

# 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 folks. So, let us show you what we can do for your next event. Together we can make it exceptional. Or, take a load off and let us cover every detail. We know all about special events. Rumor has it, J. Wilson's is the reason they put the word "special" in front of "event".

Our space is your space. It can be made to comfortably fit any size or mood from 12 to 50 guests. Whether it's a small cocktail party or a big, lavish bash, we love making all events extraordinary. Especially yours, just watch.

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... and happen in the best of ways.

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.

Wherever you choose to have your event at our place or yours, (Yes, we cater too.) we'll help make it a smashing success. We would love to play a part in making that happen.

Rick & Nancy Renfro, Owners

# THANK YOU

Lisa Wall, General Manager | Luke Nestler, Executive Chef

**J. WILSON'S**

A perfect addition to your cocktail or dinner party.

# STARTERS

## HOW ABOUT PROVIDING SOME APPETIZERS BEFORE THE PARTY STARTS?

### BY THE DOZEN

**Mini Crab Cakes** lemon aioli 36

**Pork Belly Skewers** house bbq, sunflower gremolata 36

**Bruschetta**

Tomato Basil Parmesan 14

Local Mushroom & Goat Cheese 26

### BY THE PLATTER (SERVES APPROXIMATELY TWELVE GUESTS)

**Cheeses** baguette, Farm to Market crackers, local preserves 49

**Johnny's Blue Collar Beer Dip** potato fries, tortilla chips, bourbon pickles 26

**Charcuterie** local cheeses, assorted meats, pickles, polenta croutons,

Farm to Market crackers 53

**Seasonal Fruit** vanilla yogurt 38

**Veggies** seasonal variety, house dip 38

**Hummus** carrots and celery, olive tapenade, fried chickpeas, queso fresco, Farm to Market crackers, pita chips 38

We are happy to adjust quantities to ensure just the right amount.

**J. WILSON'S**

# BANQUET MENU STARTER KIT

CHOOSE ONE OF OUR THREE ENTRÉE OPTIONS,  
CUSTOMIZE WITH BEVERAGES, STARTERS,  
A DESSERT AND A BAR.

Due to special food preparations, for any group over 20 guests  
we ask an approximate RSVP of entrée selections

## OPTION 1: DINNER (22 PER PERSON)

**Flat Iron Steak** | served medium, roasted red potatoes, sautéed greens  
**Bourbon Chicken** | pan roasted, roasted red potatoes, sautéed greens, bourbon redux  
**Faroe Island Salmon** | champagne poached, roasted red potatoes, sautéed greens, dill beurre blanc  
**Seafood Pan Roast** | Prince Edward Island mussels, shrimp, Icelandic cod, basmati rice, herbed tomato broth, baguette  
**Spaghetti Squash Bake** | spaghetti squash, vegetable of the day, creamy tomato basil sauce, parmesan, Baguette, your choice between jackfruit or falafel, red potatoes

## OPTION 2: LUNCHEON/LIGHT DINNER FARE (14 PER PERSON)

**Crab Cakes** | corn salad, lemon aioli  
**Faroe Island Salmon** | champagne poached, served medium well, roasted red potatoes, sautéed local greens, dill beurre blanc  
**Steak Tip Salad** | greens, olive tapenade, Alma cheddar curds, tomato, sunflower seeds, polenta crouton, red wine herb vinaigrette  
**Pasta Primavera** | corn spaghetti, fresh vegetables, goat cheese, shallots, garlic, white wine & olive oil

## OPTION 3 : SANDWICHES (12 PER PERSON)

**Fried Chicken Thigh** | Napa cabbage & jalapeño slaw, pimento cheese, Farm to Market egg bun  
**Turkey and Arugula** | cucumber, cranberry cream cheese, arugula, whole grain white bread  
**Grilled Cheese** | Jisa Tank 7 cheddar, swiss, boursin, sourdough, cup of tomato bisque  
**Tortillas** | 2 | steak, cod, or jackfruit, Napa cabbage & jalapeño slaw, queso fresco, bourbon pickles, Caramelo pork flour tortillas  
**Pita** | steak or falafel, cucumber cream sauce, diced tomato, cucumber, greens, feta

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# BANQUET MENU STARTER KIT

## CUSTOM OPTIONS:

### BEVERAGE (ADD \$2)

Coffee | Tea | Soft Drink

### SOUPS AND SALADS (HOST CHOOSES ONE OPTION | ADD \$4)

House Salad | pickled radish, cucumber, queso fresco, cracker

Caesar | romaine, parmesan, croutons

Tomato Basil Bisque | baguette

### DESSERT (HOST CHOOSES ONE OPTION | ADD \$5)

Flan | Maldon sea salt

Parfait | vanilla cream, graham cracker, dark chocolate

Lemon Bar | almond crust, blood orange sorbet, blueberries

Brownie a la Mode | peanut butter ice cream, chocolate syrup

Apple Crisp | sunflower streusel, vanilla ice cream

Coffee Cake | custard cream sauce, fresh berries

### BAR (HOST CHOOSES WHAT IS PROVIDED, IF ANY | PRICES WILL VARY)

Open | anything goes

Limited | select wine, beer, cocktails, etc.

Two per person | anything beyond that is covered by the guests

**J. WILSON'S**

# BANQUET: GREATEST HITS

## OUR MOST POPULAR MENU

32 PER PERSON (ADD 10 PER FILET ORDER)

### BEVERAGE

Coffee | Tea | Soft Drink

### SOUPS AND SALADS

House Salad pickled radish, cucumber, queso fresco, cracker

### DINNER

Flat Iron Steak | served medium, roasted red potatoes, sautéed greens

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

Faroe Island Salmon | champagne poached, roasted red potatoes, sautéed greens, dill beurre blanc

Seafood Pan Roast | Prince Edward Island mussels, shrimp, Icelandic cod, basmati rice, herbed tomato broth, baguette

Spaghetti Squash Bake | spaghetti squash, vegetable of the day, creamy tomato basil sauce, parmesan, Baguette, your choice between jackfruit or falafel, red potatoes

### DESSERT

Flan | Maldon sea salt

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