



**Jacaranda**  
Country Club

## **Lite Brunch**

Champagne Mimosas and Rum Fruit Punch passed butler style to your guests for one hour

Omelette Station featuring Whole Egg and Egg White Omelettes made to order with ingredients bar of Ham, Cheese, Onion, Tomato, Mushrooms & Peppers, served with Lyonnaise Potatoes & Applewood Smoked Bacon

Jacaranda French Toast with Warm Maple Syrup

Chose one of the following presentations:

Crepes made to order with Hot Fruit Fillings and Whipped Cream

OR

Belgian Waffles cooked to order with Hot Fruit Toppings and Whipped Cream

OR

Light and Fluffy Pancakes made to order with Hot Fruit Toppings, Pecans, Bananas, warm Maple Syrup and Fresh Whipped Cream

Garden Salad Bar featuring Mixed Field Greens, Tomato, Cucumber, Mandarin Oranges, Toasted Almonds, Alfalfa Sprouts, Croutons and Dressings.

Decorated Display of Fresh Seasonal Fruits

Mesquite Chicken Salad    Tuna Salad    Roma Pasta Salad with Feta Cheese

Freshly Baked Bagels and Danish with Cream Cheese, Butter & Preserves

Coffee, Tea, Decaf, Iced Tea

Butler Passed Miniature European Pastries, Mini Dessert Cups, Petit Fours, Fruit Tarts and Cheesecake Bites

\$43.95 per person\*

### **Suggested Brunch Options**

#### **Charcuterie Station**

*Domestic & International Cheeses, Baked Brie En Croute, Warm Apple Compote.*

*Proscuitto, Genoa Salami, Sweet Sopressata. Kalamata Olives, Marinated Artichoke Hearts, Sundried Tomato, Sliced Ciabatta Bread, Balsamic Vinegar and Extra Virgin Olive Oil and assorted crackers and flatbreads*

\$16.95 per person\*

#### **Smoked Fish Station**

*Sliced Nova Scotia Salmon beautifully displayed with sliced Vine Ripe Tomato, Sweet Purple Onion & Capers.*

\$16.95 per person\*

#### **Carving Station**

*Choose one meat—Prime Rib of Beef, Oven Roasted Turkey Breast, Roasted Pork Loin, or Baked Ham— to be hand-carved for your guests. Served with appropriate Sauces and Breads.*

\$15.95 per person\*

\*All pricing subject to 22% Service Charge and 7% Sales Tax

Optional Stations may sometimes require attendant fee. Ask your catering representative for details. Groups of 50-99 please add \$395.00 room fee