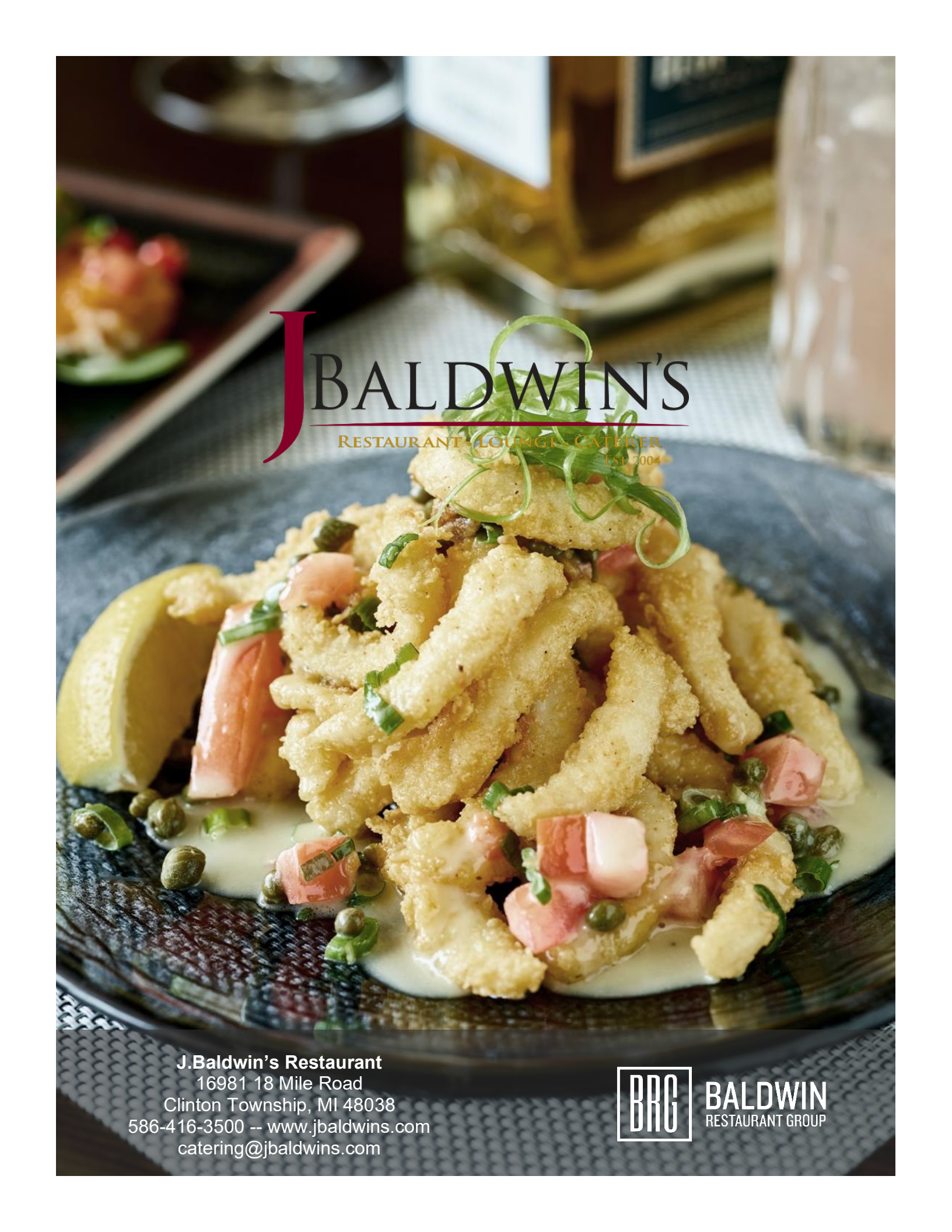




J BALDWIN'S

RESTAURANT • LOUNGE • CATERER
EST. 2004

J. Baldwin's Restaurant
16981 18 Mile Road
Clinton Township, MI 48038
586-416-3500 -- www.jbaldwins.com
catering@jbaldwins.com



BALDWIN
RESTAURANT GROUP



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≡ THE DISH ≡

AT J.BALDWIN'S, WE ARE
FOCUSING ON WHAT WE
DO BEST: FARM TO TABLE,
NEW AMERICAN FARE.

J.Baldwin's is a chef-owned casual fine dining restaurant and catering company. It offers a comfortable, upscale ambience, replete with its signature calamari and eclectic menu. The menu features fresh seafood, Baldwin's favorites and the highest quality Angus Reserve steaks and lamb chops. Beverages include an impressive wine list, microbrew beers, and original craft cocktails.

≡ EVENT SPACES ≡

J. Baldwin's is an eclectic 5,000 square foot restaurant, featuring a large 20-seat bar and lounge area, an open kitchen, as well as a semi-private space. The bar and lounge area has seating for up to 40 guests, while the semi-private space can seat 100 comfortably. The entire restaurant space can host up to 175 guests.

≡ BAR & LOUNGE ≡



≡ PARTITIONED SEMI-PRIVATE AREA ≡



WHAT YOUR EVENT COULD LOOK LIKE WITH J.BALDWIN'S

Take a sneak peek into our catering, where the food is cooked to perfection and the venue is perfectly curated to your event.



CHARCUTERIE STATION



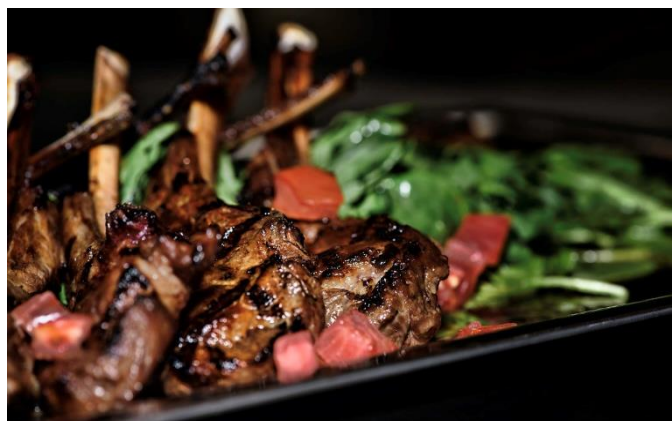
CEDAR PLANK SALMON



FARM WEDDING AT UPLAND HILLS



SIGNATURE CARROT CAKE



FIRE-ROASTED AUSTRALIAN LAMB CHOPS



ELEGANT DISPLAYS



CATERING AT THE FISHER BUILDING



NOT JUST YOUR AVERAGE SALAD



COCKTAILS INCLUDED



LATE NIGHT PIZZA BUFFET



LEAVE THE DECORATING TO US



SILVER MENU – FOOD STATION



\$32.00 PER PERSON



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

Upgrade to Caesar Salad for \$2 per person (count needed 2 weeks prior to the event)

ENTREE SELECTIONS (Choice of 2)

CREAMY RIGATONI DIABLO *Rigatoni pasta with a spicy cream sauce, red peppers, shaved asparagus, garnished with fresh basil & parmesan*

RIGATONI FONTINA FONDUTA *Fontina cheese sauce, homemade rigatoni noodles, grated pecorino romano, fresh parsley*

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, diced tomatoes, in a wild mushroom marsala sauce*

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

CHICKEN PARMESAN *Breaded chicken breast topped with fresh tomato basil sauce, with melted mozzarella and parmesan*

CHICKEN FRANCESE *Breaded chicken cutlet served in a luscious lemon butter white wine sauce*

BONELESS SHORT RIB *Red wine braised, mushroom port wine sauce, crispy onions (Add \$4)*

SIDES (Choice of 2)

SAUTEED BROCCOLI

HONEY BUTTER CARROTS

BOURSIN SMASHED POTATOES

RICE PILAF

ADD DESSERT FOR \$5 (Choice of 1)

CRÈME BRULÉE *Vanilla bean custard, fresh berries*

STRAWBERRY TIRAMISU *(Add \$1)*

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

MINI CHEESECAKE

Included for on-premise events:
Soft Drinks & Iced Tea | Cake Cutting | White Linen & Napkins | 3 Hour Service

*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.

Menus and pricing subject to change. Date revised: 9/7/2025



SILVER MENU - PLATED



\$33.00 PER PERSON



*Available Sunday-Thursday,
maximum 50 guests*

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

Upgrade to Caesar Salad for \$2 per person (count needed 2 weeks prior to the event)

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*

BARRAMUNDI TOSCA STYLE *Battered, fresh basil and parmesan, saffron rice, capers, tomatoes, asparagus and lemon butter 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 FLORENTINE *Pan fried chicken breast, garlic, spinach, white wine cream sauce*

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

BONELESS SHORT RIB *Red wine braised, mushroom port wine sauce, crispy onions with boursin smashed potatoes (Add \$4)*

ADD DESSERT FOR \$5 (Choice of 1)

CRÈME BRULÉE *Vanilla bean custard, fresh berries*

STRAWBERRY TIRAMISU *(Add \$1)*

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

MINI CHEESECAKE

Included for on-premise events:
Soft Drinks & Iced Tea | Cake Cutting | White Linen & Napkins | 3 Hour Service

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GOLD MENU – FOOD STATION



\$36.00 PER PERSON



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

Upgrade to Caesar Salad for \$2 per person (count needed 2 weeks prior to the event)

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*

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

CHICKEN FRANCESE *Breaded chicken cutlet served in a luscious lemon butter white wine sauce*

CHICKEN SALTIMBOCCA *Italian breaded chicken breast, spinach, mushrooms, prosciutto, sage, beurre blanc*

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

BONELESS SHORT RIB *Red wine braised, mushroom port wine sauce, crispy onions (Add \$4)*

SLICED SIRLOIN STEAK *Angus reserve steak, Detroit style zip sauce, crispy onions (Add \$18)*

SIDES (Choice of 2)

SAUTEED BROCCOLI

HONEY BUTTER CARROTS

MIXED VEGETABLES

BOURSIN SMASHED POTATOES

ADD DESSERT FOR \$5 (Choice of 1)

CRÈME BRULÉE *Vanilla bean custard, fresh berries*

STRAWBERRY TIRAMISU *(Add \$1)*

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

MINI CHEESECAKE

Included for on-premise events:
Soft Drinks & Iced Tea | Cake Cutting | White Linen & Napkins | 3 Hour Service

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GOLD MENU - PLATED



\$42.00 PER PERSON



*Available Sunday-Thursday,
maximum 50 guests*

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

Upgrade to Caesar Salad for \$2 per person (count needed 2 weeks prior to the event)

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 TUSCANA *Lightly blackened chicken breast topped with savory goat cheese, lemon butter sauce, sun dried tomatoes and fresh basil, with boursin smashed potatoes and sauteed broccoli*

CRISPY ROAST DUCK *Half a duck served with butternut squash risotto, portabella mushrooms, brussel sprouts, orange Grand Marnier sauce and a triple berry garnish (Add \$15)*

GRILLED SIRLOIN *7 oz. Angus reserve sirloin served with smashed potatoes, broccoli, gorgonzola cream sauce and zip sauce (Add \$25)*

FILET MIGNON *A finely aged grilled center cut filet. Served with smashed potatoes, broccoli, gorgonzola cream sauce, crispy onions and zip sauce (Add \$29)*

PRIME RIB *Garlic herb encrusted prime rib, sliced, au jus, creamy horseradish sauce, with garlic smashed potatoes and asparagus (Add \$25)*

ADD DESSERT FOR \$5 (Choice of 1)

CREME BRULEE *Vanilla bean custard, fresh berries*

CARROT CAKE *Spiced carrot cake, cream cheese frosting, candied carrot shavings*

STRAWBERRY TIRAMISU *Layers of mascarpone, ladyfingers soaked in espresso and gran marnier, cocoa powder, sugar and fresh strawberries (Add \$1)*

MINI CHEESECAKE

**Included for on-premise events:
Soft Drinks & Iced Tea | Cake Cutting | White Linen & Napkins | 3 Hour Service**

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BBQ MENU – FOOD STATION

\$30.00 PER PERSON



Served Food Station

Served with cornbread and jalapeno compound butter

SALAD (Choice of 1)

MIXED GREEN *Mixed field greens with carrots, cucumbers and tomatoes*

CAESAR *Romaine lettuce with homemade creamy Caesar, croutons and parmesan cheese (add \$2)*

ENTRÉE SELECTIONS (Choice of 2)

BBQ PULLED PORK

ANGUS RESERVE BURGERS

HOT DOGS

SMOKED WINGS

BUTTERMILK FRIED CHICKEN

JACK DANIELS BBQ RIBS (add \$4)

GRILLED SHRIMP SKEWERS (add \$6)

ORANGE GLAZED SALMON (add \$8)

SIDE DISH SELECTIONS (Choice of 2 – Add an additional side for \$4)

CORN ON THE COB

HOMEMADE POTATO CHIPS

SWEET POTATO FRIES

MACARONI & CHEESE

COLE SLAW

STREET CORN

POTATO SALAD

Included for on-premise events:
Soft Drinks & Iced Tea | Cake Cutting | White Linen & Napkins | 3 Hour Service

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STATION MENUS



PASTA STATION \$22 per person

- Your choice of pasta: Rigatoni, Fettuccini, Angel Hair
- Your choice of 3 sauces: Alfredo, Marinara, Meat, Spicy Cream, Lemon Wine

*Add choice of 2 meats for \$5 per person:
Italian Sausage, Meatballs, Chicken

\$150 chef fee additional – 4 hours

SEAFOOD STATION market price

- Oysters
- Shrimp Cocktail
- Smoked Salmon Canapes
- Fresh Lemon
- Cocktail Sauce
- Remoulade Sauce
- Mignonette Sauce
- LED Display

ALL AMERICAN STATION \$21 per person

- Angus Reserve Hamburgers
- Dearborn Beef Franks
- Buns
- Relish Tray: tomato, lettuce, onion, cheese
- Condiments: ketchup, mustard, mayonnaise
- Homemade Potato Chips

DESSERT STATION \$8 per person

- Your choice of 3:
 - Mini Cannolis
 - Lemon Bars (add \$1 per person)
 - Brownies

PIZZA STATION \$18 per person

- Your choice of 3 pizzas:
Margherita, J.Baldwin's Signature, Fig Truffle, Meat Lovers, The White, Pepperoni, Angry Chicken

*Based on 2 slices per person

APPETIZER STATION \$20 per person

- Your choice of 2 hot appetizers:
 - BLT Bites with Cornichon Pickle
 - Pizza Minis
 - Arancini
 - Mini Tacos
- Your choice of 2 cold appetizers:
 - Bruschetta
 - Fruit Kabobs
 - Smoked Salmon Mousse Phyllo Tarts
 - Caprese Skewers

CHARCUTERIE STATION \$16 per person

- Fresh Bread
- Seasonal Fruit
- Artisan Cheeses
- Cured Meats
- Mediterranean Olives
- Cipollini Jam
- Toasted and Candied Nuts
- Pickled Vegetables

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Station parties require a minimum of 2 stations. Minimum of 50 people.

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BRUNCH MENU



\$29.00 PER PERSON



*Food Station
Served Daily Until 3:00pm*

Choose any 5 of the below menu items

SWEETS

STRAWBERRY TIRAMISU

ENTREES

LEEK FRITTATA *Caramelized leeks and cippolini onion, ground Italian sausage, yukon gold potatoes, asiago cheese, fresh spinach (can be made vegetarian)*

BRIOCHE FRENCH TOAST *With fresh strawberries, powdered sugar, served with whipped butter and warm syrup*

SCRAMBLED EGGS *Served regular or cheesy*

BISCUITS AND SAUSAGE GRAVY

FIG TRUFFLE PIZZA *Sliced pear, goat cheese, white truffle oil, fig jam and arugula topped with a balsamic honey glaze*

KALE FARRO SALAD *Roasted pine nuts, thinly sliced radishes, chickpeas, drunken wine-soaked raisins, shredded kale, shaved parmesan, and honey balsamic vinaigrette*

CREAMY RIGATONI DIABLO *Rigatoni pasta with a spicy cream sauce, red peppers, shaved asparagus, garnished with fresh basil & parmesan*

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

SIDES

POTATO PANCAKE HASH BROWNS

FRESH FRUIT PLATTER

APPLEWOOD SMOKED BACON

SAUTEED BROCCOLI

BREAKFAST SAUSAGE LINKS

BOURSIN SMASHED POTATOES

***Ask for pricing on adding additional menu items to your brunch menu**

BUBBLES ANYONE?

MIMOSA \$5 each

BLOODY MARY BAR \$9.95 pp

RED OR WHITE SANGRIA \$125 (serves 20)

Included for on-premise events:
Soft Drinks, Coffee & Iced Tea | Cake Cutting | White Linen & Napkins | 3 Hour Service

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Menus and pricing subject to change. Date revised: 9/7/2025

≡ APPETIZERS & BITES ≡

PRICE PER ITEM



MEAT

- MINI CRAB CAKES *with remoulade* 10.00 (for 2)
ROSEMARY LEMON CHICKEN SATAYS 5.00
BACON WRAPPED SHRIMP SKEWERS *with soy-miso dipping sauce* 10.00 (for 2)
SAUSAGE & PEPPER HAND-TOSSED PIE 16.00
PEPPERONI HAND-TOSSED PIE 14.00
MINI FARM FIELD TABLE BEEF SLIDERS 4.00
PULLED BBQ SHORT RIB SLIDERS 5.00
KALE PROSCIUTTO ARANCINI 4.00
MINI SHRIMP OR BEEF TACOS 4.00
NASHVILLE HOT CHICKEN SLIDER *mayonnaise, pickles & Nashville hot chicken* 4.00
BLT BITES *garden tomato, mozzarella, basil, romaine, bacon, garlic mayo, grilled ciabatta* 4.00
ITALIAN SAUSAGE STUFFED MUSHROOMS 3.50
SWEDISH MEATBALLS *with brown gravy & crème fraiche* 5.00
SHRIMP COCKTAIL *with fresh lemon & cocktails sauce* 6.50 (for 2)

NOT MEAT

- CAPRESE BRUSCHETTA 4.00
WATERMELON CUBES *with blackberry and goat cheese (seasonal)* 4.50
SPICY FETA PHYLLO CUPS 3.50
FIG TRUFFLE ARTISAN FLATBREAD 16.00
MARGHERITA FLATBREAD 16.00

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≡ PLATTERS, SALADS, DIPS & MORE ≡

ADD TO ANY PACKAGE



PLATTERS & TRAYS

GRILLED VEGGIE TRAY Sm 59.99 Lg 89.99

SMOKED SALMON TRAY 109.99

SEASONAL FRUIT TRAY Sm 69.99 Lg 99.99

CHARCUTERIE & CHEESE BOARD
6.99 per person

SEASONAL FRUIT & CHEESE TRAY
Sm 94.99 Lg 115.99

SALADS

JB'S SIGNATURE BOUNTY 7.99 per person

KALE FARRO 6.99 per person

CAPRESE 6.99 per person

DECONSTRUCTED CAESAR 6.99 per person

ADD: Chicken 5.00, Goat Cheese Patty 4.00, Shrimp 6.00, Salmon 10.00

HAND TOSSED PIES

PEAR QUATRO FORMAGGIO 5.00 per person

MARGHERITA 5.00 per person

WHITE TRUFFLE BIANCA 5.00 per person

*3 slices per person

DIPS & MORE

J.BALDWIN'S CALAMARI 8.99 per person

FOUR CHEESE SPINACH ARTICHOKE DIP WITH
PIZZA CRISPS 84.99

ZESTY HUMMUS DIP WITH PIZZA CRISPS & FRESH
VEGETABLES 49.99

HALF PINT OF PESTO 6.99

1/2 PANS

BAKED MAC & CHEESE 54.99

SIGNATURE SMASHED POTATOES 28.99

CRISPY CHICKEN FINGERS 49.99

RIGATONI WITH MARINARA OR ALFREDO 49.99

FULL PANS

CRISPY HOMEMADE CHIPS 24.99

Add Dip 10.00

HERB PIZZA CRISPS 29.99

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Menus and pricing subject to change. Date revised: 9/7/2025



KID'S MENU



\$12 PER CHILD

Ages 12 & under



All kids entrees come with bombolinos and chocolate sauce

ENTRÉE SELECTIONS

SPAGHETTI *With tomato sauce or fontina*

KIDS PIZZA *Cheese or pepperoni*

BAKED MAC N CHEESE *Homemade rigatoni pasta with creamy cheese sauce*

CHICKEN TENDERS *Crispy chicken tenders served with chips*

ADD ONS

Meatballs \$4

Chicken \$8

***** If the main menu is a Food Station, kids may be added at half price.***

On-premise catering only. Menus and pricing subject to change. Date revised: 9/7/2025



BAR MENU



J.BALDWIN'S

Add to any event menu



SILVER BAR (\$20.00 pp for 3 hours. Each additional hour \$4.00 pp)

SIGNATURE HOUSE WINES

Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

DOMESTIC BEER

WATER, REGULAR & DIET SODAS

25 people minimum

ADD ON BEVERAGES

*Mimosas - \$5 each
Bloody Mary Bar - \$9.95 pp
Bellini Bar - \$12.95 pp*

Red or White Sangria - \$125 per batch, serves 35-40

*Non-Alcoholic Fruit Punch - \$50
Champagne Punch - \$175
Serves 35-40*

GOLD BAR (\$27.00 pp for 3 hours. Each additional hour \$6.00 pp)

SIGNATURE SPIRITS

Pearl Vodka Flavors, Damrak Gin, Bacardi Rum, Altos Tequila, Dewar's White Label, Jim Beam, Captain Morgan, Seagrams 7

SIGNATURE HOUSE WINES

Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

DOMESTIC BEER

WATER, REGULAR & DIET SODAS

35 people minimum

PLATINUM BAR (\$33.00 pp for 3 hours. Each additional hour \$7.00 pp)

PREMIUM SPIRITS

Ketel One, Titos Vodka, Pearl Vodka Flavors, Bombay Sapphire Gin, Chivas Regal, Crown Royal, Courvoisier Cognac (Deluxe package brands included)

PREMIUM WINE SELECTIONS*

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot and Sparklin Wine

DOMESTIC AND IMPORTED BEER

WATER, REGULAR & DIET SODAS

45 people minimum

**A wine list is available for your dining pleasure. We will be happy to assist you in selecting the appropriate wines for your menu. A wine tasting table can be provided at your special event upon request.*

CONTACT OUR SOMMELIER TO DISCUSS CUSTOM WINE PACKAGES FOR YOUR SPECIAL EVENT!

Menus and pricing subject to change. Date revised: 9/7/2025



EVENT RENTALS





OPTIONAL RENTALS & PRICING



ADD TO ANY PACKAGE



PACKAGES

CHINA PLACE SETTING 8.00 per person

- Dinner Plate
- Salad Plate
- Bread & Butter Plate
- Tea Cup
- Saucer

SILVER PACKAGE 10.00 per person

- Dinner Plate
- Salad Plate
- Bread & Butter Plate
- Tea Cup
- Saucer
- Jelly Jar Water Glass
- 5 Piece Flatware

GOLD PACKAGE 13.00 per person

- Dinner Plate
- Salad Plate
- Bread & Butter Plate
- Tea Cup
- Saucer
- Jelly Jar Water Glass
- 5 Piece Flatware
- Wine Glass
- Charger

CHINA

DINNER PLATE 3.20

SALAD PLATE 2.00

BREAD & BUTTER PLATE 1.00

TEA CUP 1.80

SAUCER 1.00

SOUP BOWL 2.00

FRUIT BOWL 1.00

GLASSES

CLEAR JELLY JAR WATER GLASS
1.00

CLEAR STEMMED WINE
GLASS 1.50

BLUE STEMMED WINE
GLASS 1.75

CHARGERS

MOCHA 2.00

GOLD 2.25

BLUE 2.25

CREAM/WHITE 2.50

FLATWARE

5 PIECE SET 3.00

Dinner Fork, Salad Fork, Knife, Teaspoon, Soup Spoon

COLORED LINEN NAPKINS

1.00 each

LINENS, HIGH TOP TABLES, BARS & CHAFERS ALSO AVAILABLE!

Pricing and availability subject to change. Date revised: 9/7/2025



EVENT CONTRACT



Event: _____

Contact: _____ **Phone:** _____

Email Address: _____

Date & Time of Event: _____ **# of Guests:** _____

Event Location: _____ **Estimated Total \$:** _____

Event Space: We reserve the right to revise the floor plan of your event if the guaranteed attendance is less than the number provided when you originally booked. J.Baldwin's Event Management designs all floor plans to J.Baldwin's specifications and discretions.

DEPOSIT & PAYMENT SCHEDULE: Deposit is required the day of signing the Event Contract, with a minimum of \$300.00. The remainder will be due the day of the event. All Parties will have 20% Gratuity, \$250.00 Room Fee and we require a credit card on file. All credit card transactions will have a 3% credit card fee added.

GUARANTEE POLICY: Final guest counts, menu selections and beverage/ bar selections are due no later than **14 Days before the event**. If no final guest count is received, the client will be charged the applicable fee for the number of guests originally contracted, or for the number of guests in attendance, whichever is greater. We will make every effort to accommodate any last-minute increases in the guest count.

CANCELLATION POLICY: Should the client cancel this event, the refund will be handled as follows: 14 days prior to your event, if you should cancel, the \$300.00 deposit is non-refundable. Any applicable funds will be given in a gift card.

DECORATIONS: We allow one hour prior to your start time of the event for decorating. Balloons, centerpieces and banners are welcome. Under NO circumstances will we allow confetti or any type of wall/hanging decorations that need to be hung with a nail or heavy tape. If the decor policy is breached, there will be a \$50.00 clean up fee. _____ (INITIAL HERE)

PROTEINS: The Baldwin Restaurant Group allocates a 6oz portion of protein per guest We are happy to add a larger protein portion per person. Price will depend on the protein selection.

DESSERTS: All desserts need to be purchased though J.Baldwin's or from a licensed Bakery. If you are purchasing a cake from a bakery, there will be a cake cutting fee of \$1.00 per person

CATERING HOURS: J.Baldwin's allocates one hour prior to your party for set-up, all parties are allocated 3 Hours for the actual event and 30 minutes for Clean-up. If your party exceeds the time allocation, J.Baldwin's reserves the right to charge the host for the loss of sales due to the loss of tables for seating regular dining business.

MINIMUMS: J.Baldwin's requires a minimum of 25 guests to execute our catering menus and services.

STAFFING: BRG holds the right to reserve team member selections.

Upon review and acceptance of the proposal, please sign below and return this document with your deposit.

Kayleigh Hering, J.Baldwin's

Client

Date

Date

Credit Card Type: _____ Credit Card #: _____ Exp. Date: _____

Security Code: _____ Signature: _____ Date: _____