



Jacksonville Country Club

JCC Banquet Menu
Plated Meals

Salads

Caesar Salad

Romaine lettuce, home made garlic Parmesan croûtons, and our own dressing are tossed and garnished with shredded Parmesan cheese.

Mandarin Orange Salad

Mixed greens, walnuts, mandarin oranges, and poppyseed dressing.

B.L.T Salad

Mixed greens, bacon, and diced tomato are garnished with egg wedges and honey mustard dressing.

Southwest Salad

Mixed greens, black bean and corn mix, salsa, and ranch dressing. Garnished with shredded Parmesan cheese.

1905 Salad

Iceberg lettuce, tomato, celery, Swiss cheese, bacon, and green olives tossed in a white wine vinaigrette and garnished with shredded Parmesan cheese.

Mansion Salad

Mixed greens, candied pecans, dried cranberries, and raspberry vinaigrette.

Telicherry Salad

Mixed greens, julienne bell peppers, diced tomatoes, and pecans are tossed with our Parmesan peppercorn ranch dressing and garnished with shredded Parmesan cheese.

Greek Salad

Mixed greens, cucumber, ripe olives, tomato, feta cheese, and Greek dressing.

Dairy Chef Salad

Mixed greens, shredded carrot, red onion, tomato wedges, egg wedges, shredded cheddar, and shredded mozzarella with our Parmesan peppercorn dressing.

Italian Salad

Mixed greens, ripe olives, tomato, pepperoncini, mozzarella, and golden Italian vinaigrette.

Beef

Roasted Red Pepper

Tournedos \$27 Half Portion

\$19

Twin medallions of beef tenderloin with a sauce of tomatoes, roasted red peppers, cream, and smoked gouda.

Tournedos Bordeaux 27,Half

Portion \$19

Twin medallions of beef tenderloin with a sauce of onion, bacon, tomato paste, port, and demi glace brown sauce.

Tournedos & Sun dried Tomato

Cream \$27 Half Portion \$19

Twin medallions of beef tenderloin are presented with a sauce of demi glace, cream, and sun dried tomatoes.

San Francisco Surf & Turf \$31

Half Portion \$23

Twin medallions of beef tenderloin presented with two shrimp and a tomato and herb brown sauce.

Tournedos Innkeeper \$27

Half Portion \$19

Twin four ounce medallions of beef tenderloin are perched on fried French bread rounds and lavished with a mushroom wine sauce.

Cranberry Beef Tenderloin

\$27 Half Portion \$19

Twin medallions of beef tenderloin with a sauce of dried cranberries, demi glace, and brown sugar.

Char-grilled Beef Brisket \$17

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

Bourbon Pepper Tournedos

29, Half Portion \$21

Twin medallions of beef tenderloin with a sauce of bourbon, demi glace brown sauce, cream, and toasted black pepper.

ManHattan Tournedos \$29

Half Portion \$21

Twin medallions of beef tenderloin with a sauce of demi glace, onions, and vermouth.

Yankee Pot Roast \$14

Slow braised beef sirloins are typically served with mashed potatoes and brown gravy.

Pork

Roast Pork Loin \$14

Slow roasted boneless pork loins are carved and presented with a natural gravy.

Bourbon Mushroom Pork Chop ... \$15

A boneless chop is seared, baked, and finished with a chicken veloute sauce with Bourbon, mushrooms, onion, and garlic.

Gorgonzola Pork Chop \$15

A boneless chop is topped with mustard and thyme are baked and finished with a bleu cheese cream sauce.

Bourbon Mushroom Pork ... \$15

A boneless pork chop is grilled and finished with sautéed mushrooms, onion, garlic, bourbon, chicken stock, and cream.

Asian Pork Tenderloin \$18

Five spice seasoned boneless pork tenderloin is roasted, carved, and finished with an orange glaze.

Braised Pork Chop \$17

A boneless chop is stuffed with an apricot and raisins dressing, braised till fork tender and presented with a sweet raisin and orange brown sauce.

Apricot Raisin Pork Chop \$15

A boneless chop is presented with a sauce of apricots, raisins, demi glace brown sauce, orange juice, brown sugar, and raisins.

Pineapple Pork Chop \$15

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

Poultry

WE UTILIZE AMERICAN CULINARY FEDERATION APPROVED MINORS® STOCK BASES WHICH ARE GLUTEN FREE.

Apricot Rosemary Chicken .. \$15

A boneless breast bakes with a sauce of apricot jam, orange zest, Dijon mustard, honey, soy sauce, and rosemary.

Coyote Chicken \$15

A boneless breast is seasoned, baked, and finished with a sauce of black beans, onion, tomato, and chicken stock. Garnished with pepper-jack cheese and ranch dressing.

Creamy Chicken Marsala \$16

A boneless breast is baked and finished with a sauce of sautéed mushrooms, Marsala wine, demi glace brown sauce, and cream.

Chicken Aussie \$16

A boneless breast is baked and finished with sautéed mushroom, onion, bacon, and a sweet mustard sauce. Garnished with cheddar and mozzarella cheeses.

Country Captain Chicken \$15

A boneless breast is baked and finished with a sauce of tomato, onion, garlic, bell pepper, curry, raisins, almonds, and chicken stock.

Chicken Francese \$15

A boneless breast is breaded, fried, and finished with a lemon cream sauce.

Chicken Parmesan \$15

A boneless breast is breaded in Panko crumbs, fried, and finished with Italian red sauce, mozzarella cheese, and Parmesan cheese.

Balsamic Honey Chicken \$15

A boneless breast is marinated and baked with a sauce of balsamic, honey, brown sugar, soy sauce, and sesame seeds.

Hudson Valley Chicken \$15

A boneless breast is dusted, fried, and finished with a sauce of Granny Smith apples and cranberry veloute.

Chicken Cordon Bleu \$18

Made from scratch. A butterflied boneless breast is stuffed with ham & Swiss cheese, breaded, flash fried, finished in the oven, and served with a supreme sauce.

Chicken Marbella \$16

A boneless breast is baked and finished with a sauce of green olives, prunes, capers, wine, vinegar, and herbs.

Chicken Aux Fine Herbs \$15

A boneless breast is dusted, fried, and finished with a supreme sauce with parsley, tarragon, chives, and chervil.

Spinach & Mushroom \$17 **Stuffed Chicken**

A butterflied boneless breast stuffed with ricotta, spinach, and mushrooms is baked to perfection and finished with a supreme sauce.

Bacon BBQ Chicken \$15

A boneless breast is grilled and finished with bacon, bbq sauce, and cheddar cheese.

Seafood

Sililian Cod \$15

A boneless cod fillet is seasoned, baked, and finished with marinara, ripe olives, lemon, capers, and mozzarella.

Almond Crusted Salmon \$18

A Norwegian salmon fillet is coated in sliced almonds, baked to a golden, and finished with a garlic aioli.

Parmesan Grouper \$22

Red grouper fillet is baked and finished under the broiler with a whipped Parmesan butter until golden.

Jack Daniel's Salmon \$18

A Norwegian salmon fillet baked to perfection and presented with a sweet and spicy Jack Daniel's glaze.

Asian Steamed Cod \$15

A cod fillet seasoned with ginger and sugar is steamed with bell pepper, jalapeño, onion, and soy sauce.

Shrimp Scampi \$17

Six shrimp are sautéed with lemon, onion, garlic, red pepper flake, and white wine and presented on a bed of angel hair pasta.

Pasta

NO MEAT: SUBTRACT \$2

Mediterranean Pasta \$13

Mostaccioli noodles, chicken, ripe olives, green olives, tomato, capers, olive oil, white wine, spices, and Parmesan cheese.

Bowties with Bacon & Brie .. \$15

Bowtie pasta, bacon, and our popular Brie cream sauce is topped with shredded Parmesan cheese.

Chicken Florentine Pasta \$13

Mostaccioli noodles, spinach, garlic, chicken, chicken stock, white wine, and tomatoes is garnished with shredded Parmesan cheese.

B.L.T Pasta \$13

Mostaccioli noodles, bacon, tomato, spinach, cream, and Parmesan cheese.

Mediterranean Tortellini \$15

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

Tortellini Carbonara \$15

Beef filled tortellini, bacon, peas, garlic, cream, and Parmesan. This item cannot be done without meat.

Other Entrées

Herb Crusted Cauliflower ... \$11

A cauliflower steak coated with olive oil, herbs, and Panko is baked to perfection and presented with beans and tomatoes.

Steak & Chicken Duet \$25

A four ounce medallion of beef tenderloin teams up with a fine herb chicken breast.

Cranberry & Brie Pita Pizza ... \$9

A Pita pizza with sun dried cranberries, pecans, Brie cheese, and spinach is baked to perfection and presented with a side of our Greek salad.

Steak & Salmon Duet \$25

A four ounce medallion of beef tenderloin teams up with a four ounce Jack Daniel's salmon.

Starch Accompaniments

- Cheddar Bacon Twice Baked Potato
- Sour Cream & Chive Twice Baked Potato
- Tex Mex Twice Baked Potato
- Classic Baked Potato
- Mushroom Quinoa Pilaf
- Wild Rice Pilaf
- Mashed Potatoes & Gravy
- Parsley Buttered Red Potatoes
- Asiago Redskin Potatoes
- Hash Brown Casserole
- Pommes Almandine
- Sweet Potato Hash
- Chantilly Potatoes

Vegetable Accompaniments

- Green Beans Francaise
- Southern Style Green Beans
- Fresh Vegetable Trio
- Buttered Corn
- Fried Cauliflower with Cheese Sauce
- Spinach & Artichoke Casserole
- Roasted Fuji Apples
- Fresh Vegetable Blend
- Glazed Carrots
- ▲ Fresh Asparagus "when in season"
- Scalloped Corn
- Broccoli Casserole Almandine
- Spinach Stuffed Mushrooms "2 per"
- Southern Hot Corn

Desserts

DESSERTS ARE TYPICALLY OFFERED IN MULTIPLES OF EIGHT.

Cookie Dough Cheesecake

Chocolate chip cookie dough crust, New York cheesecake batter with chocolate chips and cookie dough balls is baked to perfection and presented with whipped cream.

\$8

Fruit Pie \$4

Apple, cherry, peach, or pumpkin.

Cream Pie \$5

Chocolate, coconut, or banana.

Torta Regina \$7

Chocolate brownie, vanilla ice cream, anglaise sauce, chocolate sauce, and caramel sauce.

Hot Apple Sundae \$7

A cinnamon and sugar dusted taco bowl with vanilla ice cream, warm apples, and chopped walnuts.

New York Cheesecake \$7

Made in house and topped with whipped cream and cherries.

Brownie Cheesecake \$7

Brownie chunks baked into a New York cheesecake batter.

Toasted Coconut \$7

Cheesecake

Our New York cheesecake batter with toasted coconut, coconut extract, and a toasted coconut frosting.

Skillet Cookie \$5

A giant chocolate chip cookie is cut in wedges and served with vanilla ice cream and chocolate sauce.

Banana Bread Pudding \$5

Baked in a pie pan, cut in wedges, served warm, and drizzled with hard sauce.

Tandy Cake \$5

A single layer white cake with a layer of peanut butter and a layer of chocolate. Presented with whipped cream.

JCC Strawberry Shortcake Full

Portion \$7 Half Portion \$5

A slice of pound cake, macerated strawberries, pastry cream, and whipped cream.

Dutch Funny Cake \$5

A pie shell coated with chocolate is filled with a special cake, baked, cut in wedges, and served with a small scoop of vanilla ice cream.

Adah's Apple Cake \$5

A wonderful home made bundt cake is served warm with whipped cream. Contains walnuts.

Towers Pumpkin Cake \$5

Made in a pie pan, cut in wedges, and served with whipped cream. Contains walnuts.