



Jacksonville Country Club

JCC Banquet Menu

ALL ITEMS ARE QUANTITIES WE FEEL MAY SERVE FORTY GUESTS.

Buffets

Salads

Ambrosia Salad \$30

Fruit cocktail, whipped cream, and toasted coconut. one eight quart bowl.

Brittany Salad \$80

Mixed green, cauliflower, peas, bacon, and a sweet house made dressing. Two eight quart bowls.

Caesar Salad \$80

Romaine lettuce, home made croûtons, our own dressing, and Parmesan cheese. Two eight quart bowls.

Dairy Chef \$80

Mixed greens, carrots, red onions, eggs, tomato, cheddar, mozzarella, and side bowls of our Parmesan peppercorn and golden Italian dressings. One punch bowl full.

Greek Salad \$90

Mixed greens, cucumber, ripe olives, tomatoes, feta cheese, and Greek dressing. Two eight quart bowls.

Pasta Salad \$45

Bowtie pasta, artichokes, ripe olives, capers, feta cheese, and Greek dressing. One eight quart bowl.

Potato Salad \$40

Redskin potatoes, bell pepper, onion, eggs, and our own dressing. One eight quart bowl.

Telicherry Salad \$80

Mixed greens, bell peppers, tomato, pecans, and our Parmesan peppercorn dressing. Two eight quart bowls.

Bon Chere Spinach Salad \$80

Fresh spinach, crisp bacon, fresh mushrooms, tomato wedges, egg wedges, and poppy seed dressing. Two eight quart bowls.

Broccoli Salad \$90

Fresh broccoli flowerettes, bacon cheddar, red onion, and a sweet red wine dressing. Two eight quart bowls.

Cobb Salad \$80

Mixed greens, tomato, egg, bacon, and honey mustard dressing. Two eight quart bowls.

Cut Fresh Fruits \$100

Cantaloupe, honeydew, pineapple, and strawberries. One eight quart bowl.

Deviled Eggs \$35

Fresh hard cooked eggs and our own house recipe for the filling. 72 devilled eggs.

Mansion Salad \$80

Mixed greens, candies pecans, sun dried cranberries, and raspberry vinaigrette dressing. Two eight quart bowls.

Oreo Fluff Salad \$30

Crushed hydrox cookies and whipped cream. One eight quart bowl.

Southwest Salad \$90

Mixed greens, black bean and corn mix, salsa, and ranch dressing. Two eight quart bowls.

Beef

Roast Beef Tenderloin \$365 with Carver

Slow roasted beef tenderloin is carved by a cook on the buffet line. Presented with au jus and horseradish. 2 whole tenders and carver for 1 hour. Approximately one 2oz slice per person. Additional tender at \$170

Sliced Roast Beef \$150

Slow roasted beef ball tip sirloin is sliced and presented in au jus. 15 lbs beef.

Yankee Pot Roast \$175

Slow braised beef ball tip sirloin in a brown sauce is fork tender. 15 lbs beef.

Beef Stew Pot Pie \$120

Tender braised beef, potatoes, carrots, celery, onion, and a brown sauce under a biscuit top. One hotel pan.

Shepherd's Pie \$75

Ground beef, tomato, peas, carrots, onion, and garlic casserole is topped with mashed potatoes and baked till golden. One hotel pan.

Mongolian Beef \$150

Thin sliced ball tip sirloin is sautéed with broccoli, onion, sesame seeds, garlic, ginger, soy sauce, brown sugar, sriracha, and served with white rice. 1 deep half pan of meat and one half pan of white rice.

Roast Beef with Carver \$175

Slow roasted beef ball tip sirloin is carved by a cook on the buffet line and presented with au jus and horseradish. 15 lbs beef and carver for one hour.

Prime Rib of Beef with \$475 Carver

Slow roasted beef rib roast is carved on the buffet line by a cook and presented with au jus and horseradish. 20 lbs beef and carver for one hour.

Beef & Broccoli Stir Fry \$150

Beef sirloin, broccoli, bell pepper, onion, mushroom, cashews, and our own stir fry sauce is served with white rice. 1 deep half pan of meat and one half pan of white rice.

Meatloaf \$150

Our home made recipe of more than thirty years is a crowd pleaser and uses ground tenderloin and Angus beef. 20 lbs beef.

Swiss Steak \$245

Breaded and fried beef cube steak is braised in brown sauce with tomato, onion, mushroom, and bell peppers. 40 portions.

Char-grilled Beef Brisket . . . \$280

Seasoned, char-grilled, and slow cooked for up to 17 hours. Carved and served with a sweet barbecue sauce. 20 lbs meat.

Pork

Braised Pork with Apples . . . \$115

Boneless pork loin is braised with apples, onion, cider, and cranberry juice. 10 lbs meat.

Gorgonzola Pork Chops \$225

Boneless chops topped with mustard and thyme are baked and finished with a bleu cheese cream sauce. 40 chops.

Baked Ham \$105 with Cherry Sauce \$150

Slow roasted bone in ham carved and served in natural juices. 20 lbs meat.

Roast Pork Loin \$88

Perfectly roasted boneless pork loin carved and served in a pork gravy. 10 lbs of meat.

Pineapple Pork Chops \$225

Boneless chops baked with canned pineapple rings and finished with a pineapple, brown sugar, and nutmeg sauce.
40 chops.

Bourbon Mushroom Pork . . \$250

Boneless pork chops are grilled and finished with sautéed mushrooms, onion, garlic, bourbon, chicken stock, and cream.
40 chops.

Poultry

ALL CHICKEN ENTRÉES ARE PRICED AT 60 BONELESS CHICKEN TENDERLOINS UNLESS OTHERWISE SPECIFIED.

Apricot Rosemary Chicken . . . \$88

Boneless chicken tenderloins are baked in a sauce of apricot jam, orange zest, Dijon mustard, honey, soy sauce, and rosemary.

Balsamic Honey Chicken \$88

Boneless breasts are marinated and baked in a sauce of balsamic, honey, brown sugar, soy sauce, spices, and sesame seeds.

Roast Turkey \$170

Slow roasted breast meat carved and served in natural juices and chicken stock. 20 lbs.

Coyote Chicken \$95

Creole seasoned boneless tenderloins are baked and finished with a sauce of black beans, onion, tomato, and chicken stock. Garnished with pepper-jack cheese and chipotle ranch dressing.

Hudson Valley Chicken \$120

Boneless tenderloins are dusted, fried, and served in a cranberry veloute with diced apples.

Creamy Chicken Marsala . . . \$120

Baked boneless tenderloins in a sauce of sautéed mushrooms, Marsala wine, demi glace brown sauce, and cream.

General Tsos Chicken \$207

Breaded chicken pieces are fried and sautéed with bell pepper, onion, and a sweet and spicy sauce. 10 lbs chicken and one pan of fried rice.

Chicken Cordon Bleu \$150

A 4oz boneless breast stuffed with ham and Swiss is breaded, fried, and finished with a supreme sauce. 40 4oz pieces.

Fried Chicken \$120

Specially seasoned and fried to perfection. 16 each legs, thighs, wings, and breasts for 64 pieces.

Chicken Aux Fine Herbs \$88

Boneless tenderloins are dusted, fried, and finished with a chicken veloute sauce with parsley, tarragon, chives, and chervil.

Chicken & Dumplings \$90

Braised chicken breasts pieces with airy baking powder poached dumplings in a rich chicken gravy.

Spanish Baked Chicken \$110

Chili & cumin spiced chicken tenderloins are baked and served over Spanish rice with a creamy salsa sauce.

Chicken Parmesan \$95

Panko breaded tenderloins fried and finished with Marinara and mozzarella.

Country Captain Chicken . . . \$95

Boneless tenderloins are baked and finished with a sauce of tomato, onion, garlic, bell pepper, curry, raisins, almonds, and chicken stock.

Chicken Marbella \$110

Boneless tenderloins are baked and finished with a sauce of green olives, prunes, capers, garlic, wine, vinegar, and herbs.

Aussie Chicken \$110

Boneless breasts are baked and finished with a sweet mustard sauce and sautéed mushrooms, onions, bacon, mozzarella and cheddar cheese.

Seafood

Pecan Butter Catfish \$150

Boneless catfish fillets seasoned, baked, and finished with a pecan and brown sugar butter cream sauce. 10 lbs fish.

Almond Crusted Salmon . . . \$360

Boneless Norwegian salmon fillets breaded in sliced almonds, baked, and finished with a garlic aioli. 10 lbs fish.

Jack Daniel's Salmon \$325

Boneless Norwegian salmon fillets are baked and finished with a sweet and spicy Jack Daniel's sauce. 10 lbs fish.

Jack Daniel's Catfish \$150

Boneless catfish fillets are baked and finished with a sweet and spicy Jack Daniel's sauce. 10 lbs fish.

Sicilian Cod \$150

Boneless cod fillets are seasons, baked, and finished with marinara, ripe olives, lemon, capers, and mozzarella. 10 lbs fish.

Lemon Pepper Cod \$125

Cod fillets seasoned with lemon pepper, baked with bell peppers & onions, and finished with a white wine butter sauce. 10 lbs fish.

Asian Steamed Cod \$140

Boneless cod fillet seasoned with ginger and sugar is steamed with bell pepper, jalapeno, onion, and soy sauce. 10 lbs fish.

Lemon Dill Salmon \$325

Baked salmon fillets with a sauce of sour cream, lemon, dill, honey, Dijon mustard, capers, and garlic. 10 lbs fish.

Pasta

Bowties with Bacon & Brie \$70

With chicken \$105

Bowtie pasta, bacon, and our famous brie cream sauce is garnished with shredded Parmesan cheese. One hotel pan.

Chicken Florentine Pasta . . . \$100

Mostaccoli noodles, spinach, garlic, chicken, garlic, chicken stock, white wine, tomatoes, and garnished with Parmesan cheese. One hotel pan.

Baked Mostaccoli with \$70

Meat

Mostaccoli, red sauce, ground beef, and mozzarella baked to a golden brown. One hotel pan.

Baked Mostaccoli \$40

Mostaccoli noodles with meatless red sauce and mozzarella baked to a golden brown. One hotel pan.

Pizza Pasta \$70

Bowtie pasta tossed with Italian sausage, pepperoni, mozzarella, and pizza sauce. One hotel pan.

Pasta Primavera \$70

Bowtie pasta, zucchini, carrots, bell peppers, onions, tomatoes, Italian herbs, olive oil, and white wine. One hotel pan.

Mediterranean Tortellini \$70

With chicken \$100

Tri-color cheese filled tortellini are tossed with ripe olives, green olives, tomato, capers, garlic, spices, olive oil, and white wine. One hotel pan.

Starch Accompaniments

Asiago Redskin Potatoes \$80

Small redskin potatoes are hollowed out and stuffed with cream cheese, Asiago, and spices. Baked to perfection. 80 pieces.

Sour Cream and Chive \$70

Twice Baked Potato

Baked potato halves are filled with sour cream and chive mashed potatoes and baked to perfection. 40 potatoes.

Hash Brown Casserole \$60

Hash browns, cheddar cheese, chicken veloute, sour cream, onion, and spices are baked to a nice golden brown. One hotel pan.

Scalloped Potatoes \$60

Sliced potatoes baked in a garlic and cheese white sauce. One hotel pan.

Candied Yams \$60

Braised yams with brown sugar, cinnamon, and marshmallow topping. One hotel pan.

Parsley Buttered Red Potatoes \$40

Quartered redskins are steamed and seasoned with melted butter, parsley, kosher salt, and pepper. One hotel pan.

White Rice \$30

Boiled white rice with salt & pepper. One hotel pan.

Wild Rice Pilaf \$45

A blend of wild, brown, and white rice boiled in chicken stock with carrot, celery, and onion. One hotel pan.

Orange Rice \$40

White rice boiled in chicken stock, orange juice, orange zest, chives, and olive oil.

Cheddar Bacon Twice Baked Potato \$80

Baked Potato

Baked potato halves are filled with cheddar and bacon mashed potatoes and baked to a perfect golden. 40 potatoes.

Macaroni and Cheese \$60

Macaroni, heavy cream, and cheddar cheese. One hotel pan.

Mashed Potatoes with Gravy \$60

With your choice of white milk gravy, brown gravy, pork gravy, or chicken veloute. 2 deep long half pans of potatoes and 1 deep long half pan of gravy.

Sage Dressing \$40

One hotel pan.

Au Gratin Potatoes \$60

Sliced potatoes baked in heavy cream and cheddar cheese. One hotel pan.

Quinoa with Sweet Potatoes \$70

Quinoa with diced sweet potatoes, honey, maple, and nutmeg. One hotel pan.

Mushroom Quinoa Pilaf \$70

Quinoa, mushrooms, carrot, celery, onion, and chicken stock. One hotel pan.

Fried Rice \$60

White rice is fried with sesame oil, chives, egg, soy sauce, and peas. One hotel pan.

Jollof Rice \$45

White rice boiled in chicken stock and a puree of tomato, red bell peppers, onion, garlic, thyme, salt, and pepper. One hotel pan.

Vegetable Accompaniments

Green Beans with Bacon \$48 and Garlic

Whole greens beans with bacon and garlic.
Two hotel pans or 12 lbs.

Green Beans Francaise \$52

Whole green beans, whole baby carrots,
and toasted almonds. Two hotel pans or 12
lbs.

Green Bean Casserole \$52

French cut green beans, cream of chicken
soup, onion, cheddar, and spices are baked
till golden. One hotel pan.

Fresh Vegetable Blend \$60

Broccoli, cauliflower, carrots, and zucchini.

Corn O'Brien \$52

Super sweet corn, bacon, onion, and bell
pepper. Two hotel pans or 12 lbs.

Brussels Sprouts Gratin \$52

Baked Brussels sprouts with a garlic and
Swiss cheese sauce. Two hotel pans or 12
lbs.

Broccoli Casserole \$60

Chopped broccoli flowerettes, chicken
veloute sauce, cheddar, and almonds. One
hotel pan.

Harvard Beets \$55

Sweet and sour beets. A classic. One hotel
pan

Loaded Cauliflower \$70

Cauliflower, cream, cream cheese, cheddar,
bacon, and chives baked until golden. One
hotel pan.

Coconut Carrot Casserole . . . \$48

Mashed carrots, coconut, and sugar are
topped with a brown sugar, and pecan
crumble and baked till done. One hotel
pan.

Southern Style Green \$48 Beans

Simmered with bacon, onion, and
seasoning blend until very well done and
tender. One hotel pan or 12 lbs.

Fresh Vegetable Trio \$60

Broccoli, cauliflower, and carrots. One hotel
pan.

Buttered Corn \$48

Super sweet corn with salt, pepper, and
butter. Two hotel pans or 12 lbs.

Glazed Carrots \$42

A club favorite for decades. Carrots are
simmered until tender and sugary sweet.
Two hotel pans or 12 lbs.

Roasted Apples \$60

Sliced apples, brown sugar, and cinnamon.
Two hotel pans or 12 lbs.

Southern Hot Corn \$52

Corn, bell pepper, jalapeno, cream cheese,
cheddar, and sriracha sauce. Two hotel pans
or 12 lbs.

Scalloped Corn \$52

Our house recipe of more than thirty years
has super sweet corn, cream style corn,
onion, celery, cheddar, and Panko crumbs.
One hotel pan.

BBQ Brussels Sprouts \$60

Panko breaded and baked, then tossed in
brown sugar, bbq sauce, and baked again.
Two hotel pans or 12 pans.

Baked Spinach and \$90 Artichokes

Spinach, artichokes, mushrooms, red bell
pepper, cheddar, Panko crumbs, and egg.
One hotel pan.

Baked Chick Peas and Tomatoes \$36

Chick peas, tomatoes, mint, garlic, onion, and olive oil. One hotel pan.

Fried Cauliflower \$90

In house breaded, fried, and served with cheese sauce. Two half pans of cauliflower and one half pan cheese sauce.

Steamed Fresh Asparagus Market

Availability and price is determined by the market. Typically we will sell fresh asparagus spears for \$66 in season and \$99 out of season for 11 lbs., but this can fluctuate.

Desserts

Fruit Pies \$18

Apple, cherry, peach, and pumpkin. Price is per pie at eight portions per pie.

Pecan Pie \$22

A classic with loads of pecans in a sugar custard. Price is per pie at eight portions per pie.

Specialty Sheet Cake Full

Sheet \$64 Half Sheet \$34

Red velvet with cream cheese frosting, Carrot with cream cheese frosting, Lemon with lemon buttercream, and Walnut with whipped cream and chopped walnuts.

Crisps \$48

Apple, peach, or cherry with an oatmeal crunch topping, no bottom crust, and presented in a chafer.

Raspberry Rumble \$58

Raspberry marbled cake with a meringue and toasted coconut top. Presented in a chafer.

Tres Leches Cake \$64

Yellow cake soaked with a trio of milks and topped with whipped cream. Presented in a chafer.

Toffee Pudding \$58

Even though it's called pudding, it's more like a brown date cake, and is covered with butterscotch sauce. Presented in a chafer.

White Chocolate \$58

Strawberry Cake

Two layers of white cake, white chocolate mouse, and strawberries. Presented in a chafer.

Cream Pies \$68

Chocolate, coconut, or banana. Sold by three full pies times eight portions per pie.

Sheet Cakes Full Sheet \$58

Half Sheet \$30

Chocolate with chocolate buttercream, white with white buttercream, yellow with chocolate buttercream, yellow with white buttercream.

Icebox Cheesecake \$48

Light and fluffy with cherries and whipped cream. Presented in a chafer. One hotel pan full should serve about forty people.

Mississippi Mud \$68

A pecan shortbread crust with cream cheese and chocolate mousse layers. Presented in a chafer.

Bread Pudding \$48

Our in house recipe for decades is a crowd pleaser. Presented in a chafer with cinnamon sauce on the side.

Gingerbread \$58

Home-made gingerbread covered with lemon sauce. Presented in a chafer.

Fudge Macaroon Bar \$75

Chocolate, gooey coconut filling, and a walnut topping. Presented in a chafer.

Banana Split Supreme \$75

Graham crust, pastry and mousse filling, bananas, crushed pineapple, chocolate sauce, whipped cream, cherries, and nuts. Presented in a chafer.

Pineapple Upside Down \$64
Cake

Yellow cake, pineapple slices, maraschino cherries, and brown sugar. Presented with a bowl of whipped cream.

Lemon Lush \$58

Pecan shortbread crust, cream cheese layer, lemon pudding layer, whipped cream top. Presented in a chafer.

Chocolate Peppermint \$68
Supreme

Hydrox crust, Pastry and mousse peppermint layer, chocolate mousse layer, shaved chocolate garnish. Presented in a chafer.

Chocolate Lush \$58

Pecan shortbread crust, cream cheese layer, chocolate pudding layer, whipped cream top. Presented in a chafer.