



Jacaranda
Country Club

Hibiscus Buffet

Salad Station featuring Romaine and Iceberg lettuce, Tomatoes, Cucumbers, Mandarin Oranges, Alfalfa Sprouts, Sliced Toasted Almonds, Carrot, Red Cabbage, Chopped Egg, Parmesan Cheese, Croutons, Assorted Dressings.

Cranberry & Walnut Cole Slaw Vegetarian Santa Fe Salad Shrimp & Sea Crab Salad
Sourdough Rolls with Traditional & Flavored Butters

Roasted Prime Rib of Beef Carved to Order, served with Creamed Horseradish Sauce and Au Jus
Medallions of Chicken with spinach, five cheeses, cracked black peppercorn & brandy sauce

Grilled Salmon Filet with Sweet Onion Relish

Papas Fritas, Oven Browned with Crumbled Bacon, Tomatoes and Jalapeño Peppers
Penne Alfredo Lemon Butter Green Beans with Almonds & Roasted Red Peppers

Ice Cream Sundae Bar with Old Fashioned Parlor Toppings

Assorted Layer Cakes Seasonal Fresh Fruit Display

Coffee, Tea, Decaf, Iced Tea

\$45.95 per person*

Bougainvillea Buffet

Soup & Bread Bar featuring two Soups and assorted Freshly Baked Breads with Flavored Butters

Appetizer and Salad Bar featuring Garden Salad Bar with Romaine and Iceberg lettuce, Tomatoes, Cucumbers, Mandarin Oranges, Alfalfa Sprouts, Sliced Toasted Almonds, Carrot, Red Cabbage, Chopped Egg, Parmesan Cheese, Croutons, Assorted Dressings:

Diced Ahi Tuna with Avocado, Mango & Sesame, Ginger Soy Dressing

Fresh Baby Mozzarella with Arugula & Grape Tomatoes

Quinoa with Cranberry, Spinach & Walnuts

Tenderloin of Beef Carved to Order served with Roasted Garlic Cabernet Sauce

Chicken Breast Saltimbocca Topped with Prosciutto, Sage and a White Wine Sauce

Shrimp & Scallop Stuffed Flounder with Fresh Dill Champagne Sauce

Wild Rice Pancakes with Apricot Butter

Purple Peruvian & Sweet Potato Rosettes a` l`Orange Yellow Squash Vases with Asparagus & Carrot

Assorted European Pastries including Napoleans, Eclairs, Creampuffs, Cannoli, Petit Fours & Miniature Tarts; Strawberry, Chocolate and Pina Colada Mousses, Four Gourmet Layer Cakes, Cheesecakes with Cherry, Blueberry & Chocolate Chip Toppings, and a Fresh Fruit Display with Chocolate Fondue

\$58.95 per person*

*Please add 22% service charge and 7% sales tax to all pricing

Pricing based on minimum of 100 persons; smaller groups of 50-99 please add \$295.00 room fee

Available Friday and Sunday evenings only



Jacaranda
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Stations of the World

Give your event an international flavor by choosing four of these beautifully presented stations:

Salads

A beautiful array of garden fresh salad items including Mixed Field Greens & Lettuces, Tomatoes, Cucumbers, Carrots, Alfalfa Sprouts, Mandarin Orange Sections, shredded Cheese, Mushrooms, Ripe Olives, Chopped Egg, Onions, Toasted Almonds, Croûtons, Dressings. Mediterranean Orzo Salad with Roasted Vegetables & Feta; Santa Fe Salad of Toasted Tortilla, Lime Chicken, Corn, Tomato, Cilantro & Black Bean; Watermelon Salad with Fresh Mint & Cucumber; Crusty French Rolls with Traditional Creamery and Specialty Flavored Butters

Italian

Choose any two Pastas and two Sauces:

Linguine Fettucini Rotella Bowties Miniature Shells Penne Cheese Tortellini
Marinara Pomodoro Red or White Clam Alfredo
Carbonara DeVita (Tomato, Basil, Cream & Parmesan) or Garlic & Basil Oil, Artichokes, Sundried Tomato & Feta served with Miniature Meatballs and Italian Sausage.
Sauteed to order and presented with Crushed Red Peppers, Shredded Parmesan Cheese & Hot Garlic Rolls

Crepes

Your guests' choice of Seafood, Chicken or Vegetarian
Crepes made to order with a selection of Tomato, Scallion, Cheese, Mushrooms & Spinach and served with a Light Cream Sauce.

Mediterranean

Peppered Lamb Kabobs, Chicken with Sundried Tomatoes, Artichoke Hearts, Feta in Garlic Basil Oil, Hummus, Couscous & Tabbouleh and your choice of Spanakopita Triangles or Stuffed Grape Leaves

Southern

Homestyle Baked or Fried Chicken, Mac & Cheese, Shrimp & Grits with Chorizo, and your choice of either Collard Greens or Succotash

Asian

A beautiful Mahogany Boat Displaying Assorted Sushi Rolls including California, Smoked Eel, Spicy Tuna & others served with Wasabi, Soy Sauce & Fresh Ginger complemented by any two of these Asian Favorites: Thai Basil Chicken, Pad Thai Noodles, Korean Kalbi Tacos, Panang Chicken Curry, or Pork Fried Rice.

Chef's Carving Board

(Choose any two of the following meats to be carved to order) Roasted Prime Ribs of Beef with Creamed Horseradish & Au Jus, Baked Ham with Pineapple Glaze, Black Cherry Glazed Loin of Pork with Bleu Cheese Sauce or Roasted Turkey Breast with Cranberry Sauce. (To add a third selection, add \$5.95 per person) Served with Duchesse Potatoes à l'Orange and Roasted Zucchini, Yellow Squash & Tomato with Fresh Basil & Parmesan

Caribbean

Jerk Chicken Breast with Cajun Cream Sauce, Escovitch Fish, and host's choice of these Caribbean Favorites: Curried Goat with White Rice, Oxtail Stew with Brown Rice with Coconut, Peas & Raisins
Pork Griot with Djon-Djon Rice

Latin Corner

Paella of Chicken, Shrimp and Clams cooked and served in a Spiced Yellow Rice with Pigeon Peas plus Mojo Pork with Onions and Fried Plantains dusted with Brown Sugar.

Light Dessert Table

Belgian Waffles made to order, Ice Cream Sundae Bar with Vanilla & Chocolate Ice Creams and all the Toppings, Hot Fruit Crepe Station, and Fresh Fruit Fondue with Chocolate Dipping Sauce, Pound Cake Fingers, & Marshmallows for Toasting!
(available as a 5th or 6th Station only)

Four Stations \$59.95 per person*

Add \$6.00 per person for each Additional Station

*Please add 22% service charge and 7% sales tax to all pricing

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