



*Jacksonville Country Club*

# *JCC Dinner Banquet Menu*

ALL ITEMS ARE QUANTITIES WE FEEL MAY SERVE FORTY GUESTS.

# Buffets

## Salads

**Ambrosia Salad** ..... \$40

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

**Brittany Salad** ..... \$95

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

**Caesar Salad** ..... \$95

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

**Dairy Chef** ..... \$95

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** ..... \$95

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

**Pasta Salad** ..... \$55

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

**Potato Salad** ..... \$55

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

**Telicherry Salad** ..... \$95

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

**Bon Chere Spinach Salad** .... \$95

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

**Broccoli Salad** ..... \$115

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

**Cobb Salad** ..... \$95

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

**Cut Fresh Fruits** ..... \$120

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

**Deviled Eggs** ..... \$60

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

**Mansion Salad** ..... \$95

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

**Oreo Fluff Salad** ..... \$45

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

**Southwest Salad** ..... \$115

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

# Beef

## Roast Beef Tenderloin . . . . . \$575 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 \$285

## Sliced Roast Beef . . . . . \$180

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

## Yankee Pot Roast . . . . . \$180

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

## Beef Stew Pot Pie . . . . . \$155

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

## Shepherd's Pie . . . . . \$105

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

## Mongolian Beef . . . . . \$205

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 . . . . . \$220

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 . . . . . \$600 Carver

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

## Beef & Broccoli Stir Fry . . . . . \$205

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 . . . . . \$180

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 . . . . . \$360

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

## Char-grilled Beef Brisket . . . \$550

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.

## **Pineapple Pork Chops . . . \$225**

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

## **Baked Ham . . . \$180**

Slow roasted bone in ham carved and served with our dark sweet Bing cherry sauce. 1 20 lbs ham.

## **Roast Pork Loin . . . \$115**

Perfectly roasted boneless pork loin carved and served in a pork gravy. 10 lbs of meat. (SERVES 8-10)

## **Bourbon Mushroom Pork . . \$225**

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 . . . . . \$110

### Chicken

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

## Balsamic Honey Chicken . . . \$110

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

## Roast Turkey . . . . . \$100

Slow roasted breast meat carved and served in natural juices and chicken stock. w/1qt of gravy (SERVES 8-10)

## Coyote Chicken . . . . . \$120

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 . . . \$140

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.

## Fried Chicken . . . . . \$175

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

## Chicken Aux Fine Herbs . . . . \$120

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

## Spanish Baked Chicken . . . . . \$135

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

## Chicken Parmesan . . . . . \$120

Panko breaded tenderloins fried and finished with Marinara, mozzarella, and Parmesan.

## Country Captain Chicken . . . \$120

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

## Chicken Marbella . . . . . \$135

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

## Aussie Chicken . . . . . \$135

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

## Chicken Cordon Bleu

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

\$175

## Seafood

### **Pecan Butter Catfish** . . . . . \$190

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

### **Jack Daniel's Salmon** . . . . . \$410

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

### **Jack Daniel's Catfish** . . . . . \$190

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

### **Sicilian Cod** . . . . . \$190

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

### **Lemon Pepper Cod** . . . . . \$190

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

### **Lemon Dill Salmon** . . . . . \$410

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

## Pasta

### **Bow-ties with Chicken, Bacon & Brie** \$120

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

### **Chicken Florentine Pasta** . . . \$120

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

### **Pasta Primavera** . . . . . \$90

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

### **Baked Mostaccioli with Meat** . . . . . \$120

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

### **Baked Mostaccioli** . . . . . \$65

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

### **Mediterranean Tortellini with Chicken** \$120

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

## Starch Accompaniments

### Asiago Redskin Potatoes . . . . \$95

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 . . . . . \$75

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

### Scalloped Potatoes . . . . . \$75

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

### Candied Yams . . . . . \$75

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

### Parsley Buttered Red . . . . . \$55

#### Potatoes

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

### White Rice . . . . . \$40

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

### Wild Rice Pilaf . . . . . \$55

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

### Orange Rice . . . . . \$50

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

### Cheddar Bacon Twice . . . . . \$100

#### Baked Potato

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

### Macaroni and Cheese . . . . . \$90

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

### Mashed Potatoes with . . . . . \$90

#### Gravy

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 . . . . . \$50

One hotel pan.

### Au Gratin Potatoes . . . . . \$75

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

### Quinoa Sweet Potatoes . . . . . \$75

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 . . . . . \$75

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

### Jollof Rice . . . . . \$50

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 . . . . \$65 and Garlic

Whole green beans, crisp chopped bacon, and garlic. 2 hotel pans, or 12 lbs.

### Green Beans Francaise . . . . . \$65

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

### Green Bean Casserole . . . . . \$65

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

### Fresh Vegetable Blend . . . . . \$75

Broccoli, cauliflower, carrots, and zucchini.

### Corn O'Brien . . . . . \$65

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

### Broccoli Casserole . . . . . \$75

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

### Loaded Cauliflower . . . . . \$85

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

### Steamed Fresh . . . . . Market Asparagus

Availability and price is determined by the market. Typically we will sell fresh asparagus spears for \$80 in season and \$125 out of season for 11 lbs., but this can fluctuate. Fresh asparagus is not always available.

### Southern Style Green . . . . . \$70 Beans

Simmered with bacon, onion, and seasoning blend until very well done and tender.

### Buttered Corn . . . . . \$65

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

### Glazed Carrots . . . . . \$65

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

### Roasted Apples . . . . . \$85

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

### Southern Hot Corn . . . . . \$75

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

### Scalloped Corn . . . . . \$75

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

### Baked Spinach and . . . . . \$90 Artichokes

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

### Fried Cauliflower . . . . . \$110

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



# Desserts

## **Fruit Pies** ..... \$25

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

## **Pecan Pie** ..... \$25

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

## **Specialty Sheet Cake** Full

Sheet \$125 Half Sheet \$65

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

## **Crisps** ..... \$60

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

## **Tres Leches Cake** ..... \$80

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

## **Pineapple Upside Down** .... \$105 **Cake**

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

## **Lemon Lush** ..... \$80

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

## **Chocolate Lush** ..... \$80

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

## **Cream Pies** ..... \$90

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

## **Sheet Cakes** Full Sheet \$105

Half Sheet \$55

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

## **Icebox Cheesecake** ..... \$75

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

## **Mississippi Mud** ..... \$85

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

## **Bread Pudding** ..... \$60

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

## **Banana Split Supreme** ..... \$95

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

## **Chocolate Peppermint** ..... \$95 **Supreme**

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