



**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

**\$39.95 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

**\$39.95 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 \$395.00 room fee



### **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

\$42.95 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

\$45.95 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

\$39.95 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

\$41.95 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

\$41.95 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

\$43.95 per person\*

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