

Catering Banquet Menu Selections

While you select your menu choices, we ask that you select:

- Choice of two appetizers
- Choice of two salads to accompany dinner selections
- Choice of two entrée salads
- Choice of two entrée meals (Red meat, Fish, Pasta, and Chicken selections)
- Choice of one Vegetarian selection (If required)

APPETIZERS

Bruschetta	13.95	Crispy Calamari	17.95
<i>Toasted bread topped with Inn-made Pesto, fresh tomatoes, garlic, olives, basil, and Parmesan cheese.</i>		<i>Served with chipotle Chile aioli dipping sauce</i>	
Hazelnut Prawn	18.95	Crab Cake	15.95
<i>With a dill beurre blanc sauce.</i>		<i>Oregon Dungeness crab, black beans, corn, bell peppers, cilantro, and red pepper coulis</i>	
Prawn Cocktail (GF)	16.95	Sautéed Dinner Mushrooms (GF)	18.95
<i>Four large prawns served with a cocktail sauce</i>		<i>Served with spinach and a cabernet sauce.</i>	

Your meals will be served with either your choice of:

Traditional Salad (3.95ea)

Shredded romaine lettuce, salami, and olive served with our signature Inn-made Lemon herb vinaigrette dressing.

Blue Cheese Salad (4.95ea)

Mixed baby greens topped with blue cheese and served with a blue cheese vinaigrette dressing.

Caesar Salad (5.95ea)

Served with Shaved Parmesan and croutons.

Pear and Walnut Salad (6.95ea)

Mixed baby greens served with grapes, fresh pear slices and topped with blue cheese and candied walnuts.

Served with a basket of multi-grain and French baguette

SALADS

CAESAR SALAD (GF w/mod)	11.50
<i>Served with shaved Parmesan and croutons.</i>	
Add: Oregon Bay Shrimp or Chicken – 6.50	

FRESH PEAR AND WALNUT SALAD (GF)	15.95
<i>Fresh pears, spicy walnuts, red grapes, and crumbled blue cheese with an apple-walnut dressing.</i>	

VEGETARIAN SELECTIONS

GARDEN VEGETABLE RISOTTO	27.95
<i>Served with asparagus, spinach, sweet peas, radish, and fennel.</i>	

EGGPLANT LASAGNA	27.95
<i>Roasted eggplant, zucchini, tomato, pesto, parmesan, and kalamata olive tapenade. Served with risotto and red pepper coulis.</i>	

JACKSONVILLE INN CLASSICS

SIRLOIN STEAK (GF)	27.95
<i>Served with garlic mashed potatoes.</i>	
Add: Bearnaise sauce or red wine demi-glace with white grain mustard and mushrooms – 1.95	

PRIME RIB OF BEEF:

English Cut.....38.95

Jacksonville Inn Cut..... 44.95

Served with garlic mashed potatoes

PASTA

PASTA BOLOGNESE.....21.95

Italian Penne pasta with Inn-made traditional meat sauce and fresh grated Parmesan cheese.

SEAFOOD

GRILLED CITRUS GLAZED SALMON.....37.95

Served with Inn-made pineapple-ginger salsa and wild rice pilaf

PARMESAN-CRUSTED HALIBUT(GF w/mods).....37.95

Served with creamy lemon risotto and dill beurre blanc.

CHICKEN

CHICKEN PICCATA (GF w/mods).....25.00

Boneless breast of chicken sautéed with mushrooms, capers, and white wine served with wild rice pilaf.

JACKSONVILLE INN MARINATED CRILLED CHICKEN.....29.95

Boneless breast of chicken breaded with hazelnuts, topped with a sauce of fresh pears and white wine and accompanied with wild rice pilaf.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

GF ~ Gluten-Free

GF w/mod ~ Gluten-Free with modifications