



2018 - 2019

WINTER & HOLIDAY
CATERING MENU





BUTLERED HORS D'OEUVRES

DECONSTRUCTED FRENCH ONION SOUP

FRENCH CARAMELIZED ONIONS, TORCHED PROVOLONE, HERBED FOCACCIA, MICROGREEN

MINI CHICKEN TOSTADA

SPICED PULLED CHICKEN, BLACK BEAN PUREE, ANCHO RADISH SLAW, SALTED LIME SOUR CREAM

SALMON POKE TACO

SALMON POKE, PICKLED ENGLISH CUCUMBER, RED CABBAGE, SPICY UNAGI MAYO, WONTON TACO SHELL

MINIATURE BLT

CHEDDAR SHORTBREAD, FRIED GREEN TOMATO, APPLEWOOD SMOKED BACON, ARTISAN ROMAINE, BOURBON TOMATO JAM

SHRIMP AND GRITS

OLD BAY MARINATED GRILLED SHRIMP, BLUE CORN GRITS, RED PEPPER COULIS

SMOKED SALMON ROLL

NEW ZEALAND SMOKED SALMON, TRIPLE CREAM GOAT CHEESE, CUCUMBER, BLACK LAVA SEA SALT

STEAK FRITES

HERB SLICED TENDERLOIN, WAFFLE FRY, (PARMESAN HORSERADISH AIOLI OR CHIPOTLE PEPPERCORN SAUCE)

SWEET POTATO BITE

ROASTED SWEET POTATO ROUND, GUACAMOLE, CRUMBLER BACON

CAULIFLOWER SOUP SPOON

ROASTED CAULIFLOWER SOUP, ZA'ATAR PITA CRUMBS



CHICKEN AND WAFFLE CONE

FRIED CHICKEN BITE, WAFFLE PIZZELLE CONE, CHILI BUTTER, MAPLE SYRUP

MINIATURE CRAB CAKE

BLOOD ORANGE AIOLI, MICRO DAIKON GREEN

AHI TUNA BITE

LOTUS ROOT CHIP, SESAME SEARED AHI TUNA, MANDARIN AIOLI, WASABI CAVIAR

CHICKEN CORDON BLUE

FRIED CHICKEN, SMOKED HAM, GRUYERE, PARMESAN DIJON SAUCE

ARANCINI

PARMESAN RISOTTO, PROSCIUTTO, SWEET PEA PUREE

STUFFED SQUASH BLOSSOM

SQUASH BLOSSOM, JALAPENO CREAM CHEESE

POUTINE STUFFED POTATO

MINIATURE ROASTED POTATO, CHEDDAR CURD, GLAZED BEEF SHORT RIB, MICRO MIZUNA

SLOPPY JOE PEPPERS

MINI SWEET PEPPER, GROUND BEEF, SLOPPY JOE SAUCE, SHREDDED CHEDDAR

ROASTED BEET BITE

RED BEETS, FRESH MOZZARELLA, ORANGE VINEGAR, PISTACHIO CRUMBLE





STATIONED OR BUTLERED HORS D'OEUVRES

KOREAN BULGOGI MEATBALL

CHOPPED SCALLIONS

BEEF BRISKET SLIDER

BRAISED RED CABBAGE, ESPRESSO BBQ SAUCE,
BRIOCHE ROLL

CHICKEN CORDON BLUE

FRIED CHICKEN, SMOKED HAM, GRUYERE, PARMESAN
DIJON SAUCE

FRIED CHEESE FRITTER

GOAT AND RICOTTA FRIED CHEESE, AQUAPONIC
MICRO GREENS, POMEGRANATE ARILS

MINIATURE BLT

CHEDDAR SHORTBREAD, FRIED GREEN TOMATO,
APPLEWOOD SMOKED BACON, ARTISAN ROMAINE,
BOURBON TOMATO JAM

MEDITERRANEAN STUFFED MUSHROOM

SPINACH, RED PEPPER, GARLIC, FETA

BACON STUFFED MUSHROOM

PEPPERED BACON, LANCASTER BLEU CHEESE,
CHERVIL

CRAB AND BACON SLIDER

FRESH CRAB, APPLEWOOD-SMOKED BACON,
ARUGULA, LEMON CHIVE AIOLI, POTATO ROLL

ROASTED GARLIC AND CILANTRO GRILLED SHRIMP

CANDIED BRUSSEL SPROUT POP

BOURBON GLAZE, SEA SALT, BACON CRUMBS



QUINOA CAULIFLOWER MEATBALL (VEGAN)

MONGOLIAN BBQ GLAZE, SESAME SEEDS

MINIATURE SIRLOIN BURGER

SMOKED GOUDA, RED PEPPER JAM, CARAMELIZED
LEEK, ARTISAN LETTUCE, PRETZEL ROLL

CANDIED BACON SLIDER

CANDIED BACON, CREAMY BRIE CHEESE, ROASTED
APPLE RAISIN CHUTNEY, CINNAMON BUN ROLL

BUFFALO CHICKEN FRITTER

HOUSEMADE BLEU CHEESE SAUCE

ANDOUILLE SAUSAGE PUFFED TART

MUSTARD SLAW, FRIZZLED ONIONS, PUFF PASTRY

GOCHUJANG PORK BELLY SKEWERS

MINI CHICAGO DOG

ALL BEEF HOT DOG, SPLIT TOP ROLL, DICED TOMATO,
DICED ONION, SWEET RELISH, DILL PICKLE, MUSTARD,
POPPY SEEDS





STATIONED COCKTAIL PARTIES

**CRUDITE
and CHEESE**
Sharp Cheddar, Smoked Gouda,
Mild White Monterey Jack,
Luscious Gorgonzola, Brie,
Assorted Crackers
and Crudite



TIMELESS COCKTAIL PARTY

PERFECT FOR:

FROM INDUSTRY MIXERS TO FAMILY HOLIDAY GET-TOGETHERS, ENJOY SWEET AND SAVORY FLAVORS WITH ROOM FOR A BEVERAGE IN THE OTHER HAND.



DOMESTIC CHEESE DISPLAY

SHARP CHEDDAR, SMOKED GOUDA, MUENSTER, MONTEREY JACK, DARK ALE GRAINY MUSTARD & ASSORTED CRACKERS

PEPPERCORN RUBBED BEEF TENDERLOIN

PREPARED MEDIUM, SLICED, AND SERVED ROOM TEMPERATURE. PEPPADEW PEPPERS, MOJO VERDE, BASIL HORSERADISH AIOLI

FRESH ARTISAN ROLLS

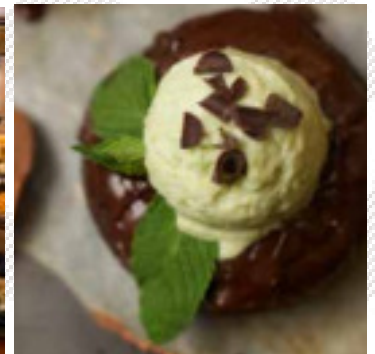
WITH BUTTER

GOCHUJANG PORK BELLY SKEWERS

MEXICAN STREET ZUCCHINI

APPLE TART BAR

MACADAMIA COOKIE CRUST, PISTACHIO STREUSEL





CLASSIC COCKTAIL PARTY

PERFECT FOR:

SPREADING HOLIDAY CHEER. DELICIOUS FINGER FOODS FOR EVERYONE. CLASSIC FLAVOR WITH AN INTERNATIONAL FLARE.



CHEESE & MICRO BREAD STATION

SHARP CHEDDAR, SMOKED GOUDA, MUENSTER, MONTEREY JACK
DARK ALE GRAINY MUSTARD, SPICY PIMENTO SPREAD, BACON JAM, CHIVE PESTO SOUR CREAM,
ASSORTED CRACKERS & ASSORTED MICRO BREADS

DIPS AND CRISPS STATION

QUESO FUNDIDO, SICILIAN GOAT CHEESE DIP, JDK'S SIGNATURE CRAB DIP
NAAN CRISPS, BLUE CORN TORTILLA CHIPS, PRETZEL BITES

BULGOGI KOREAN MEATBALL

CHOPPED SCALLIONS

ROASTED GARLIC AND CILANTRO GRILLED SHRIMP

PEANUT BUTTER ESPRESSO BROWNIES





CONTEMPORARY COCKTAIL PARTY

PERFECT FOR:

SATISFYING THE HUNGRIEST OF GUESTS. THIS MENU FEATURES A GENEROUS PROPORTION OF APPETIZERS WITH A TWIST ON CLASSIC MENU ITEMS LIKE CHICKEN CORDON BLUE AND BLT'S.



BEEF BRISKET SLIDER

BRAISED RED CABBAGE, ESPRESSO BBQ SAUCE, BRIOCHE ROLL

ROASTED GARLIC AND CILANTRO GRILLED SHRIMP

CHICKEN CORDON BLUE

FRIED CHICKEN, SMOKED HAM, GRUYERE, PARMESAN DIJON SAUCE, MICRO CELERY GREEN

MINIATURE BLT

CHEDDAR SHORTBREAD, FRIED GREEN TOMATO, APPLEWOOD SMOKED BACON, ARTISAN ROMAINE, BOURBON TOMATO JAM

ANDOUILLE SAUSAGE PUFFED TART

MUSTARD SLAW, FRIZZLED ONIONS, PUFF PASTRY

QUINOA CAULIFLOWER MEATBALL (VEGAN)

MONGOLIAN BBQ GLAZE, SESAME SEEDS

POACHED PEAR SALAD SPHERE

ZINEFANDEL POACHED PEAR, GOAT CHEESE, AQUAPONIC ARUGULA AND MIZUNA, ROASTED PECAN PIECES, WHITE BALSAMIC VINAIGRETTE





RUSTIC COCKTAIL PARTY

PERFECT FOR:

PIZZA LOVERS. THIS IS A GOURMET PLAY ON EVERYONE'S FAVORITE MEAL ACCOMPANIED WITH LOCAL PENNSYLVANIA FAVORITES.



LOCAL MARKET CRAFTED CHEESE BOARD

CHEF'S CHOICE LOCAL CHEESES (2 TYPES) FROM: CLOVER CREEK CHEESE CELLAR, WILLIAMSBURG, PA; MISTY CREEK DAIRY, LEOLA, PA; WAKEFIELD DAIRY, WAKEFIELD, PA; LANCASTER FARM FRESH CO-OP

ACCOUTREMENTS: APPLE BUTTER, BACON ONION GREEN CHILE MARMALADE, CRANBERRY MUSTARD, BLOOD ORANGE BALSAMIC REDUCTION, GARLIC CHILI OIL, HONEY, HERBED FOCACCIA CRISPS, SLICED ROSEMARY OLIVE BREAD, ASSORTED CRACKERS

GOCHUJANG PORK BELLY SKEWERS

CANDIED BRUSSEL SPROUT POP

BOURBON GLAZE, SEA SALT, BACON CRUMBS

GOURMET FLATBREADS

SELECT (3) FROM THE FOLLOWING CHOICES:

BUTTERNUT SQUASH, JULIENNE PROSCIUTTO, HERBED GOAT CHEESE, RAINBOW CHARD, BALSAMIC REDUCTION

SLICED BLACK MISSION FIG, CAPUTO BROTHERS CREAMERY RICOTTA CHEESE, CARAMELIZED ONION, BABY ARUGULA, DRIZZLED HONEY

DUCK CONFIT, WILD MUSHROOMS, SHREDDED FONTINA FONTAL, CHOPPED SCALLIONS, THYME

CAPUTO BROTHERS CREAMERY FRESH MOZZARELLA, ITALIAN BRUSCHETTA, FRESH CHIFFONADE OF BASIL, BALSAMIC REDUCTION

PULLED PORK, CARAMELIZED SHALLOTS, GOAT CHEESE, WILTED ARUGULA, SWEET TEA REDUCTION





LUNCH &
DINNER



CLASSIC HOLIDAY LUNCH

PERFECT FOR:

.....
HOLIDAY LUNCH EVENTS, MEETINGS, AND
TAILGATES. THIS LUNCH MENU IS A HUNGER-
DESTROYER. TAKE THAT, HOLIDAYS!



AUTUMN SALAD

BABY SPINACH, ROASTED BUTTERNUT SQUASH,
POMEGRANATE SEEDS, CANDIED WALNUTS,
PUMPERNICKEL CROUTONS, CHAMPAGNE
VINAIGRETTE

JERK SHREDDED SHORT RIB SANDWICH

SHREDDED MONTEREY JACK CHEESE, FRIED
PLANTAINS, AQUAPONIC CHIMICHURRI SAUCE,
GRILLED NAAN BREAD

RED PEPPER PESTO CHICKEN SANDWICH

GRILLED CHICKEN BREAST, RED PEPPER PESTO,
SLICED OLIVES, FETA CHEESE, AQUAPONIC
ROMAINE, CIABATTA BREAD

ROASTED BEET & GOAT CHEESE WRAP

ROASTED LOCAL BEETS, GOAT CHEESE, BABY
GREENS, CHIVE PESTO SPREAD

JDK'S HOMEMADE CHIPS

PEANUT BUTTER ESPRESSO BROWNIES AND ASSORTMENT OF FRESH BAKED COOKIES

ASSORTED SODAS AND BOTTLED WATERS





TRADITIONAL HOLIDAY BUFFET

PERFECT FOR:

ANY GATHERING. THIS SIMPLE, YET VERSATILE,
NO NONSENSE MENU IS A HOLIDAY CROWD
PLEASER FOR SURE.



GARDEN SALAD

SPRING MIX OF LETTUCE WITH SHREDDED
CARROTS, CHERRY TOMATOES, CUCUMBER,
HOMEMADE CROUTONS, BALSAMIC VINAIGRETTE
AND RANCH DRESSING

TRADITIONAL ROLLS

WITH BUTTER

TRADITIONAL GLAZED HONEY HAM

BOURBON GLAZE

GARLIC CHIVE MASHED POTATOES

LOCAL SEASONAL VEGETABLE BLEND

PEANUT BUTTER ESPRESSO BROWNIES AND ASSORTMENT OF FRESH BAKED COOKIES





MODERN-DAY HOLIDAY BUFFET

PERFECT FOR:

AN ADVENTUROUS PALETTE. THIS NON-TRADITIONAL MENU WILL SATISFY ANY CULINARY CURIOSITY.



SEASONAL SALAD

DANDELION GREENS, AQUAPONIC PEA SHOOTS, SHAVED CHIOGGIA BEETS, TOMATO CONFIT, POLENTA CROUTONS, FENNEL FROND VINAIGRETTE

FRESH ARTISAN ROLLS

WITH BUTTER

HONEY GLAZED CHICKEN BREAST

TOASTED WALNUT CRUMBS, BALSAMIC CAVIAR

MASHED SWEET POTATOES

WITH SPICED PECANS

LOCAL SEASONAL VEGETABLE BLEND

PEANUT BUTTER ESPRESSO BROWNIES AND PUMPKIN SPICE WHIPPED COOKIES





EPICURIAN HOLIDAY BUFFET

PERFECT FOR:

MIXING AND MINGLING. GET YOUR GUESTS MOVING AROUND AS THEY TALK ABOUT THIS MOUTH-WATERING MENU FOR YEARS TO COME.



WINTER CRISP SALAD

ARUGULA, FRISEE, CHOPPED PANCETTA, TOASTED PINE NUTS, RED BEET CHIPS, SMOKED TOMATO VINAIGRETTE

FRESH ARTISAN ROLLS

WITH BUTTER

ANCHO RUBBED PETITE FILET MIGNON

BLACKBERRY BRANDY REDUCTION, SALTED CARAMEL GLASS

CHIA CRUSTED BARAMUNDI

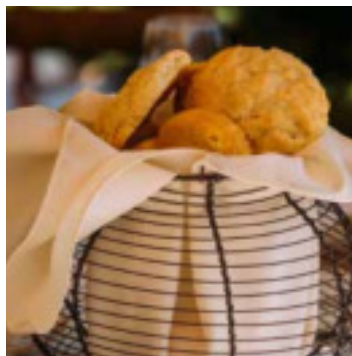
BLISTERED HEIRLOOM CHERRY TOMATOES, GARLIC CHICKPEA PUREE

ROASTED GARLIC AND ROSEMARY MIXED FINGERLING POTATOES

CARAMELIZED MAPLE BOURBON CARROTS AND SHALLOTS

MINIATURE DESSERT TACOS

SPICED APPLE PIE AND CREAM, CHOCOLATE HAZELNUT AND STRAWBERRY, CINNAMON PUMPKIN PIE





EPICURIAN HOLIDAY PLATED

PERFECT FOR:

.....
INTIMATE DINNERS WITH FRIENDS, FAMILY
OR COWORKERS. NO SURPRISES HERE. JUST
DELICIOUS FOOD.



WINTER CRISP SALAD

ARUGULA, FRISEE, CHOPPED PANCETTA, TOASTED PINE NUTS,
RED BEET CHIPS, SMOKED TOMATO VINAIGRETTE

FRESH ARTISAN ROLLS

WITH BUTTER

ANCHO RUBBED PETITE FILET MIGNON

BLACKBERRY BRANDY REDUCTION, SALTED CARAMEL GLASS

PAIRED WITH

CHIA CRUSTED BARAMUNDI

BLISTERED HEIRLOOM CHERRY TOMATOES, GARLIC
CHICKPEA PUREE

ROASTED GARLIC AND ROSEMARY MIXED FINGERLING POTATOES

CARAMELIZED MAPLE BOURBON CARROTS AND SHALLOTS

DATE AND HAZELNUT CAKE

ESPRESSO GLAZE, CANDIED KUMQUAT





GOURMET HOLIDAY PLATED

PERFECT FOR:

.....
A FORMAL AFFAIR GUARANTEED TO IMPRESS THE HARSHIEST OF CRITICS. SIT DOWN AND ENJOY THE RICH FLAVORS OF DUCK AND BUTTERNUT SQUASH COMPLEMENTED BY A TRIO OF DESSERTS.



SEASONAL FALL SALAD

FRESH SPINACH, BUTTERNUT SQUASH, POMEGRANATE SEEDS, CANDIED WALNUTS, PUMPERNICKEL CROUTONS, CHAMPAGNE VINAIGRETTE

FRESH ARTISAN ROLLS

WITH BUTTER

ROASTED HALF CORNISH HEN

DANDELION AND GOAT CHEESE GRATIN, CANDIED LEMON PINWHEEL

CARAMELIZED ONION, CAULIFLOWER AND THYME TART

BROWN BUTTER AND PECAN ROASTED SEASONAL SQUASH

MINIATURE JAR DESSERTS

RHUBARB MARSCAPONE TRIFLE WITH LADYFINGER CRUMBLE

EGGNOG CHEESECAKE WITH GINGERSNAP CRUST AND FRESH CINNAMON CREAM

DARK CHOCOLATE MOUSSE WITH CHERRY COMPOTE AND BRANDY CREAM





HOUSE-MADE GOURMET DESSERTS

PERFECT FOR:

SATISFYING ANY SWEET TOOTH



PEANUT BUTTER ESPRESSO BROWNIES

APPLE TART BAR

MACADAMIA COOKIE CRUST, PISTACHIO STREUSEL

RASPBERRY MARSCAPONE PURSE

WARM SWEET POTATO DONUTS

WITH SPICY CARAMEL GLAZE

NOUGATINE TUILE CUP

PEAR AND ALMOND MOUSSE

DATE AND HAZELNUT CAKE

ESPRESSO GLAZE, CANDIED KUMQUAT

CAPPUCCINO EDIBLE SPOON

CHOCOLATE EDIBLE SPOON, CAPPUCCINO CHEESECAKE, CHOCOLATE ESPRESSO BEAN

MINIATURE DESSERT TACOS

SPICED APPLE PIE AND CREAM

CHOCOLATE HAZELNUT AND STRAWBERRY

CINNAMON PUMPKIN PIE

CHOCOLATE PEANUT BUTTER BAR

MINIATURE JAR DESSERTS

RHUBARB MARSCAPONE TRIFLE WITH LADYFINGER CRUMBLE, EGGNOG CHEESECAKE WITH GINGERSNAP CRUST AND FRESH CINNAMON CREAM, DARK CHOCOLATE MOUSSE WITH CHERRY COMPOTE AND BRANDY CREAM





DECK THE HALLS



FESTIVE DECORATIONS

SHOW OFF YOUR HOLIDAY STYLE

The JDK Group hosts our own in-house floral department and design team prepared to deck the halls for your holiday celebration! Choose from one of our specialty themed holiday looks or have us ring in your holiday season with a custom creation specific to your special celebration. From floral designs, to appropriately themed décor, linens, and lighting - our team of design specialists have all the details to keep your season merry and bright!

**CALL OUR DIRECTOR OF DESIGN & INNOVATION FOR
SPECIAL HOLIDAY PRICING: 717.730.4661**

COCKTAILS

DESIGNED IN A SILVER OR GOLD MINT JULEP CUP, A LUSH ARRANGEMENT TO CONSIST OF VARIOUS TYPES OF EVERGREEN WILL BE ENHANCED WITH ROSES AND SEASONAL ACCENTS SUCH AS PINECONES, WINTERBERRIES, ORNAMENT ENHANCEMENTS.

LOW CENTERPIECE

DESIGNED IN A SILVER OR GOLD DESIGN TRAY, A LUSH ARRANGEMENT TO CONSIST OF VARIOUS TYPES OF EVERGREEN WILL BE ENHANCED WITH ROSES AND SEASONAL ACCENTS SUCH AS PINECONES, WINTERBERRIES, ORNAMENT ENHANCEMENTS.

TALL CENTERPIECE

DESIGNED ON A HEIGHTENED VASE, A LUSH ARRANGEMENT TO CONSIST OF VARIOUS TYPES OF EVERGREEN WILL BE ENHANCED WITH ROSES AND SEASONAL ACCENTS SUCH AS PINECONES, WINTERBERRIES, ORNAMENT ENHANCEMENTS





TERMS & POLICIES

PERFECT FOR:

KEEPING US OUT OF COURT

GUEST COUNT AND PRICING

EACH MENU IS BASED ON A MINIMUM GUARANTEED GUEST COUNT AND PARTY TIME. PRICES MAY VARY BASED ON A DECREASE OR INCREASE IN GUEST COUNT AND/OR PARTY TIME.

WHAT IS INCLUDED?

COMPLIMENTARY HOLIDAY-THEMED LINENS AND TABLE DECORATIONS FOR FOOD STATIONS, DINNERWARE, CULINARY EQUIPMENT, AND ALL LISTED MENU ITEMS. PRICE PER PERSON ALSO INCLUDES STATION AND CATERING SETUP TABLE RENTALS.

EVENT STAFF & GRATUITY

REQUIRED EVENT STAFF AND IN-HOUSE ADMINISTRATIVE CHARGE IS CALCULATED ON GUEST COUNT, TYPE OF MENU SELECTED, AND CULINARY REQUIREMENTS NEEDED TO EXECUTE THE PRODUCTION OF THE FOOD AT YOUR DESIRED LOCATION. ALL INCLUSIVE HOLIDAY EVENTS RANGE FROM \$35.00 - \$65.00 PER PERSON.

CAN I ADD MORE?

YES, OF COURSE! AS THE LEADING FULL-SERVICE CATERING AND EVENT FIRM IN CENTRAL PENNSYLVANIA, OUR TEAM CAN ASSIST WITH EVERYTHING FROM VENUE SELECTION TO CUSTOM FLOWER ARRANGEMENTS. ASK YOUR PERSONAL EVENT SPECIALIST FOR MORE CUSTOM DETAILS.

ALCOHOLIC BEVERAGES (IF APPLICABLE)

ALCOHOLIC BEVERAGES (MIXED DRINKS, BEER, WINE, CORDIALS) MAY BE SERVED UNDER THE TERMS AND CONDITIONS CONSISTENT WITH THE APPLICABLE LAWS OF THE STATE OF PENNSYLVANIA AND POLICIES SPECIFIC TO THE FACILITY AND/OR LOCATION OF THE EVENT. ALL ALCOHOLIC BEVERAGES MUST BE PURCHASED AND DELIVERED TO THE EVENT LOCATION BY THE CLIENT. ALL EVENTS THAT INVOLVE THE CATERING SERVICE OF ALCOHOL MUST HAVE A JDK BARTENDER PRESENT.

BAR MIXER PACKAGES RANGE FROM 3.50PP TO 5.00PP BARTENDER SERVICES START AT \$150.00 PER 3 HOUR EVENT. WE RECCOMENT 1 BARTENDER PER 75 GUESTS FOR COCKTAIL PARTIES AND 1 BARTENDER PER 50 FOR PLATED DINNERS.