

CATERING MENU

DOUBLE JJ RESORT

STARTERS

Package add-ons or à la carte pricing

SERVING SIZE: 50 GUESTS

Whitefish Crostini | \$225

Smoked whitefish dip on baguette topped with fresh scallions

Caprese Skewers | \$175

Fresh Ciliegine mozzarella, cherry tomatoes, basil, and balsamic reduction

Bruschetta | \$150

Fresh tomatoes, red onion, balsamic vinegar, and fresh basil on baguette

Meatballs | \$200

Choice of BBQ, Swedish, Sweet & Sour, or Spicy

Fruit Board | \$175

Assorted seasonal fresh-cut fruit

Goat Cheese & Mushroom Crostini | \$200

Goat cheese spread, sautéed mushrooms, and fig jam on baguette

Fresh Vegetable Crudités | \$175

Seasonal fresh vegetables with roasted beet hummus and veggie dip

Mediterranean Hummus Board | \$200

Assorted hummus with grilled seasonal vegetables, pita chips, and flatbreads

Bacon-Wrapped Beef Tips | \$235

Tender sirloin wrapped in bacon, served with horseradish cream

Chicken Satay | \$200

Skewered grilled chicken served with sweet chili sauce or Thai peanut sauce and fresh scallions

Cheese & Cracker Board | \$200

Domestic and imported cheeses with assorted crackers

Charcuterie Board | \$250

Domestic and imported cured meats and cheeses, vegetables, dried fruit, mustards, and jams

Maryland Lump Crab Cakes | \$250

Blue lump crab cakes served with caper remoulade

Smoked Salmon Board | \$250

Hardwood-smoked salmon with tomato, lemon crème fraîche, capers, diced red onion, and hard-boiled egg

Sausage-Stuffed Mushrooms | \$205

Ground fennel, roasted tomato, goat cheese, and herb sausage

Spinach & Artichoke Dip | \$175

House-made spinach dip served with pita chips

Sliders – Angus Beef or Nashville Hot Chicken | \$200

Choice of Nashville Hot Chicken with ranch slaw and pickles, or Certified Angus Beef with bacon and cheese. Both served on Hawaiian rolls

Shrimp Cocktail | \$250

Jumbo shrimp served with cocktail sauce

Chicken Wings | \$225

Choice of Buffalo, BBQ, Garlic Parmesan, Nashville Hot, or Plain

Lamb Lollipops | \$250

Blackened lamb chops served with roasted red pepper cream sauce



CLASSIC DINNER BUFFET

TWO ENTREES | \$33.95 PER PERSON

THREE ENTREES | \$41.95 PER PERSON

INCLUDES one salad, one starch, vegetable, rolls, water & lemonade. Assorted soda available for \$3 per person. Coffee bar available for \$3 per person.

ENTREES

Roasted Pot Roast

Served with beef mushroom gravy

Char-Grilled Chicken Breast

Your choice of citrus-thyme cream sauce, chimichurri, or creamy pesto

BBQ Spareribs

St. Louis-style ribs, seasoned, slowly smoked, and glazed in BBQ sauce

Cedar Plank Salmon

Oven-roasted with a miso-honey glaze

Seared Pork Loin

Hard-seared and slow-roasted, topped with a Michigan cherry chutney

Beef Bourguignon

Angus beef braised in red wine, beef stock, and root vegetables

Roasted Vegetable Curry

Oven-roasted root vegetables served in a yellow curry sauce

Nashville Mac & Cheese

House-made cheese sauce, bacon, and a cheddar-smoked gouda blend, topped with fried chicken tossed in our signature hot honey sauce

Wild Mushroom Risotto

Seasonal fresh mushrooms tossed in creamy risotto

PASTA SELECTION

Choose one of each

Mains

Grilled Chicken, Fried Chicken, Meatballs, or Roasted Fresh Vegetables

Sauces

Marsala, Parmigiana, Bolognese, Marinara, or Creamy Pesto

Pasta

Penne, Elbow Macaroni, Fettuccine, or Tri-Colored Tortellini

PREMIUM ENTREES

Current market price – package will be adjusted accordingly

Roasted Prime Rib – House Specialty

Rubbed in our proprietary herb and spice blend. Add \$100 carving fee

10 oz Sirloin

12 oz Ribeye

12 oz New York Strip

8 oz Filet Tenderloin

USDA Certified Angus Beef, char-grilled to perfection

6 oz Lobster Tail

Wild-caught Caribbean lobster tail

Minimum 25 guests. Buffets are full service and include catering staff, tables, chairs, serving equipment, dinnerware, silverware, linens, and clean-up. Customized menus available upon request. 23% service fee applies à la carte pricing; included in package



SALADS | CHOOSE ONE

Mixed Greens

Fresh romaine, spring mix, cucumber, cherry tomatoes, croutons, and a variety of dressings

Wedge Salad

Crisp iceberg lettuce, blue cheese crumbles, cherry tomatoes, bacon, and blue cheese dressing

Caesar Salad

Chopped romaine, fresh Parmesan, cherry tomatoes, and croutons tossed in house-made Caesar dressing

STARCH | CHOOSE ONE

Roasted Garlic Redskin Mashed Potatoes

Loaded Mashed Potatoes

Salt-Roasted Baked Potatoes

Homemade Baked Cheddar Mac & Cheese

Creamy Smoked Gouda Polenta

Long Grain Wild Rice Pilaf with Peas

Creamy Pasta Salad with Slivered Root Vegetables

Classic Southern Potato Salad with deviled Egg

Garnish

VEGETABLES

Brussels Sprouts

Tossed in our bacon vinaigrette

Roasted Broccolini

Garden-Fresh Green Beans

Roasted with garlic

Corn on the Cob

Basted in butter and herbs

Honey-Roasted Carrots

Toasted Farro

With farm-fresh vegetables

Steamed Broccoli

With sautéed sweet peppers

Grilled Romanesco

With a grain mustard vinaigrette

ADDITIONAL SIDES | \$3.95 PER PERSON

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THEMED BUFFET CHOICES

INCLUDES one salad, one starch, one vegetable, rolls, water, and lemonade. Assorted soda available for \$3 per person. Coffee bar available for \$3 per person.

JJ BBQ | \$22.95 per person

Includes slow-smoked pulled BBQ pork and savory Hawaiian buns, western baked beans, chips, and potato salad

Pizza | \$18.95 per person

Freshly baked assorted pizzas, herb cheese breadsticks with marinara, and your choice of a mixed green or Caesar salad

Artisan Deli Bar | \$19.95 per person

Assortment of bakery breads with house-sliced meats including smoked ham, turkey breast, and savory roast beef. Served with assorted deli cheeses, greens, tomatoes, red onion, dill pickles, potato chips with dip, pasta salad, and your choice of one house-made soup

Southwest | \$20.95 per person

Seasoned ground beef and chicken served with flour and corn tortillas, fire-roasted street corn (Elote-style), Spanish rice, and refried beans. Includes a fresh assortment of toppings: diced tomatoes, shredded leaf lettuce, diced red onion, avocado, jalapeños, pico de gallo, shredded cheese, sour cream, tortilla chips, and salsa

Burgers & Brats | \$21.95 per person

Freshly grilled hamburgers and brats with assorted cheeses, greens, tomato, red onion, chips, western baked beans, corn on the cob, baked macaroni and cheese, and your choice of potato or garden salad

Italiano | \$24.95 per person

Three-cheese tortellini and penne pasta with house-made Alfredo sauce and garden marinara. Includes chicken Parmigiana, ricotta meatballs, garlic and thyme-roasted seasonal vegetables, your choice of a Caesar or garden salad, rustic bread, and shaved Parmesan

PREMIUM THEMED BUFFET

Ribs & Chicken | \$29.95 per person

Featuring our famous slow-smoked pork spareribs brushed with BBQ sauce, herb-grilled chicken breast, garlic redskin mashed potatoes, fresh seasonal vegetables, western baked beans, a fresh garden salad, and bakery rolls

Whole BBQ Pig Roast | \$28.95 per person

Pit fire-roasted pig served with western baked beans, potato salad, sweet Hawaiian buns, baked macaroni and cheese, fresh seasonal vegetable, cornbread, and fruit crisp

Add hamburgers for \$6 per person | Add hot dogs for \$4 per person

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SNACKS | BREAKFAST

Package add-ons or à la carte pricing

BREAKFAST

Continental Breakfast | \$12.95 per person
Coffee, hot tea, orange juice, assorted pastries, granola, yogurt, fruit, mini muffins

Hot Breakfast Buffet | \$15.95 per person
Scrambled eggs, potatoes, bacon, sausage, assorted pastries, oatmeal, juices, coffee bar, assorted teas & fresh fruit

SNACKS | \$6.95 per person

Tortilla Chips & Salsa
Chex Mix or Trail Mix
Brownies or Assorted Cookies
Potato Chips & Dip
Pretzels | Peanuts | Popcorn

DESSERTS

Key Lime Pie | \$9.95 per person
New York Cheesecake | \$9.95 per person
Decadent Chocolate Cake | \$9.95 per person
Petite Dessert Assortment | \$12.95 per person
Includes cheesecake bites, dessert bars, mousses, and rich brownies

BOXED MEALS TO-GO

Boxed Breakfast | \$9.95 per person

Includes a bagel with cream cheese, yogurt, fresh fruit, muffin, and juice

Boxed Lunch | \$13.95 per person

Choice of smoked ham or turkey breast on a sub bun or wrap with provolone cheese. Served with chips, deli salad, fresh fruit, cookie, utensils, condiments, and a soda or bottled water.

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BREAKS | 10 person minimum

Nature Break | \$9.95 per person
Baby carrots, celery sticks, cucumbers, bell peppers, tortilla chips, hummus

Fruit and Cheese | \$9.95 per person
Seasonal fruit, variety of cubed cheese, and assorted crackers | \$9.95 per person

Popcorn Bar | \$7.95 per person
Freshly popped popcorn right from our own popcorn maker. Comes with an assortment of candies, chocolates, nuts, and a variety of popcorn sprinkles. *Popcorn & seasonings only option available for \$4.95 per person*

Bakery Platter | \$9.95 per person
A decadent display of Ghirardelli chocolate brownies and an assortment of fresh-baked cookies

BEVERAGES

Bottled Water | \$2 per person
Assorted Soft Drinks | \$3 per person
Coffee Bar | \$3 per person

