



BANQUET MENU

2026 / 2027

239.283.5522 | caperoyalgolfclub.com
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

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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

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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, Sauteed 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

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

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



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

