



Weekday Luncheon Buffet Options

Jacaranda Favorites

Garden Salad featuring Fresh Tomatoes, Sliced Cucumbers, Olives, Onions, Garlic Croutons, & Dressings
Seasonal Fresh Fruit Display
Chef's Pasta Salad Creamy Cole Slaw Red Potato Salad
Freshly Baked Rolls & Butter

Turkey Crepes with Basil Leek Cream Sauce Argentinean Skirt Steak, Chimichurri Sauce
Chef's Fresh Fish of the Day
Roasted Rosemary Potatoes Chef's Vegetable Medley

Mandarin Orangeicle Parfait with Vanilla Yogurt Double Chocolate Brownies with Whipped Cream
Coffee, Tea, Decaf, Iced Tea

\$23.95 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
Caribbean Skillet Sweet Potatoes
Chef's Vegetable Medley

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

\$22.95 per person*

**Please add 20% service charge and 6% 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 \$195.00 room fee



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, 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*

\$22.95 per person*

Latin Flavor Buffet

*Garden Salad featuring Fresh Tomatoes, Sliced Cucumbers, Olives, Onions, Garlic Croutons, & Dressings
Seasonal Fresh Fruit Display
Chef's Pasta 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*

\$23.95 per person*

**Please add 20% service charge and 6% 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 \$195.00 room fee



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

Chef's Selection of Assorted Cakes & Pies

Coffee, Tea, Decaf, Iced Tea

\$17.95 per person

Plus 20% Service Charge and 6% Sales Tax

Groups under 100 persons please add \$195.00 room fee

Available Monday through Friday only, maximum of three hours event time



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
Mandarin Orangecicle Parfait with Vanilla Yogurt

Iced Tea, Coffee, Tea, Decaf

\$19.95 per person

*Please add 20% service charge and 6% sales tax
Available Monday through Friday, 3 hours maximum event time
Based on minimum of 100 persons, ask us about pricing on smaller groups.
Groups of less than 100 persons please add \$195.00 room fee*



Salad Brunch

*Garden Salad, Tossed greens, tomato wedges, sliced cucumbers, shredded carrots,
Served with two dressings
Pasta Primavera Salad
Potato Salad and Cole Slaw
Fresh Fruit Display*

*Tuna Salad
Chicken Salad
Egg Salad
Chopped Liver*

*Assorted Breads and Rolls
Appropriate Condiments*

*Chocolate Fudge Brownies with Whipped Cream
Homemade Mousse's to include Chocolate, Strawberry and Pineapple
Coffee, Decaffeinated Coffee, Hot and Iced Tea*

\$19.95 Per Person

Smoked Fish Display Upgrade

*Sliced smoked salmon, served with
sliced tomato, sliced sweet onions,
and capers.....\$9.95 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 6% sales tax
Pricing based on a maximum three-hour affair
Available Monday Through Friday Only
Groups under 100 guests please add \$195.00 room fee*



Experience the Difference

Deli Buffet

*Garden Salad, Tossed greens, tomato wedges, sliced cucumbers, shredded carrots,
Served with two dressings
Pasta Primavera Salad
Potato Salad and Cole Slaw
Display of Pickles, Olives and Roasted Red Peppers
Fresh Fruit Display*

*Deli Trays to consist of:
Kosher Corned Beef and Pastrami
Oven Roasted Turkey Breast
Seasoned Roast Beef*

*Assorted Breads and Rolls
Appropriate Condiments*

*Chocolate Fudge Brownies
Homemade Mousses to include Chocolate, Strawberry and Pineapple
Coffee, Decaffeinated Coffee, Hot and Iced Tea*

\$20.95 Per Person

Smoked Fish Display Upgrade

*Sliced smoked salmon, served with
sliced tomato, sliced sweet onions,
and capers.....\$9.95 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 6% 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*

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

\$16.95 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.....\$9.95 per person*

Mimosas and Bloody Mary's

*Champagne Mimosas and Bloody Mary's served from crystal bowls
\$4.95 per person*

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