



## Standard After Tournament Awards Buffets

All Jacaranda after tournament buffets include:

Garden Salad featuring Fresh Tomato, Sliced Cucumber, Olives, Onions, Croutons and Dressings.

Display of Fresh Seasonal Fruits

Cole Slaw Red Potato Salad

Chef's Pasta Salad

Fresh Breads and Rolls with Butter

Double Chocolate Brownies and Jacaranda Key Lime Parfait

Coffee, Tea, Decaf and Iced Tea.

### Deli Platter Buffet

Sliced Smoked Ham, Turkey Breast, Roast Beef

Sliced Domestic & Imported Cheeses

**\$16.00 per person, inclusive**

### Pasta & Deli Buffet

Sliced Smoked Ham, Turkey Breast, Roast Beef

Sliced Domestic & Imported Cheeses

Baked Ziti in Marinara Sauce Tortellini Alfredo

**\$18.00 per person, inclusive**

### Burger Barbecue Buffet

Hamburgers Hot Dogs

Corn on the Cob Baked Beans

**\$20.00 per person, inclusive**

### Chicken Barbecue Buffet

Barbecued Chicken Hamburgers Hot Dogs

Baked Beans Corn on the Cob

**\$21.50 per person, inclusive**

### Steak and Ribs Barbecue Buffet

Mesquite Marinated Grilled Chicken Breast with Melted Cheddar

Grilled Ribeye Steaks BBQ Baby Back Ribs

Potato Skins with toppings bar of Sour Cream, Bacon, Cheddar & Scallions

Corn on the Cob

**\$30.00 per person, inclusive**

*Taxable groups please add 6% sales tax.*

*All buffet pricing based on minimum of 75 guests; groups of 25-74 will incur an additional \$195.00 room fee*



Experience the Difference

### #1 East 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
- Chicken Honey Mustard with Melted Swiss & Bacon Bits    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

**\$23.00 per person inclusive**

### #2 East Buffet

Caesar Salad Station featuring Romaine Lettuce, Grated Parmesan Cheese, Croutons and Caesar Dressing

- Sliced Tomato and Purple Onion    Pecan, Sweet Potato & Wild Rice Salad
- Seasonal Fresh Fruit Display    Red Cabbage & Carrot Slaw
- Assorted Breads with Regular and Flavored Butters

Roast Top Round of Beef Carved to Order with Creamed Horseradish & Au Jus  
Chicken Monte Carlo, layered with Tomato, Mushrooms, Parmesan Cheese in a Lemon Butter Sauce  
Pan Seared Tilapia in a Pineapple Citrus Glaze  
Scalloped Potatoes    Montreal Grilled Vegetables

Cheesecake "Martinis" with Fresh Berries & Chocolate Drizzle    Assorted Fruit Tarts  
Coffee, Tea, Decaf, Iced Tea

**\$28.00 per person inclusive**

\*Taxable groups please add 6% sales tax to all pricing

Pricing based on minimum of 75 persons; smaller groups of 25-74 please add \$195.00 room fee

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Experience the Difference

### #3 West Buffet

Salad Station featuring Romaine and Iceberg lettuce, Tomatoes, Cucumbers, Mandarin Oranges, Alfalfa Sprouts, Sliced Toasted Almonds, Carrot, Red Cabbage, Chopped Egg, Parmesan Cheese, Croutons, Assorted Dressings.  
Cran berry & Walnut Cole Slaw    Marinated Vegetable Salad    Shrimp & Sea Crab Salad  
Sourdough Rolls with Traditional & Flavored Butters

Roasted Prime Rib of Beef Carved to Order, served with Creamed Horseradish Sauce and Au Jus  
Chicken Breast with sauce of Apples, Apricots, Coconut & a Hint of Curry  
Grilled Salmon Filet with Sweet Onion Relish  
Papas Fritas, Oven Browned with Crumbled Bacon, Tomatoes and Jalapeño Peppers  
Penne Carbonara    Lemon Butter Green Beans with Almonds & Roasted Red Peppers

Ice Cream Sundae Bar with Old Fashioned Parlor Toppings  
Assorted Layer Cakes    Seasonal Fresh Fruit Display  
Coffee, Tea, Decaf, Iced Tea

**\$36.00 per person, inclusive\***

### #4 West Buffet

Soup & Bread Bar featuring two Soups and assorted Freshly Baked Breads with Flavored Butters  
Tropical Appetizer and Salad Bar featuring Garden Salad Bar with Romaine and Iceberg lettuce, Tomatoes, Cucumbers, Mandarin Oranges, Alfalfa Sprouts, Sliced Toasted Almonds, Carrot, Red Cabbage, Chopped Egg, Parmesan Cheese, Croutons, Assorted Dressings, plus the following salad dishes:  
Shrimp and Scallop Ceviche    Italian Tomato, Onion & Mushroom Salad, Avocado Garni  
Poached Whole Salmon w/Cucumber Garni in Aspic

Tenderloin of Beef Carved to Order served with Roasted Garlic Cabernet Sauce  
Chicken Breast Saltimbocca Topped with Prosciutto, Sage and a White Wine Sauce  
Curried Scallops Renal With Apples, Yellow & Green Peppers & Light Curry Sauce  
Wild Rice Pancakes with Apricot Butter

Purple Peruvian & Sweet Potato Rosettes a` l'Orange    Yellow Squash Vases with Asparagus & Carrot

Assorted European Pastries including Napoleans, Eclairs, Creampuffs, Cannoli, Petit Fours & Miniature Tarts; Strawberry, Chocolate and Pina Colada Mousses, Four Gourmet Layer Cakes, Cheesecakes with Cherry, Blueberry & Chocolate Chip Toppings, and a Fresh Fruit Display with Chocolate Fondue

**\$48.00 per person, inclusive\***

\*Taxable groups please add 6% sales tax to all pricing

Pricing based on minimum of 75 persons; smaller groups of 25-74 please add \$195.00 room fee



Experience the Difference

## *On the Green Specials*

### *Standard Beverage Cart Service*

*Ice Cold Domestic Beer, Sodas and Bottled Waters served by our staff from our Beverage Cart(s) dedicated solely to your tournament offering continuous service during tournament play up to four and one-half hours **\$11.00 per person inclusive\****

### *Upgraded Beverage Cart Service*

*Ice Cold Domestic and Imported Beer, Sodas, Juices, PowerAde, Bottled Waters, Chips, Crackers and Candy Bars served by our staff from our Beverage Cart(s) dedicated solely to your tournament offering continuous service during tournament play up to four & one-half hours*

**\$14.50 per person inclusive**

*Price based on 50 person minimum. For groups 25-49 persons, add \$50.00 driver fee.*

*(Groups under 25 persons may opt for per drink consumption cart service)*

### *Box Lunches*

*Packed neatly and waiting in each cart prior to tee-off, providing an extra touch of hospitality and a great welcome without the delay of a sit-down luncheon.*

*Combo of Baked Ham &  
American Cheese and  
Roasted Turkey & Swiss  
on French Bread*

*Potato Chips Fresh Fruit  
Double Chocolate Brownie*

**\$10.50**

*Italian Deli Wraps with  
Turkey, Prosciutto,  
Provolone, Mesclun Greens,  
& Tomato tossed in Italian*

*Dressing  
Cheese Sticks Whole Fruit*

*Chocolate Chip Cookies*

**\$12.00**

*Butter Croissant filled with  
Thinly Sliced Turkey Breast,  
Brie Cheese, Roasted Red &  
Yellow Peppers and Sprouts.*

*Terra Gourmet Chips*

*Fresh Grapes*

*Chocolate Éclair*

**\$15.00**

*Add \$2.00 per person for Chilled Bottled Water included with Lunches or ask about our Beverage Cart Add-on service with lunches at only \$3.00 per person!*



*Tee-off Cartside Barbecue*

*From the Grill:*

*Juicy Hamburgers and Kosher Hot Dogs*

*Chicken Breast*

*Served on Freshly Baked Kaiser Rolls*

*Potato Chips*

*Red Delicious Apples*

*Florida Oranges*

*Lettuce, Tomato & Onion*

*Double Chocolate Brownies*

*Condiments*

*Assorted Chilled Canned Sodas & Bottled Waters*

*\$13.00 per person, includes staff & service charge*

*Based on a minimum of 75 persons*

*Taxable groups please add 6% sales tax*

*Groups of 25-74 please add \$195.00 labor fee*



## Caribbean Buffet

Jamaican Pepper Pot Soup Station

Appetizer and Salad Bar featuring 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

Roast Top Round of Beef Carved to Order by Chef, Served with a Pink Peppercorn Sauce

Grilled Chicken Breast with Banana BBQ Sauce  
Jerk Marinated Cod on a bed of Blackbeans with Pineapple Coconut Salsa  
Caribbean Skillet Sweet Potatoes  
Confetti Corn with Bell Pepper & Red Onions

Toasted Coconut Coated Vanilla Ice Cream in Chocolate Pudding served at tables  
Coffee, Tea, Decaf, Iced Tea

*\$29.00 per person inclusive*  
*Taxable Groups please add 6% Sales Tax*  
*Pricing based on a Minimum of 75 guests*  
*Groups of 25-74 please add \$195.00 room fee*



### **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.***

#### ***Deli Sandwich Board***

***Sliced Ham & Turkey, Assorted Sliced Domestic & Imported Cheeses, Lettuce, Tomato & variety of Breads & Rolls.***

#### ***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 Orangeicle Parfait with Vanilla Yogurt***

***Iced Tea, Coffee, Tea, Decaf***

***\$20.00 per person, inclusive  
Taxable Groups Please Add 6% sales tax  
Based on minimum of 75 persons  
Groups of 50-74 persons please add \$195.00 room fee***



## **Breakfast Selections**

### **Continental Breakfast Buffet**

Selected Fresh Fruits    Freshly baked Muffins and Croissants  
Variety of plain and flavored Bagels  
Assorted Danish Pastries    Orange, Cranberry, Grapefruit and Tomato Juices  
Hot Coffee, Tea, or Decaffeinated Coffees  
Butter, Cream Cheese and Preserves.

**\$6.95 per person, based on a minimum of 50 persons\***

### **Grab and Go Breakfast Buffet**

Hot Breakfast Wraps With a Variety of Scrambled Eggs, Cheddar & Bacon Combos  
Whole Bananas, Apples and Oranges    Freshly baked Muffins  
Variety of plain and flavored Bagels  
Assorted Danish Pastries    Orange, Cranberry, Grapefruit and Tomato Juices  
Hot Coffee, Tea, or Decaffeinated Coffees  
Butter, Cream Cheese and Preserves

**\$8.95 per person, based on a minimum of 50 persons\***

### **American Breakfast Buffet**

Country Fresh Scrambled Eggs  
Sausage Links and Bacon Strips  
Jacaranda French Toast    Lyonnaise Potatoes  
Assorted Danish Pastry    Variety of Bagels  
Assorted Freshly Baked Muffins  
Selected Fresh Fruits    Assorted Juices  
Butter, Jellies, Cream Cheese  
Coffee, Tea, Decaf (served)

**\$15.00 per person inclusive, based on minimum of 100 people\***

\*Includes 20% Service Charges. Please add 6% Sales Tax for taxable groups.  
Groups less than minimums specified please add \$100.00 room fee.  
Up to two hours of room time included, event must end no later than 10:00 a.m.

# Tournament Cocktail Hour Specialties

Please note that all pricing is based on a one hour service, minimum of 75 persons; ask your catering representative for pricing for longer events or for smaller groups. Pricing includes 20% service charge, taxable groups please add 6% sales tax.

## Cold Buffet

A tiered and decorated display featuring chilled fresh vegetable crudite of Broccoli, Cauliflower, Carrots, Celery, Spring Onions, Cherry Tomatoes, Mushrooms, Zucchini & Peppers with Jacaranda Dip; Sculpted Assortment of Fresh Cut and whole Fruits such as Canteloupe, Watermelon, Strawberries, Pineapple and Citrus; a beautifully garnished presentation of Domestic & International Cheeses; and assorted crackers and flatbreads.

\$8.00 per person

## Standard Hot Butlered Service

(Choose any five, served in unlimited quantity for one hour)

Thai Chicken Lettuce Leaf Wraps, Peanut Sauce  
Seafood Puffs Vegetable Tempura, Honey Plum Sauce  
Almond Coated Chicken, Grilled Pineapple Relish  
Corn Fritters with Scallions Reuben Squares  
Miniature Crabcakes, Remoulade Sauce Stuffed  
Mushrooms Monte Cristo Squares Potato Pancakes  
Mini Deep Dish Sausage Pizzas Franks en Croute  
Churrasco Chimichurri on Bamboo Skewers  
Grilled Cheese Brioche Canape' with Charred Tomato &  
Sweet Basil compote  
Seafood or Chicken Quesadilla Fingers

\$19.00 per person including Cold Buffet

## Deluxe Hot Butlered Service

(Choose any five, served in unlimited quantity for one hour)

Lotus Wontons with Broccoli, Chorizo Sausage & Jack Cheese  
Crab Hushpuppies with Curry Dijon Mustard Sauce  
Chicken Wellington Chicken Curry Brochettes  
Chutney Marinated Plantains Wrapped in Bacon  
Asparagus in puff pastry wraps with Hollandaise dip  
Brie & Raspberry Phyllo Pockets  
Sliced Steak on Garlic Toast  
Four-Cheese Stuffed Artichoke Bottoms  
Baked Guava and Almond Empanadas

\$24.00 per person including Cold Buffet

## Premium Hot Hors D'Oeuvres Service

(Choose any five, served in unlimited quantity for one hour)

Lollipop Lamb Chops/Mint Jelly  
Coconut Shrimp/Spicy Chipotle Mayo  
Chutney Marinated Plantains in Bacon  
Asparagus in Puff Pastry, Hollandaise  
Thai Shrimp Rolls, Lemon Grass Coconut Milk Sauce  
Seared Beef Crostini, Herbed Bleu Cheese Cream &  
Caramelized Red Onion  
French Brie with Dried Cranberries in Phyllo Baskets

\$30.00 per person including Cold Buffet

## Specialty Station Upgrades

(All pricing as an addition to one or more items from left side of page)

### Gourmet Mushroom

Portabella, Shitake & Enoki Mushrooms sauteed with guest's choice of Fresh Tomato, Garlic, Pine Nuts, Sundried Tomato, Fresh Spinach, Feta Cheese and Scallions and served over Pastry Shell. White Wine Cream Sauce on the side.

\$8.50 per person.

### Gourmet Slider Station

Choose any two styles:

Cheese Beef Burger with Cheddar, Caramelized Shallots, Baby Greens, Roasted Garlic Aioli; Smoky Pulled Pork Jo's with sautéed Sweet Onions, Cider stone ground Mustard BBQ Sauce; Crab Cake with Arugula, and Chipotle Remoulade; Citrus Curried Chicken Tender with a Dried Pear and Cranberry Yogurt Relish and Mesclun Greens.

\$8.50 per person

### Baked Potato Station

Sweet & Yukon Gold Potatoes with toppings bar of Cheddar, Bleu Cheese, Bacon, Caramelized Onions, Sauteed Mushrooms, Roasted Red & Yellow Peppers, Chives, Sour Cream, Sundried Tomato, and Scallions.

\$7.25 per person

### Carving

Roast Beef, Turkey Breast, Pastrami, Corned Beef, Herb Crusted Pork Loin or Baked Ham (choose one) carved to order and served on Party Breads with appropriate sauces.  
\$8.50 per person (For more than one meat: \$4.75 per person per item)

### Crepes

Your guests' choice of Seafood or Chicken Crepes made to order with a selection of Tomato, Scallion, Cheese, Mushrooms & Spinach and served with a Light Cream Sauce.  
\$8.50 per person

### Latin Corner

Bring the Latin touch to your cocktail hour with a melange of Chicken, Shrimp and Clams cooked and served in a Spiced Yellow Rice with Pigeon Peas. Presented with Cuban Sandwich Fingers and Fried Sweet Plantains dusted in Brown Sugar.

\$8.50 per person

### Seared Tuna

The finest sushi-quality tuna loin encrusted with sesame seeds and cooked to order—rare to medium well. Garnished with chopped scallion and served with guest's choice of ginger-soy and peanut lime sauces. California Rolls with Wasabi & Ginger add the finishing touch!

\$13.25 per person

### Sushi Boat

A colorful display of California Rolls, Spicy Tuna Rolls, Salmon Rolls and Eel Rols with Soy, Wasabi and Ginger displayed in a beautiful boat!

\$14.00 per person

### Shrimp Cocktail Station

Extra Large Shrimp presented on a beautiful illuminated ice display and garnished with Green, Purple & White Kale, Lemon Wedges & Cocktail Sauce. \$17.00 per person.



## **Tournament Banquet Beverage Options**

### **Hosted Bar, Per Person Pricing**

*(pricing based on minimum of 75 guests and includes 20% service charge; taxable group please add 6% sales tax)*

#### Name Brands

*Featuring approximately fifty liquors including Skyy, Smirnoff, Bacardi, Beefeater, Dewars, Johnny Walker Red, Seagram's 7, Jack Daniels, Christian Brothers Brandy, Cuervo Gold and other comparable brands. Also includes most cordials such as Amaretto, Irish Cream, Sambucca, Coffee Liqueurs, Flavored Schnapps and more. Offers most Domestic Beers and features Cabernet Sauvignon, White Zinfandel and Chardonnay wines and Sodas, Juices and Mineral Water.*

One Hour	\$12.00 per person
Two Hours	\$15.50 per person
Three Hours	\$18.00 per person
Four Hours	\$20.00 per person
Five Hours	\$22.00 per person

#### Premium Brands

*Offers an additional thirty brands plus the name brands above including Absolut, Ketel One, Stolichnaya, Grey Goose, Tanqueray, Crown Royal, Wild Turkey, Chivas Regal, Johnny Walker Black, Glenlivet, Courvoisier, Remy Martin, Grand Mariner, Frangelico, Kahlua, Amaretto Di Saronno, Sambucca Romana, Bailey's Irish Cream and more. Adds a selection of Imported Beers and varietal wines including Pinot Grigio and Merlot.*

One Hour	\$15.50 per person
Two Hours	\$19.50 per person
Three Hours	\$22.00 per person
Four Hours	\$24.00 per person
Five Hours	\$26.00 per person

*(For Beer and Wine Only Bars, please deduct one-third from the above pricing)*

### **Hosted Bar, By-The-Drink Consumption**

*(pricing does NOT include service charge. 20% service charge and 6% sales tax will be added to total.)*

Name Brands	\$5.50	Premium Brands	\$6.50	Domestic Beers	\$3.50
Imported Beers	\$4.50	Sodas and Juices	\$2.50	House Varietal Wines	\$4.50

### **Cash Bar**

*Guests pay individually for each drink on same pricing as above. Requires one bartender per 75 guests at a fee of \$100.00 each.*