



CELEBRATE *the* SEASON

CATERING FOR YOUR WINTER CELEBRATIONS

Presented by The JDK Group



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*Shredded Carrots, Sliced Red Pepper, Diced Celery,
Sliced Red Onion, Cilantro, Toasted Sesame Seeds,
Roasted Peanuts, Sesame Ginger Vinaigrette*

*Cucumber, Honeydew, Cantaloupe,
Raspberries, Agave nectar, Red Yuzu Zest,
Agave nectar, Micro Basil, Honey Chile Vinaigrette*



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*





FROST BITES

HOT SPINACH & ARTICHOKE DIP
Assorted Crackers & Crostinis

**CREOLE SEASONED
SHRIMP COCKTAIL**
with Remoulade Dipping Sauce



**CARIBBEAN
CRANBERRY MEATBALLS**

**HOT HONEY CREAM CHEESE
PRETZEL FRITTERS**

CHEESE & CRUDITE STATION:

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

COOKIES:

Housemade Chocolate Chunk Cookie

Housemade Snickerdoodle Cookie

Housemade Coconut
Craisin Cookies

WINTER HARVEST

LEMON CHILI CHICKEN SKEWER
with Vietnamese Dipping Sauce

GRILLED FLANK STEAK
with Creamy Dijon Sauce & Italian Parsley
Accompanied with Assorted Rolls

**LOCAL SEASONAL
VEGETABLE DISPLAY**
with Chive Pesto

**SMOKED GOUDA & WHITE
CHEDDAR BAKED MAC & CHEESE**
With Buttery Bread Crumbs

SALTED CARAMEL PEAR BARS

WINTER ARTISAN CHEESE DISPLAY:

Aged Cheddar, Sharp Provolone,
Drunken Goat, Apple Raisin Chutney,
Dried Black Mission Figs, Peppadew
Peppers, Dried Apricots, Pub
Mustard, Flatbread Crackers

CHARCUTERIE

Sweet Dry Coppa, Nduja Spread,
Dried Bresaola

ACCOUTREMENTS

Naan Chips, Crostinis





CABIN CUISINE

DIPS & SPREADS

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

ACCOMPANIMENTS

Assorted Crudite, Assorted Crackers, Pita Crisps

TURKEY MEATBALLS

with Rosemary Maple Mustard Sauce

POTATO LATKE

with Caramelized Onions and Sage Sour Cream

CRUMBLLED SAUSAGE & APPLE FLATBREAD

Crumbled Sausage, Sliced Apples, Red Onion, Goat Cheese, Honey Dijon Sauce, Baby Arugula

WINTER ARTISAN CHEESE DISPLAY:

Aged Cheddar, Sharp Provolone, Drunken Goat, Apple Raisin Chutney, Dried Black Mission Figs, Peppadew Peppers, Dried Apricots, Pub Mustard, Flatbread Crackers

CHARCUTERIE

Sweet Dry Coppa, Nduja Spread, Dried Bresaola

ACCOUTREMENTS

Naan Chips, Crostinis

BUTLERED HORS D'OEUVRES

*OPEN FACED

CHICKEN EMPANADA

with Cotija Cheese, Pumpkin Mole
and Coriander Leaves

*SEARED EDAMAME DUMPLING

Edamame Dumpling, Ginger Aioli

*SOUTHERN FRIED HUSH PUPPY

Spicy Pepper Jam

*TUSCAN CRAB

STUFFED MUSHROOM

MINI CARNE ASADA STREET TACO

Marinated Flank Steak, Fresh Salsa
Verde, Pickled Onion, Soft Flour Tortilla

*MINIATURE BEEF WELLINGTON BITE

*COCONUT SHRIMP

Spicy Yuzu Sauce

* = *can be stationed*





STATIONED HORS D'OEUVRES

LEMON CHILI CHICKEN SKEWER
with Vietnamese Dipping Sauce

MANCHURIAN CAULIFLOWER BITES
Breaded Cauliflower, Manchurian Sauce,
Chopped Scallions

POTATO LATKE
With Caramelized Onions & Sage
Sour Cream

**LOADED MASHED
POTATO CROQUETTE**
Loaded Mashed Potato Croquette, Bacon,
Cheddar Jack, Scallions

OPEN FACED CHICKEN EMPANADA
With Pumpkin Mole, Cotija Cheese &
Coriander Leaves

**CARIBBEAN CRANBERRY
MEATBALLS**

TURKEY MEATBALLS
with Rosemary Maple Mustard Sauce

TURKEY SLIDER
Turkey Sausage, Cooper Sharp Cheddar,
Apple Relish, Leaf Lettuce, Brioche Roll

AMERICAN SIRLOIN SLIDER
with American Cheese, Caramelized
Onion, Leaf Lettuce, Bistro Sauce



WINTER ARTISAN CHEESE DISPLAY

ACCOMPANIMENTS:

Aged Cheddar
Sharp Provolone
Drunken Goat
Apple Raisin Chutney
Dried Black Mission Figs
Peppadew Peppers
Dried Apricots
Pub Mustard
Flatbread Crackers

CHARCUTERIE

Sweet Dry Coppa, Nduja Spread,
Dried Bresaola

ACCOUTREMENTS

Naan Chips, Crostinis

MEDITERRANEAN GRAZING STATION

CHEESE SELECTIONS

Halloumi, Mozzarella Ciliegine,
Drunken Goat

CHARCUTERIE

Salumi Toscano, 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:**

ROASTED GARLIC

HUMMUS FLATBREAD

Roasted Garlic Hummus, Sundried Tomatoes, Fresh Spinach, Basil Pesto, Toasted Pine Nuts, Ricotta Salata

SHRIMP SPRING

ROLL FLATBREAD

Chopped Shrimp, Broccoli Slaw, Spicy Mayo, Gochujang Sauce, Sesame Seeds

CRUMBLIED SAUSAGE

& APPLE FLATBREAD

Crumbled Sausage, Sliced Apples, Red Onion, Goat Cheese, Honey Dijon Sauce, Baby Arugula

SLICED SIRLOIN

& PORTOBELLO FLATBREAD

Sliced Sirloin, Roasted Tomatoes, Sautéed Portobello Mushrooms, Caramelized Onions, Gorgonzola Cheese, Aged Balsamic



PAN SEARED DUMPLINGS STATION

DUMPLINGS

Edamame Dumplings,
Chicken Lemongrass Dumplings,
Pork Dumplings

SAUCES

Teriyaki Sauce, Spicy Gochujang
Sauce, Orange Ginger Sauce

TOPPINGS

Chopped Scallions, Shredded
Carrots, Purple Cabbage



DESSERTS

GLAZED DONUT BREAD PUDDING

Bourbon Butter Sauce, Espresso
Whipped Cream

PUMPKIN MAPLE CREME BRULEE

HOUSEMADE COOKIES:

- Chocolate Chunk Cookies
- Snickerdoodle Cookies
- Coconut Craisin Cookies
- Candy Bar Cookies
- Gingerbread Whipped Cookies
- Pumpkin Whipped Cookies
- Red Velvet Crinkle Cookies

DESSERT BARS:

- Shortbread Toffee Cookie Bar
- Bourbon Pecan Pie Bar
- Peppermint Cream Bar
- Salted Caramel Pear Bars



SKILLET STATION:

BANANAS FOSTER

BREAD PUDDING SKILLET

70% Cocoa Shavings, Cinnamon Rum
Whipped Cream

BOURBON CHOCOLATE

DECADENCE CAKE SKILLET

Raspberry Balsamic Syrup, Lemon Swiss
Meringue Chips

ESPRESSO BROWNIE SKILLET

Toasted Hazelnut Crumbs

WINTER CHERRY &

PEAR COBBLER SKILLET

DESSERT CONES:

Dark Chocolate Merlot
Sweet Potato Pie
Coco Loco



HOLIDAY BUFFET TRADITIONAL

HERB DINNER ROLLS

Whipped Butter

SALAD:

TRADITIONAL CAESAR SALAD

Chopped Romaine Lettuce, Fresh Shaved Parmesan, Housemade Croutons, Creamy Caesar Dressing

CHOICE OF VEGETABLE:

SOUTHERN HOT CORN

Red Bell Pepper, Pickled Jalapeno, Paprika, Grated Sharp Cheddar

HARISSA & MAPLE CARROTS

STARCH:

SMOKED GOUDA & WHITE

CHEDDAR BAKED MAC & CHEESE

Topped with Buttery Bread Crumbs

PROTEIN:

SMOKED HAM

Smoked Apple Pie Moonshine and Sage Reduction, Herb Crumble

DESSERT:

Housemade Chocolate Chunk Cookie

Housemade Snickerdoodle Cookie

Housemade Coconut Craisin Cookies



HOLIDAY BUFFET CLASSIC

HERB DINNER ROLLS

Whipped Butter

SALAD:

TRADITIONAL CAESAR SALAD

Chopped Romaine Lettuce, Fresh Shaved Parmesan, Housemade Croutons, Creamy Caesar Dressing

VEGETABLE:

HARISSA & MAPLE CARROTS

STARCH:

WHITE CHEDDAR AND PINK PEPPERCORN YUKON MASHED POTATOES

CHOICE OF PROTEIN(S):

PAN SEARED HERB

CHICKEN BREAST

Porcini & Caramelized Shallot Brandy Cream

CRANBERRY SOY

GLAZED SALMON

with Toasted Coconut Flakes

BALSAMIC BRAISED SHORT RIB

Polenta Puree, Crispy Onion Crumbs

DESSERT:

Shortbread Toffee Cookie Bar

Bourbon Pecan Pie 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:

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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.
-

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



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