



SUMMER SENSATIONS

Presented by The JDK Group

717.730.4661

INFO@THEJDKGROUP.COM

1 BISHOP PLACE CAMP HILL, PA 17011

WWW.THEJDKGROUP.COM



TABLE OF CONTENTS

WELCOME PARTY / 05

PICNIC PERFECTION / 06

EASY BREEZY / 07

COOL AS A CUCUMBER / 08

SOAK UP THE SUN / 10

BEAT THE HEAT / 11

SIZZLIN' SUMMER / 12

HORS D'OEUVRE ENHANCEMENTS / 13

STATION ENHANCEMENTS / 14

FLORALS & DECOR / 15

6 STEP PARTY PLAN / 16

FLORALS & DECOR / 17

SAVOR *the* SUMMER



Summer party season is here & we couldn't be more excited to celebrate with you! From backyard birthday bashes & poolside graduation parties to finally being able to plan the annual family reunion in person again or company-wide picnic - there are so many reasons to celebrate this summer season!

We know one of the main ingredients to a successful summer party is having flavor-packed food for you & your guests - which, we've got you covered on with our globally-awarded delectable eats. However, planning your perfect summertime party doesn't start & end with the menu (although our chefs may argue otherwise).

Experience stress-free planning and savor all the joys of summer this season with our team of knowledgeable event specialists, expert chefs, and creative floral and design innovators. At The JDK Group, we understand the importance of creating a memorable summer celebration without the hassle of planning and executing the event. Our team will take care of all the details, leaving you free to enjoy the warm weather and the company of your guests!

SUMMER

menus



(GF) = Gluten Free (V) = Vegetarian (VG) = Vegan



WELCOME PARTY

CHEESE & CHARCUTERIE

CHEESES:

*Muenster (GF), Hickory Smoked Cheddar (GF),
Wine Washed Goat Cheese (GF)*

MEATS:

Belgian Ale Salami & Bresaola (GF)

ACCOMPANIMENTS:

*Pub Mustard, Peppadew Pepper Jam (GF) (V),
Assorted Crackers*



COLD DIPS STATION

Muhammara Dip (GF) (V) (VG)

Herbed Ricotta Dip (GF) (V)

Chilean Pebre Spread (GF) (V) (VG)

Buffalo Hummus (GF) (V) (VG)

Crostinis & Caramelized Onion Naan

Assorted Colorful Crudité (GF) (V) (VG)

ARTICHOKE FRITTER

WITH TOMATO CHUTNEY (V)



PICNIC PERFECTION

SUMMER HEIRLOOM TOMATO SALAD (V)

*Cherry Heirloom Tomatoes, Gorgonzola,
Leafy Greens, Multigrain Croutons, Chickpeas,
Ginger Balsamic Vinaigrette*

PEACH FARRO SALAD (V)

*Peaches, Fresh Mozzarella, Basil, Farro,
Candied Pecans, Spicy Honey Vinaigrette*

PORTOBELLO MUSHROOM SLIDER (V)

*Portobello Mushrooms, Provolone Cheese,
Spinach, Caramelized Shallot, Spicy Apple
Butter Mayo, Potato Roll*

BEEF BRISKET SLIDER

*Smoked Beef Brisket, Braised Red Cabbage,
Honey Buffalo Sauce, Pretzel Roll*

PULLED CHICKEN SLIDER

*Chile Lime Marinated Pulled Chicken, BBQ
Caramelized Onions, Chipotle Coleslaw,
Brioche Roll*

HOUSEMADE SMOKED CHIPOTLE & HERB CHIPS (GF) (V)

STRAWBERRY RHUBARB STREUSEL BARS (V)



SLIDERS





EASY BREEZY

TORTELLINI ANTIPASTO (GF)

Tri-Color Tortellini, Sun Dried Tomatoes, Fresh Spinach, Salami Tuscano, Artichokes, Shaved Parmesan, Honey Balsamic Vinaigrette

SPRING PEA SALAD (GF)

Sweet Peas, Red Cabbage, Watermelon Radish, Scallions, Smoked Bacon, Feta, Red Wine & Pepper Vinaigrette

PANINI STATION (CHOOSE 3):

ITALIAN: *Fried Eggplant, Sliced Mozzarella, Sliced Tomato, Basil Pesto, Balsamic Reduction, Italian Bread*

CUBAN: *Pulled Pork, Tavern Ham, Swiss Cheese, Kosher Pickles, Yellow Mustard, Baguette*

SAILOR: *Pastrami, Knockwurst, Swiss, Pub Mustard, Marble Rye*

SPICY BEEF: *Sliced Roast Beef, Caramelized Onions, Pickled Jalapeño, Pepper Jack Cheese, Garlic Mayo, Italian Bread*

HOT BROWN: *Roasted Turkey, Smoked Bacon, Mornay Sauce, Tomato, Italian Bread*

CHIPS & HOT DIPS STATION (CHOOSE 2):

Loaded Black Bean Dip (GF) (V), Hot Corn Dip (GF) (V), Cajun Shrimp Dip (GF), BBQ Chicken Dip (GF)

HOUSEMADE SMOKED CHIPOTLE & HERB CHIPS (GF) (V)

FRIED FLOUR TORTILLA CHIPS (V)

TOASTED BAGUETTE SLICES (V)



COOL AS A CUCUMBER

SPICY WATERMELON & PROSCIUTTO (GF)

Spicy Watermelon Pieces, Shaved Prosciutto, English Cucumber, Cherry Tomatoes, Salted Lime Yogurt

WHITE BEAN & PEPPADEW (GF) (V) (VG)

Northern White Beans, Peppadew Peppers, Scallions, Parsley, Red Wine Vinaigrette

CHEF-TENDERED NACHO STATION (CHOOSE 3):

BUFFALO CHICKEN NACHOS:

Blue Corn Tortilla Chips, Shredded Buffalo Chicken, White Queso, Gorgonzola Crumbles, Celery Ribbons (GF)

AHI TUNA NACHOS: *Sesame Crusted Ahi Tuna, Wonton Chips, Pickled English Cucumber, Spicy Unagi Mayo, Avocado Pico, Sesame Seeds*

BLACK BEAN & SWEET POTATO NACHOS: *Yellow Corn Chips, Cumin Roasted Sweet Potato, Black Beans, Pickled Red Onion, Fresh Cilantro, Avocado Lime Sour Cream (GF) (V)*

BEEF SHORT RIB & BOURBON NACHOS: *Barbacoa Beef Short Rib, Tri-Color Corn Chips, Bourbon Pineapple Salsa, Serrano Peppers, Warm Beer Cheese, Honey Bourbon BBQ Sauce (GF)*

VEGETABLE CURRY NACHOS: *Vegetable Curry, Diced Red Onion, Diced Cucumber, Raita, Cilantro, Crispy Pita Chips (GF) (V)*





SELF SERVE FLATBREADS:

ROASTED GARLIC HUMMUS FLATBREAD:

Roasted Garlic Hummus, Sun Dried Tomatoes, Fresh Spinach, Basil Pesto, Toasted Pine Nuts, Ricotta Salata (V)

SHRIMP SPRING ROLL FLATBREAD:

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

SLICED SIRLOIN & PORTOBELLO FLATBREAD:

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

OR

SELF SERVE SLIDERS:

PORTOBELLO MUSHROOM SLIDER:

Portobello Mushrooms, Provolone Cheese, Spinach, Caramelized Shallot, Spicy Apple Butter Mayo, Potato Roll (V)

BEEF BRISKET SLIDER:

Smoked Beef Brisket, Braised Red Cabbage, Honey Buffalo Sauce, Pretzel Roll

PULLED CHICKEN SLIDER:

Chile Lime Marinated Pulled Chicken, BBQ Caramelized Onions, Chipotle Coleslaw, Brioche Roll

"COCKTAIL" DESSERTS

Piña Colada Rum Cake in Jars (V)

Strawberry Daiquiri Cheesecake Parfait in Jars (V)

Margarita Mousse in Jars (V)



SOAK UP THE SUN

CHEESE & CHARCUTERIE

CHEESES:

*Muenster (GF), Hickory Smoked Cheddar (GF),
Wine Washed Goat Cheese (GF)*

MEATS:

Belgian Ale Salami & Bresaola (GF)

ACCOMPANIMENTS:

*Pub Mustard, Peppadew Pepper Jam (GF) (V),
Assorted Crackers*

ASIAN CHOPPED SALAD (GF) (V) (VG)

*Chopped Romaine, Shredded Red Cabbage,
Shredded Carrots, Capsicum, Mandarin Orange,
Toasted Almonds, Chili Sesame Vinaigrette*

ORANGE GOCHUGARU SEARED ATLANTIC SALMON (GF)

SLICED CHAR SIU PORK FLAT IRON (GF)

*Green Cabbage, Roasted Peanuts, Black Eyed
Peas, Cilantro, Green Chile & Soy Vinaigrette,
Accompanied with Peanut Slaw*

CRISPY SWEET & SPICY YUKON POTATOES (GF)

Sesame Seeds & Scallions

HOISIN GRILLED ASPARAGUS (GF) (V)

DESSERTS:

*Lemon Blueberry Cheesecake Bars (V)
Orange Creamsicle Bars (V)
Mango Lime Bars (GF) (V) (VEG)*





BEAT THE HEAT

BAHN MI SLIDERS

*Sliced Pork Flat Iron, Bahn Mi Slaw,
Sriracha Mayo, Telera Bun*

FRIED CAULIFLOWER BAO BUN (V)

*Crispy Cauliflower, Korean Spicy Slaw,
Sesame Seeds, Bao Bun*

FIVE-SPICE DRY RUBBED CHICKEN WINGS (GF)

KIMCHI FRIED RICE (GF)

PORK BELLY-STUFFED SMOKED JALAPEÑO PEPPERS (GF)

GRILLED CORN ON THE COB (GF) (V)

Miso Butter

BUILD YOUR OWN ICE CREAM SANDWICH STATION

COOKIES:

Turtle, Sugar, Carnival

ICE CREAM:

Butter Pecan, Salted Caramel, and Rocky Road



SIZZLIN' SUMMER

BBQ GRILLED CHICKEN (GF)

Thighs & Legs

PULLED PORK SHOULDER (GF)

GRILLED HOT LINKS

SWEET CORN (GF)

With Stewed Tomatoes & Scallions

COLLARD GREENS (GF)

SMOKED BRISKET BAKED BEANS (GF)

JALAPEÑO & CHEDDAR CORNBREAD MUFFINS

ACCOMPANIMENTS:

Alabama White BBQ (GF)

Carolina Mustard BBQ (GF)

Memphis Sweet BBQ (GF)

Shredded Broccoli Yuzu Slaw (GF) (V)

DESSERTS

Lemon Blueberry Cheesecake Bars (V)

Orange Creamsicle Bars (V)

Mango Lime Bars (GF) (V) (VG)





HORS D'OEUVRE ENHANCEMENTS

BLACKENED COD FISH & CHIPS (GF)

*White Balsamic Radicchio Slaw,
Chipotle Mayo, Waffle Fry*



GREEK TURKEY SLIDER

*Turkey Sausage, Tzatziki, Red Onion Relish,
Halloumi Cheese, Leaf Lettuce, Brioche Bun*

WATERMELON GAZPACHO (GF)

Candied Bacon Garnish

COCONUT SHRIMP

Spicy Yuzu Sauce

SEARED SCALLOPS (GF)

Orange Rum Sauce, Curly Parsley



STATIONED ENHANCEMENTS

POKE BOWL STATION

Salmon & Tuna Poke with choice of Toppings & Dressings

GRAINS TO INCLUDE:

Red Quinoa (GF) (V)

White Rice (GF) (V)

ROASTED VEGETABLES

TO INCLUDE (GF) (V) (VG):

Mediterranean Zucchini Bites

Cumin Dusted Sweet Potatoes

Garlic Roasted Tomatoes

RAW VEGETABLES

TO INCLUDE (GF) (V) (VG):

Edamame

Shredded Rainbow Carrots

Baby Spinach

PROTEINS TO INCLUDE:

Grilled Chicken Slices (GF)

Sesame Crusted Tofu (GF) (V) (VG)

Salmon Poke (GF)

Tuna Poke (GF)

TOPPINGS TO INCLUDE (GF):

Candied Walnuts

Spiced Pepitas

Granola

DRESSINGS TO INCLUDE:

Orange Ginger Sauce

Sriracha Aioli (GF)

Lemon Vinaigrette (GF) (V)

Gochujang Sauce

GOURMET GRILLED CHEESE STATION

CHOICE OF THREE:

THREE CHEESE GRILLED CHEESE (V):

Sharp Cheddar, Muenster, Monterey Jack on Sourdough

SMOKED GOUDA GRILLED CHEESE (V):

Caramelized Onion & Cremini Mushroom, On Whole Grain

CAROLINA PULLED PORK GRILLED CHEESE (V):

Pineapple & Pepper Jack Cheese, On Sliced Brioche

SUN-DRIED TOMATO PESTO GRILLED CHEESE (V):

Fresh Mozzarella, Sweet Basil, Balsamic Glaze on Italian Bread

GENOA SALAMI:

Garlic Pickles & Gruyere on Sourdough

SHAVED STEAK GRILLED CHEESE:

Fire Roasted Peppers & Onions, White Cheddar on Artisan Bread



STATIONED ENHANCEMENTS

STATIONED MAINE LOBSTER GRILLED CHEESE BITE

*Maine Lobster, Remoulade Sauce,
Smoked Gouda, Gruyere Cheese on
Buttery Brioche Toast*

CEVICHE BAR STATION

SHRIMP CEVICHE ROJO:

*Shrimp, Lime Juice, Tomato, Hot Sauce,
Jicama, Avocado (GF)*

PERUVIAN CEVICHE:

*Sole, Corn Kernels, Habanero,
Sweet Potato, Red Onion (GF)*

CHILEAN CEVICHE:

*Cod, Tomatillos, Red & Green Peppers,
Scallions, Cilantro, Parsley (GF)*

ACCOMPANIMENTS:

Salsa Fresca (GF) (V)

Frisee & Tomato Salsa (GF) (V) (VG)

Mango Avocado Salsa (GF) (V) (VG)

Aji Verde Sauce (GF) (V)

** Peruvian Green Aji Dip, Cilantro,
Jalapeno, Shishito, Parmesan*

Aji Amarillo Sauce (GF) (V)

** Peruvian Yellow Aji Dip,
Eggs, Mustard, Aji Amarillo
Paste, Sour Cream*

Tri-Color Chips (GF) (V) (VG)

MEDITERRANEAN HORS D'OEUVRES STATION

MEDITERRANEAN SPICED CHICKEN SKEWER:

*Marinated Chicken Thigh on a Bamboo
Skewer, Mediterranean Spices, Lemon (G)*

FALAFEL BITE WITH CILANTRO AIOLI:

Fried Falafel, Cilantro Aioli (V)

SPANAKOPITA:

Greek Spinach Pie

MEDITERRANEAN STUFFED MUSHROOM:

*Spinach, Red Pepper, Garlic,
Feta, Parmesan*

DIPS:

Baba Ganoush (GF) (V) (VG)

Red Pepper Hummus (GF) (V) (VG)

*Spiced Sweet Potato Hummus
(GF) (V) (VG)*

ACCOMPANIMENTS:

Assorted Fresh Crudite (GF) (V) (VG)

Pita Crisps

Petite Naan Pita Bread

SIX STEP PARTY PLAN

To help simplify your party-planning to-do list, our team of talented event magic makers has created a simple six step planning process that will make sure your summer party is a splashing success!

1 CONFIRM YOUR INTENDED PARTY DATE, ANTICIPATED GUEST COUNT, & EXPERIENCE YOU WANT YOUR GUESTS TO RECEIVE

2 CHAT ABOUT THE MENU WITH ONE OF OUR JDK EVENT SPECIALISTS

Our talented team of culinary artists crafted fresh & seasonal summer menu options listed in this package to help inspire your taste buds!

3 WILL YOUR PARTY NEED BAR & BEVERAGE SERVICES?

Our team is able to provide this service for you with our professional TIP or RAMP certified bartenders & non-alcoholic mixer package options.

4 DOES YOUR PARTY REQUIRE ADDITIONAL TABLES, CHAIRS, OR LINENS?

We can help take care of this for you as well with any specialty rental needs you may require for your summer party.

5 HAVE YOU BEEN THINKING OF INCORPORATING ANY CUSTOM OR PERSONALIZED DESIGN DETAILS TO YOUR EVENT?

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

6 WERE YOU IMAGINING HAVING ENTERTAINMENT FOR YOUR GUESTS?

Whether you are searching for an energetic DJ, carnival & yard games or perhaps even stilt walkers & aerialists - our team has great relationships with a variety of event professionals across Central Pennsylvania that we are happy to recommend or coordinate for you.





FLORAL & 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

CONTACT INFORMATION

717.730.4661

INFO@THEJDKGROUP.COM

1 BISHOP PLACE CAMP HILL, PA 17011

WWW.THEJDKGROUP.COM

