



**Jacaranda**  
Country Club

## Sit Down Dinner Selections

### Appetizers

Pan Seared Crab Cakes roasted pepper cream  
Bahamian Seafood Bisque with a bit of spice and garlic  
Jumbo Cheese Ravioli on a bed of spinach with garlic oil, diced tomato, pinenuts & shredded parmesan

### Salads

Baby Spinach Fresh Mint, Crumbled Bleu Cheese, Fresh Strawberries, Raspberry Vinaigrette  
Fresh Mozzarella & Watermelon mixed greens, creamy mozzarella, juicy watermelon, drizzled in balsamic vinegar  
Gorgonzola Baby Field Greens, dried cranberries, sweet walnuts, gorgonzola cheese, honey lime vinaigrette  
Focaccia & Cibatta topped with shredded parmesan, olive oil & fresh basil served with butter stars on lemon leaves

### Entrees

Chipotle Chicken julienne vegetables in orange-chipotle salsa \$45.95  
Mesquite Grilled Chicken sundried tomatoes, capers, herb sauce \$45.95  
Grilled Portobello Mushroom, Ricotta Cheese and Spinach \$45.95  
Vegan Grilled Vegetable Platter with Garlic Spinach Stuffed Tomato \$45.95  
Medallions of Chicken spinach, five cheeses, cracked black peppercorn & brandy sauce \$46.95  
Grilled Flounder leeks & tomato, mustard vinaigrette \$48.95  
Oven Roasted Salmon tarragon cream sauce & dried cranberries \$49.95  
Snapper Francaise lightly coated & served with lemon butter sauce \$52.95  
Grilled Caribbean Jerk-Marinaded Cod served over Black Beans with Pineapple Coconut Salsa \$50.95  
Sliced Pork Tenderloin tarragon sauce \$49.95  
Sliced Beef Tenderloin on a bed of Crispy Onions & Leeks, topped with Crispy Onions & Bordelaise \$59.95  
Roast Prime Rib of Beef horseradish and au jus \$57.95

### Accompaniments

(Choose any Two)

Twin Stuffed Potato sweet and traditional fillings      Stuffed Tomato filled with Vegetable Julienne  
Purple Peruvian & Sweet Potato Rosettes a' l'Orange      Yellow Squash Boats with asparagus & carrot  
Puff Pastry Potato      Haricot Verts with Julienne Carrot      Roasted Vegetable Stack

### Desserts

Tiramisu vanilla bean cream, fresh berries & chocolate covered coffee beans  
Pastry Trays assorted European pastries passed butler style      Crème Brulee in Cinnamon Dusted Pastry Shell

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

Please add 22% Service Charge and 7% Sales Tax to all prices.

**Not Available on Saturday Evenings.** See our Party Packages for Saturday Evening Menus and Pricing

Prices based on minimum of 100 guests; smaller groups please add \$295.00 room fee