

# HouReception/Social Hour Menu

## Displayed Food Stations:

*Price based per guest, minimum 25 guests*

*Food made fresh by selection and replenished for 90 minutes of service*

**Chips and Dips** // Sea Salted Rosemary Kettle Chips / Tortilla Chips / Garlic an Pita Crisps / Traditional Hummus / Garden Crisp Vegetables / House made Guacamole / Roasted Tomato Salsa / White Cheddar Fondue / Creamy Spring Onion Dip **\$12/pp**

**Cured Meat Trio** // Lady Eddison Sopressata / Salami / N.C. Boone Country Ham / Balsamic Grilled and Pickled Vegetables / Roasted Red Pepper / Assorted Bread Display / JPC Rooftop Honey / Pickled Mustard Seeds **\$15/pp**

**Aged Local and Imported Cheeses** // Imported Brie / Humboldt Fog / Cave Aged Manchego / Maytag Blue / Local Strawberry Preserve / Dried Fig Mostarda / JPC Natural Honey Comb / Assorted Crackers/ Cranberry Crisps **\$16/pp**

**All things JPC** // Cajun Fried Poulet Rouge/ Petite Heritage Smoked Brisket Panini / Fresh Brioche Roll / Hydro Bibb Lettuce / Vine Ripe Roma Tomato / JPC Honey Cabbage Slaw / JPC Pickled Chow Chow Remoulade / Rosemary and Parmesan Frites/ Truffle Ketchup **\$24/pp**

**Locally Sourced, Chef Inspired** // Heritage Crispy Pork Belly Bun / Joyce Farms Yardbird / Black Eyed Pea Salad / Boone County Country Ham Deviled Eggs / Anson Mills Johnny Cake / Collard Greens / Chipotle Mac n Cheese / Spicy Vinegar / Assorted Hot Sauce **\$22/ pp**

## Passed and Displayed Choices:

*Tray Passed\* or Displayed Individual Choices*

*25 pieces per order (suggested order of 3 pieces per person)*

*\$135/ 25 pieces*

*\*Tray Passed Additional Server Fee \$50*

### Chilled

**Petite Avocado Toast**// Tomato Relish / Toasted Feta / Cilantro

**House Made Pimento**// Pretzel Crisp/ Pickled Vegetable Medley/ OMB Beer Mustard

**Edamame Hummus** // Garlic Pita Crostini / Chili Oil/ Smoked Paprika

**Deviled Farm Egg** // / Boone Country Ham / Sweet Pickled Relish/ Micro Herb

**Fried Green Tomato**// Jalapeno Goat Cheese Mousse / White Balsamic Reduction Citrus

**Poached N.C. White Shrimp** // Traditional Horseradish Sauce

### Hot

**Shrimp and Speckled Grit Fritter** // Creole Remoulade / Cilantro

**Roasted Tomato Croute** // Snow Camp Goat Cheese/ Caramelized Shallots / Eiswine Reduction

**Petite Yard bird Slider** // Fresh Brioche Roll / Vegetable Escabeche/ Cajun Aioli

**JPC Crab Cake** // Smoked Paprika / Pickled Jalapeno / Micro Cilantro

**Prestige Dry Rub Wings** // JPC Signature Rub / Peppers / Buttermilk Dressing

**Beef and Bacon Skewers** // Point Reyes Blue Cheese Dip // Green Onion

**Joyce Farms Pulled Pork Sandwich** // Green Tomato / Shishito Pepper Slaw

## **Chef Inspired Enhancements:**

*Price based per guest, minimum 25 guests  
Food made fresh by selection and replenished for 90 minutes of service  
Chef Attendant Fee \$150*

### **Patio BBQ**

Smoked Pork Shoulder/ Dry Rubbed Ribs/ Carolina Cabbage Slaw/ Assorted Dinner Rolls/ Pickled Okra and Baby Pepper Jars/ Traditional, Carolina, and JPC Rooftop Honey BBQ Sauce **\$22/pp**

### **Deep South Country Boil**

N.C. White Shrimp / Mussels /East Coast Crab / Red Potato / Charred Corn/ Andouille Sausage / Sweet Vidalia Onion / Citrus / Cajun Jus / Drawn Butter/ Traditional Cocktail Sauce **\$28/pp**

### **Chicken and Waffle**

Sweet Potato Waffle/ Buttermilk Waffle/ Marinated Poulet Rouge / Bourbon Syrup / Caramelized Onion Jam / JPC Frites / Boone County Saw Mill Gravy / Scallions / Tabasco **\$20/pp**

### **Shrimp and Grit**

N.C. White Shrimp / Anson Mill Stone Ground Grits / Creole Cream / Andouille Sausage / Sweet Peppers / White Cheddar Cheese / Scallions **\$18/pp**

### **Dessert Options**

*25 pieces per order (suggested order of 2 pieces per person)  
\$60/ 25 pieces*

Assorted Artisan Mini Cupcakes  
Petite Georgia Pecan Sticky Bun  
Blueberry Cobbler Bites  
Apple and Bourbon Beignets  
Milk and Cookies  
Espresso Chocolate Pot De Crème

