**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

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**Soups:**
- Double JJ Chili
- Broccoli Cheese
- Tomato Basil
- Zuppa Toscana
- Loaded Potato
- Vegetable Beef
- Chicken Noodle
- White Chicken Chili
- Santa Fe Chicken
- 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 Entrées - $26.95  Three Entrées - $28.95)
Chicken Fettuccini Alfredo
Chicken Marsala
Grilled Chicken Breast
Chicken Cordon Bleu
Sliced Pork Loin with Pineapple Cherry Sauce
BBQ 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, pepperoncinis, cherry tomatoes, klamata 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

Entree (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
**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