

JRCC MORNING STARTS

BEVERAGE BREAKS

Coffee Break *per person* **2.95**

Freshly brewed coffee & decaffeinated coffee
Selection of assorted teas

Juices

Orange & Cranberry *bottle* **2.50** | *carafe* **8.00**

Soda and Bottled Water *bottle* **2.50**

Regular and diet sodas
Bottled spring water

ALL DAY BREAK *per person* **16.50**

Morning Break

Traditional breakfast buffet

Mid-morning break

Refresh morning beverages
Assorted sodas & bottled water

Afternoon break

Refresh beverages
Assortment of freshly baked cookies,
assortment of dry snacks

AFTERNOON REFRESHMENTS

Munchies **tbd**

Mixed nuts, salt roasted peanuts, chex mix,
potato chips, pretzels, gold fish

Sweet tooth *each* **2.00**

M&M's, Reese's peanut butter cups, Milky Way,
Hershey's chocolate, Snickers, 3 Musketeers,
granola bars

Afternoon break *per person* **9.50**

Fresh baked cookies and brownies
assorted dry snacks, mineral water, soft drinks,
coffee, assorted herbal teas

JRCC MORNING STARTS

JRCC BOXED BREAKFAST

per person 11.00

Whole fruit + bottled water + power bar

PICK A SANDWICH: (*croissant add 1.00*)

Ham & egg English muffin

Cheese & egg English muffin

Bacon & egg English muffin

Danish pastry

BREAKFAST BUFFETS

Continental

per person 9.50

Orange & cranberry juice, coffee-decaf & regular

Selection of assorted teas

Mini muffins, danish pastries

Fruit bowl or whole fruit

ADD:

Mini bagel & cream cheese

per person 1.50

Yogurt

per person 1.50

Traditional

per person 12.50

Orange & cranberry juice, coffee-decaf & regular

Selection of assorted teas

Mini Muffins and danish pastries

Bagels and cream cheese

Yogurt

Scrambled eggs

Crispy bacon

Traditional sausage links

Potato hash

ADD:

French toast casserole, syrup

per person 3.00

Creamy grits

per person 2.00

JRCC MORNING STARTS / BRUNCH

PLATED BREAKFAST Pick one side

Includes coffee & assorted teas

Scrambled Eggs 11.00

Sausage or bacon, potato hash,
warm buttermilk biscuit

Croque Madame 11.00

Texas toast dipped in egg stuffed with ham & cheese,
mornay sauce, sunny side up egg

**Quiche Lorraine
or broccoli & cheddar quiche** 11.25

Shrimp and Grits 15.00

Five grilled shrimp on creamy grits, old bay cream

SIDES: *additional sides* 3.50

Cheesy grits, fruit cup, sausage, bacon,
potato hash, asparagus, cereal, yogurt

BRUNCH BUFFET *per person* 22.50

Includes coffee, assorted teas & juices

Assorted pastries & muffins

Fresh fruit salad

Scrambled eggs with fresh herbs

Bacon & sausage

Home fried potatoes

French toast casserole, syrup

House salad or JRCC Caesar salad

Select TWO of the following:

Herb-marinated grilled chicken breast

with caper parsley butter sauce

Roasted pork loin with apple & onion au jus

Grilled salmon with lemon butter

Grilled flank steak with rosemary black pepper corn sauce

Creamed chipped beef or sausage and gravy

with warm biscuits

JRCC BRUNCH / LUNCH

BREAKFAST/BRUNCH

Action Station Enhancements

Omelet Station *per person* **7.75**
Fresh eggs, assorted toppings

Waffle Station *per person* **4.25**
With butter, whipped cream
syrup, assorted toppings

Carving Stations *per person* **5.25**
Turkey cranberry sauce
Glazed ham

JRCC BOXED LUNCH *per person* **13.50**

Chips, cookie, whole fruit, bottled water

Select TWO of the following (half of each in box)

Choose wrap or sandwich

Turkey, ham, roast beef, chicken salad

ALL DAY BREAK *per person* **18.00**

Morning Break
Traditional breakfast buffet

Mid-morning break
Refresh morning beverages
Assorted sodas & bottled water

Afternoon break
Refresh beverages
Assortment of freshly baked cookies
Assortment of dry snacks

JRCC LUNCH

LUNCH BUFFETS

Deli Buffet

per person **18.00**

Select TWO of the following wraps:

Turkey, ham, roast beef, chicken salad
(lettuce, gruyere, tomato)

On the side:

Pickles, mayonnaise, chips, mayonnaise, Dijon mustard

Select TWO accompaniments:

Soup du jour

Fruit & berries

Fresh brewed coffee & tea

Cookies & brownies *~or~* Brownies & lemon bars

HOT & COLD

per person **23.00**

Herb marinated chicken breast

Grilled marinated flank steak

Select TWO accompaniments:

Soup du jour

Seasonal fruit & berry display

Red bliss potato salad

Cole slaw

Spinach & strawberry salad with feta, onion and walnuts,
balsamic vinegar

Broccoli & cheddar salad

Tomato & mozzarella salad with basil (*Seasonal*)

House greens with garden toppings, two dressings

Moroccan style cous cous salad

JRCC LUNCH

THEMED LUNCHEON BUFFETS

ITALIAN

per person **19.00**

House-made minestrone, tomato mozzarella display, Caesar salad, penne pasta chicken alfredo, angel hair pasta, meatballs marinara, grilled Mediterranean vegetables, garlic bread, tiramisu and cannoli

SOUTHERN

per person **22.00**

Crispy Fried chicken and catfish, cornbread, southern green beans or collards, three bean salad, sweet potato salad with peppers or classic potato salad, corn & bacon succotash, pecan pie, brownies with chocolate fudge sauce and cream

ALL AMERICAN

per person **22.00**

Hot dog and hamburger, pulled pork BBQ, grilled chicken, baked beans, cole slaw, corn on the cobb, Caesar salad, potato chips, cookies and brownies

SOUTH OF THE BORDER

per person **19.00**

Fajita style chicken and flank steak, sautéed peppers onions and tomatoes, Spanish rice and beans, flour tortillas, corn chips

Traditional accompaniments:

Sour cream, shredded cheese, salsa, jalapenos, shredded lettuce

JRCC LUNCH

BUILD YOUR OWN

per person **25.00**

Includes coffee, assorted teas, iced tea, rolls & butter

Two main entrees

Three sides

Includes cookies & brownies

CHOOSE TWO ENTRÉES:

- Grilled flank steak
- Herb marinated salmon with lemon & capers
- Chicken parmesan
- Grilled chicken breast
- JRCC fried chicken
- Chicken saltimbocca
- Roasted loin of pork with apple & onion
- Pulled pork BBQ

Sliced prime rib of beef au jus *supplementary* **2.00**

Tenderloin of beef *add* **3.00**

CHOOSE THREE SIDES:

- Penne alfredo
- Spaghetti marinara
- Herb roasted red bliss potatoes
- Mashed potatoes
- Seasonal vegetables
- Herbed green beans
- Honey cumin roasted carrots
- Cole slaw
- Macaroni salad
- Citrus & herb quinoa salad
- Red bliss potato salad
- Spinach & strawberry salad with feta, onion, and walnuts, balsamic vinaigrette
- Broccoli & cheddar salad
- Tomato & mozzarella salad with basil (Seasonal)
- House greens with garden toppings, two dressings
- Moroccan style cous cous salad

ADDITIONAL:

Entrée **8.00**

Side **3.00**

JRCC LUNCH

PLATED LUNCHES

Includes coffee, assorted teas, iced tea, rolls & butter

SOUPS AND SIDE SALADS

Assorted soups *per person 4.50*

Boston clam chowder, tomato bisque, seasonal minestrone, Italian wedding, chicken dumpling, chicken noodle, bacon leek & potato, etc.

Assorted side salads

House **4.00**

Mixed greens, tomato, cucumber, mandarin oranges, radishes

Caesar **4.00**

Romaine, croutons, parmesan, creamy Caesar dressing

Wedge **5.00**

Iceberg lettuce, tomato, bacon, hardboiled egg, blue cheese

Spinach & strawberry **5.00**

Red onion, feta cheese

DRESSINGS:

Balsamic, herbed vinaigrette, sweet onion & poppy seed, ranch, blue cheese

LUNCHEON ENTRÉE SALADS

Includes coffee, assorted teas, iced tea, rolls & butter

House salad *per person 8.00*

Mixed greens, cucumber, tomato, shredded carrots, shaved radish, choice of dressing

Classic Caesar *per person 9.00*

Crisp romaine lettuce, garlic & herb croutons, parmesan, Caesar dressing

Wedge *per person 9.00*

Iceberg lettuce, bacon, tomato, blue cheese, egg, blue cheese dressing

Cobb salad *per person 10.00*

Chopped iceberg and romaine, tomato, bacon, cheddar cheese, avocado, egg

ADD:

Grilled chicken **6.00**

Salmon, 4oz **7.00**

Three jumbo shrimp **7.00**

JRCC LUNCH

PLATES Includes TWO sides

Includes coffee, assorted teas, iced tea, rolls & butter

Lump crab & spinach quiche 18.25

Fries, asparagus or broccoli

Grilled filet of salmon 4oz 17.25 8oz 22.00

Starch and vegetable of your choice, accompanied by an appropriate sauce

Traditional JRCC crab cake 19.50

Pan seared lump crab cake, remoulade

Seared filet of flounder 22.00

White wine herb sauce

Chicken marsala 18.25

Roasted tomato mushroom marsala sauce

Grilled 6oz sirloin steak medallion 24.00

Red wine demi

SIDES:

Chef choice vegetables

Mashed potatoes

Herb roasted red bliss potatoes

Rice pilaf

Buttered angel hair pasta

Steamed buttered broccoli

Asparagus

Sautéed green beans

Honey cumin roasted carrots

Side salad

SANDWICHES

Includes fries or chips, pickle

JRCC Burger 12.00

8oz grilled burger patty, cheddar, lettuce, tomato, onion, served on a brioche bun

JRCC club sandwich 10.00

Turkey, ham, Gruyère cheese, tomato, lettuce, mayonnaise

ASSORTED WRAPS 10.50

Turkey

Ham

Chicken salad

Grilled chicken

12" wrap, lettuce, tomato, Dijon, cheddar cheese, chips

Grilled chicken Caesar salad wrap 11.00

Grilled chicken breast, romaine lettuce, parmesan cheese, creamy Caesar dressing

JRCC HORS D'OEUVRES

HOT HORS D'OEUVRES

pieces **100**

Vegetable spring rolls sweet Thai chili sauce	140
Red wine arancini	130
Blue cheese stuffed mushrooms	130
Asiago stuffed red bliss potatoes	150
Mini baked potato Sour cream bacon and chives	130
Spinach & feta spanakopita	180
House made quiche squares	180
Sweetcorn hushpuppies	120
Tempura fried vegetables	220
Fried cauliflower bites Tarator (sesame) sauce	140
Grilled cheese triangle and tomato soup shots	150
Mini crab cakes , mango salsa	380
Flash fried coconut shrimp Sweet chili sauce	285
Blackened shrimp on polenta cake, roasted grape tomato	290
Bacon wrapped shrimp or scallop	260
Oysters on the Ritz	230
Shrimp toast	280
Crab Rangoon	260
Lobster medallion On mini potato cake	480
Tenderloin tip and grilled pineapple kebab teriyaki sauce	230
NZ lamb lollipops	390

JRCC HORS D'OEUVRES

COLD HORS D'OEUVRES

pieces **100**

Crostinis	150
Bruschetta Tomato, basil, olive, red onion, capers	150
Herbed garlic cream cheese Tapenade, cherry tomato	150
Artichoke tapenade	150
Herbed cream cheese asparagus	150
Goat cheese and red pepper jam	150
Poached pear and gorgonzola cream	150
Smoked chicken and roasted grape salad	150
Beef and tomato salad	150
Smoked salmon crème fraiche, scallion	150
Tuscan eggplant salad On grilled zucchini disc	150
Guacamole tomato red onion on tortilla chip	150
Grilled vegetable skewers	150
Caprese skewers	130
Southern style deviled eggs	130
Lobster salad in filo cup	200
Oysters on the half shell Cocktail sauce, mignonette, lemon	<i>Market Price</i>
Shrimp ceviche cucumber cup	200
Artichoke crab salad in filo cup	200
Pepper tuna tataki on Wonton with radish	250
California roll	280
Assorted Sushi Nigiri	325
Bloody Mary shrimp shooters	170
Ham salad on mini biscuit	130
Mini ham biscuits	160
Asian chicken salad in wonton cup	150
Smoked duck breast Pickled ginger, miso in wonton cup	240
Jumbo Shrimp cocktail	250

JRCC HORS D'OEUVRES

COLD STATIONARY

	SM	MED	LG
Vegetable crudité Ranch dressing	50	100	150
Cheese display economy	100	180	290
Exclusive cheese display	150	260	500
Sliced fruit display	80	160	300
Antipasto display Cured meats, imported cheeses, marinated and grilled vegetables, crostini, crackers	170	270	520
Shrimp cocktail displayed on ice Cocktail sauce, lemon		<i>100 pieces</i>	250
Assorted Sushi Pickled ginger, wasabi, soy sauce		<i>serves 40-50</i>	375
Ahi tuna platters Asian, italian, etc.		<i>serves 40-50</i>	295
Slow roasted cold tenderloin of beef Horseradish, mayo, freshy baked rolls		<i>serves 40-50</i>	325

WARM STATIONARY

Spinach artichoke dip		<i>100 pieces</i>	130
Crab Spinach & artichoke dip		<i>100 pieces</i>	160
Cedar plank smoked salmon Herbed whipped cream cheese, capers, onion, cornichons, bread rounds		<i>100 pieces</i>	200
Chorizo queso tortilla chips		??	120
Baked or mashed potato bar		<i>per person</i>	3.00
Salad bar		<i>per person</i>	3.50

JRCC THEMED DINNER BUFFETS

Includes coffee, assorted teas, iced tea, rolls & butter

TASTE OF ITALY **28.95**

Italian wedding soup or minestrone
JRCC Caesar salad
Tomato mozzarella display
Chicken parmesan
Beef lasagna
Penne ala vodka
Mediterranean vegetable medley
Garlic bread
Tiramisu and cannoli's

SOUTHERN HOSPITALITY **30.95**

CHOOSE TWO ENTREES:

Fried chicken
BBQ baby back ribs
Pulled pork
Fried catfish
Chicken and sausage gumbo
Fresh garden salad with choice of two dressings
Broccoli salad
Baked macaroni & cheese
Southern green beans
Hushpuppies
Fresh biscuits & cornbread with honey butter
Peach cobbler & pecan pie served with vanilla ice cream

THE FAR EAST **30.95**

Asian noodle soup
Mandarin salad with romaine
Mandarin oranges, almonds, bean sprouts
Lo mein noodles, sesame ginger dressing
Korean style BBQ chicken
Shrimp with arocco
Stir fried vegetables
Vegetable fried rice
Pineapple upside down cake and passion fruit cheese cake

CARIBBEAN BREEZE **32.95**

CHOOSE TWO ENTREES:

Jamaican jerk chicken
Puerto Rican roasted pork shoulder
Coconut curried Mahi Mahi
Jamaican black bean soup
Papaya Salad with mixed greens, diced papaya, avocado, tomato, red onion, toasted pecans, mango ginger vinaigrette
Shrimp ceviche
Saffron cilantro lime rice
Roasted root vegetables
Dulce de Leche cheesecake
Coconut Pudding

JRCC DINNER BUFFET

Includes coffee, assorted teas, iced tea, rolls & butter

TRADITIONAL DINNER BUFFET

Entrées Choices

Choice of 2 entrees *per person* **33.95**

Choice of 3 entrees *per person* **37.95**

Grilled black pepper crusted Atlantic salmon

Honey lemon herb glaze

Chicken Carbonara rigatoni

Bacon, cream, peas

Chicken Saltimbocca

Fresh sage, basil, prosciutto ham,
mozzarella, Madeira wine

JRCC meatloaf

With mushrooms & pan gravy

Chicken Francese

Lemon caper cream

Honey Dijon roasted pork loin

Caramelized onions, roasted apples

Grilled certified Angus sliced Chimichurri beef

Fresh herb Chimichurri sauce

Citrus basil glazed Atlantic cod

Your choice of sauce

Seafood tortellini

Smoked chicken and penne pasta

Herb crusted airline chicken breast

Grilled Angus top sirloin medallions

BUFFET ACCOMPANIMENTS

Select **FOUR** of the following:

- Red skinned potato salad
- Coleslaw with grated carrot, celery seed
- Spinach & strawberry salad with goat cheese, candied walnuts, red onion, aged balsamic
- Broccoli & cheddar salad with golden raisins, red onion
- Tomato & Mozzarella with fresh basil
- House greens salad with garden toppings, two dressings
- JRCC Caesar salad
- Moroccan-style couscous
- Macaroni salad

VEGETABLE, STARCH & GRAIN CHOICES:

Select **THREE** of the following:

- Broccoli and peppers
- Sautéed garlic Green beans
- Asparagus and baby carrot
- Chef's seasonal vegetable medley
- Curried roasted cauliflower
- Garlic whipped or buttermilk potatoes
- Herb roasted parmesan red bliss potatoes
- Roasted fingerling potatoes
- Tri-colored potato gratin
- Whole baked potatoes with topping bar
- Lemon thyme rice pilaf
- Coconut basmati rice
- Wild Rice
- Wild mushroom risotto

DINNER ENHANCEMENTS or CARVING STATIONS to add to buffets

*Priced **per person**, subject to
\$95 culinary fee per carving station*

Carved Baked Ham **5.25**

Carved Roast Turkey Breast **5.25**

Roasted Leg of Lamb **6.50**

Whole Prime Rib of Beef
With horseradish au jus **7.75**

Whole Tenderloin of Beef **7.75**

JRCC PLATED DINNERS

Includes coffee, assorted teas, iced tea, rolls & butter

APPETIZERS

Crab salad Jumbo lump crab, avocado, mango, cilantro pineapple sauce	14.00
Coconut shrimp Papaya bean sprout salad, Thai vinaigrette	11.00
Chicken satay Cucumber salad, spicy peanut butter sauce	9.00
Seasonal risotto Mushroom, red pepper, butternut squash <i>Ask for more choices or let us know your suggestions</i>	8.00

SOUPS AND SIDE SALADS

Assorted soups Boston clam chowder, tomato bisque seasonal minestrone, Italian wedding chicken dumpling, chicken noodle, bacon leek & potato, etc.	<i>per person</i> 4.50
Assorted side salads	
House Mixed greens, tomato, cucumber, mandarin oranges, radishes	3.00
Caesar Romaine, croutons, parmesan, creamy Caesar dressing	4.00
Wedge Iceberg lettuce, tomato, bacon hardboiled egg, blue cheese	5.00
Spinach & strawberry Iceberg lettuce, tomato, bacon red onion, feta cheese	5.00

ENTRÉES

10oz Roasted prime rib of beef au jus	30.00
6oz Tenderloin steak red wine demi-glacé	28.00
Rack of Australian lamb rosemary jus	29.00
Bone-in Pork chop bacon jam, mustard thyme sauce	24.00
Herb roasted airline chicken breast	21.00

ALTERNATIVE SAUCES:

Blue cheese sauce, chimichurri, green
peppercorn sauce, hunter's sauce
(mushroom, tomato, peppers)
Suggestions welcomed

Crab cake, remoulade	20.00 / 35.00
8oz filet of Atlantic Salmon grilled, seared, glazed	21.00
Flounder, golden tile, lobster other seasonal fish	MARKET PRICE
Crab crusted filet of 6oz cod	25.00
Herb crusted filet of cod	21.00

SAUCES:

Rustic tomato sauce, caper cream,
lemon beurre blanc, parsley sauce,
mushroom sauce, salsa verde
Suggestions welcomed

JRCC DINNER

Includes coffee, assorted teas, iced tea, rolls & butter

COMBINATION PLATES

4/6oz Tenderloin & crab cake	33.00 / 39.00
6oz Tenderloin & 3 grilled shrimp	37.00
Airline Chicken breast and shrimp	29.00

We are open to your ideas and suggestions

PICK ONE EACH:

Starches

- Parmesan risotto
- Rice pilaf (carrot, celery, dried fruit, herbs)
- Mashed potato (herb, garlic, horseradish, mustard, plain)
- Rosemary-roasted red bliss potato
- Roesti potato
- Duchess potatoes

Vegetables

- Seasonal vegetables
- Asparagus
- Broccoli
- Broccolini
- Broccoli rabe
- Ratatouille
- Sweetcorn & tomato ragout
- Glazed carrots
- Southern style green beans
- Sautéed garlic beans
- Roasted root vegetables
- Tomato wrapped vegetable bundles

JRCC DESSERT

PLATED DESSERT

NY style cheese cake	5.00
Fresh berries, raspberry sauce	
Fresh berry tart	7.00
Lemon curd, whipped cream	
Brownie a la mode	6.00
Apple lattice pie	4.00
Caramel sauce, whipped cream	
Add ice cream	2.00
Chocolate mousse cake	7.00
Chocolate sauce	

DESSERT TRAY

pieces **100**

Brownies & lemon squares	150
Cookies & brownies	100
Cream puffs	
Chocolate eclairs	
Cannolies	110
Chocolate covered strawberries	150

BUFFET DESSERTS

Ice cream display	<i>per person</i> 5.00
Vanilla, chocolate and coffee	

WITH ASSORTED TOPPINGS:

Chantilly cream, nuts, M&Ms, marshmallow, sprinkles, graham crackers, Oreo crumbs, whipped cream, chocolate fudge sauce, caramel sauce

Assorted cakes and pies	<i>per person</i> 8.00
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HOT CARVING STATIONS

Served with assorted rolls & butter

Honey baked ham *serves 40-50* **325**
Pineapple glaze

Turkey *serves 30-40* **270**
Smoked or herb-roasted
Cranberry sauce

Beef
USDA Choice
Horseradish, au jus

Tenderloin *serves 20-25* **325**

Prime rib *serves 40-50* **480**

Flank steak *serves 10-12* **70**

Attendant Fee **95**