It's Time to Party!

J. WILSON'S EVENT GUIDE

Gather in our banquet space for 18 to 40 guests.
For custom plated menus, we kindly ask for RSVPs and your guest's names for plated selections.

Adult Beverages
Appetizers - Gathering Table or Passed
Signature Plated Dinner
Shared Table - Brunch - Lunch - Dinner

If you would like to mix & match from our standard menus,
or build a menu that is completely custom to your event, please let us know.
We will create something special together.

J.WILSON'S

INAPPROPRIATELY GOOD.

First things first, let's talk adult beverages and appetizers.

ADULT BEVERAGES

So many options! It's your party. You do you.

Open Bar
You host it all - anything goes!

Limited Bar
You host and select ahead of time, wine, beer & specialty cocktails for guests.

Other Hosting Options
You may host a first hour, a first drink, a toast of bubbly,
select wine bottles on the table while additional drinks are paid for by your guests.

APPETIZERS

Gathering Table or Passed – Or choose to add to your or Plated Dinner or Shared Table

SHARABLES

Charcuterie Board
assorted meats, cheeses, accoutrements 189 GFA / DFA

Mushroom & Goat Cheese Dip
Wakarusa Valley Farm mushrooms, Kansas Dairy Farm goat cheese,
in a sundried tomato, rosemary & sherry butter sauce, crostini 106 GFA / V

Pumpkin Hummus
pepitas, fried pita points 65 GFA / DF

Spinach Artichoke dip
Yoli® corn tortillas 79 GFA

PLATTERS

Minimum two dozen per item.

Bruschetta
Shaved Beef | goat cheese, pickled red onion 120 GFA / DFA
Tomato Ricotta | herbed ricotta, roasted tomato relish, balsamic drizzle 59 GFA / V / DFA
Prosciutto | herbed cream cheese, fig preserve, green onion 105 GFA / DFA
Smoked Salmon | cream cheese, capers, red onion, dill, lemon 93 GF / DFA

Crab Cakes
mixed greens, house remoulade 153 DF

Shrimp Cocktail
house cocktail sauce 75 DF

Chicken Satay
marinated Grilled Chicken Skewers, peanut sauce 85

Deviled Eggs
house dill pickles, jalapenos 38 GFA / V / DF

SIGNATURE PLATED DINNER

Curate your selection of up to five entrees, individually plated and served to each guest.
Per Person Includes dinner rolls & whipped butter.

Surf and Turf
crab cake, 4oz Filet Mignon, potato wedges, grilled asparagus, béarnaise 45 DFA

Faroe Island Salmon
grilled medium well, sage beurre blanc,
smashed yukons, green beans & red onions 36 GF / DFA

Flank Steak
cooked medium rare, chimichurri, bistro cut,
smashed yukons, green beans & red onions 33 GF / DFA

Short Rib Gnocchi
pancetta, white wine pan sauce 28

Chicken Roulade
panko breaded, local mushroom, spinach, ricotta stuffed, garlic cream,
smashed yukons, green beans & red onions 29

Shrimp Scampi Linguini
sautéed shrimp, spinach, tomatoes, local mushrooms 27 GFA

Lump Crab Cakes
| 4 | mixed greens, red wine vinaigrette, house remoulade 26 DF

Rigatoni Alla Vodka
vodka cream sauce, parmesan 19 GFA / V

J. Wilson's Burger
| 2 | certified Angus beef patties with grilled onions, cheddar, lettuce, tomato, pickle,
house burger sauce, Farm to Market egg bun, fries 21 GFA / DFA

Roasted Pear & Walnut
spinach, gorgonzola dolce, dried cherries, pickled onion, cracked pepper vinaigrette 20 GF / V

Add a Salad & Dessert to round things out.

SALADS Choose one type of salad for all guests in your party 7

Caesar Salad | romaine, parmesan, house croutons, Traditional Caesar dressing, tossed GFA
House Salad | mixed greens, cherry tomatoes, red onion, cotija, sunflower seeds,
house croutons, citrus vinaigrette, tossed GFA

DESSERTS Choose one dessert for all guests in your party 8

Pot de Crème | French chocolate custard, whipped cream, caramel drizzle GF
Vanilla Crème Brulé | caramelized sugar crust GF
Kelly's Sour Cream Coffee Cake | custard cream, fresh berries

THE SHARED TABLE DINNER

Curate your selection of one main, two sides, and one salad to share around the table.
Per person Includes dinner rolls and whipped butter 39 per person

MAINS

Surf and Turf
lump crab cake, beef tenderloin, béarnaise sauce, cooked medium add 10 per person DFA

Flank Steak
chimichurri, cooked medium rare GFA / DFA

Faroe Island Salmon
grilled, beurre blanc, cooked medium GF / DFA

Chicken Roulade
panko breaded, local mushroom, spinach, ricotta stuffed, garlic cream

SIDES

Sauteed Carrots | honey glaze
Green Beans & Red Onions
Brussels Sprouts | cranberries
Mac 'n' Cheese | pecan smoked bacon
White Cheddar Grits | parsley
Smashed Yukons | garlic butter
Potato Wedges | Garlic Parmesan
Beer Battered Steak Fries |
house steak sauce or ketchup
Sweet Potato Fries |
honey mustard

SALADS

Caesar Salad
romaine, parmesan,
house croutons,
Traditional Caesar dressing, GFA

House Salad
mixed greens,
cherry tomatoes, red onion, cotija,
croutons, sunflower seeds,
red wine vinaigrette GFA / DFA

PASTAS

Curate your selection of one salad and two pastas to share around the table.
Includes dinner rolls and whipped butter 29 per person

Rigatoni Alla Vodka
grilled chicken, vodka cream sauce, parmesan GFA / V

Chicken Alfredo
grilled chicken, penne pasta, local mushrooms, parmesan cream GFA

Short Rib Gnocchi
pancetta, white wine pan sauce

Shrimp Scampi Penne
sautéed shrimp, spinach, tomatoes, local mushrooms GFA

SIGNATURE PLATED LUNCH

Thoughtfully crafted three course menu for gathering, savoring and sharing with 12 or more guests.
Curate your selection of one salad, one main, one sweet to be individually plated and served to each guest.
Per Person Includes dinner rolls & whipped butter 29 per person

A GLASS OF BUBBLES

(Why not?)
Sparkling Wine or Non-Alcoholic Bubbles add 6

SIGNATURE SALAD

Petite Spinach
cranberries, walnuts, goat cheese, citrus & champagne vinaigrette

Roasted Pear & Arugula
pickled red onion, shaved Parmesan, black pepper vinaigrette

MAIN

Herbed Chicken Breast
pumpkin risotto, pistachios

Quiche Lorraine
sweet potato waffle fries

Chicken Salad Croissant
fresh fruit, spiced apple gastrique

Grilled Salmon
jasmine rice, green beans & red onion, lemon herb sauce

Shrimp & Grits
white cheddar grits, trinity sauce

SWEET ENDING

• Coffee Cake & Cream • Mini Crème Brulé • Mini Chocolate Pot de Crème

THE SHARED TABLE BRUNCH

Saturday and Sunday 10a-130p
Curate your selection of one main, three sides and one sweet to share around the table.
26 per person
Gathering Table style also available.

MAINS

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

Quiche Lorraine
Gruyère, caramelized onion, pecan smoked bacon

Chicken 'n' Waffle
fried chicken, Belgian waffle, sausage gravy, siracha, hot honey, powdered sugar

Bacon Mac n Cheese
elbow pasta, pecan smoked bacon, parmesan breadcrumbs

SIDES

Cheesy or classic scrambled eggs
Pecan Smoked Bacon
Pork Sausage Patties
Home Fries
White Cheddar Grits
Caesar or House Salad

Ketchup, Tabasco, Louisiana hot sauce, Cholula, Nashville served upon request.

SWEETS

Great Harvest Cinnamon Buns
maple cream cheese icing

Fresh Fruit
mint syrup, citrus yogurt drizzle

Beignets
fried, French doughnuts, powdered sugar

Kelly's Sour Cream Coffee Cake
vanilla custard and blueberries

Pancakes
silver dollar size, butter and warm syrup

AND OF COURSE... Brunch without booze is just breakfast! Each carafe serves 5

Build Your Own Mimosas | prosecco, choice of three juices 33
Hard Up Mimosas | prosecco spiked with your flavor choice of 360 vodka 54
Roots Bloody Mary's | house infused pepper vodka 55
Cinnamon Margarita | Cinnamon-infused Sauza Blue tequila, pineapple, lime, simple syrup 60
Moscow Mule | 360 vodka, ginger beer, lime 45
Vihno Verde | crisp, white wine with a refreshing spritz, bottle 48

SWEET ENDINGS

Handcrafted indulgences. Two dozen per platter 119

Mini Crème Brûlées
fresh berries GF

Chocolate Mousse Tartlets
mousse, fresh berries

Lemon Tartlets
custard cream, lemon, fresh berries

Caramel Apple Tartlets
fire roasted fuji apple, caramel

Kelly's Sour Cream Coffee Cake
cinnamon swirl, vanilla cream, fresh berries

SWEET SIPS

Curate a tasting selection of 2 or 3 sweet, and complex digestifs.
Served in tasting size 1oz portions to perfectly pair with dessert. Per Person 5

Rich & Creamy
Amarula Cream Liqueur, South Africa, velvet-smooth rich layers of fresh cream, warm caramel

Orchard & Honeyed
Heinz Eifel Eiswein, Germany, pressed from grapes naturally frozen on the vine.
Bursting with concentrated honey, dried apricot, and brilliant acidity.

The Port Collection
Fonseca 10 Year Old Tawny Port, Portugal, aromas of toasted nuts, dark raisins, baking spice.
Trentadue Chocolate Amore Port, California, ultimate dessert in a glass. —perfect for a sweet finale.

Let's get connected.

We'd love to help you create the perfect menu for your event.

Managing Partners:
Jailene Faves, General Manager Matt Poff, Executive Chef
785 312-9057 or email jailene@jwilsonsrestaurant.com

No outside food or drink is allowed in J. Wilson's except for fine wines and custom cakes.
Corkage fee is $20 per 750L bottle.
Cake fee is $25 per cake
GF=Gluten Free GFA = Gluten Free Available V = Vegetarian

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