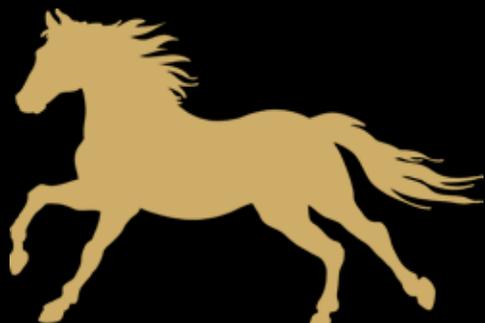




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Catering Menu



Breakfast

Breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted teas and chilled juices.

Continental Breakfast: Includes assorted pastries, fruit, and mini muffins. \$7.95 per person

Sunrise Breakfast: Includes assorted cereals, granola, yogurt, fresh fruit, mini muffins, and assorted doughnuts. \$10.95 per person

Breakfast Burrito Bar: Includes scrambled eggs, warm tortillas, hash browns, bacon, sausage, ham, roasted peppers and onions, salsa, sour cream, shredded cheese and fresh fruit. \$13.95 per person

French Toast and Waffle Bar: Includes homemade french toast and belgian waffles, assorted seasonal berries and fruit toppings, whipped cream, pecans and walnuts, maple syrup, choice of meat*, and scrambled eggs. \$14.95 per person

Mustang Breakfast: Includes eggs, hash browns or American fries, pancakes or french toast, biscuits and gravy, choice of meat*, fresh fruit, and assorted pastries. \$15.95 per person

*Breakfast meats include ham, sausage, chorizo, or bacon.

Breakfast Add-ons:

Bagels with Cream Cheese \$14.95 per dozen

Assorted Doughnuts \$15.95 per dozen

Assorted Danish \$17.95 per dozen

Yogurt \$2.00 per person

Granola \$2.00 per person



Boxed Meals

All boxed lunches will include a chef's choice deli salad, chips, whole fruit, cookie or brownie, condiments, napkin, flat wear, and a soft drink or water.

Boxed Breakfast: Includes juice, fresh fruit, muffin, yogurt, a bagel and cream cheese. \$7.95 per person

Roasted Vegetable Wrap: Includes slow roasted assorted bell peppers and onions with olive oil and herbs, fresh avocado and tomato rolled in a spinach tortilla. \$8.95 per person

Fresh Virginia Ham Sub: Includes ham, lettuce, tomato and swiss cheese. \$10.95 per person

Roasted Herb Turkey Sub: Includes turkey, lettuce, tomato and provolone cheese \$11.95 per person

Chicken, Bacon, Ranch, Wrap: Includes chicken, bacon, ranch, spinach, tomato and shredded cheddar cheese \$11.95 per person

Lunch Buffets (Available until 3 pm)

Lunch buffets include freshly brewed regular and decaffeinated coffee, lemonade, and iced tea. Soda is available for a \$2 upcharge per person.

Baked Potato Bar: Includes our housemade chili, cornbread and baked potatoes, with assorted toppings that include bacon, green onions, shredded cheddar cheese, fresh broccoli, diced tomatoes, sour cream, ranch dressing, and salsa. **\$11.95 per person**

Pizza Buffet: Includes freshly baked assorted pizzas, and hot bread sticks served with marinara. Served with a mixed green salad, your choice of three dressings and a cookie platter. **\$12.95 per person**

Grilled Cheese and Soup Bar: An assortment of freshly grilled sandwiches on artisan sourdough and marbled rye breads stuffed with gourmet cheeses including gruyere, muenster, smoked gouda, sharp cheddar and feta, paired with fillings including fresh basil, capicola and juicy tomato, savory smoked ham with grilled pineapple, and spinach with sautéed portabella mushrooms. Includes choice of two soups and a fresh cookie platter. **\$13.95 per person**

The Southwest Bar: Includes seasoned ground beef and chicken served with soft and hard tortillas, roasted peppers and onions, spanish rice, and refried beans. This includes assorted toppings that include fresh diced tomatoes, shredded leaf lettuce, diced red onion, sour cream, jalapeños, black olives, shredded cheese, cream, tortilla chips and salsa. Served with fresh and warm cinnamon chips. **\$14.95 per person**

Deli Bar: Includes an assortment of breads including white, wheat, marble rye and croissants, with house sliced deli meats including, smoked ham, garden herb turkey breast, and savory roast beef, assorted deli cheeses such as provolone, sharp cheddar and swiss, potato chips and dip, pasta salad or potato salad, choice soup, and a fresh bakery platter with cookies and brownies. **\$14.95 per person**

Wild Wing Bar: Includes an assortment of crispy fried bone-in wings in a variety of flavors (choice of up to three flavors) including BBQ, sweet chili, garlic parmesan, sriracha, buffalo mild and plain. This buffet comes with french fries and onion rings, a garden salad and an assortment of dipping sauces. Also includes a platter of dessert bars. **\$15.95 per person**

Soups:

Double JJ Chili	Vegetable Beef
Broccoli Cheese	Chicken Noodle
Tomato Basil	White Chicken Chili
Zuppa Toscana	Santa Fe Chicken
Loaded Potato	Tuscan Tortellini Vegetable Soup

Snack Break Bars

Cookie Corral: Includes an assortment of freshly baked cookies and milk. \$5.95 per person

Trail Rider: Includes yogurt, granola, fresh fruit, and trail mix. \$6.95 per person

Bakery Break: Includes homemade brownies, dessert bars, and cookies. \$6.95 per person

Popcorn Bar: Includes fresh popped popcorn right from our own popcorn maker! Comes with an assortment of candies, chocolates, nuts, and a variety of popcorn sprinkles. \$7.95 per person

Popcorn and Popcorn Seasoning Only: \$3.95 per person

Garden Break: Includes domestic cheeses and crackers, salami, fresh vegetables with dip and fresh fruit. \$9.95 per person

Snacks:

Chex Mix \$2.95 per person

Pretzels \$2.95 per person

Peanuts \$2.95 per person

Popcorn \$2.95 per person

Brownies \$3.95 per person

Assorted Cookies \$3.95 per person

Dessert Bars \$3.95 per person

Potato Chips and dip \$4.95 per person

Trail Mix \$4.95 per person

Tortilla Chips and Salsa \$4.95 per person



All Day Conference Refreshment Package

Conference breaks include freshly brewed regular and decaffeinated coffee, hot tea, water and assorted soda refreshments.

Morning: Fresh seasonal fruit, pastries and muffins, and granola. \$19.95 per person

Mid Morning: Scones and croissants, trail mix, and fresh seasonal fruit. \$19.95 per person

Mid Afternoon: Cookie and brownie platter, popcorn, and trail mix. \$19.95 per person

Cowboy Cookouts

Cowboy cookouts include lemonade, iced tea, and water.

Burgers and Dogs: This includes Burgers and hot dogs with assorted cheeses, lettuce, tomato and onion, chips, western baked beans, corn on the cob, baked macaroni and cheese, potato salad or garden salad, and a bakery platter with cookies and brownies. **\$18.95 per person**
Brats available for \$2 up charge per person

Steak Dinner: This includes 10oz certified angus steak, baked potato with sour cream and butter or au gratin potatoes, corn on the cob, mix green salad with assorted dressings, and dinner rolls. **\$25.95 per person**
Substitute 10 oz steak for Ribeye, New York Strip, or Filet Mignon at current market price

Ribs and Chicken: This includes our famous Double JJ barbecued ribs, chicken legs and thighs, baked potato or au gratin potatoes, corn on the cob, garden salad and coleslaw, fruit cobbler, and cornbread. **\$26.95 per person.**

BBQ Pig Roast: Includes pulled pork slow roasted in our very own pig roaster, western baked beans, cornbread, corn on the cob, garden salad and cole slaw, au gratin potatoes, and fruit cobbler. **\$19.95 per person**
Add hot dogs and burgers to any pig roast for an additional \$5 per person

*60 person minimum for a whole pig. No minimum for pulled pork. Three weeks advance noticed needed for whole pig

Dinner Sides:

Macaroni and Cheese \$2.95 per person

Potato Salad \$2.95 per person

Macaroni Salad \$2.95 per person

Cole Slaw \$2.95 per person

Garden Salad \$2.95 per person

Baked Potato/Sweet Potato \$2.95 per person

Apple Crisp \$2.95 per person



Hors d' Oeuvres (Cold)

Fresh Vegetable Display with Housemade Dip

Serves 50: \$115 Serves 100: \$230

Fresh Fruit Display with Yogurt Dip

Serves 50: \$125 Serves 100: \$250

Cheese and Cracker Display

Serves 50: \$125 Serves 100: \$250

Shrimp Cocktail Display

Serves 50: \$250 Serves 100: \$500

Antipasto Display

Serves 50: \$150 Serves 100: \$300

Bruschetta

Serves 50: \$100 Serves 100: \$200



Hors d' Oeuvres (Hot)

Meatballs (Choice of BBQ, Swedish, Sweet and Sour, or Spicy)

Serves 50: \$125 Serves 100: \$250

Crab Stuffed Mushrooms

Serves 50: \$150 Serves 100: \$300

Spinach and Artichoke Dip

Serves 50: \$140 Serves 100: \$280

Wings (Choice of BBQ, Garlic Parmesan, Buffalo Hot or Mild sauce)

Serves 50: \$180 Serves 100: \$360

Bacon Wrapped Beef Tips

Serves 50: \$175 Serves 100: \$350

Assorted Mini Quiche

Serves 50: \$100 Serves 100: \$200

You Pick Buffets

Salads (Choose One)

- Mixed Green Salad
- Caesar Salad
- Antipasto Salad
- Pasta Salad
- Spinach and Strawberry Salad
- Greek Salad
- Coleslaw

Starches (Choose One)

- Garlic Redskin Mashed Potatoes
- Cheddar Mashed Potatoes
- Baked Potato with Butter and Sour Cream
- Red Beans and Rice
- Rice Pilaf
- Roasted Red Skin Potatoes
- Baked Cheddar Macaroni and Cheese
- Au Gratin Potatoes
- Baked Sweet Potato with Maple Butter



Entrees (Two Entrees - \$26.95 Three Entrees - \$28.95)

- Chicken Fettuccini Alfredo
- Chicken Marsala
- Grilled Chicken Breast
- Chicken Cordon Bleu
- Sliced Pork Loin with Pineapple Cherry Sauce
- BBO Spare Ribs
- Grilled Pork Steak
- Sliced Roast Beef
- Beef Tips with Bordelaise Sauce
- Grilled Salmon
- Pesto and Vegetable Linguine
- 7 oz Sirloin Steak



Children's Menu

Available for Children ages 4-11, ages 3 and under are free. Includes milk or a soft drink.

- Grilled Cheese with Fries \$4.95
- Hot Dog with Fries \$4.95
- Mini Corn Dogs with Fries \$5.95
- Child's Marinara Pasta \$5.95
- Chicken Tenders with Fries \$6.95
- Child's Burger with Fries \$6.95

*Buffet is 50% of adult pricing

Plated Meals

Plated meals include chef's choice of vegetable, bakery fresh rolls, fresh brewed regular and decaffeinated coffee, iced tea and lemonade.

Salads: (Choose One)

Mixed green salad: Fresh romaine and spring mix blend with cucumber, cherry tomato, croutons and variety of dressings.

Wedge Salad: Crisp iceberg lettuce, blue cheese crumbles, dried Michigan cherries, walnuts and blue cheese dressing.

Caesar Salad: Chopped romaine, fresh Parmesan and croutons tossed in our house made caesar dressing.

Spinach Salad: Green earthy spinach topped with fresh strawberries, sliced almonds, and drizzled with house made raspberry vinaigrette.

Antipasto Salad: Artichokes, peperoncinis, cherry tomatoes, kalamata olives, smooth mozzarella cheese and leafy greens combine in this hearty salad that is topped with balsamic vinaigrette.

Starches: (Choose One)

Garlic Redskin Mashed Potatoes
Cheddar Mashed Potatoes
Baked Potato with Butter and Sour Cream
Red Beans and Rice
Rice Pilaf
Roasted Red Skin Potatoes
Baked Cheddar Macaroni and Cheese
Au Gratin Potatoes
Baked Sweet Potato with Maple Butter



Entreés (Choose Two)

Grilled Chicken Breast: Juicy, marinated boneless chicken breasts grilled to perfection.
\$19.95 per person

Sliced Pork Loin: Slow roasted pork loin sliced and topped with a cherry, pineapple chutney.
\$19.95 per person

Cajun Chicken Pasta: Garlic artichoke hearts and sun dried tomatoes sautéed in butter, then we add our house made cajun alfredo sauce, sliced grilled chicken breast and toss with fettuccine noodles. \$19.95 per person

Chicken Cordon Bleu: Lightly breaded chicken breast stuffed with tender ham and swiss cheese topped with a rich blue cheese cream sauce. \$22.95 per person

Shrimp Italiano: Jumbo tiger shrimp sautéed in garlic, shallots, white wine, fresh rosemary and thyme, then we add a rich basil pesto sauce and serve it all over a bed of steamy linguine noodles with artisan herb garlic toast. **\$22.95 per person**

Beef Tips with Bordelaise Sauce: Slow roasted sirloin tips topped with a red wine reduction and homemade beef broth with shallots, garlic and mushrooms over a bed of long grain rice. **\$22.95 per person**

Rodeo Ribs and Chicken: Half a rack of fall off the bone Double JJ signature pork ribs smothered in our house made Jack Daniels BBQ sauce and served along side of a marinated, grilled chicken breast. **\$24.95 per person**

English Cut Roast Beef: Tender USDA choice roast beef slow roasted until tender, sliced and topped with a mushroom burgundy wine sauce. **\$24.95 per person**

Grilled Atlantic Salmon: Fresh Atlantic salmon fillet lightly seasoned with garlic, white wine and lemon grilled to tender, flaky perfection. **\$24.95 per person**

Your Choice Steak Dinner: Market Price

10 oz Sirloin

10 oz /12 oz Prime Rib

12 oz Ribeye

12 oz New York Strip

8 oz Filet Tenderloin



Desserts

New York Cheesecake: Rich New York cheesecake with a sweet graham cracker crust. Your choice of turtle cheesecake, strawberry, blueberry, almond joy, Reese's peanut butter cup or key lime. **\$5.95 per person**

Key Lime Pie: Fresh key limes and savory cream come together in the lushes cream pie. **\$3.95 per person**

Chocolate Peanut Butter Layer Cake: This cake is layered in rich milk chocolate and creamy peanut butter and sprinkled with chocolate curls and peanut butter cups. **\$4.95 per person**

Lemon Berry Mascarpone: Fresh lemon curd and seasonal juicy berries come together in this moist layer cake topped with white chocolate chips. **\$5.95 per person**

Petite Dessert Bar: A Double JJ Resort Favorite! This dessert bar comes with a selection of cakes, cheesecakes, dessert bars, mousses, parfaits, and decadent brownies all in petite portions so you can try them all. A beautiful display of color and rich flavor is sure to please everyone! **\$7.95 per person**

