



Jacaranda
Country Club

Lite Brunch

Champagne Mimosas and Bloody Mary's 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

Tiered Trays placed on each table featuring an assortment of Miniature European Pastries, Petit Fours, Fruit Tarts and Cheesecake Bites

\$35.95 per person*

Suggested Brunch Options

Pasta Station

Your choice of two Pastas and two Sauces sauteed to order and served with Parmesean Cheese, Crushed Red Peppers and Italian Bread.

*\$6.95 per person**

Smoked Fish Station

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

*\$9.95 per person**

Carving Station

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

*\$9.95 per person**

*All pricing subject to 20% 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 \$295.00 room fee