries

Fresh sliced fruit

Regular and decaf coffee, ice tea, orange juice and water





# Banquet Menus

## Lunch Menus

all prices are per person, and subject to tax and 22% service charge

### BRONZE | \$15

*All Sandwiches Come with House Made Chips*

Chicken Caesar Salad  
Caloosa Chop Salad  
Reuben Sandwich  
Turkey Avocado Wrap  
Caloosa Cheeseburger

*Includes Non-Alcoholic Beverages*

### SILVER | \$20

*All Sandwiches Come with House Made Chips*

Mahi Tacos  
Salmon BLT Salad  
Caloosa Chop Salad  
Fried Chicken Sandwich  
Turkey Avocado Wrap  
Meat Trio Flatbread  
Buffalo Chicken Flatbread  
Pulled Pork Sandwich

*Includes Non-Alcoholic Beverages*



### GOLD | \$25

*Plated Mixed Green Salad with Tomatoes, Cucumber, Onion, Carrots, & Italian Dressing*

*(Select two Options)*

Sirloin

*with Garlic Herb Butter*

Herb Marinated Flank Steak

*with Chimichurri*

Chicken Florentine

*with Garlic Cream Sauce*

Pan Seared Airline Chicken Breast

*with Buttery Garlic Pan Sauce*

Bronzed Mahi

*with Tropical Salsa & Buttery Lemon Caper Sauce*

Seared Salmon

*with as Maple Bourbon Glaze*

Chef Vegetation Option

*based on dietary needs*

*Accompaniments:*

Chef Vegetable

Chef Starch

### PLATINUM | \$32

*Mixed Green Salad or Caesar Salad | Rolls & Butter*

*(Select three Options)*

Sirloin

*with Garlic Herb Butter*

Herb Marinated Flank Steak

*with Chimichurri*

Chicken Florentine

*with Garlic Cream Sauce*

Pan Seared Airline Chicken Breast

*with Buttery Garlic Pan Sauce*

Bronzed Mahi

*with Tropical Salsa & Buttery Lemon Caper Sauce*

Seared Salmon

*with a Maple Bourbon Glaze*

Chef Vegetation Option

*Accompaniments:*

Chef Vegetable

Chef Starch

*Chef's Choice Dessert Selection*

# Banquet Menus

## *Buffet Menus*

all prices are per person, and subject to tax and 22% service charge

### DELI BUFFET | \$20

*(Select two salads)*

Traditional Caesar Salad

Mixed Greens Salad with Tomato, Onion, Cucumber, Carrots & Italian dressing

Macaroni Salad

Chef's Special Potato Salad

Pasta Salad

*(Select Two)*

Oven Roasted Turkey Breast with Swiss Cheese on Whole Wheat Bread

Slow Roasted Beef with Cheddar Cheese on Sourdough Bread

Honey Roasted Ham & Provolone Cheese on a Sourdough Bread

Spinach Tortilla Wrap with Cranberry Chicken Salad

Sun Dried Tomato Tortilla Wrap with Tuna Salad

Flour Tortilla with Grilled Chicken, Lettuce, Tomato, Onions and a Red Pepper Aioli

Veggie Wrap

*Chef's Choice Dessert Selection*

### SOUTH OF THE BORDER BUFFET | \$20

Fresh Salsa, House-made Queso with Fresh Tortilla Chips

*(Select Two)*

Shredded Spanish Style Chicken

Seasoned Ground Beef

Pork Carnitas

Barbacoas

*Accompaniments:*

Spanish Rice, Black Beans, Flour Tortillas, Pico de Gallo, Sour Cream, Shredded Lettuce, Shredded Cheese, & Hot Sauce

*Chef's Choice Dessert Selection*

### ITALIAN BUFFET | \$26

*Tossed Caesar salad with herb croutons*

*Chef's choice hot pasta with Alfredo or Marinara sauce*

*(Select Three)*

Baked Lasagna

Layers of meat, pasta, ricotta, and marinara

Chicken Piccata

Seared seasoned chicken, with a lemon, wine, and butter sauce with capers

Chicken Marsala

Sautéed chicken with a Marsala sauce and mushrooms

Chicken Parmesan

Baked breaded chicken with parmesan cheese and red sauce

Salmon Tuscan

Grilled salmon with a buttery garlic cream sauce

Herb marinated roasted Flank Steak

Roasted beef with an herb marinade

*Accompaniments*

Chef vegetables and garlic bread

*Chef's Choice Dessert Selection*

### ASIAN BUFFET | \$26

Asian mixed greens salad with vinaigrette dressing

*(select three)*

Mongolian Beef Stir Fry

Bourbon Chicken Stir Fry

Asian Seared Flank Steak

Teriyaki Chicken

Teriyaki Steak Satay

Sweet & Sour Pork

*Accompaniments:*

Asian Steamed Vegetables

Steamed Rice or Fried Rice

*Chef's Choice Dessert Selection*

# BANQUET MENU

## *Buffet Menus*

all prices are per person, and subject to tax and 22% service charge

### THE ALL AMERICAN COOK-OUT | \$22

*(select three)*

Grilled Hamburgers

Bratwurst

All Beef Hot Dogs

Pulled Pork BBQ

Roasted Chicken with a Whiskey BBQ sauce

Accompaniments:

Pasta Salad, Potato Salad, Coleslaw, Fruit Salad, Sliced Watermelon, Southern Style Baked Beans

*Chef's Choice Dessert Selection*

### TEXAS BBQ | \$32

*(select three)*

Slow Cooked Pork Ribs

Pulled Pork BBQ

Smoked Brisket

Roasted Chicken in a Whiskey BBQ sauce

Accompaniments:

Potato Salad, Coleslaw, Sliced Watermelon, Southern Style Baked Beans, Creamed Corn, Roasted Potatoes

*Chef's Choice Dessert Selection*

### THE PRIME BUFFET | \$48

Rolls and Butter

*(Select Two Salads)*

Mixed Greens House Salad

Tossed Caesar Salad

Chilled Pasta Salad

Seasonal Chef Salad

Coleslaw

*(Select Two Entrees)*

Sliced Pork Tenderloin

*with Cranberry Chutney or Pork Pan Gravy*

Seasoned Roasted Prime Rib

*with Au Jus, Horseradish Cream Sauce, Red Wine Demi*

Chicken Florentine

*with a Garlic Cream Sauce, Sautéed Spinach, & Blistered Tomatoes*

Oven Roasted Turkey

*with Cranberry Demi*

Lemon Thyme Roasted Salmon

*with Lemon Beurre Blanc Sauce*

*(Select One Starch)*

Rice Pilaf

Garlic Mashed Potatoes

Seasoned Roasted Potatoes

Potato Au Gratin

Homemade Macaroni & Cheese

Chef's Choice of Fresh Vegetable

*Chef's Choice Dessert Selection*



Social Menus

## Grab - in - Go

all prices are per person, and subject to tax and 22% service charge

### Deli Sandwich Box | \$16

*(select two)*

Ham & Cheese

Turkey & Cheese

Chicken Salad

Turkey Wrap

Mozzarella & Basil Wrap

*Accompaniments:*

Whole Fruit

*(apple, banana, or orange)*

Bag of Chips

Bottle Water

*Add On's:*

Bottle Soda or Gatorade - \$2

Potato Salad - \$2

Coleslaw - \$2

Candy Bar - \$2

Cookie or Brownie - \$2

### Salad Box Togo | \$16

*(Select Two Salads)*

Tossed Grilled Chicken Caesar Salad

Chicken Salad over Fresh Field Greens

Caloosa Chop Salad

Tuna Salad over Fresh Field Greens

*Accompaniments:*

Whole Fruit

*(apple, banana, or orange)*

Bottle Water

*Add On's:*

Bottle Soda or Gatorade - \$2

Potato Salad - \$2

Coleslaw - \$2

Candy Bar - \$2

Cookie or Brownie - \$2

### YOGURT PARFAIT | \$6

Greek Yogurt Topped With Fresh Berries, Granola & Drizzled With Honey

### FRUIT CUPS | \$6

Freshly Cut Fruit Topped With Fresh Berries & Drizzled With Honey



## Social Menus

### HORS D'OEUVRES SELECTIONS

#### VEGETARIAN

- Spinach & Cheese Stuffed Mushrooms | \$5
- Spicy or Plain Fried Cauliflower | \$5
- Cucumber Cups with Herb Cream Cheese | \$5
  - Veggie Pinwheels | \$5
- Brie with Raspberries en Croute | \$6
- Asparagus in Asiago Cheese | \$7
  - Vegetable Egg Rolls | \$6
  - Vegetable Samosa | \$6
  - Jalapeno Poppers | \$6
- Date & Goat Cheese Tarts | \$6
- Artichoke Beignets | \$6
- Pretzel Bites & Beer Cheese | \$5
- Shiitake & Leak Spring Rolls | \$6
- Antipasto Skewers | \$7

#### POULTRY

- Chicken Satay with Peanut Sauce | \$6
- Mini Chicken Cordon Blue Bites | \$7
  - Buffalo Chicken Egg Rolls | \$7
  - Turkey BLT Pinwheels | \$6
- Chicken Teriyaki Pot Stickers | \$6
  - Chicken Empanada | \$7
- Southwest Chicken Egg Rolls | \$7
- Pesto Chicken Flatbread Bites | \$6
- Teriyaki Chicken Skewers | \$6

#### BEEF

- Teriyaki Meatballs | \$6
- Korean BBQ Meatballs | \$6
- Cheese Burger Sliders | \$7
- Beef Short Ribs Wrapped in Bacon | \$8
  - Beef Empanada | \$7
- Philly Cheese steak Egg Roll | \$7
- Korean BBQ Spring Roll | \$7
- Mini Beef Wellingtons with a Horseradish Cream Sauce | \$8

#### PORK

- Pulled Pork Sliders | \$7
- Pork Pot Stickers | \$7
- Pork & Veg Egg Rolls | \$7
- BBQ Pulled Pork Phyllo Cups | \$8
- Fiesta Sausage Queso & Tortilla Chips | \$6
- Pork Belly Bites with Sweet Thai Chili | \$7

## Social Menus

### HORS D'OEUVRES SELECTIONS

#### SEAFOOD

- Cajun Grilled Shrimp | \$10
- Crab Cakes | \$12
- Crispy Coconut Shrimp With Spicy Chili Sauce | \$10
- Bacon Wrapped Scallops | \$9
- Ceviche Cups | \$9
- Crab Rangoons | \$8
- Lemon Garlic Shrimp Kabobs | \$10
- Cucumber Cups with Herb Cream Cheese & Smoked Salmon | \$8
- Ahi Tuna Poke with Wonton Chips | \$10

### ADDITIONAL DISPLAYS

#### ANTIPASTO PLATTER

- Grilled vegetables with crostini and house made ranch dressing  
\$8
- Artichoke, parmesan, and spinach spread with crostini  
\$8
- Chilled poached salmon with a cucumber and zesty sour cream sauce  
\$10
- Fresh Pico de Gallo and guacamole served with tri-colored tortilla chips  
\$6
- Poached prawns with house made citrus cocktail sauce  
\$10
- Smoked salmon served with whipped cream cheese, red onions, capers, and assorted crackers  
\$10
- Charcuterie Board with aged cheese cured meats crackers & fruit  
\$14





# BAR ARRANGEMENTS

all prices are per person, and subject to tax and 22% service charge

## BLOODY MARY BAR

*House Brand Vodka, Bloody Mary Mix, Lemon, limes, Celery, Olives, Pickles, Bacon*

**\$8**

Per Person

## MIMOSA BAR

*Orange Juice, Cranberry Juice, Grapefruit Juice, Fresh Berries, Strawberry Puree*

**\$8**

Per Person

## DRINK TICKETS

*Domestic Beer, House Wine, & House Liquor*

**\$5**

*Per Ticket*

*Domestic & Import Beers, House Wine, Brand Liquor*

**\$8**

*Per Ticket*

## KEG OF BEER

1/2 Barrel of Domestic Beer

*(Bud Light, Michelob Ultra, Miller Lite, Yuengling)*

**\$750**

1/6 Barrel of Domestic

*(Bud Light, Michelob Ultra, Miller Lite, Yuengling)*

**\$500**

## BEER, WINE, AND SODA

Draft Beer

*(Miller Lite, Bud Light, Sam Adams, Yuengling, Michelob Ultra, & Rotating IPAs)*

Cannon Road

*Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio*

Non - Alcoholic

*Pepsi products, Ice Tea, Coffee, Water*

**\$15**

*Per Person Per Hour*

3 hour minimum

## MODERATE BAR PACKAGE

House Brand Liquors

*vodka, gin, scotch, bourbon, rum, tequila*

Cannon Road

*Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio*

Draft Beer

*(Miller Lite, Bud Light, Sam Adams, Yuengling, Michelob Ultra, & Rotating IPAs)*

**\$18**

*Per Person Per Hour*

3 hour minimum

## PREMIUM BAR PACKAGE

Brand Liquors

Titos vodka, gin, scotch, bourbon, rum, tequila

Cannon Road

*Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio*

Draft Beer

*(Miller Lite, Bud Light, Sam Adams, Yuengling, Michelob Ultra, & Rotating IPAs)*

**\$30**

*Per Person Per Hour*

3 hour minimum

