

It's Time to Party!



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 and custom cakes.

*Your plate fee is \$25 per cake, please be prepared with a knife and someone in your party to cut the cake.

Your corkage fee is \$20 per 750L bottle.

STARTERS

Starting at two dozen per item, serves approximately 20 guests.

Crab Cakes | mixed greens, lemon vinaigrette, remoulade 108

Mushroom & Goat Cheese | Wakarusa Valley Farm mushrooms, Goddard Farm goat cheese, in a roasted tomato, basil & sherry butter sauce, crostini 96 GFA/V

Deviled Eggs | choice of 2 toppers: house dill pickle, house bread & butter pickle, bleu cheese crumbles, bacon 26 GFA/V

Bruschetta |

local mushroom & goat cheese 19 gfa/v

tomato, basil & parmesan 17 gfa/v

prosciutto, cream cheese & jam 20 gfa

shaved sirloin, local goat cheese, red onion 29 GFA

Skewers |

cherry tomato, cucumber, red onion, spinach, mozzarella, balsamic drizzle 42 gf/v

grilled chicken breast, bbq sauce 60 GF

Caesar Salad Cups | romaine, house Caesar dressing, parmesan, croutons 30 GFA

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

SWEETS

Starting at two dozen per item

Mini Crème Brulee | strawberries, blueberries 84 GF

Mini Chocolate Mousse Cake | flourless chocolate cake, mousse, chocolate ganache, chocolate covered strawberries 84 GF

Coffee Cake | custard cream, fresh berries 62 GF

Lemon Tartlets | custard cream, graham cracker shells, blueberries 84

Mega Board | 4 dozen assorted | Crème Brulee, Chocolate Mousse Cake, Coffee Cake, New York Cheesecake, chocolate covered strawberries 240 GFA

PLATED DINNERS

For your seated gathering in our banquet space for 18 to 40 guests.
Groups larger than 20, please provide RSVP's of entrée selections.

MAINS includes bread | 29 per guest

Flank Steak | cooked medium rare, bistro cut, smoked gouda smashed potatoes, sauteed kale, garlic butter GF

Pan Roasted Chicken | airline breast, smoked gouda smashed potatoes, sauteed kale, pan sauce GF

Faroe Island Salmon | cooked medium well, smoked gouda smashed potatoes, sauteed kale, beurre blanc GF

Cajun Shrimp Pasta | creamy Cajun sauce, local mushrooms, peppers, tomatoes, green onions GFA

ADD SALAD choose one | 5 per guest

Caesar | Two Sisters Farm romaine, parmesan, croutons, tossed GFA

House | mixed greens, cherry tomatoes, red onion, queso fresco, sunflower seeds, croutons, red wine vinaigrette GFA

LIGHTER FARE includes bread | 20 per guest

Crab Cakes | mixed greens, spiced vanilla vinaigrette house remoulade

Mushrooms & Goat Cheese | Wakarusa Valley Farm mushrooms & Goddard Farm goat cheese in a sundried tomato, rosemary & sherry butter sauce, crostini GFA/V

J. Wilson's Burger | house-ground beef & bacon patty, gruyere cheese, arugula, caramelized French onions, dijonnaise, Farm to Market-salt and pepper bun, fries GFA

Spaghetti Squash Bake | spaghetti squash, baby kale, creamy tomato basil sauce, mozzarella GFA

Apple Crisp Salad | romaine & cabbage blend, apple chips, pancetta, gorgonzola, pecans, tossed with vanilla spiced vinaigrette

ADD DESSERT includes coffee and tea | 10 per guest

Choose one dessert to be served to all guests in the party

Peanut Butter Torte | brownie crust, peanut butter ice cream, chocolate ganache

Crème Brûlée | sugar crust GF

Coffee Cake | custard cream, fresh berries

FAMILY STYLE

For your seated gathering in our banquet space for 18 to 40 guests.

BRUNCH includes coffee, tea, and juice | 21 per guest

Choose one main, three sides, and one sweet

Biscuits and Gravy | house made biscuits & Scimeca's sausage gravy

Breakfast Tacos | Yoli white corn tortillas, chorizo, scrambled eggs, queso fresco, zesto peno, cilantro GF

Quiche | canadian bacon, roasted red peppers, green onion, swiss & parmesan

Sides | scrambled eggs, pecan smoked bacon, pork sausage patties, home fries, white cheddar grits

Sweets | fresh fruit, house made beignets, coffee cake

LUNCH includes coffee and tea | 24 per guest

Choose one slider, one salad, and two sides

Chicken Slider | chicken breast, lettuce, tomato, onion, cracked pepper mayo GFA

Burger Slider | beef patties, gruyere cheese, arugula, dejannaise GFA

French onion Grilled Cheese Slider | caramelized French onions, sharp white & gruyere GFA

Apple Crisp Salad | romaine & cabbage blend, apple chips, pancetta, gorgonzola, pecans, tossed with vanilla spiced vinaigrette

Caesar Salad | Two Sisters Farm romaine, parmesan, croutons, tossed GFA

House | mixed greens, cherry tomatoes, red onion, queso fresco, sunflower seeds, croutons, red wine vinaigrette GFA

Sides | smoked gouda smashed yukon potatoes, beer battered fries, white cheddar grits, spaghetti squash, honey glazed carrots, green beans with red onions GF

DINNER includes bread, coffee, and tea | 36 per guest

Choose one salad, two mains, and two sides

Caesar Salad | Two Sisters Farm romaine, parmesan, croutons, tossed GFA

House | mixed greens, cherry tomatoes, red onion, queso fresco, sunflower seeds, croutons, red wine vinaigrette GFA

Faroe Island Salmon | grilled, served medium well; beurre blanc GF

Roast Chicken | breast, apple brandy pan sauce GF

Cajun Shrimp Pasta | creamy Cajun sauce, local mushrooms, peppers, tomatoes, green onions GFA

Spaghetti Squash Bake | sautéed spaghetti squash & kale, tomato basil cream sauce, mozzarella, topped with local mushrooms GF

Sides | smoked gouda smashed yukon potatoes, beer battered fries, white cheddar grits, spaghetti squash, honey glazed carrots, green beans with red onions GF