

It's time to Party!

J. WILSON'S

IN APPROPRIATELY GOOD.

EVENTS

Let's talk adult beverages and snacks...

HOSTED BAR

Open Bar | anything goes

Limited Bar | select wine, beer & cocktails

Other Hosting Options | host a first hour, first drink, toast of bubbly, select wine bottles on the table. Additional drinks are charged to guests.

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

STARTERS

Serves approximately 12 guests.

Mini Crab Cakes | 12 | mixed greens, remoulade 42

Mushroom & Goat Cheese | Wakarusa Valley Farm mushrooms, goat cheese, sundried tomatoes, sherry butter sauce, rolls, crackers 60

Deviled Local Eggs | 24 | choice of 2 toppers: house dill pickle, house bread & butter pickle, smoky bleu cheese crumbles, crispy shallots, bacon, capers 26

Bruschetta | 24 |

Local Mushroom & Goat Cheese 19

Grilled Cherry Tomatoes, Basil & Parmesan 17

Prosciutto, Cream Cheese & Local Peach Jam 20

Steak, Local Goat Cheese, Red Onion 29

Antipasti Skewers | 12 | cherry tomato, cucumber, red onion, spinach, mozzarella, balsamic drizzle 22

Charcuterie Skewer | 12 | salami, smoked gouda, green olives, house pickle 22

Chicken Skewers | 12 | grilled Campo Lindo chicken breast, Wilson Sauce, smoky bleu cheese dip, carrots, celery 28

Caesar Salad Cups | 12 | romaine, house Caesar, parmesan, focaccia croutons 20

Stuffed Cherry Tomatoes | 24 | cream cheese blend, bacon bits, green onion 18

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 baguette & butter | 29 per guest

Flank Steak | served medium; gouda smashed potatoes, sautéed local greens GF

Pan Roasted Chicken | pan roasted; gouda smashed potatoes, sautéed local greens, pan sauce GF

Faroe Island Salmon | grilled, served medium well; gouda smashed potatoes, sautéed local greens, beurre blanc GF

LIGHTER FARE includes baguette & butter | 18 per guest

Crab Cakes | mixed greens, house remoulade

Mushrooms & Goat Cheese | Wakarusa Valley Farm mushrooms, goat cheese, rosemary & sundried tomatoes in sherry butter sauce, bread GFA/V

Warm Apple Salad | spinach, warmed apples, bacon & roasted red beets, boursin cheese, apple cider vinaigrette GFA

J. Wilson's Burger | house-ground tenderloin & bacon patty, boursin cheese, arugula, caramelized onions, cracked pepper mayo, Farm to Market egg bun, fries GFA

Veggie Scampi Linguine | garlic butter tossed with linguine & Wakarusa Valley Farm mushrooms, peas, and cherry tomatoes, topped with spinach chiffonade GFA

Spaghetti Squash Bake | spaghetti squash, local greens, creamy tomato basil sauce, baked with parmesan GFA

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

DESSERTS 6 per guest

Brownie | house made brownie, vanilla ice cream & caramel

Raspberry Chocolate Layer Cake | chocolate mousse, flourless chocolate cake, raspberry ganache GF

Crème Brûlée | sugar crust GF

Coffee Cake | custard cream, fresh berries

Now to feed the masses...

BUFFET OPTIONS

For your seated gathering in our banquet space for 25 to 40 guests.

BRUNCH BUFFET includes English muffins, jam & butter, coffee and tea | 16 per guest

Select 6 options:

- Scrambled Eggs
- Biscuits and Gravy
- Bacon
- Pork Sausage Patties
- Breakfast Potato Casserole
- Coffee Cake
- Fruit Platter
- Home Fries
- Grits
- Beignets

PASTA BAR includes baguette & butter | 23 per guest (add a salad for 3 more per guest)

Noodle | choose fettucine, penne, or elbow

Protein | choose grilled local free-range chicken tenders, roasted vegetables, or beef meatballs

Sauce | choose vegan marinara, alfredo, or bolognese

SALAD BAR includes baguette & butter | 16 per guest

Greens | romaine or spring mix

Protein | choose 1 | grilled local free-range chicken tenders, grilled Faroe Island salmon, or steak tips

Cheese | choose 2 | Monterey jack blend, bleu cheese crumbles, feta, or queso fresco

Topping | choose 6 | cucumber, radish, onion, sunflower seeds, bacon bits, almonds, carrots, bell pepper, egg, or olive tapenade

Dressing | choose 3 | red wine herb vinaigrette, creamy chipotle lime, bleu cheese, ranch, or apple cider vinaigrette

TRADITIONAL DINNER includes baguette & house salad | 31 per guest

Entree Options | pan roasted chicken breast, Faroe Island salmon, or spaghetti squash bake with choice of chicken or sautéed shrimp

Sides | Choose 2 | sautéed local greens, spaghetti squash, blistered broccoli, smashed potatoes, basmati rice, whipped sweet potatoes