

Sit Down Luncheons

(Available weekdays only)

Openers

(Choose one)

Soup du Jour (ask for selections) Chilled Gazpacho Soup Jacaranda Garden Salad
Classic Caesar Salad, Pesto Croutons, Shredded Parmesan, Traditional Caesar Dressing
Romaine, Radicchio & Belgian Endive with Mandarin Oranges, Golden Raisins, Sliced Toasted Almonds and
Citrus Vinaigrette
Penne Pasta with Roasted Cherry Tomato, Shallots, Broccoli, Capers, Chicken Broth and Parmesan
Spinach & Mushroom Crepe, Light Cream Sauce

Freshly Baked Rolls & Butter served with all Luncheons

Entrees

Classic Chicken Picatta, Lemon Butter, Capers, White Wine \$20.95
Chicken Romani, Mushroom & Artichoke Sauce \$20.95
Chipotle Chicken with Orange-Chipotle Salsa \$21.95 Jerk Chicken in Cajun Cream Sauce \$21.95
Chicken Marengo, grilled chicken breast with sautéed garlic, tomato, onion \$21.95
Chicken Delmonico, breast stuffed with red peppers & artichoke hearts, creamy Gorgonzola sauce \$21.95
Roast Beef Jardinière, julienne vegetables, baby peas \$21.95
English Cut Prime Ribs of Beef, Au Jus, Horseradish Sauce \$25.95
Marinated Grilled Pork Loin, Brandied Cream Sauce \$22.95
Grilled Salmon, dill cream sauce or Vidalia onion relish \$22.95
Tilapia Francaise, Lemon Butter, White Wine \$21.95
Filet of Sole Florentine, spinach and Parmesan cheese \$20.95 Filet of Flounder Amandine \$20.95
Jacaranda Crab Cakes, Served with Black Bean stuffed Tomato \$23.95
Grilled Flounder, Tomato, Leeks & Mustard Vinaigrette \$22.95
Grilled Portobello Mushroom, Ricotta Cheese and Spinach \$19.95
Grilled Vegetable Platter with Garlic Spinach Stuffed Tomato \$19.95

Accompaniments

(Choose one)

Mashed Red Potatoes with Basil Pesto Oven Roasted Potatoes Rosemary
Sautéed Sliced Potatoes with Caramelized Onions Yellow Rice with Cranraisins Potato Pancakes
Duchesse Potato a` l`Orange Fried Sweet Plantains with Vanilla Glaze

Above served with Chef's choice of seasonal vegetables

Dessert

(Choose one)

Toasted Coconut Snowball, Chocolate Sauce Cheesecake "Martini" with Fresh Berries & Chocolate Drizzle
Black Forest Cobbler with Oreo Cookie Brownie & Vanilla Ice Cream Old Fashioned Ice Cream Sundae
Strawberries Romanoff Key Lime Parfait Peach Nut Crisp with Vanilla Ice Cream & Caramel Sauce

Coffee, Tea, Decaf, Iced Tea

**All pricing subject to 20% Service Charge and 6% Sales Tax*
Groups under 100 persons please add room fee of \$195.00