

JOLLY ROGER INN & RESORT

CATERING



Our catering services are designed to elevate your event, ensuring a seamless fusion of flavors, creativity, and service.

Jolly Roger Inn & Resort prefers that all food and beverage that is consumed during the event to be supplied and prepared by Jolly Roger Restaurant. If an outside vendor needs to be used, it must be approved by Jolly Roger Inn & Resort at the time of booking the event(s).

In accordance with Health and Safety Regulations, leftover food from one event may not be removed or reused at a later event.

Final food and beverage package menu inclusions will be confirmed 15 days prior to your event, as they could be affected by market prices, product availability or supply chain issues, and may result in menu substitutions.

**WE REQUIRE MINIMUM 25 GUESTS
FOR A CATERED EVENT. A
SURCHARGE OF \$200 WILL APPLY FOR
PARTIES SMALLER THAN 25 GUESTS.**





BREAKFAST- SELF SERVE (STARTING AT \$29)

ADDITIONAL ITEMS INCLUDED FOR AN EXTRA COST

(SELECT 3)

- ASSORTED DANISHES
- MUFFINS (OPTIONS AVAILABLE)
- CROISSANTS
- ENGLISH MUFFINS
- WHITE, MULTIGRAIN, RYE- BREADS
- ASSORTED BAGELS

(SELECT 2)

- SLICED FRUIT
- GREEK YOGURT WITH BERRIES
- FRUIT COMPÔTE
- FRESH FRUIT SKEWER
- MOCHA WHIPPED CREAM
- GRANOLA PARFAIT
- VANILLA SCENTED YOGURT
- MINT FRUIT SALAD WITH LOGANBERRY DRESSING

(SELECT 1)

- SCRAMBLED EGGS- PLAIN, SPINACH, FRESH HERBS, AGED CHEDDAR CHEESE, CHIVES
- EGGS BENEDICT
- EGGS FLORENTINE
- EGG FRITTATA
- HEIRLOOM TOMATO WITH SPINACH & RED ONION (OPTIONAL)
- SPINASH QUICHE
- BREAKFAST BURRITOS

(SELECT 1)

- ROASTED HERBED RED SKIN POTATOES
- PEARL ONION HASH BREAKFAST POTATOES
- CRUSHED ROSEMARY SWEET POTATOES
- SMASHED FINGERLING POTATOES
- THYME POTATOES MEDLEY

(SELECT 2)

- CRISPY BACON
- PEAMEAL BACON
- MAPLE PORK SAUSAGES
- CHICKEN SAUSAGES
- TURKEY, BRIE AND APRICOT SAUSAGE ROLL BITES

(SELECT 2)

- CLASSIC CINNAMON FRESH TOAST
- WHOLE WHEAT WAFFLES WITH AGAVE SYRUP, WHIPPED BUTTER & APPLE JAM
- CHERRY CHOCOLATE FRENCH TOAST WITH MAPLE SYRUP & WHIPPED BUTTER
- CRANBERRY PANCAKES WITH WHIPPED BUTTER & MAPLE SYRUP
- STEEL CUT OATMEAL WITH RAISINS, RAW SUGAR, CINNAMON & DRIED CRANBERRIES

INCLUDED WITH ALL BREAKFAST ASSORTMENTS

**BUTTER, MARMALADE, FRUIT PRESERVES, HONEY
NUTELLA, PEANUT BUTTER**

CHEF'S SELECTION OF JUICES, COFFEE AND TEA

BOXED BREAKFAST OPTIONS AVAILABLE- STARTING AT \$16

Minimum 25 Guests. A surcharge of \$200 will apply for parties smaller than 25 guests.

HORS D'OEUVRE (STARTING AT \$36- \$72)

MINIMUM ORDER OF 3 DOZEN PER SELECTION

- CAPRESE SALAD SKEWERS
- JALAPEÑO POPPER BITES
- SPINACH-ARTICHOKE DIP WONTON CUPS
- BUTTERY SOFT PRETZEL BITES
- TRI-COLORED PASTA WITH FETA CHEESE
- TOMATO SOUP SHOTS
- VEGAN MACARONI SALAD
- VEGETABLE PAKORA WITH SAFFRON AIOLI
- CAPRESE RISOTTOBALLS WITH PESTO AIOLI
- KING MUSHROOM TEMPURA WITH LEMONGRASS INFUSED SOY
- ARTICHOKE PARMESAN FRITTER WITH BLACK PEPPER AIOLI
- CARAMELIZED ONION SWEET POTATO TART
- SMOKED GOUDA & LEEK TART
- CRANBERRY BRIE BITES
- BATTERED CAULIFLOWER
- SAMOSA
- MINI BRUSCHETTA
- HERBED GOAT CHEESE & SPICY RICE CHEESE BALLS

- GARLIC LIME ROASTED SHRIMP SALAD CUPS
- CUCUMBER SUSHI
- PIGS IN A BLANKET
- CHICKEN TANDOORI SKEWER WITH MINT YOGURT
- BEEF KABOBS
- MINI SMOKED CHICKEN
- GREEN CURRY CHICKEN SATE WITH YOGURT DIP
- THAI CHICKEN SPRING ROLL WITH SESAME SOY
- STEAMED BERKSHIRE PORK DUMPLING WITH THAI CHILI AIOLI
- GREEK FILLED OLIVE AND FETA LAMB MEATBALL
- PIZZA BITES- PEPPERONI
- BEEF TARTARE
- CHICKEN SATAY

MINIMUM ORDER OF 3 DOZEN PER SELECTION

LUNCH- SELF SERVE (STARTING AT \$49)

ADDITIONAL ITEMS INCLUDED FOR AN EXTRA COST

INCLUDES:

- 1 APPETIZERS OR SOUP
- 2 SALADS
- 2 PROTEINS
- 1 VEGETARIAN OR SIDE DISHES
- 1 DESSERTS

DINNER ROLLS OR RUSTIC ROLLS OR FLATBREADS,
SERVED WITH OLIVE OIL, BALSAMIC VINEGAR AND
BUTTER

TEA- COFFEE - JUICE

SANDWICH LUNCH- (STARTING AT \$39)

ADDITIONAL ITEMS INCLUDED FOR AN EXTRA COST

- 1 CHEF'S SOUP OF THE DAY
- 2 SALADS
- 1 POTATO- VEGETARIAN
- 3 SANDWICHES

- ROAST BEEF SANDWICH- SLICED ROAST BEEF, JERK MAYONNAISE, SMOKED BALDERSON CHEESE, LETTUCE, ROSEMARY FOCACCIA.
- ROAST TURKEY SANDWICH – TURKEY, PROVOLONE CHEESE, TARRAGON MAYONNAISE, BABY SPINACH, BRIOCHE ROLL
- VEGETABLE SANDWICH – ROAST VEGETABLES, SPINACH, MINT PINE NUT PESTO, GLUTEN-FREE SOFT ROLL
- TUNA SALAD SANDWICH – TUNA, HERB MAYONNAISE, CELERY, SPROUTS, LETTUCE, TWELVE-GRAIN ROLL.
- ITALIAN SANDWICH – ARUGULA, PROSCIUTTO, GENOA SALAMI, ARUGULA, PEPPERONCINI SPREAD, POTATO SCALLION BREAD.

SLICED FRUIT

HOUSE KETTLE CHIPS

BROWNIES, COOKIES OR FRUIT TARTS

DINNER - SELF SERVE (STARTING AT \$69)

ADDITIONAL ITEMS CAN BE INCLUDED FOR AN EXTRA COST

INCLUDES:

- 1 SOUP
- 1 APPETIZERS OR
- 2 APPETIZERS INSTEAD OF SOUP
- 2 SALADS
- 2 PROTEINS
- 2 VEGETARIAN OR SIDE DISHES
- 2 DESSERTS

DINNER ROLLS OR RUSTIC ROLLS OR FLATBREADS,
SERVED WITH OLIVE OIL, BALSAMIC VINEGAR AND
BUTTER

TEA- COFFEE - JUICE

SOUP

- CREAMY TOMATO SOUP WITH BUTTERY CROUTONS
- CREAM OF MUSHROOM
- BAKED POTATO SOUP WITH BACON CRACKLINGS
- SMOKED CHICKEN SOUP
- LENTIL SOUP WITH MINT & LEMON
- QUINOA MINESTRONE SOUP
- SPICED PUMPKIN SOUP WITH CIDER CREAM
- COCONUT BUTTERNUT SQUASH SOUP WITH TOASTED COCONUT
- KALE & SWEET POTATO SOUP WITH CHIVES
- TOMATO THYME SOUP WITH BASIL DRIZZLE
- COMBER POTATO AND LEEK SOUP
- ROAST SPICED BUTTERNUT SQUASH
- ROAST CHICKEN AND THYME
- SMOKED BACON, SAGE AND ONION
- CREAM OF WILD MUSHROOM AND TRUFFLE
- CELERIAC AND SMOKED BACON
- CARROT AND ORANGE WITH CUMIN
- SPICY CHICKEN NOODLE BROTH
- SEAFOOD CHOWDER
- CREAM OF ASPARAGUS AND TRUFFLE
- BROCCOLI AND CHEDDAR

**PICK APPETIZERS FROM OUR HORS D'OEUVRE SELECTION. ASK US FOR
ADDITIONAL OPTIONS IF NEEDED.**

SALAD

- GARDEN SALAD
- MIXED GREENS WITH VINEGRETE DRESSING
- CEASAR SALAD
- GREEK SALAD
- WATERMELON, FETA SALAD
- CHERMOULA VINAIGRETTE COLESLAW
- SEASONAL GREENS, SPICED PEPITAS, GRAPE TOMATOES, WHITE BALSAMIC, LEMON VINAIGRETTE
- ARUGULA SALAD, SHAVED FENNEL, PECORINO CHEESE,
- ROAST BUTTERNUT SQUASH, GREEN BEAN, WHITE BEAN, SUN-DRIED TOMATO SALAD
- CHICKPEA SALAD - PARSLEY, TOMATO, LEMON SPANAKOPITA
- GREEN SALAD, TORTILLA STRIPS, ROAST CORN, MONTEREY JACK CHEESE, ANCHO CHILI VINAIGRETTE

POULTRY

- BAKED CHICKEN BREAST WITH SPINACH AND CHEESE STUFFING
- SPICED CUJUN CHICKEN
- PEPITA CRUSTED CHICKEN
- THAI STYLE CHICKEN IN COCONUT CURRY SAUCE
- MEDITERRANEAN STYLE CHICKEN WITH ARTICHOKE RAGOUT, SUN-DRIED TOMATO BUTTER SAUCE
- CHICKEN MARSALA
- BUTTER CHICKEN
- CHICKEN PICATTA
- CHICKEN FLORENTINE
- MOROCCAN CHICKEN
- HERB ROASTED BARBECUE CUT CHICKEN WITH BARBECUE SAUCE
- CHICKEN SKEWERS - BRUSHED BBQ SAUCE
- HERB ROASTED BARBECUE BONELESS BREAST OF CHICKEN

BEEF, LAMB, VEAL. PORK

- SEASONED ROST BEEF WITH GRAVY
- NEW YORK STRIPLOIN, RED WINE JUS
- SEASONED ROST BEEF WITH GRAVY
- ROAST RACK OF LAMB RECIPE WITH GARLIC AND HERB CRUST
- CHILI GARLIC SAUCE GLAZED FLANK STEAK
- CREAM ALE BRINED PORK LOIN, BOAR BACON WRAPPED, AND CHIPOTLE BBQ SAUCE
- BBQ BEEF SKEWERS - BRUSHED BBQ SAUCE
- PORK SIDE RIBS
- HONEY SOY GRILLED PORK CHOPS

SEAFOOD

- PAN SEARED WHITEFISH, CHERMOULA SAUCE
- SALMON CHICKEN SOUVLAKI, TZATZIKI SAUCE
- MAPLE CURED CEDAR PLANKED SALMON FILLET
- ROCKFISH, CHILI FLAKE, CILANTRO RUBBED
- CHINESE FIVE SPICED SHRIMP, CHARRED SCALLIONS
- PLANKED ATLANTIC SALMON, AGED BALSAMIC DRIZZLE
- MAPLE-SOYA-GINGER MARINADE SALMON SUPREME
- BUTTER GARLIC SHRIMP
- GOAN SHRIMP CURRY IN COCONUT CREAM

VEGETARIAN & SIDES

- PASTA PRIMAVERA
- SPINACH AND FETA LASAGNE
- TRADITIONAL SOUTHWEST RICE, TOMATO, GARLIC, CUMIN, OREGANO
- VEGETARIAN CHILI, CARROTS, CORN, KIDNEY BEANS, SOUR CREAM, SCALLIONS, AGED BALDERSON CHEDDAR CHEESE
- SAUTÉED SUMMER SQUASHES, ITALIAN HERBS
- WILD RICE IN BUTTER GARLIC HERBS
- BAKED HERB GARLIC BABY POTATO
- BUTTER ROSEMARY POTATO
- SEASONAL VEGETABLES
- STIR- FRY VEGETABLES
- RED SKIN HERB VINAIGRETTE POTATO SALAD
- CREAMY NAPA CABBAGE SLAW, PINEAPPLE, BELL PEPPERS
- VEGETABLE BURGERS
- GINGER FRIED RICE
- THAI GREEN CURRY NOODLES
- BLACK BEAN AND BROCCOLI STIR-FRY

VEGETARIAN & SIDES CONT'D

- CORN ON THE COB
- VEGETABLE KEBOBS
- JUMP FRIED PINEAPPLE - RUM SAUCE
- ROAST BABY POTATOES - SOUR CREAM AND BUTTER

DESSERTS

- WARM BREAD PUDDING - CUSTARD SAUCE
- FRESH FRUIT WITH SWEET CREAM
- BROWNIE WITH CARAMEL SAUCE
- STRAWBERRY SHORTCAKE BITES
- FRUIT SWIRL CHEESECAKES
- CARAMEL CHIP COOKIE
- CHOCOLATE MINT TARTS
- CARAMEL CHOCOLATE TARTS
- ASSORTED MINIATURE CHEESECAKES
- GEORGIAN BAY HONEY MOUSSE
- WALNUT COOKIES
- RASPBERRY SPICED CAKE
- WARM RICE PUDDING WITH CINNAMON SPICE
- ICE CREAM FLAVOURS
- TRADITIONAL TIRAMISU
- HOMEMADE APPLE CRUMBLE WITH VANILLA CUSTARD
- APPLE OR RHUBARB PIE

ADDITIONS

LIVE STATIONS \$25- \$50

- LIVE PASTA STATION
- LIVE SALAD STATION
- LIVE TACO STATION
- LIVE TURKEY CARVING
- LIVE BEEF CARVING STATION
- LIVE TANDOORI STATION



PLATED DINNERS

Our plated dinners include

Two bread baskets and butter on each table

Two welcome starters

Choose three or four course menu from our selections and
coffee- tea service stations.

A three-course menu includes

Soup or Salad

Entrée (select from three choices)

Dessert (select from two choices)

A four-course menu includes

Soup

Salad

Entrée (select from three choices)

Dessert (select from two choices)

Dinner entrées are served with your choice of garlic mashed
potatoes or roasted herbed potatoes and seasonal vegetables.
Customs options are available.

Vegan and Vegetarian choices are available.

Kids menu prepared upon request.



We require a list of guest names, seating and any
food allergies or special diets information.

Plated Dinner options starting \$89 per guest

**We are happy to customize the menu beyond this
catering package.**

WELCOME STARTERS

HUMMUS AND BABA GHANOUSH SERVED WITH MINI PITAS

RELISHES OF PICKLES, OLIVES, PICKLED VEGETABLES AND CHEESES
MEDITERRANEAN ANTIPASTO PLATE

HEIRLOOM TOMATO CARPACCIO

MINI CRAB CAKES

APPLE FRITTERS WITH GOAT'S CHEESE AND MAPLE WALNUTS

THAI SWEET CRISPY SEASAME CHICKEN WITH CRISPS AND GREEN ONIONS

SLOW ROASTED MEDITERRANEAN VEGETABLE AND CARAMELISED RED
ONION TART WITH ROASTED TOMATO AND BASIL PESTO

FIVE-SPICE ROASTED PORK, CHICKEN OR BEEF WITH FRUIT PUREE,
MIXED LEAVES AND PEA SHOOTS

GOAT'S CHEESE AND RISOTTO FRITTERS

SOY CHICKEN WITH RED CHILLI, GINGER DRESSING
AND SPICY MAYONNAISE

SHRIMP COCKTAIL WITH QUICK REMOULADE

CHEDDAR AND BACON PINWHEELS

***ADDITIONALLY PICK FROM OUR HORS D'OEUVRE SELECTION**

SOUP CHOICES AVAILABLE IN THE SELF SERVED SELECTION

SALADS

SEASONAL GREENS WITH ZUCCHINI STRINGS, HEIRLOOM TOMATOES,
SPICED WALNUTS, MAPLE VINAIGRETTE

MEDITERRANEAN SALAD WITH GRILLED EGGPLANT,
POMEGRANATE, ROAST PEPPERS, PICKLED RED ONIONS,
HALLOUMI CHEESE, MINT, CUMIN OLIVE OIL VINAIGRETTE

BABY ARUGUL WITH ROAST BING CHERRIES, PARMESAN CHEESE,
CROUTONS, HERBS, WHITE BALSAMIC VINAIGRETTE

BABY GREENS WITH BALSAMIC ROAST ONIONS, BACON CRACKLINGS,
SHERRY VINAIGRETTE

SALADS CONT'D

CLASSIC CHICKEN CEASAR SALAD

CLASSIC GREEK SALAD WITH TOMATOES, CUCUMBERS, ONION,
FETA CHEESE, AND OLIVES. DRESSED WITH SALT,
GREEK OREGANO, AND OLIVE OIL.

LOADED VEGAN POTATO SALAD

SPINACH SALAD WITH ALMOND SLIVERS, SUN-DRIED CRANBERRIES, CHERRY
TOMATOES, CRANBERRY WINE VINAIGRETTE

POULTRY

CHICKEN BREAST WITH SPINACH BOURSIN CHEESE STUFFING,
PANCETTA WRAPPED, ROAST GARLIC MASHED POTATO,
SEASONAL VEGETABLES, BALSAMIC VINEGRETTE

PEPITA CRUSTED CHICKEN, SAFFRON INFUSED GREEN LENTIL RAGOUT,
YELLOW AND GREENBEAN MEDLEY

THAI STYLE CHICKEN, COCONUT CURRY SAUCE, BASMATI RICE,
BABY BOK CHOY

MEDITERRANEAN STYLE CHICKEN, ARTICHOKE RAGOUT, SUN-DRIED
TOMATO IN BUTTER SAUCE, GOAT CHEESE MASHED POTATO,
SEASONAL VEGETABLES

CHICKEN SCHNITZEL, GREEK SALAD, HERB GARLIC
MASHED POTATO

PAN-FRIED DUCK BREAST, BABY PEARS, BLUEBERRY JUS,
HERB GARLIC MASHED POTATO, SEASONAL VEGETABLES

BEEF, LAMB, VEAL

BEEF FILET, MUSHROOM DUXELLES STUFFED, PORT WINE SAUCE,
BABY VEGETABLES, ROAST GARLIC MASHED POTATOES

BEEF FILET, ANCHO CHILE SAUCE, ROSEMARY GRATIN POTATOES,
BABY VEGETABLES

STRIPLOIN BEEF, HERB RUBBED, RED WINE SAUCE,
SMOKED CHEDDAR POTATO GRATIN, HEIRLOOM CARROTS

SEASONED ROAST BEEF, GRAVY, YORKSHIRE PUDDING,
SEASONAL VEGETABLES

BEEF, LAMB, VEAL CONT'D

BEER BRAISED BEEF SHORT RIB, STAR ANISE SAUCE,
HONEYGLAZED BUTTERNUT SQUASH, SEASONAL VEGETABLES

LAMB RACK, MUSTARD CRUSTED, ROSEMARY MASHED POTATO,
ASPARAGUS

VEAL RACK, SMOKED GOUDAGRAIN MUSTARD, MASHED POTATOES,
ROSEMARY SAUCE, SEASONAL VEGETABLES

SEAFOOD

SEMOLINA, THYME CRUSTED POLLOCK, POTATO HASH,
SEASONAL VEGETABLES

RED SNAPPER, ONION CONFIT, SEVEN GRAIN RICE,
ROAST VEGETABLES

PAN SEARED SALMON, MEXICAN RICE,
SEASONAL VEGETABLES

MUSTARD SEED CRUSTED SALMON, WILD RICE,
SEASONAL VEGETABLES

ARCTIC CHAR, MISO INFUSED RICE, EDAMAME

SPICE RUBBED WHITEFISH, MUSHROOM, HERB RICE,
SEASONAL VEGETABLES

PAN SEARED STRIPED BASS, PESTO SOY VINAIGRETTE,
LEEK QUINOA MEDLEY

BAKED HADDOCK, LEMON CRUMB, PARMESAN,
VINE-ROASTED TOMATO, AGED BALSAMIC SYRUP

PORK & GAME

GRILLED TOMAHAWK PORK CHOPS, ROSEMARY MINI POTATO
MEDLEY, BABY CARROTS

ROSEMARY SMOKED SALT RUBBED PORK TENDERLOIN,
HASH POTATOES, SEASONAL VEGETABLES

WILD BOAR CHOP, SWEET POTATO PURÉE, GARLIC BABY POTATO,
GREEN BEANS

VEGETARIAN

GOAT CHEESE, LEEK, ASPARAGUS, SPINACH TART, ROSEMARY MINI
POTATO MEDLEY, SEASONAL VEGETABLES

WILD MUSHROOM RISOTTO

BUTTERNUT SQUASH RAVIOLI WITH BROWN
BUTTER SAGE SAUCE

PANEER BUTTER MASALA, BASMATI RICE,
SEASONAL VEGETABLES

SPICY POTATO & COTTAGE CHEESE STUFFED PEPPERS, WILD RICE

ROAST VEGETABLE, BUTTERBEAN, AND COCONUT CREAM CURRY,
BASMATI RICE

VEGETARIAN BAKED PENNE

DESSERTS

BROWNIE, MAPLE CRÈME ANGLAISE,
TOASTED WALNUTS, BERRIES, ICING SUGAR

CARAMEL CHOCOLATE TART

CRÈME BRULÉE

FLOURLESS CHOCOLATE CAKE

HOMEMADE CRUMBLE WITH TRADITIONAL VANILLA CUSTARD

BREAD PUDDING

ASSORTED CHEESECAKE BITES

GULAB JAMUN

FRUIT SPONGE PUDDING WITH CRÈME CHANTILLY

***ADDITIONALLY PICK FROM OUR SELF SERVE SELECTIONS**