



## SILVER MENU – FOOD STATION/FAMILY STYLE



**\$29.00 PER PERSON**

*Served Family Style  
or Food Station*



***Served with House Salad plus fresh bread & pesto dipping sauce***

### **ENTREE SELECTIONS** (Choice of 2)

**CAVATAPPI PALOMINO** *Tomato cream sauce, homemade cavatappi pasta, fresh parmesan cheese, basil*

**BEET & GOAT CHEESE SALAD** *Almond goat cheese patty over mixed greens, crumbled goat cheese, roasted beets, fresh raspberries, glazed almonds, sun-dried cherries, lemon honey vinaigrette*

**J. BALDWIN'S SIGNATURE MEATLOAF** *A special blend of beef, veal and pork, wrapped with bacon, topped with mushroom port wine sauce & crispy onions*

**CHICKEN MARSALA** *Lightly breaded chicken breast topped with mozzarella in a wild mushroom marsala sauce*

**BONELESS SHORT RIB** *Red wine braised, mushroom port wine sauce, crispy onions*

**CHICKEN PICATTA** *Lightly floured chicken breast with a lemon sauce, capers, tomatoes, and artichoke, garnished with fresh parsley*

### **SIDES** (Choice of 2)

SAUTEED BROCCOLI

HONEY BUTTER CARROTS

BOURSIN SMASHED POTATOES

### **ADD DESSERT FOR \$4** (Choice of 1)

**CRÈME BRULÉE** *Vanilla bean custard, fresh berries*

**CINNAMON SUGAR DOUGHNUTS** *With Salted Caramel sauce*

**CARROT CAKE** *Spiced carrot cake, cream cheese frosting, candied carrot shavings (Add \$1)*

MINI CHEESECAKE

*\*Ask about menu items that are cooked to order or served raw. Notice: Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness.*

*Soft drinks and iced tea are included in package price for on-premise events. Coffee is \$3 per person.  
Menus and pricing subject to change. Date revised: 4/26/2022*

≡ SILVER MENU - PLATED ≡

\$30.00 PER PERSON

*Available Sunday-Thursday,  
maximum 50 guests*



***Served with House Salad plus fresh bread & pesto dipping sauce***

**ENTRÉE SELECTIONS** (Choice of 2)

CAVATAPPI PALOMINO *Tomato cream sauce, homemade cavatappi pasta, fresh parmesan cheese, basil*

CHICKEN ROMESCO *Almond crusted chicken, zucchini ribbons, with choice of pesto basil or tomato basil sauce*

J.BALDWIN'S SIGNATURE MEATLOAF *A special blend of beef, veal and pork, wrapped with bacon, topped with mushroom port wine sauce & crispy onions, with boursin smashed potatoes and asparagus*

CHICKEN MARSALA *Lightly breaded chicken breast topped with mozzarella in a wild mushroom marsala sauce over fettuccine*

BONELESS SHORT RIB *Red wine braised, mushroom port wine sauce, crispy onions with boursin smashed potatoes*

**ADD DESSERT FOR \$4** (Choice of 1)

CRÈME BRULEE *Vanilla bean custard, fresh berries*

CINNAMON SUGAR DOUGHNUTS *With Salted Caramel sauce*

CARROT CAKE *Spiced carrot cake, cream cheese frosting, candied carrot shavings (Add \$1)*

MINI CHEESECAKE

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## GOLD MENU – FOOD STATION/FAMILY STYLE



\$33.00 PER PERSON

*Served Family Style  
or Food Station*



***Served with House Salad plus fresh bread & pesto dipping sauce***

**PASTA** (Choice of 1)

FONTINA FONDUTA *White fontina cheese sauce, homemade mini shell pasta, grated pecorino romano, fresh parsley*

RIGATONI ALA VODKA *Tomato cream sauce, rendered pancetta, spinach, homemade rigatoni pasta*

**ENTRÉE SELECTIONS** (Choice of 2)

CHICKEN BELLA *Sautéed chicken breast, spinach, prosciutto, mushrooms, artichokes, diced tomatoes, and a lemon sage sauce*

BEEF STROGANOFF *Beef tenderloin tips sautéed with onions and mushrooms in a sour cream wine beef sauce topped with scallions*

CEDAR PLANKED STONE-FIRED SALMON *With a soy maple bourbon glaze*

SHRIMP SCAMPI *Garlic white wine sauce, fresh herbs, shaved parmesan*

CAULIFLOWER STEAK *Grilled cauliflower steak, topped with pickled red onions, roasted beets, kale, portabella mushrooms, served over a roasted red pepper sauce*

GRILLED PORK TENDERLOIN *Topped with our signature apple bourbon sauce*

SLICED SIRLOIN STEAK *Angus reserve steak, Detroit style zip sauce, crispy onions (Add \$20)*

SEARED SCALLOPS *With blistered cherry tomatoes, burr blanc sauce, fresh herbs (Add \$15)*

**SIDES** (Choice of 2)

SAUTEED BROCCOLI

HONEY BUTTER CARROTS

MIXED VEGETABLES

BOURSIN SMASHED POTATOES

**ADD DESSERT FOR \$4** (Choice of 1)

CRÈME BRULEE *Vanilla bean custard, fresh berries*

CINNAMON SUGAR DOUGHNUTS *With Salted Caramel sauce*

CARROT CAKE *Spiced carrot cake, cream cheese frosting, candied carrot shavings (Add \$1)*

MINI CHEESECAKE

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≡ **GOLD MENU - PLATED** ≡

**\$36.00 PER PERSON**

*Available Sunday-Thursday,  
maximum 50 guests*



**Served with House Salad plus fresh bread & pesto dipping sauce**

**PASTA** (Choice of 1)

**FONTINA FONDUTA** *White fontina cheese sauce, homemade mini shell pasta, grated pecorino romano, fresh parsley*

**RIGATONI ALA VODKA** *Tomato cream sauce, rendered pancetta, spinach, homemade rigatoni pasta*

**ENTRÉE SELECTIONS** (Choice of 3)

**CHICKEN BELLA** *Sautéed chicken breast, spinach, prosciutto, mushrooms, artichokes, diced tomatoes, and a lemon sage sauce atop portabella raviolis*

**CEDAR PLANKED STONE-FIRED SALMON** *With a soy maple bourbon glaze, broccoli, smashed potatoes*

**BONELESS SHORT RIB** *Red wine braised, mushroom port wine sauce, asparagus, smashed boursin potatoes, crispy onions*

**SHRIMP & GRITS** *Blackened jumbo shrimp over cheesy grits, topped with andouille sausage, lemon butter, tomatoes and scallions*

**BLACKENED SWORDFISH** *Served with rice and asparagus, a top roasted red pepper cream sauce*

**CHICKEN CORDON BLEU** *Served with smashed potatoes, mixed vegetables, topped with a lemon beurre blanc sauce*

**CRISPY ROAST DUCK** *Half a duck served with butternut squash risotto, portabella mushrooms, brussel sprouts, orange Grand Marnier sauce and a triple berry garnish*

**JUMBO SEA SCALLOPS & LOBSTER RISOTTO** *Pan seared scallops over risotto tossed with lobster saffron sauce, asparagus (Add \$15)*

**GRILLED SIRLOIN** *7 oz. Angus reserve sirloin served with smashed potatoes, broccoli, gorgonzola cream sauce and zip sauce (Add \$20)*

**FIRE ROASTED AUSTRALIAN LAMB CHOPS** *Served with sauteed spinach, feta cheese, tomatoes and garlic, over smashed potatoes and zip sauce (Add \$16)*

**FILET MIGNON** *A finely aged grilled center cut filet. Served with smashed potatoes, broccoli, gorgonzola cream sauce, crispy onions and zip sauce (Add \$22)*

**ADD DESSERT FOR \$4** (Choice of 1)

**CRÈME BRULEE** *Vanilla bean custard, fresh berries*

**CINNAMON SUGAR DOUGHNUTS** *With Salted Caramel sauce*

**CARROT CAKE** *Spiced carrot cake, cream cheese frosting, candied carrot shavings (Add \$1)*

**MINI CHEESECAKE**

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