



Sit Down Selections

(Available for Weeknight Evenings or Weekend Luncheons)

Opening Course

Spinach & Mushroom Crepe served with a light cream sauce Tomato Fennel Soup with Parmesan Crisp
Penne Pasta with Roasted Cherry Tomato, Shallots, Broccoli, Capers, Chicken Broth and Parmesan
Romaine, Radicchio & Belgian Endive with mandarin oranges, golden raisins, sliced toasted almonds and citrus vinaigrette
Tomato Napoleon sliced tomato with feta Cheese, mesclun greens, drizzled with Greek Vinaigrette
Roasted Garlic Caesar crisp romaine, grated parmesan and pesto croutons in our caesar dressing, served French style

Freshly Baked Breads & Butter

Entrees

Chicken Monte Carlo seasoned breadcrumb crusted, sliced tomato, mushrooms, parmesan, lemon butter sauce \$29.95
Mesquite Grilled Chicken topped with a lemon herb sauce, sundried tomatoes & capers \$30.95
Chicken Bruschetta medallions on toasted ciabatta topped with scallions, tomato & parmesan \$29.95
Chicken Romani cousin to the classic Marsala with mushrooms and artichoke hearts \$29.95
Vegan Grilled Vegetable Platter with Garlic Spinach Stuffed Tomato \$29.95
Grilled Portobello Mushroom, Ricotta Cheese and Spinach \$29.95
Chipotle Chicken grilled with julienne vegetables in orange-chipotle salsa \$30.95
Medallions of Chicken with spinach, five cheeses, cracked black peppercorn & brandy sauce \$30.95
Chicken Delmonico breast stuffed with red peppers & artichoke hearts, creamy Gorgonzola sauce \$30.95
Grilled Flounder leeks & tomato, mustard vinaigrette \$34.95
Oven Roasted Salmon tarragon cream sauce with dried cranberries \$34.95
Prime Rib of Beef slow roasted, served with horseradish & au jus \$40.95
Sliced Tenderloin of Beef, cabernet or wild mushroom sauce, \$42.95

Accompaniments

(Choose any Two)

Yellow Rice Pilaf with cran-raisins Duchesse Potato a` L'Orange
Pesto Smashed Potatoes with Butter, Milk and Basil Pesto Sauce
Montreal Grilled Vegetables Baby Corn, Broccoli & Roasted Red Peppers Vanilla Glazed Sweet
Plantains
Lemon Butter Green Beans with Almonds & Roasted Red Peppers

Desserts

Jacaranda Crepe strawberries and cream cheese drizzled in semi-sweet chocolate
Irish Cream Sundae Vanilla Ice Cream, Irish Cream Liqueur, Chocolate Sauce, Whipped Cream, & Cherry
Cheesecake Martinis with Fresh Berries & Chocolate Sauce Drizzle
Black Forest Cobbler Warm Cherry Pie Filling Topped with Oreo Cookie Brownies & Vanilla Ice Cream Scoop
Peach Nut Crisp baked and topped with vanilla ice cream and caramel drizzle

Jacaranda's Custom Roasted Colombian Coffees and Teas, Brewed Iced Tea

Please add 20% Service Charge and 6% Sales Tax to all prices.

Prices based on minimum of 100 guests; smaller groups please add \$195.00 room fee