

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. 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 GFA/V

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

Bruschetta | 24 |

Local Mushroom & Goat Cheese 19 GFA/V

Tomato, Basil & Parmesan 17 GFA/V

Prosciutto, Cream Cheese & Orange Marmalade 20 GFA

Steak, Local Goat Cheese, Red Onion 29 GFA

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

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

Chicken Skewers | 12 | grilled Campo Lindo chicken breast, BBQ Sauce, smoky bleu cheese dip, carrots, cucumber 28 GF

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

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

SWEETS

Mini Crème Brulee | 12 | strawberries, blueberries 42 GF

Mini Chocolate Mousse Cake | 12 | flourless chocolate cake, mousse, chocolate ganache, chocolate covered strawberries 48 GF

Coffee Cake | custard cream, fresh berries 62 GF

Lemon Tartlets | 12 | custard cream, graham cracker shells, blueberries

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

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 rolls | 29 per guest

KC Strip | 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

Shrimp Scampi Linguine | jumbo shrimp sautéed in garlic butter, artichoke hearts, Wakarusa Valley Farm mushrooms, spinach chiffonade, parmesan GFA

ADD SALAD choose one | 4 per guest

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

House | mixed greens, queso fresco, radish, dried cranberries, sunflower seeds, Farm to Market cracker, red wine vinaigrette GFA

LIGHTER FARE includes rolls | 19 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

ADD DESSERT includes coffee and tea | 8 per guest

Choose one

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...

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 biscuits & sausage gravy

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

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

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

Sweets | fresh fruit, beignets, french toast

LUNCH includes coffee and tea | 24 per guest

Choose one slider, one salad, and two sides

Salmon Slider | house-made Faroe Island salmon patty, lettuce, tomato, onion, remoulade

Black Bean Slider | house-made black bean patty, pepper jack cheese, southwest sauce, bread & butter pickles, crispy shallots

Bologna Slider | local mortadella, swiss, cracked pepper mayo, Dijon, romaine, dill pickles

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

Grain Bowl | shredded kale, roasted red beets, quinoa, whipped sweet potatoes, feta, dried cherries, sunflower seeds, balsamic vinaigrette GFA

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

Sides | house chips, beer battered fries, sweet potato fries, gouda smashed yukon potatoes, spaghetti squash, honey glazed carrots

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

Choose one salad, two mains, and two sides

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

House | mixed greens, queso fresco, radish, dried cranberries, sunflower seeds, Farm to Market cracker, red wine vinaigrette GFA

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

Roast Chicken | Campo Lindo airline breast, artichoke pan sauce GF

Bolognese | slow cooked local beef and mushroom ragout, tagliatelle, parmesan GFA

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

Sides | sautéed local greens, spaghetti squash, broccoli, honey glazed carrots, gouda smashed potatoes, whipped sweet potatoes