



On-Premise Luncheon PackagesPerfect for Showers, Baptisms & Communion

All packages include Choice of Entree, J.B.'s Signature House Bread & Soft Drinks with unlimited refills

Silver Luncheon

\$16 per person – plated

Includes:

- Choice of House Salad or Cup of Soup

Entree Choices (select 3)

- **J.B.'s Signature Chicken Bounty Salad**
Almond crusted chicken breast with apples, sun-dried cherries, pineapples, strawberries, and glazed walnuts, over mixed greens with raspberry vinaigrette
- **Award Winning Crab Cake Melt**
Voted #1 in Detroit by Hour Magazine. With tomatoes, Swiss cheese and remoulade sauce on a toasted roll
- **Boom Boom Tacos**
Lightly breaded shrimp tossed in our signature sauce topped with shredded cheddar cheese, shredded cabbage, scallions and diced plum tomatoes
- **Pulled Beef Brisket Tacos**
With shredded cabbage, tomatoes, cheddar and avocado crême sauce
- **Cheddar Chicken Wrap**
Breaded chicken, cheddar cheese, lettuce, tomato and ranch dressing on a whole wheat wrap
- **Chef's Omelet Du Jour**
Includes 3 ingredients

Gold Luncheon

\$20 per person – buffet style

Includes:

- Choice of 2 Side Dishes
- Penne pasta with choice of sauce (Alfredo, Palomino, Meat or Marinara)
- Signature Side Salad

Entree Choices (select 1)

- **Chicken Romesco**
Almond coated chicken served with zucchini linguine and marinara sauce
- **Chicken Marsala**
Marinated chicken in a mushroom marsala sauce
- **Lemon Chicken Piccata**
Pan-seared chicken breast served in a light lemon sauce, with capers, artichokes, and tomato
- **Orange Glazed Salmon Filet**
Fresh salmon with a zesty orange glaze (add \$2 per person)
- **Bacon Wrapped Meatloaf**
Served in a mushroom port wine sauce.

Side Dish Choices (select 2)

- Mashed Potatoes
- Saffron Rice
- Seasonal Vegetables
- Green Beans

Platinum Luncheon

\$22 per person – plated

Includes:

- Choice of House Salad, Caesar Salad or Cup of Soup

Entree Choices (select 3)

- **Apple Bourbon Chicken**
Almond crusted chicken with butternut squash raviolis, apple bourbon sauce and asparagus
- **Pasta Primavera**
Imported cavatappi pasta tossed with marinara sauce and topped with Chef's selection of fresh vegetables
- **Bacon Wrapped Meatloaf**
Served with smashed potatoes and fresh vegetables, in a mushroom port wine sauce
- **Orange Glazed Salmon Filet**
Fresh salmon with a zesty orange glaze, served with seasonal vegetables and potato
- **Chicken Romesco**
Almond coated chicken served with zucchini linguine and marinara sauce
- **Shrimp & Grits**
Blackened jumbo shrimp over cheesy grits topped with Andouille sausage, lemon butter, tomatoes and scallions

Add on Coffee Service for \$3/person.

Please note: 6% sales tax and service charge not included. Menu and pricing are subject to change.
 June 2016 Price Increase \$1. Date revised: March 16, 2016

