



**Jacaranda**  
Country Club

### **The Monte Carlo**

Salad Station featuring Romaine Lettuce, Grated Parmesan Cheese, Croutons and Caesar Dressing  
Sliced Tomato and Purple Onion      Roma Pasta Salad with Crumbled Feta & Kalmata Olives  
Seasonal Fresh Fruit Display      Red Cabbage & Carrot Slaw  
Assorted Breads with Regular and Flavored Butters

Roast Top Round of Beef Carved to Order with Creamed Horseradish & Au Jus  
Chicken Monte Carlo, layered with Tomato, Mushrooms, Parmesan Cheese in a Lemon Butter Sauce  
Filet of Tilapia with Leeks & Diced Tomato in Mustard Vinaigrette  
Scalloped Potatoes      Montreal Grilled Vegetables

Cheesecake "Martinis" with Fresh Berries & Chocolate Drizzle      Assorted Fruit Tarts  
Coffee, Tea, Decaf, Iced Tea

\$35.95 per person\*

### **Caribbean Buffet**

Jamaican Pepper Pot Soup Station  
Appetizer and Salad Bar featuring Garden Salad Bar with Mixed Greens, Tomatoes, Cucumbers,  
Mandarin Oranges, Alfalfa Sprouts, Sliced Toasted Almonds, Carrot, Red Cabbage, Chopped Egg,  
Parmesan Cheese, Croutons, Assorted Dressings.  
Tropical Fresh Fruit Display      Seafood Salad  
Assorted Breads with Flavored Butters

Oxtail Stew  
Walkerswood Jerk Marinated Chicken Breast with Cajun Cream Sauce  
Escovitch Fish with Scotch Bonnet Marinated Bell Peppers & Onion  
Island Brown Rice with Coconut, Raisins & Pigeon Peas  
Chef's Vegetable Medley

Flan "Martinis" with Fresh Berries, Mint & Whipped Cream  
Jacaranda Key Lime Parfait  
Coffee, Tea, Decaf, Iced Tea

\$35.95 per person\*

\*Please add 22% service charge and 7% sales tax to all pricing  
Above Menus available Monday through Thursday Evenings Only  
Pricing based on minimum of 100 persons; smaller groups of 50-99 please add \$295.00 room fee



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### **American Favorites Buffet**

Large Garden Salad featuring Fresh Tomatoes, Sliced Cucumbers, Olives, Onions Red Cabbage,  
Carrots, Croutons and Dressings

Seasonal Fresh Fruit Display Chef's Pasta Salad

Creamy Cole Slaw Red Potato Salad

Freshly Baked Rolls, Homestyle Cornbread & Butter

Mesquite Marinated Grilled Chicken Breast with Melted Cheddar

Grilled Ribeye Steaks BBQ Baby Back Ribs

Potato Skins with toppings bar of Sour Cream, Bacon, Cheddar & Scallions

Corn on the Cob

Peach Nut Crisp with Vanilla Ice Cream and Caramel Drizzle Served at Tables

Coffee, Tea, Decaf, Iced Tea

\$38.95 per person\*

### **International Flavor Buffet**

Baby Spinach tossed with Endive, Honey Roasted Pecans and Crumbled Bleu Cheese  
in Raspberry Vinaigrette

Mediterranean Orzo Salad with Roasted Vegetables & Feta

Mixed Field Greens with Toppings bar of fresh Tomato, Snow peas, Cucumbers, Carrots, Black Olives,  
Sun dried Tomato, Shredded Cheese, Mushrooms, Alfalfa Sprouts, Toasted Almonds, Chopped Egg,

Red Onion, Mandarin Oranges, Croutons & Dressings

Assorted Fresh Seasonal Fruits

Sliced Ciabatta Bread with Plain & Flavored Butters & Olive Oil

Argentine Skirt Steak Chimichurri

Seafood Crepes in Mornay Sauce

Breast of Chicken Picatta with Lemon and Caper Sauce

Duchesse Potatoes a` l'Orange

Chef's Medley of Fresh Vegetables

Italian Cannoli "Poke" Cake with Chocolate Chips & Powdered Sugar

Strawberries Romanoff

Coffee, Tea, Decaf, Iced Tea

\$39.95 per person\*

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### **Taste of Italy Buffet**

Soup Bar featuring Minestrone, Pasta Fagioli and Toasted Garlic Bread

Caesar Salad Station featuring Romaine Lettuce, Grated Parmesan Cheese, Croutons and Caesar Dressing

Antipasto Bar of Assorted Cubed Cheeses, Marinated Artichoke Hearts, Marinated Mushrooms, Hearts of Palm, Scallions, Pepproncini, Sliced Plum Tomato, Minced Red Onion, Capers, Celery, Sun dried Tomatoes, Chopped Fresh Basil, Sliced Ciabatta Bread, Balsamic Vinegar and Extra Virgin Olive Oil

Traditional Baked Meat Lasagna      Breast of Chicken Picatta

Jumbo Cheese Ravioli on Garlic Buttered Spinach with Diced Tomato, Pinenuts & Shredded Parmesan  
Penne tossed in Alfredo Sauce      Chef's Vegetable Medley

Assorted Cannoli      Chocolate Mousse Chantilly  
Coffee, Tea, Decaf, Iced Tea

**\$35.95 per person\***

### **Latin Flavor Buffet**

Garden Salad featuring Fresh Tomatoes, Sliced Cucumbers, Olives, Onions, Garlic Croutons, & Dressings

Seasonal Fresh Fruit Display

Mediterranean Orzo Salad      Cilantro Cole Slaw      Red Potato Salad  
Freshly Baked Rolls & Butter

Lomo Saltado with Yukon Gold Fries & Steamed White Rice

Mojo Roasted Pork Loin, Black Bean Sauce

Spanish Grilled Salmon Marinated with Orange, Paprika, Cumin, Sesame and Mint  
Vanilla Glazed Plantains

Individual Flan with Berries      Pudín de Pan Chocolate

Coffee, Tea, Decaf, Iced Tea

**\$36.95 per person\***

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## Asian Accents

Soup Bar featuring Egg Drop and Thai Basil Chicken Soups

Mixed Field Greens with Toppings bar of fresh Tomato, Cucumbers, Black Olives, Red Onion, Mandarin Oranges, Croutons & Dressings

Thai Salad with Peanuts, Fried Potstickers and Grilled Chicken Breast in Light Peanut Dressing  
Asian Salad with Snow Peas, Bean Sprouts, Carrots, Nappa Cabbage over Noodles in Oriental dressing

Beef Stir Fry with Oriental Vegetables  
Panang Chicken Curry  
Teriyaki Glazed Salmon with Grilled Pineapple  
Vegetable Fried Rice

Assorted Fresh Seasonal Fruits  
Green Tea Ice Cream with Whipped Cream and Chocolate Sauce Drizzle  
Coffee, Tea, Decaf, Iced Tea

**\$35.95 per person\***

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