



**Jacaranda**  
Country Club

**Weekday Luncheon Buffet Options**

**Jacaranda Favorites**

Garden Salad featuring Fresh Tomatoes, Sliced Cucumbers, Olives, Onions,  
Garlic Croutons, & Dressings  
Seasonal Fresh Fruit Display  
Mediterranean Orzo Salad      Creamy Cole Slaw      Red Potato Salad  
Freshly Baked Rolls & Butter

Turkey Crepes with Basil Leek Cream Sauce      Grilled Ribeye Steaks  
Chef's Fresh Fish of the Day  
Roasted Rosemary Potatoes      Chef's Vegetable Medley

Jacaranda Key Lime Parfaits      Double Chocolate Brownies with Whipped Cream  
Coffee, Tea, Decaf, Iced Tea

\$33.95 per person\*

**Flavors of the Caribbean**

Jamaican Pepper Pot Soup Station  
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

Walkerswood Jerk Marinated Chicken Breast with Cajun Cream Sauce  
Escovitch Fish with Scotch Bonnet Marinated Bell Peppers & Onion  
Wild Rice with Kidney Beans  
Chef's Vegetable Medley

Flan "Martinis" with Fresh Berries, Mint & Whipped Cream (served at tables)  
Coffee, Tea, Decaf, Iced Tea

\$32.95 per person\*

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

*Above menus available only Monday through Friday for events ending by 3:00 pm*

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



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**Weekday Luncheon Buffet Options**

**Italian Luncheon Buffet**

Minestrone Soup Station with 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, Pepperoncini, 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      Baked Scrod Oreganata  
Penne tossed in Alfredo Sauce      Chef's Vegetable Medley

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

\$32.95 per person\*

**Latin Flavor Buffet**

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

Roasted Cauliflower Salad      Creamy Cole Slaw      Red Potato Salad  
Freshly Baked Rolls & Butter

Mojo Roasted Pork Loin, Black Bean Sauce  
Spanish Grilled Salmon Marinated with Orange, Paprika, Cumin, Sesame and Mint  
Vanilla Glazed Plantains      Chef's Vegetable Medley

Individual Flan with Berries      Pudín de Pan Chocolate  
Coffee, Tea, Decaf, Iced Tea

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**Taste of the Mediterranean**

Greek Salad with Lettuce, Tomato, Cucumber, Kalamata Olives & Crumbled Feta  
Hummus, Tabouleh & Couscous Salads  
With Pita Triangles  
Stuffed Grape Leaves

Gyro Station with Spiced Lamb, Tomato, Onion, Feta, Tzatziki & Pita  
Grilled Chicken Breast with Olive Oil, Sundried Tomato, Artichoke Hearts & Feta  
Fried Calamari Rings with Marinara Sauce  
Spinach Rice  
Roasted Vegetable Medley

Fresh Fruit Display  
Italian Cannoli "Poke" Cake with Chocolate Chips & Powdered Sugar  
Greek Yogurt Parfaits drizzled with Honey & Toasted Almonds  
Coffee, Tea, Decaf, Iced Tea

\$32.95 per person\*

**Asian Accents**

Soup Bar featuring Egg Drop Soup with Fried Crisps  
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

Thai Basil Chicken with Steamed White Rice  
Teriyaki Glazed Salmon with Grilled Pineapple  
Stir Fried Vegetable Medley

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

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## Cinco De Mayo

### Fajita Station

Guests' choice of Marinated Chicken or Steak sauteed with sweet onions and served in Soft Flour Tortillas. Toppings bar of Salsa, Guacamole, Shredded Cheddar, Diced Tomato, Lettuce & Sour Cream.

### Streetside Station

Spicy Beef Burritos with Melted Cheddar & Salsa  
Seafood Quesadillas with Sour Cream Rosette & Cilantro Leaf  
Mexican Street Corn

### Fish Tacos

Blackened Tilapia Served in Soft Flour Tortillas with Toppings Bar of Guacamole, Salsa, Shredded Cheese, Lettuce, Tomato, & Scallions.

### Salads

Santa Fe Salad of Toasted Tortilla, Lime Chicken, Corn, Tomato, Cilantro & Black Beans tossed in Citrus Vinaigrette  
Red Potato Salad  
Cole Slaw

### Desserts

Flan "Martinis" with Whipped Cream & Fresh Berries  
Churros

Iced Tea, Coffee, Tea, Decaf

\$33.95 per person

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## Light Luncheon Buffet

Jacaranda's Soup and Bread Bar featuring Two Homemade Soups with Assorted Freshly Baked Breads and Traditional and Flavored Butters

Chicken Teriyaki with Grilled Pineapple Garnish  
Yellow Rice Pilaf with Portobello Mushroom & Dried Cranberries

Tuna, Chicken, & Egg Salad Platters  
Garlic Hummus with Pita Triangles  
Chef's Assortment of Deli Sandwich Wraps  
Seafood Salad  
Roasted Cauliflower Salad

Almond Chicken Salad featuring Almond crusted chicken breast served over mixed greens with sugar & honey pecans, mandarin oranges, dried cranberries, crumbled bleu cheese & balsamic dressing

Mixed Greens with toppings of Tomato, Cucumber, Red Onion, Red Cabbage, Carrot, Mandarin Oranges, Sliced Almonds, Shredded Cheddar, Three-Bean Salad, Mushrooms, Alfalfa Sprouts, Croutons & Dressings

Double Chocolate Brownies      Strawberries Romanoff

Coffee, Tea, Decaf, Iced Tea

\$28.95 per person

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Available Monday through Friday only, ending no later than 3:00 pm*



### Casual Combo Buffet

#### **Philly Cheese Steak Station**

Featuring thinly sliced Roast Beef sautéed with Onions and topped with melted Swiss Cheese, served on a fresh Hoagie roll with Toppings Bar of Roasted Red, Green & Yellow peppers and Sautéed Mushrooms.

#### **Italian Grinder Station**

Italian Hoagies served hot with Sausage & Peppers and Meatballs Marinara served on toasted Italian bread brushed with Garlic Butter & topped with Parmesan or Mozzarella.

#### **Fish Tacos**

Blackened Tilapia Served in Soft Flour Tortillas with Toppings Bar of Guacamole, Salsa, Shredded Cheese, Lettuce, Tomato, & Scallions.

#### **Garden Salad Bar**

Garden Salad Bar featuring Mixed Field Greens, Tomato, Cucumber, Onion, Olives, Chopped Egg, Mushrooms, Sprouts, Croutons and Dressings

Red Potato Salad   Creamy Cole Slaw  
Chef's Pasta Salad

#### **Desserts**

Double Chocolate Brownies with Whipped Cream & Chocolate Sauce  
Jacaranda Key Lime Parfait

Iced Tea, Coffee, Tea, Decaf

\$31.95 per person

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## **Deli Buffet**

Garden Salad Bar featuring  
Tossed greens, tomato wedges, sliced cucumbers, shredded carrots, sliced onions  
Served with two dressings and Garlic Croutons  
Roma Pasta Salad with Feta  
Potato Salad and Cole Slaw  
Display of Pickles, Olives and Roasted Red Peppers  
Fresh Fruit Display

Deli Trays to consist of:  
Sliced Corned Beef and Pastrami  
Oven Roasted Turkey Breast  
Seasoned Roast Beef

Assorted Breads and Rolls  
Appropriate Condiments

Chocolate Fudge Brownies with Whipped Cream  
Jacaranda Key Lime Parfait  
Coffee, Decaffeinated Coffee, Hot and Iced Tea

**\$28.95 Per Person**

### **Smoked Fish Display Upgrade**

Sliced smoked salmon, served with sliced tomato, sliced sweet onions, and capers.....\$ 15.95 per person

### **Pasta Station Upgrade**

Choice of 2 pastas and 2 sauces, sautéed to order, served with crushed red peppers, Parmesan cheese, sliced Italian bread  
\$9.95 per person  
(\$150.00 attendant fee)

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## Dairy Brunch

Country Fresh Scrambled Eggs  
Cheese Blintzes with Fruit Toppings and Sour Cream  
Jacaranda French Toast served with warm Maple Syrup  
Lyonnaise Potatoes  
Hummus, Tabouleh & Couscous with Pita

Selected Fresh Fruits  
Assorted Miniature Danish and Muffins  
Variety of Bagels  
Assorted Juices  
Butter, Jellies and Cream Cheese  
Coffee, Decaffeinated Coffee and Hot Teas

\$26.95 Per Person

### Omelette Station Upgrade

Farm fresh eggs and egg Whites  
With ingredients to include spinach,  
Scallion, mushrooms, tomato, peppers  
And onions.....\$9.95 per person  
(\$150.00 attendant fee)

### Smoked Fish Display Upgrade

Sliced smoked salmon, served with  
sliced tomato, sliced sweet onions,  
and capers.....\$15.95 per person

### Mimosas and Bloody Mary's

Champagne Mimosas and Bloody Mary's passed butler style for one (1) hour  
\$8.95 per person

Prices subject to 22% service charge and 7% sales tax  
Pricing based on a maximum three-hour affair ending no later than 3:00 pm  
Available Monday through Friday Only  
Groups under 100 guests please add \$295.00 room fee