Party Crowd Menu

A flexible spread for a gathering with room to move: boards to graze, salads to brighten the table, substantial entrees, and a finish worth passing around.

Grazing Boards

Pick 1

Charcuterie Board

3 meats and 3 cheeses | Pickles, olives, and nuts | Fruit preserves and whole grain mustard | Crostini and crackers

Mezze Platter

Hummus | Beet dip | Green goddess dip | Crudite and buttermilk ranch | Assorted fruits | Pita chips and crackers

Antipasto Board

Marinated Mozzarella balls, Gorgonzola, and Brie | 3 cured Italian meats | Bruschetta | Marinated artichokes | Olives | Marinated peppers and tomatoes | Marcona almonds | Crostini

Afternoon Favorites

Confit mushroom toast with whipped goat cheese and preserved lemon | Deviled egg shrimp salad | Pimento cheese | Crackers and chips

Salads

Pick 1

Citrus Green Salad with Charcoal Vinaigrette

Mandarin oranges | Feta | Seed brittle | Charcoal vinaigrette

Beet Salad with Whipped Feta

Pickled beets | Herb and lemon feta | Arugula and spinach | Crushed marcona almonds | Champagne citrus vinaigrette

Smoked Trout Caesar

Smoked trout | Parmesan | Cashew Crumble | Southern Caesar dressing

JAC House Salad

Romaine | Chopped tomatoes | Chopped hard boiled eggs | Bacon | Potato sticks | Hot bacon and honey mustard dressing

Entrees

Pick 2

Catch of the Day (MKT)

White flaky fish | Aguachile sauce | Shoyu cucumber salad

Greek Chicken Skewers

Marinated chicken breast | Basmati rice | Simple Greek salad | Tzatziki

Preserved Lemon Cavatelli with Scallops

Preserved lemon butter | Crispy mushrooms | Pistachio crumble | Sumac | Aleppo

Bistro Steak

Chimichurri | Coriander simple salad | Pickled red onions

Pork Tenderloin with Apples and Vidalia Onions

Roasted apples | Whipped butternut squash | Wilted garlic greens | Pork pan jus

Party Crowd Sides

Pick 2

Brussel Sprouts

Bacon | Pine nuts | Pomegranate glaze

Grilled Broccolini

Lemon chickpea puree | Parmesan

Bourbon Brown Butter Mushrooms

Bourbon washed butter | Button mushrooms

Twice Baked Potatoes

Cheddar | Sour cream | Bacon | Green onions

Harissa Roasted Carrots

Harissa | Honey | Garlic | Thyme

Whipped Potatoes

Classic whipped potatoes | Cream | Butter

Dijon Red Skin Potatoes with Arugula

Coined red potatoes | Dijon cream sauce | Arugula

Grilled Vegetable Medley

Zucchini and squash | Peppers and red onion | Mushrooms and blistered tomatoes | Rosemary dijon dressing

Desserts

Pick 1

Lemon Cheesecake with Raspberries

Biscoff crust

Brown Butter Chocolate Cookie Skillet

Brown butter | Vanilla ice cream | Salted caramel sauce

Hummingbird Sheet Cake

Banana | Pineapple | Coconut | Pecans | Cream cheese frosting

A starting point, never a fixed package. Ask John and Cassie what works for your date, guests and space.