

It's time to Party!

J.WILSON'S

IN APPROPRIATELY GOOD.

PRIVATE EVENTS AND CATERING

J.WILSON'S

YOU'RE WELCOME

You're always welcome to have your next event at J. Wilson's. We're known for our finer dining and the finest of scratch cooking. So, let us show you what we can do for your next event. Together we can make it exceptional.

Our banquet space is your space. It can be made to comfortably fit any size or mood from 12 to 40 guests. Whether it's a small cocktail party or a big, lavish bash, we love making all events extraordinary. Especially yours.

Let's talk food. We feature sustainable, locally sourced offerings with a unique and modern twist your group's going to love. Rest assured, we've got the perfect tastes and talents to make it happen.

Whatever you choose, a buffet or plated event, our place or yours, (yes, we cater too), we'll help make it a smashing success.

This event guide is just a sampling of what we have to offer. We encourage you to speak with our Management Team who can't wait to customize the perfect menu and experience with you.

Rick & Nancy Renfro, Owners

THANK YOU

Lisa Wall, Evan Epperson & Steven Middleton, Management Team
Luke Nestler, Executive Chef

No outside food or drink is allowed with the exception of fine wines. Your corkage fee is \$20 per 750L bottle.

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Let's talk adult beverages and snacks...

HOSTED BAR

Open Bar | anything goes

Limited Bar | select wine, beer & cocktails

A Specialty Cocktail | highlight your favorite cocktail

Other Hosting Options | host a first hour, first drink, toast of bubbly, select wine bottles on the table, a keg of Johnny's Blue Collar Lager. Additional drinks are charged to guests.

Nonalcoholic | soft drinks, iced tea, coffee 2.75 per person

STARTERS

Serves approximately 12 guests. We are happy to raise quantities in increments of 6.

Mini Crab Cakes | 24 | roasted garlic aioli 62

Grilled Cajun Shrimp & Andouille Medallions | Cajun cream drizzle 42

Charcuterie | Wiebe raw cheddar, Alma white cheddar curds, aged cheese, local prosciutto and summer sausage, polenta croutons, mixed nuts, house dill and bread & butter pickles, green olives, baguette, crackers 58

Meatballs | 36 | spicy house BBQ glaze 55

Charcuterie Skewer | 12 | summer sausage, Wiebe raw cheddar, green olives, house pickle 29

Beef Skewer | 12 | tomato, chimichurri drizzle, crema 48

Chicken Skewers | 24 | grilled or breaded & fried tenders, Wilson Sauce, smoky bleu cheese dip, carrots, celery 42

Mushroom & Goat Cheese | Wakarusa Valley Farm mushrooms, goat cheese, sundried tomatoes, sherry butter sauce, baguette, crackers 54

Cheese, Crackers & Baguette crackers, baguette, local peach jam 49

choice of 3 cheeses: Alma white cheddar curds, Wiebe raw cheddar, smoky bleu cheese spread, aged cheese, goat, house pimento, feta 44

Fresh Fruit | cream cheese fruit dip | local mint 36

Fresh Vegetables | seasonal variety, house Green Goddess dip, sea salt 32

Roasted Red Pepper & Garlic Hummus | mixed vegetables, olive tapenade, feta, pita chips, crackers 36

Bruschetta | 24 |

Local Mushroom & Goat Cheese 34

Grilled Cherry Tomatoes, Basil & Parmesan 28

Prosciutto, Cream Cheese & Local Peach Jam 32

Grilled Baguette, olive oil, spice blend 22

Deviled Local Eggs | 24 | choice of 3 toppers: house dill pickle, house bread & butter pickle, smoky bleu cheese crumbles, crispy shallots, bacon, tapenade, capers 18

Spicy Nuts | one-pound spiced nuts and dried cherries 26

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On to the main event...

PLATED DINNERS

For your seated gathering in our banquet space for 12 to 40 guests.
Groups larger than 20, please provide RSVP's of entrée selections.

MAINS includes house salad and baguette & butter | 29 per guest

Flat Iron Steak | 10 oz | served medium; roasted red potatoes, sautéed local greens GF

Bourbon Chicken | pan roasted; roasted red potatoes, sautéed local greens, bourbon redux GF

Faroe Island Salmon | 8 oz | champagne poached, served medium well; roasted red potatoes, sautéed local greens, tarragon beurre blanc GF

LIGHTER FARE includes baguette & butter | 17 per guest

Crab Cakes | mixed greens, radish, roasted garlic aioli

Grilled Trout | corn griddle cakes, butternut squash, dill & horseradish crème fraîche, brown butter GFA

Steak Tip Salad | mixed greens, olive tapenade, Alma cheddar curds, tomato, sunflower seeds, polenta crouton, red wine herb vinaigrette GFA

Local Beef Bolognese | tagliatelle, parmesan, baguette GFA

Red Pepper & Roasted Garlic Hummus | mixed vegetables, olive tapenade, fried Sharon Springs chickpeas, pita chips, crackers GFA

Have a sweet tooth? Add a dessert to the menu!

Host chooses one option for all guests to enjoy.

DESSERTS 5 per guest

Chocolate Mousse | flourless chocolate cake, whipped cream, pirouette, chocolate lace GFA

Lavender Pudding | strawberry compote, coconut & almond gremolata GF

Snickerdoodle Crème Brûlée | cinnamon crème, sugar crust GF

Cheese Cake | goat cheese, almond crust, blackberry compote GF

Coffee Cake | custard cream sauce, fresh berries

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