



CELEBRATE *the* SEASON

CATERING FOR YOUR WINTER CELEBRATIONS

Presented by The JDK Group



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RING *in the* SEASON *with* JDK



As the crisp air of autumn settles in, we know the winter and holiday season is just around the corner. This year, we are here to help you celebrate the reason for the season - connection and memory-making with those you care about most.

A TIME TO GATHER

Our team is here to help you celebrate the season with cozy style, thoughtful design, and menus full of flavor. From welcoming service to curated details, we'll handle the planning so you can focus on what matters most — enjoying time with friends, family, or coworkers. Cheers to rejoicing in the opportunity to gather during the most wonderful time of the year!

WINTER *menus*

(GF) = Gluten Free (VG) = Vegetarian (VE) = Vegan (NF) = Nut Free (DF) = Dairy Free



FROST BITES

HOT SPINACH & ARTICHOKE DIP

Assorted Crackers & Crostinis

GINGER SCALLION

SHRIMP (GF)(NF)(DF)

Sesame Chili Shrimp topped with a Scallion Ginger Gremolata

CARIBBEAN

CRANBERRY MEATBALLS

GUMBO STUFFED

MUSHROOMS (GF)(NF)

Andouille Sausage, Pepper Jack Cheese, Cajun Seasoning

CHEESE &

CRUDITE STATION:

Sharp Cheddar, Havarti Dill, Muenster, Assorted Crudite, Fresh Fruit Garnish, Flatbread Crackers, Pita Crisps

COOKIES:

Housemade Chocolate Chunk Cookie

Housemade Snickerdoodle Cookie

Housemade Coconut Craisin Cookies



WINTER HARVEST

**MAPLE MISO CHICKEN
SKEWER (GF)(NF)(DF)**
Scallions, Sesame Seeds

GRILLED FLANK STEAK (GF)
Chestnut Madeira Demi Glaze
Accompanied with Country
White Dinner Rolls

**LOCAL SEASONAL
VEGETABLE DISPLAY**
with Chive Pesto

**FRENCH ONION MAC
& CHEESE (VG)(NF)**

WINTER ARTISAN CHEESE DISPLAY:

Sharp Cheddar, Provolone,
Mozzarella Ciliegine, Bourbon Tomato
Jam (GF)(NF)(DF)(VG), Dried Black Mission
Figs, Peppadew Peppers, Dried Apricots,
Pub Mustard, Flatbread Crackers

CHARCUTERIE
Sweet Dry Coppa, Dried Bresaola

ACCOUTREMENTS
Naan Chips, Crostinis

DESSERT:
GINGERBREAD TIRAMISU
INDULGENCE CUP (VG)(NF)





CABIN CUISINE

DIPS & SPREADS

Roasted Garlic Hummus, Spiced Sweet Potato Hummus, Herbed Ricotta Dip

ACCOMPANIMENTS

Assorted Crudite, Assorted Crackers, Pita Crisps

TURKEY MEATBALLS (NF)

with Pumpkin Sage Sauce

POTATO LATKE

with Caramelized Onions and Sage Sour Cream

PEAR & PROSCIUTTO FLATBREAD (NF)

Whipped Goat Cheese, Pears, Prosciutto, Mozzarella, Garlic Oil, Hot Honey, Thyme

MEDITERRANEAN GRAZING STATION:

CHEESE SELECTIONS

Halloumi, Mozzarella Ciliegine, Sharp Cheddar

CHARCUTERIE

Genoa Salami, Prosciutto

ACCOMPANIMENTS

Assorted Crudite, Pepperoncini's, Fresh Bruschetta, Roasted Garlic Hummus, Tzatziki, Grapes, Flatbread Crackers, Ciabatta Crostinis, Pita Crisps

BUTLERED HORS D'OEUVRES

*OPEN FACED

CHICKEN EMPANADA

with Cotija Cheese, Pumpkin Mole,
Coriander Leaves

*SHIITAKE MUSHROOM DUMPLING (NF)(DF)

*ROASTED CORN BISQUE SHOOTER (GF)(VG)(NF) Chive Crema

*BEET MACARON (GF)(VG) Whipped Goat Cheese, Apple Pear Chutney

*GUMBO STUFFED MUSHROOMS (GF)(NF) Andouille Sausage, Pepper Jack Cheese, Cajun Seasoning

*CRANBERRY WALNUT STUFFED MUSHROOM (GF)(VG)(DF) Cream Cheese, Walnuts, Scallion, Cranberry Citrus Gel

*CRISPY PORK BELLY & APPLE TACO (GF)(NF) Crispy Pork Belly, Apple Fennel Slaw, Dijon Crema, Corn Tortilla

*SPICE ROASTED CARROT TACO (GF)(VG)(NF) Spiced Carrots, Crumbled Goat Cheese, Toasted Pepita Chimichurri

*MINIATURE BEEF WELLINGTON BITE

*COCONUT SHRIMP (NF)(DF) Maple Chipotle Aioli





STATIONED HORS D'OEUVRES

MAPLE MISO CHICKEN SKEWER (GF)(NF)(DF)

Scallions, Sesame Seeds

CORN & BOURSIN CROSTINI (NF)

Corn Puree, Whipped Boursin Cheese,
Crispy Pancetta, Maple Chili Syrup, Chives

WILD MUSHROOM CROSTINI (VG)(NF)

Mascarpone Cheese, Truffle Honey,
Lemon Zest

POTATO LATKE

With Caramelized Onions & Sage
Sour Cream

GLAZED DAIKON SCALLOP (GF)(VG)(NF)

Fennel Sauce, Micro Basil

OPEN FACED CHICKEN EMPANADA

With Pumpkin Mole, Cotija Cheese
& Coriander Leaves

CARIBBEAN CRANBERRY MEATBALLS

TURKEY MEATBALLS (NF)

Pumpkin Sage Sauce

WINTER REUBEN SLIDER (NF)

Corned Beef, Gruyere, Caraway Cabbage Slaw,
Cranberry Russian Dressing, Pretzel Slider Bun

SAGE HOT HONEY CHICKEN (NF)

Crispy Chicken, Sage Hot Honey,
Brown Butter Aioli, Brioche Bun

CUBAN HOLIDAY SLIDER (NF)

Pulled Pork, Smoked Bacon, Swiss Cheese,
Kosher Pickles, Pomegranate Poblano Sauce,
Brioche Bun



WINTER ARTISAN CHEESE DISPLAY

CHEESES

Sharp Cheddar, Provolone,
Mozzarella Ciliegine

CHARCUTERIE

Sweet Dry Coppa, Nduja Spread,
Dried Bresaola

ACCOMPANIMENTS

Bourbon Tomato Jam (GF)(NF)(DF)(VG),
Dried Black Mission Figs, Peppadew
Peppers, Pub Mustard, Flatbread Crackers

ACCOUTREMENTS

Naan Chips, Crostinis

MEDITERRANEAN GRAZING STATION

CHEESES

Halloumi, Mozzarella Ciliegine,
Sharp Cheddar

CHARCUTERIE

Genoa Salami, Prosciutto

ACCOMPANIMENTS

Assorted Crudite, Pepperoncini's,
Fresh Bruschetta, Roasted Garlic
Hummus, Tzatziki, Grapes,
Flatbread Crackers, Ciabatta
Crostinis, Pita Crisps





FLATBREAD STATION

CHOOSE 3 FLATBREADS FROM THE FOLLOWING:

PEAR & PROSCIUTTO FLATBREAD (NF)

Whipped Goat Cheese, Pears, Prosciutto,
Mozzarella, Garlic Oil, Hot Honey, Thyme

BUTTERNUT SQUASH & PANCETTA (NF)

Butternut Squash Puree, Crispy
Pancetta, Fontina, Mozzarella, Sage,
Balsamic Reduction

BRAISED SHORT RIB & MUSHROOM (NF)

Braised Beef Short Rib, Caramelized Onions,
Cremini Mushrooms, Boursin Cheese,
Smoked Provolone, Horseradish Cream

ROASTED TOMATO MARGARITA (VG)(NF)

Whipped Ricotta, Roasted tomatoes,
Shaved Parmesan, Mozzarella, Balsamic
Reduction, Basil Oil

DUMPLINGS STATION

DUMPLINGS (NF)(DF)

Beef & Vegetable, Chicken Teriyaki, Shiitake

SAUCES

Zesty Orange (VG)(NF)(DF),
Garlic Chili Crisp (GF)(VG)(NF)(DF),
Lemon Togarashi (GF)(VG)(NF)(DF)

TOPPINGS

Crispy Noodles (VG)(NF)(DF) and Scallions

DESSERTS

GLAZED DONUT BREAD PUDDING

Bourbon Butter Sauce, Espresso
Whipped Cream

STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM & WHISKEY TOFFEE SAUCE (VG)(NF)

PUMPKIN MAPLE CREME BRULEE

GINGERBREAD TIRAMISU INDULGENCE CUP (GF)(VG)

WINTER CHERRY & PEACH COBBLER

HOUSEMADE COOKIES:

Chocolate Chunk Cookies
Snickerdoodle Cookies
Coconut Craisin Cookies
Candy Bar Cookies
Brown Butter Pumpkin Cookies (VG)(NF)
Gingerbread Oatmeal Cream Pies (VG)(NF)
Red Velvet Crinkle Cookies

DESSERT BARS:

Shortbread Toffee Cookie Bar
Pecan Pie Cheesecake Bar (VG)
Peppermint Cream Bar
Maple Chai Blondie (VG)(NF)

DESSERT CONES:

Dark Chocolate Merlot
Sweet Potato Pie
Coco Loco



WINTER BUFFET TRADITIONAL

HERB DINNER ROLLS

Whipped Butter

WINTER SQUASH & BURRATA SALAD (GF)(VG)(NF)

Butternut Squash, Burrata,
Dried Cranberries, Pickled
Shallots, Candied Pepitas,
Maple Balsamic Vinaigrette

ROASTED BRUSSEL SPROUTS (GF)(VG)(NF)(DF)

With Pomegranate Seeds &
Maple Tahini Sauce

FRENCH ONION

MAC & CHEESE (VG)(NF)

SMOKED HAM

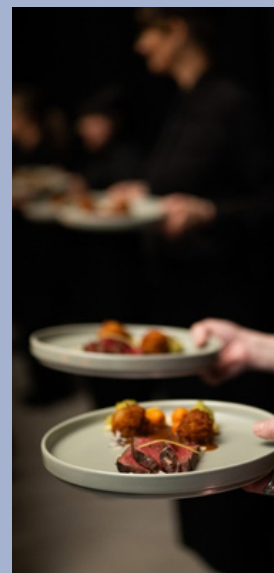
Smoked Apple Pie Moonshine &
Sage Reduction, Herb Crumble

HOUSEMADE COOKIES:

Chocolate Chunk Cookies

Snickerdoodle Cookies

Coconut Craisin Cookies



WINTER BUFFET CLASSIC

HERB DINNER ROLLS

Whipped Butter

WINTER SQUASH & BURRATA SALAD (GF)(VG)(NF)

Butternut Squash, Burrata,
Dried Cranberries, Pickled
Shallots, Candied Pepitas,
Maple Balsamic Vinaigrette

HARISSA & MAPLE CARROTS

WHITE CHEDDAR & PINK PEPPERCORN YUKON MASHED POTATOES

CHOICE OF PROTEIN(S):

PEPPERCORN RUBBED

FLANK STEAK (GF)

With Chestnut Madeira Demi Glaze

MAPLE MISO GLAZED

SALMON (GF)(NF)(DF)

With Ginger Pickled Apples

ROSEMARY SEARED

CHICKEN (GF)(NF)

With Celery Root & Pear Cream Sauce

DESSERT BARS:

Shortbread Toffee Cookie Bar

Pecan Pie Cheesecake Bar

Peppermint Cream Bar



FLORAL *and* EVENT DESIGN

Upgrade and elevate your event with custom fresh flower arrangements, specialty linens, rental items for unique food displays, photo backdrops and more by working with your Event Specialist and our Floral & Design Team on items you can add on from our in-house design inventory.

Need chairs or tables added on to your event? We can coordinate with inventory we have available in-house or manage with another specialty rental provider for you.



CONTACT:

COLTON STAVER

Director of Floral & Design

COLTON@THEJDKGROUP.COM

BROOKE MAIER

Floral & Event Design Coordinator

BMAIER@THEJDKGROUP.COM



HOLIDAY PARTY PLANNING GUIDE

CONFIRM HOLIDAY PARTY EVENT DETAILS

- 1 Confirm your intended party date, anticipated guest count, and experience you want your guests to receive.
-

PICK A PARTY SETTING TO BE ABLE TO DECK THE HALLS

Choose the perfect setting for your holiday or winter celebration! Our Event Specialist Team can help guide you through the logistical flow of your event no matter where you choose to celebrate.

CREATE A FLAVOR-PACKED MENU

Chat about the menu with one of our JDK Event Specialists (your personal holiday cheermeister). From getting to know your favorite restaurants or family recipe must-haves, our team can create a custom menu for your event or help guide you through a variety of our most popular holiday menu items that will be sure to add a flurry of flavor to your celebration.

THINK ABOUT FUN HOLIDAY COCKTAILS/ MOCKTAILS

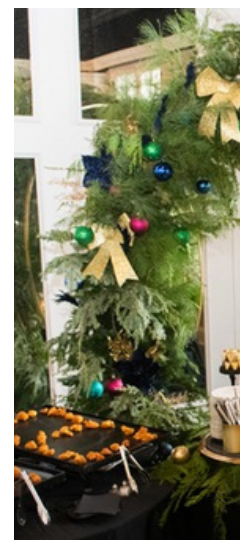
A fun way to add a festive and personal touch to your winter or holiday event is with adding a signature cocktail or mocktail! Our team is able to provide this service for you with our professional TIP or RAMP certified bartenders and non-alcoholic mixer package options.

CONFIRM AMPLE SEATING FOR YOUR GUESTS

- 5 Does your holiday party require additional tables, chairs, or linens? Our team can help take care of this for you as well with any specialty rental needs you may require for your holiday celebration.
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SPRUCE UP YOUR PARTY WITH CUSTOM DETAILS OR FRESH FLORAL DESIGN

- 6 Our JDK Floral + Design Team loves getting creative with you to make your event extra special and unique to your vision. From fresh flower centerpieces to fun photo backdrops or hanging balloon installations, they can help take your winter or holiday event to the next level!



CONTACT INFORMATION



THEJDKGROUP.COM



717.730.4661



INFO@THEJDKGROUP.COM



1 BISHOP PLACE CAMP HILL, PA 17011