



## SILVER MENU – FOOD STATION



\$31.00 PER PERSON

*Food Station*



***Served with House Salad plus freshly baked focaccia bread & pesto dipping sauce***

**ENTREE SELECTIONS** (Choice of 2)

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

JB'S MAC & CHEESE *3 cheese, topped with toasted breadcrumbs and candied bacon*

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 \$5** (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

*\*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: 11/7/2023*

≡ SILVER MENU - PLATED ≡

\$32.00 PER PERSON

*Available Sunday-Thursday,  
maximum 50 guests*



***Served with House Salad plus freshly baked focaccia bread & pesto dipping sauce***

**ENTRÉE SELECTIONS** (Choice of 2)

*Counts of each entrée choice will need to be given 2 weeks prior to the event.*

**LEMON ROSEMARY GARLIC CHICKEN** *Seared airline chicken, smashed potatoes, tri-color carrots, broccolini, demi glace*

**RIGATONI ALA VODKA** *Freshly made rigatoni pasta, tomato cream sauce, spinach, & grated parmesan*

**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 \$5** (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



**\$35.00 PER PERSON**

*Food Station*



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

**PASTA** (Choice of 1)

FONTINA FONDUTA *White fontina cheese sauce, homemade rigatoni 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*

RIGATONI RAGU *Beef and lamb, braise gravy, tomato sauce, arugula, goat cheese and pine nuts*

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)*

**SIDES** (Choice of 2)

SAUTEED BROCCOLI

HONEY BUTTER CARROTS

MIXED VEGETABLES

BOURSIN SMASHED POTATOES

**ADD DESSERT FOR \$5** (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



\$38.00 PER PERSON

*Available Sunday-Thursday,  
maximum 50 guests*



**Served with House Salad plus freshly baked focaccia bread & pesto dipping sauce**

### **PASTA** (Choice of 1)

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

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

### **ENTRÉE SELECTIONS** (Choice of 3)

*Counts of each entrée choice will need to be given 2 weeks prior to the event.*

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

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*

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*

GRILLED SIRLOIN *7 oz. Angus reserve sirloin served with smashed potatoes, broccoli, gorgonzola cream sauce and zip sauce (Add \$22)*

FILET MIGNON *A finely aged grilled center cut filet. Served with smashed potatoes, broccoli, gorgonzola cream sauce, crispy onions and zip sauce (Add \$24)*

### **ADD DESSERT FOR \$5** (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*

MINI CHEESECAKE

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