

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, farm to Market crackers and foccacia 96 GFA/V

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

Bruschetta |

Local Mushroom & Goat Cheese 19 GFA/V

Tomato, Basil & Parmesan 17 GFA/V

Prosciutto, Cream Cheese & Orange Marmalade 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

Cinnamon pickled grapes and peaches, mozzarella, pancetta 42 GF

Caesar Salad Cups | romaine, house Caesar dressing, parmesan, croutons 20 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

Certified Angus Hanger Steak | 5oz | 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

Shrimp and Andouille Pasta | sauteed shrimp, Local Pig andouille, spinach, linguine, light lemon cream sauce, parmesan GFA

ADD SALAD choose one | 5 per guest

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

House | mixed greens, cherry tomatoes, cucumbers, queso fresco, croutons, red wine vinaigrette GFA

LIGHTER FARE includes bread | 20 per guest

Crab Cakes | mixed greens, lemon vinaigrette house remoulade

Mushrooms & Goat Cheese | Wakarusa Valley Farm mushrooms & Goddard Farm goat cheese in a roasted tomato, basil & sherry butter sauce, Farm to Market crackers & focaccia GFA/V

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

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

Quinoa Salad | tricolor quinoa, baby kale, olive tapenade & roasted heirloom tomatoes, radish, burrata, lemon vinaigrette GF/V

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, mayo GFA

Burger Slider | house beef and bacon burger, boursin cheese, arugula, cracked pepper mayo GFA

Jalapeno Grilled Cheese Slider | candied jalapenos, sharp white and yellow cheddar GFA

Quinoa Salad | tricolor quinoa, baby kale, olive tapenade & roasted heirloom tomatoes, radish, lemon vinaigrette GF

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

House Greens | tomato, radish, queso fresco, ranch or red wine vinaigrette GFA

Sides | smoked gouda smashed yukon potatoes, roasted yukon potatoes, spaghetti squash, green beans with red onions GF

DINNER includes bread, 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, cherry tomatoes, cucumbers, queso fresco, radish, croutons, red wine vinaigrette GFA

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

Roast Chicken | breast, artichoke pan sauce GF

Shrimp and Andouille Pasta | sauteed shrimp, Local Pig andouille, spinach, linguine, light lemon cream sauce, parmesan GFA

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

Sides | sautéed summer vegetable, spaghetti squash, smoked gouda smashed potatoes, roasted yukon potatoes GF