



On-Premise Dinner PackagesPerfect for Rehearsal Dinners, Anniversaries & Birthdays

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

Silver Dinner

\$18 per person – buffet style

Includes:

- Penne pasta with choice of sauce (Alfredo, Palomino, Meat or Marinara)
- House Salad

Pizza Choices* (select 4)

- Margherita
- J.Baldwin's Signature
- Meat Lover's
- The White
- Fig Truffle
- Classic Pepperoni
- Angry Chicken

-- OR --

Choose Up to 3 Toppings

- **Meats** - Bacon, Pepperoni, Roasted Chicken, Italian Sausage, Prosciutto, Anchovy, Ground Beef
- **Vegetables** - Sautéed Mushroom, Pineapple, Artichoke, Red Onion, White Onion, Green Onion, Green Pepper, Roasted Red Pepper, Banana Pepper, Baby Spinach, Sun-Dried Tomato, Sliced Black Olive, Arugula, Roasted Garlic, Basil Pesto, Cilantro, BBQ Sauce
- **Cheese** - Fresh Mozzarella, Goat Cheese, Smoked Gouda, Feta Cheese, Gorgonzola

*Based on 3 slices per/person

** Buffet excludes Friday/Saturday prime time

Gold Dinner

\$24 per person

Includes:

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

Entree Choices (select 3)

- **Chicken Marsala**
Parmesan encrusted and lightly breaded chicken breast, served with a mushroom Marsala sauce, atop fettuccine noodles
- **Cedar Planked Salmon**
With a soy maple bourbon glaze, homemade smashed potatoes and steamed broccoli (add \$3 per person)
- **Bacon Wrapped Meatloaf**
Served with smashed potatoes and fresh vegetables, in a mushroom port wine sauce.
- **Chicken Romesco**
Almond coated chicken served with zucchini linguine and tomato basil sauce
- **Tenderloin Tip Skillet**
With tri-colored potatoes and peppers, topped with tomatoes, scallions & Gorgonzola sauce
- **Butternut Squash Risotto**
Kale, portabella mushrooms and broccoli topped with fresh parmesan
- **Shrimp & Grits**
Blackened jumbo shrimp over cheesy grits topped with Andouille sausage, lemon butter, tomatoes and scallions (add \$3 per person)

Platinum Dinner

\$28 per person

Includes:

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

Entree Choices (select 3)

- **Maryland Crab Cakes**
Served with rice, vegetable medley and remoulade sauce
- **Brick Seared Chicken**
Organic airline chicken seared under a brick with rosemary, lemon garlic, tri-colored potato nest, topped with crispy kale brussel chips, natural pan juices
- **Grilled Angus Sirloin Steak**
With smashed potatoes, asparagus, topped with crispy onions and zip sauce, served with a side of Gorgonzola sauce (add \$6 per person)
- **Blackened Swordfish**
Cajun spiced swordfish steak over roasted red pepper sauce, rice and asparagus (add \$3 per person)
- **Chicken Bella**
Sautéed chicken breast, prosciutto, mushrooms, artichokes, diced tomatoes and a lemon sage sauce atop portabella raviolis
- **Cauliflower Steak Butternut Risotto**
Kale, portabella mushrooms over roasted red pepper sauce, served with a grilled "cauliflower steak", with pickled red onions

Add on Coffee Service for \$3/person.

Please note: 6% sales tax and service charge not included. Menu and pricing are subject to change. On premise events subject to \$195 room and setup fee.

January 2019 Price Increase \$1. **Date revised: September 20, 2018**

