



Jacaranda
Country Club

Sit Down Dinner Selections

Appetizers

Pan Seared Crab Cakes roasted pepper cream
Bahamian Seafood Bisque with a bit of spice and garlic Spinach & Mushroom Crepe bechamel sauce
Jumbo Cheese Ravioli on a bed of spinach with garlic oil, diced tomato, pinenuts & shredded parmesan

Salads

Baby Spinach Fresh Mint, Crumbled Bleu Cheese, Fresh Strawberries, Raspberry Vinaigrette
Fresh Mozzarella & Watermelon mixed greens, creamy mozzarella, juicy watermelon, drizzled in balsamic vinegar
Gorgonzola Baby Field Greens, dried cranberries, sweet walnuts, gorgonzola cheese, honey lime vinaigrette
Focaccia & Cibatta topped with shredded parmesan, olive oil & fresh basil served with butter stars on lemon leaves

Entrees

Chipotle Chicken julienne vegetables in orange-chipotle salsa \$49.95
Mesquite Grilled Chicken sundried tomatoes, capers, herb sauce \$49.95
Grilled Portobello Mushroom, Ricotta Cheese and Spinach \$49.95
Vegan Grilled Vegetable Platter with Garlic Spinach Stuffed Tomato \$49.95
Medallions of Chicken spinach, five cheeses, cracked black peppercorn & brandy sauce \$50.95
Grilled Flounder leeks & tomato, mustard vinaigrette \$52.95
Oven Roasted Salmon tarragon cream sauce & dried cranberries \$53.95
Snapper Francaise lightly coated & served with lemon butter sauce \$56.95
Grilled Caribbean Jerk-Marinaded Cod served over Black Beans with Pineapple Coconut Salsa \$54.95
Sliced Pork Tenderloin tarragon sauce \$53.95
Sliced Beef Tenderloin on a bed of Crispy Onions & Leeks, topped with Crispy Onions & Bordelaise \$63.95
Roast Prime Rib of Beef horseradish and au jus \$61.95

Accompaniments

(Choose any Two)

Twin Stuffed Potato sweet and traditional fillings Stuffed Tomato filled with Vegetable Julienne
Wild Rice Pilaf sundried tomato, cranraisins, pigeon peas Yellow Squash Boats with asparagus & carrot
Puff Pastry Potato Haricot Verts with Julienne Carrot Roasted Vegetable Stack

Desserts

Tiramisu vanilla bean cream, fresh berries & chocolate covered coffee beans
Pastry Trays assorted European pastries passed butler style Crème Brulee in Cinnamon Dusted Pastry Shell

Jacaranda's Custom Roasted Colombian Coffees and Teas, Brewed Iced Tea

Please add 22% Service Charge and 7% Sales Tax to all prices.

Not Available on Saturday Evenings, See our Party Packages for Saturday Evening Menus and Pricing

Prices based on minimum of 100 guests; smaller groups please add \$395.00 room fee