



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 & Kalamata 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 Swai with Leeks & Diced Tomato in Mustard Vinaigrette
Scalloped Potatoes Montreal Grilled Vegetables

Cheesecake "Martinis" with Fresh Berries & Chocolate Drizzle
Red Velvet Cake with Cream Cheese Filling
Coffee, Tea, Decaf, Iced Tea

\$37.95 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

\$37.95 per person*

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

Above menus available for weekend luncheon events

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 BBO 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

\$40.95 per person*

International Flavor Buffet

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

Chicken Corn Pesto Salad with Red Peppers & Cotija Cheese

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

\$43.95 per person*

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Taste of Italy

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
Baked Scrod Oreganata
Penne tossed in Alfredo Sauce Chef's Vegetable Medley

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

\$37.95 per person*

Latin Flavor

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

Seasonal Fresh Fruit Display

Chicken Corn Pesto Salad with Red Peppers & Cotija Cheese 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

\$39.95 per person*

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Asian Accents

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

Beef Stir Fry with Oriental Vegetables

Thai Basil Chicken

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

\$39.95 per person*

Mediterranean Medley

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

Peppered Lamb Kabobs with Mint Chimichurri

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

\$41.95 per person*

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