



Jacaranda
Country Club

Weekday Luncheon Buffet Options

Jacaranda Favorites

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

Seasonal Fresh Fruit Display

Mediterranean Orzo Salad Creamy Cole Slaw Red Potato Salad

Freshly Baked Rolls & Butter

Turkey Crepes with Basil Leek Cream Sauce Grilled Ribeye Steaks

Chef's Fresh Fish of the Day

Roasted Rosemary Potatoes Chef's Vegetable Medley

Jacaranda Key Lime Parfaits Double Chocolate Brownies with Whipped Cream

Coffee, Tea, Decaf, Iced Tea

\$27.95 per person*

Flavors of the Caribbean

Jamaican Pepper Pot Soup Station

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

Walkerswood Jerk Marinated Chicken Breast with Cajun Cream Sauce

Escovitch Fish with Scotch Bonnet Marinated Bell Peppers & Onion

Caribbean Skillet Sweet Potatoes

Chef's Vegetable Medley

Flan "Martinis" with Fresh Berries, Mint & Whipped Cream (served at tables)

Coffee, Tea, Decaf, Iced Tea

\$26.95 per person*

**Please add 20% service charge and 7% sales tax to all pricing*

Above menus available only Monday through Friday for events ending by 3:00 pm

Pricing based on minimum of 100 persons; smaller groups of 50-99 please add \$295.00 room fee



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Weekday Luncheon Buffet Options

Italian Luncheon Buffet

Minestrone Soup Station with 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, Peppercorn, 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

\$26.95 per person*

Latin Flavor Buffet

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

Mediterranean Orzo Salad Creamy Cole Slaw Red Potato Salad
Freshly Baked Rolls & Butter

Mojo Roasted Pork Loin, Black Bean Sauce
Spanish Grilled Salmon Marinated with Orange, Paprika, Cumin, Sesame and Mint
Vanilla Glazed Plantains Chef's Vegetable Medley

Individual Flan with Berries Pudín de Pan Chocolate
Coffee, Tea, Decaf, Iced Tea

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Taste of the Mediterranean

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

Gyro Station with Spiced Lamb, Tomato, Onion, Feta, Tzatziki & Pita
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

\$26.95 per person*

Asian Accents

Soup Bar featuring Egg Drop and Thai Basil Chicken Soups with Fried Wonton Strips
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

Panang Chicken Curry with Steamed White Rice
Teriyaki Glazed Salmon with Grilled Pineapple
Stir Fried Vegetable Medley

Assorted Fresh Seasonal Fruits
Green Tea Ice Cream with Whipped Cream and Chocolate Sauce Drizzle
Coffee, Tea, Decaf, Iced Tea

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Light Luncheon Buffet

Jacaranda's Soup and Bread Bar featuring Two Homemade Soups with Assorted Freshly Baked Breads and Traditional and Flavored Butters

Chicken Teriyaki with Grilled Pineapple Garnish
Yellow Rice Pilaf with Portobello Mushroom & Dried Cranberries

Tuna, Chicken, & Egg Salad Platters
Garlic Hummus with Pita Triangles
Chef's Assortment of Deli Sandwich Wraps
Seafood Salad
Pasta Primavera Salad

Almond Chicken Salad featuring Almond crusted chicken breast served over mixed greens with sugar & honey pecans, mandarin oranges, dried cranberries, crumbled bleu cheese & balsamic dressing

Mixed Greens with toppings of Tomato, Cucumber, Red Onion, Red Cabbage, Carrot, Mandarin Oranges, Sliced Almonds, Shredded Cheddar, Three-Bean Salad, Mushrooms, Alfalfa Sprouts, Croutons & Dressings

Double Chocolate Brownies Strawberries Romanoff

Coffee, Tea, Decaf, Iced Tea

\$22.95 per person

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Casual Combo Buffet

Philly Cheese Steak Station

Featuring thinly sliced Roast Beef sautéed with Onions and topped with melted Swiss Cheese, served on a fresh Hoagie roll with Toppings Bar of Roasted Red, Green & Yellow peppers and Sautéed Mushrooms.

Italian Grinder Station

Italian Hoagies served hot with Sausage & Peppers and Meatballs Marinara served on toasted Italian bread brushed with Garlic Butter & topped with Parmesan or Mozzarella.

Fish Tacos

Blackened Tilapia Served in Soft Flour Tortillas with Toppings Bar of Guacamole, Salsa, Shredded Cheese, Lettuce, Tomato, & Scallions.

Garden Salad Bar

Garden Salad Bar featuring Mixed Field Greens, Tomato, Cucumber, Onion, Olives, Chopped Egg, Mushrooms, Sprouts, Croutons and Dressings

Red Potato Salad Creamy Cole Slaw
Chef's Pasta Salad

Desserts

Double Chocolate Brownies with Whipped Cream & Chocolate Sauce
Jacaranda Key Lime Parfait

Iced Tea, Coffee, Tea, Decaf

\$25.95 per person

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Deli Buffet

Garden Salad Bar

Tossed greens, tomato wedges, sliced cucumbers, shredded carrots, sliced onions

Served with two dressings and Garlic Croutons

Roma Pasta Salad with Feta

Potato Salad and Cole Slaw

Display of Pickles, Olives and Roasted Red Peppers

Fresh Fruit Display

Deli Trays to consist of:

Sliced Corned Beef and Pastrami

Oven Roasted Turkey Breast

Seasoned Roast Beef

Assorted Breads and Rolls

Appropriate Condiments

Chocolate Fudge Brownies with Whipped Cream

Jacaranda Key Lime Parfait

Coffee, Decaffeinated Coffee, Hot and Iced Tea

\$24.95 Per Person

Smoked Fish Display Upgrade

Sliced smoked salmon, served with sliced tomato, sliced sweet onions, and capers.....\$ 10.95 per person

Pasta Station Upgrade

Choice of 2 pastas and 2 sauces, sautéed to order, served with crushed red peppers, Parmesan cheese, sliced Italian bread
\$7.95 per person
(\$ 100.00 attendant fee)

Prices subject to 20% service charge and 7% sales tax

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Dairy Brunch

Country Fresh Scrambled Eggs
Cheese Blintzes with Fruit Toppings and Sour Cream
Jacaranda French Toast served with warm Maple Syrup
Lyonnaise Potatoes
Hummus, Tabouleh & Couscous with Pita

Selected Fresh Fruits
Assorted Miniature Danish and Muffins
Variety of Bagels
Assorted Juices
Butter, Jellies and Cream Cheese
Coffee, Decaffeinated Coffee and Hot Teas

\$20.95 Per Person

Omelette Station Upgrade

Farm fresh eggs and egg Whites
With ingredients to include spinach,
Scallion, mushrooms, tomato, peppers
And onions.....\$5.95 per person
(\$100.00 attendant fee)

Smoked Fish Display Upgrade

Sliced smoked salmon, served with
sliced tomato, sliced sweet onions,
and capers.....\$10.95 per person

Mimosas and Bloody Mary's

Champagne Mimosas and Bloody Mary's passed butler style for one (1) hour
\$4.95 per person

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