



MAKE STAYING

#Home For The Holidays

YOUR NEW FAVORITE TRADITION
WITH THE JDK GROUP

Holiday Menu





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CHERISHED HOLIDAY TRADITIONS COMING TRUE

Customization is our specialty. From incorporating grandma's cherished authentic holiday recipes to crafting fun hors d'oeuvres named after your company's core values, we specialize in making your event uniquely-you. Our award-winning event specialists, chefs, designers, and service staff thrive on creating a personal connection with you so your event will showcase your authentic style and personal preferences.

We cater to all dietary restrictions and love incorporating ethnic cuisines. Perhaps holidays around the world could be a new theme for your corporate holiday party! No matter the theme or style of service, we will make your festivity one that will be cherished for years to come. Let our team take care of every detail so you can focus on what's important this season - being present and having fun in making new holiday memories with your family, friends, and coworkers.

The next few pages provide new holiday menu suggestions displayed to spark inspiration for options you can incorporate into your upcoming holiday party!





BUTLERED HORS D'OEUVRES

Our award-winning culinary team sharpened their creativity skills this season to craft new flavorful small bites while still honoring some of our classic favorites. Add a variety of passed hors d'oeuvres to any menu to create a fun and festive atmosphere. Each item is always carefully composed, creatively displayed, pleasantly offered, and sure to delight with each delectable bite.

- ☐ **Honey Habanero Seared Scallop**
Sweet Pea and Mint Puree, Micro Marigold
- ☐ **Cheeseburger Dumpling**
Ground Sirloin, Aged Cheddar, Caramelized Onion, Cherrywood Smoked Bacon, Kimchi Mayo
- ☐ **Wild Mushroom and Shallot Pastry**
Oyster, Shiitake, and Cremini Mushrooms
- ☐ **Mexi Street Corn Jack Cake**
Braised Short Rib, Smoked Paprika Cream, Lime Zest
- ☐ **Brussel Sprout Toast**
Shaved Brussel Sprout Salad, Rye Toast, Torched Halloumi, Golden Raisins, Smoked Almonds
- ☐ **Herbed Waffle Bite**
Buttermilk Fried Chicken, Chipotle Butter, Strawberry Maple Syrup
- ☐ **Salmon Poke Taco**
Salmon Poke, Pickled English Cucumber, Red Cabbage, Spicy Unagi Mayo, Wonton Taco Shell



Honey Habanero Seared Scallop



Salmon Poke Taco

- ☐ **Lamb Lollipop**
Fennel Agrodolce
- ☐ **Duck Prosciutto**
Spiced Ricotta, Fig Jam, Multigrain Crostini
- ☐ **Sriracha and Lemongrass Butter Shrimp**
- ☐ **Veal Meatball**
Porcini and Caramelized Shallot Brandy Sauce
- ☐ **Quinoa Cauliflower Meatball**
Cranberry BBQ Glaze
- ☐ **Chicken Cordon Bleu Bite**
Fried Chicken, Smoked Ham, Gruyere, Parmesan
Dijon Sauce
- ☐ **Radish and Beet Bite**
Daikon Radish, Red Beet Cream, Sesame Seed,
Chervil



Chicken Cordon Bleu Bite



STATIONED HORS D'OEUVRES

This season's stationed hors d'oeuvres selections are the perfect options to get guests mixing and mingling. The inventive presentation paired with mouth-watering flavor profiles become quick conversation starters amongst guests. From carved-to-order Tomahawk Ribeye to Make-Your-Own Ramen Bowls, every station is designed to impress while maintaining the cozy and comforting feels of the holidays.

LIGHT STATIONED HORS D'OEUVRES



☐ **Artisan Cheese Display**

Aged Cheddar, Lancaster Bleu, Drunken Goat Apple Raisin Chutney, Dried Black Mission Figs, Maple Acorn Squash Wedges, Naan Chips and Flatbread Crackers

☐ **Charcuterie Display**

Salami Tuscano, Spicy Calabrese, Prosciutto di Parma, Pimento Cheese, Peppadew Peppers, Mediterranean Olive Blend, Honey Maple Walnuts, Multigrain Ciabatta Crostinis, Grissino

☐ **Dips, Spreads, Crisps, and Crudite**

Tender Herb Cashew Dip, Garlicky Tarragon Yogurt Dip, Carrot and Raisin Hummus, Smoked Salmon and Chive Dip, Spicy Pimento Spread, Assorted Crisp Vegetable Crudite, Ciabatta Crostinis, and Pita Crisps



HEAVY STATIONED HORS D'OEUVRES

☐ **Ramen Bowls**

Kakuni, Soboro, Enoki Mushrooms,
Shredded Leeks, Shishito Peppers, Pea
Shoots, Rainbow Carrots, Cabbage, Lime
Wedges, Mushroom Broth, Beef Broth,
Soba Noodles

Tossed Salad Bowls (Choose 2)

☐ **Brussel Sprout Salad**

Shaved Brussel Sprouts, Aquaponic Red Vein Sorrel,
Pomegranate Seeds, Toasted Almonds, Shaved
Parmesan, Fresh Lemon and Olive Oil Dressing

☐ **Quinoa and Kale Salad**

Quinoa, Tuscan Kale, Roasted Winter Squash, Dried
Cranberries, Pecans, Crumbled Feta, Aged Balsamic
Vinegar, Olive Oil

☐ **Cauliflower and Radicchio Salad**

Shaved Cauliflower, Radicchio, Honey, Pistachios,
Golden Raisins, Arugula, Aleppo Pepper

Sliders (Choose 3)

☐ **Smoked Beet Reuben**

Alderwood Smoked Salted Golden Beets, Gruyere,
Sauerkraut, Russian Dressing, Wheat Roll

☐ **Stout Braised Short Rib**

Gorgonzola Aioli, Caramelized Sweet Onion Relish,
Rustic French Roll

☐ **Grilled Pesto Chicken**

Goat Cheese, Tomato Confit, Aged Balsamic
Reduction, Leaf Lettuce, Pretzel Bun

☐ **Roasted Turkey**

Cherrywood Smoked Bacon, Shaved Red Onion,
Baby Arugula, Cranberry Mustard, Telera Roll

☐ **Blackened Cod**

White Balsamic Radicchio Slaw, Chipotle Mayo,
Brioche Roll

HEAVY STATIONED HORS D'OEUVRES

Bao Buns (Choose 3)



Hoisin Glazed Mushroom

Hoisin Glazed Mushrooms, Pickled Red Onion, Chopped Cilantro, Toasted Sesame Seeds



Hot Chicken Katsu

Hot Chicken Katsu, Half Sour Pickles, Cilantro, Sriracha Mayo



Pork Belly

Crisp Pork Belly, Chopped Vegetables, Chopped Peanuts, Sesame Ginger Glaze



Gochujang Shrimp

Crispy Gochujang Shrimp, Banh Mi Slaw



Korean BBQ Brisket

Shredded Korean BBQ Brisket, Chopped Green Onions, Pear Slice



INTERACTIVE FOOD STATIONS



Made to Order Pasta Station

One way we choose to support our local community is by investing in the quality, homemade products crafted by purveyors in our neighborhood. This interactive pasta station features fresh, handmade pastas from our local pasta partner. Guests will be delighted by the freshness and fun presentation of this classic food station!

Fresh Made Pasta

Spinach Fettuccini, Radiatori, 3 Cheese Ravioli

Sauces

Marsala Wine, White Wine Garlic, Filetto Di Pomodoro

Vegetables and Enhancements

Sautéed Mushrooms, Broccoli, Roasted Tomatoes, Shaved Parmesan, Red Pepper Flakes, Fresh Basil, Oregano and Parsley, Cracked Pepper Mills

Protein Additions

Chicken Breast, Chopped Clams, Miniature Braciole



INTERACTIVE FOOD STATIONS

Carved to Order Meats (Choose 1)

Our Executive Chef hand selects and personally tests our locally-sourced meats so you can rest assured that you and your guests will be treated to the highest quality protein. Each slice will be carved to perfection based on your guests' personal preferences.

☐ **Tomahawk Ribeye**

Accompanied with Horseradish Pickles, Harrisa Lime Cream, Black and Blue Mushrooms

☐ **Corned Beef Brisket**

Accompanied with Emerald Mustard Sauce, Cabbage Salad, Potato Pancakes

☐ **Applewood Smoked Ham**

Accompanied with Spicy Pineapple Spread, Garlic and Sesame Marinated Beans, Bourbon Glazed Pecans





DINNER OPTIONS

Beautifully presented food packed with flavor. Our dinner options give you the flexibility to share an intimate seated supper with friends at your dining room table, or a relaxed dinner buffet presented at your company's headquarters. Plated or buffet is up to you - both styles will always feature rich flavor to keep your guests jolly all season long.

All dinner options include one salad selection and your choice of our new holiday dinner collections.

SALADS (Choose 1)



Grilled Caesar Salad

Roasted Whole Hearts of Romaine Lettuce, Fresh Grated Parmesan Cheese, Roasted Cherry Heirloom Tomatoes, Crisp Bacon Pieces, Housemade Croutons, Creamy Caesar Dressing



Baby Arugula Salad

White Bean Hummus, Pickled Watermelon Radish, Roasted Cherry Heirloom Tomatoes, Sunflower Oil



Seasonal Salad

Dandelion Greens, Aquaponic Pea Shoots, Shaved Chioggia Beets, Tomato Confit, Polenta Croutons, Fennel Frond Vinaigrette



TRADITIONAL HOLIDAY DINNER

Traditional Dinner Rolls

With Butter

Traditional Carved Ham OR Roast Turkey Breast

Twice Fried Baby Garlic Dutch Potatoes, Haricot Vert, White Bean Medley



FESTIVE WINTER FEAST

Fresh Artisan Rolls

With Butter

Pan Seared Chicken

Porcini and Caramelized Shallot Brandy Cream, Peppercorn Yukon Mash, Root Vegetable Tagine

Blackened Orange Roughy

Pineapple Brûlée, Mediterranean Spiced Farro, Sweet Potato and Rutabaga Puree

Happy Valley Stout Braised Short Rib

Truffled Black Eyed Pea Mash, Cider Roasted Acorn Squash



THE MORE THE MERRIER

Fresh Artisan Rolls

With Butter

Petite Filet

Smoked Lobster Cream, Potato Dauphinoise, Duck Fat Roasted Heirloom Carrots

Seared Halibut

Honey Miso Glaze, Toasted Almond and Fuji Apple Jasmine Rice, Sous Vide Szechuan Haricot Vert



DESSERT OPTIONS

Satisfy your sweet tooth with an array of new holiday desserts created to spread holiday cheer. From fun Holiday Cookie Jars to our Dessert Grilled Cheese Station, these new festive sweet treats may fill the Sugar Plum Fairy with envy!

☐ **Cookie Jars**

Cardamom Snowballs, Dark Chocolate
Peppermint Bark, Red Velvet Krinkles,
Spiced Molasses

Holiday Bite Assortment (Choose 3)

☐ **Dulce de Leche Pastelitos**

Miniature Puff Pastry Squares Filled with
Dulche De Leche Filling

☐ **Cranberry Blondie Bars**

Blonde Shortbread, Dried Cranberries,
Almonds, White Chocolate Drizzle

☐ **Golden Rum Cakes**

Yellow Bundt Cake Bites, Vanilla Bean
Sugar Glaze

☐ **Cherry Pecan Cheesecake Squares**

Graham Cracker, Cheesecake, Cherry Pecan
Topping

☐ **Peppermint Chocolate Truffle**

Semi Sweet Chocolate Ganache, Milk
Chocolate, Crushed Candy Cane

☐ **Miniature Jars**

Carrot Cake

Spice Cake Crumble, Golden Raisin Compote,
Cinnamon Cream Cheese, Candied Carrots

Sweet Potato Panna Cotta

Cinnamon Toast Croutons, Cranberry Coulis,
Honey Maple Walnuts

Lushes Candy Cane

Sugar Cookie, White Chocolate Mousse, Candy
Cane Pieces



☐ **Dessert Grilled Cheese**

Caramel Apple

Caramelized Apples, Irish Porter Cheddar, Raisin Bread

Blueberry French Toast

Blueberry Compote, Maple Syrup, Brie Cheese, Brioche Bread

Chocolate Espresso

Chocolate Ganache, Powdered Sugar, Espresso Mascarpone, Pound Cake



☐ **Cookie Skillets**

Assortment of Cookies baked in a Miniature Skillet, Served Warm for a Soft and Goopy Enjoyment! Cookie Assortment can include Sugar, Chocolate Chip, and Turtle.

Guest Choice of Toppings to Include:

Whipped Cream, Chocolate Sprinkles, Chopped Pecans, Crushed Reeses Cups, Cherries, Option to make A La Mode (Add \$)





FLORAL, DECOR & DESIGN

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 seasonal home decorating, fun interactive wreath-making events, and holiday centerpieces to appropriately themed décor, linens, and lighting - our team of design specialists have all the details and design services to keep your season merry and bright!



WHAT WE OFFER:

- Centerpieces
- Custom Designs
- Lounge Furniture
- Wreaths
- Cocktail Table Arrangements
- Themed Décor
- Home Decorating
- Backdrops (Photoboos, Stages, etc.)

UPCOMING EVENTS:

- **November 30th** - Merry Market at The Bond
- **December 5th & 6th** - Wreaths & Wine Workshop at JDK
- **December 14th & 15th** - Christmas Market at Italian Lake

To learn more about the upcoming events visit our website at - bit.ly/JDKHolidays

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



HOLIDAY INSPIRATIONS

View how our team delivers the unexpected by being more than just a caterer. Beyond our foundation of customized, flavorful food, we expand your event's experience through personalized presentation and creative design. Inspiration photos below breakdown different inclusions provided for your festive celebration as well as add-on options from our specialty rentals and design catalogue!



- 1. Specialty Linens for Food Stations** - Included!
- 2. Tossed Salad Bowls** - See menu description on Page 7
- 3. Wooden Stained Arbor** - Available to rent - \$195.00

- 4. Fresh Greens** - Included for food stations! See Page 17 to learn more about floral enhancements and wreaths for purchase!
- 5. Themed Décor for Food Stations** - Included!
- 6. Pallet Pedestals & Additional Event Décor** - Available to rent - \$50.00 per pedestal | Please inquire for additional event décor pricing



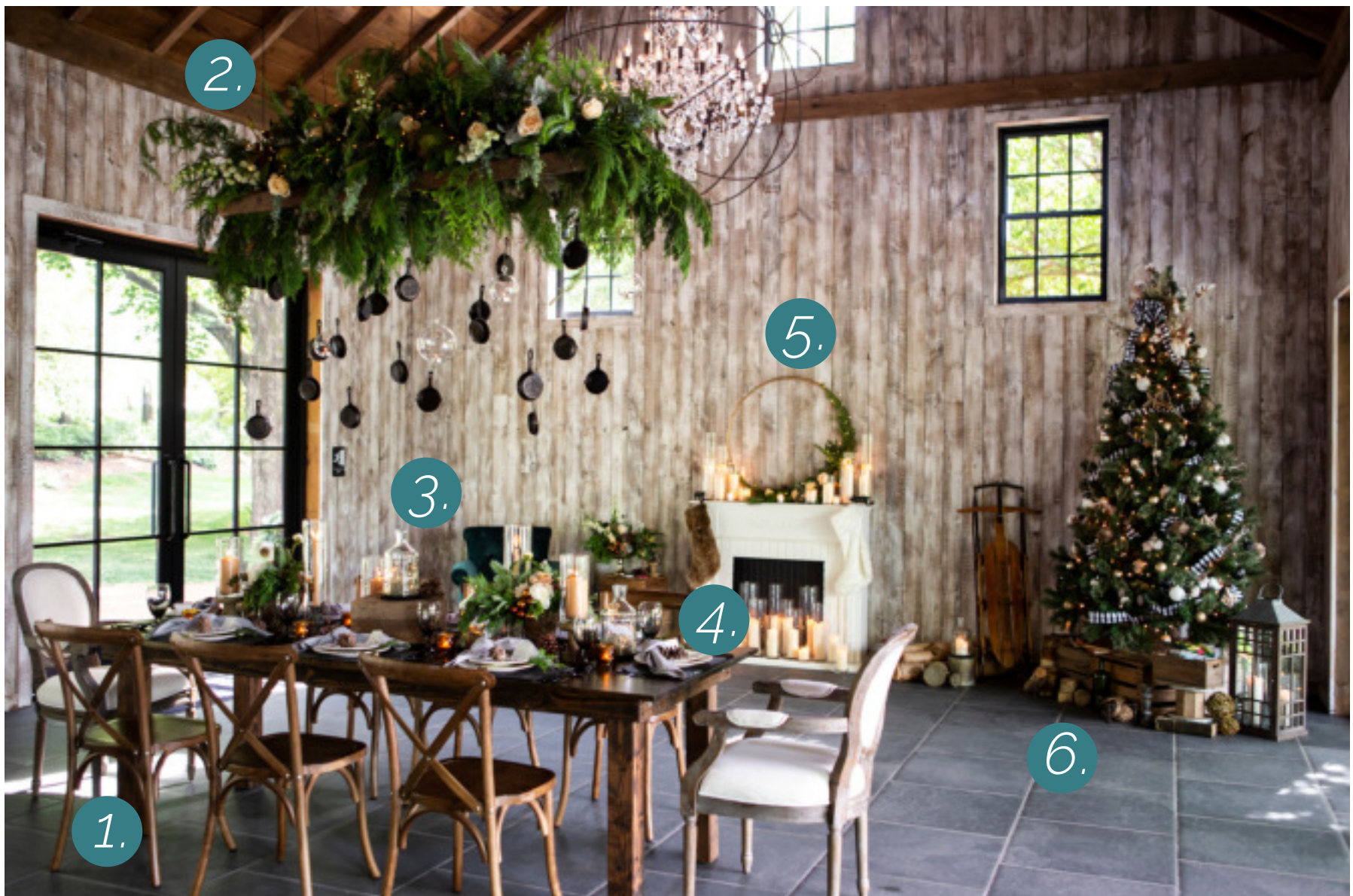
1. Place Settings with Glassware, Flatware, Linen Napkins - Included! Ask about special upgrade options of custom designed menu cards, chargers, and individual bread courses

2. Floral Table Scape Design - Votive candles included - please see Page 17 to inquire for full floral table scape design quote

3. Pallet Wall Backdrop with Lights - Available to rent - Pallet Wall Backdrop \$150.00 | Berry Basket Lights \$6.00 per light

4. Specialty Linens - Variety of styles and textures available to rent for your guest seating tables - ranges \$16.00 - \$45.00 per linen

5. Black Chiavari Chairs - Variety of chair options available to rent - ranges \$3.50 - \$7.00 per chair



1. X-Back Farm Chairs - Variety of chair options available to rent - ranges \$3.50 - \$7.00 per chair

2. Floral Chandelier Installation - See Page 17 to inquire about a custom floral installation for your holiday event!

3. Floral Table Scape Design - Votive candles included - please see Page 17 to inquire for full floral table scape design quote

4. Place Settings with Glassware, Flatware, Linen Napkins - Included! Ask about special upgrade options of custom designed menu cards, chargers, and place cards

5. Wreath - See Page 17 to view our upcoming Wreaths & Wine event and how you can purchase your wreaths for the season!

6. Christmas Tree Decorating and Themed Décor - See Page 17 to inquire about our seasonal home decorating services!