

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 AGAIN

Our team is full of joy to help you and your loved ones celebrate this season with dazzling delight paired with cozy comforting vibes. From thoughtfully curated design elements and comforting menu options that are sure to bring on a flurry of flavor, to our welcoming and friendly service team that will feel like family - we want to help your holiday celebration this year make up for the lost opportunity of gathering in holiday seasons of the past. Allow our team to take on the party-planning to-do's so you can focus on what matters most - spending quality time with your friends, family, or coworkers.

A TIME TO REJOICE TOGETHER

Cheers to rejoicing in the opportunity to gather once again during this 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

MEDITERRANEAN

GRAZING STATION:

CHEESE SELECTIONS

Halloumi, Mozzarella Ciliegine,
Drunken Goat

CHARCUTERIE

Salumi Toscano, Prosciutto

ACCOMPANIMENTS

Assorted Crudite, Peppadew
Peppers, Pepperoncini's,
Mediterranean Olives, Fresh
Bruschetta, Roasted Garlic Hummus,
Dried Apricots, Dried Black Mission
Figs, Flatbread Crackers, Ciabatta
Crostinis, Pita Crisps



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

CRUMBLIED 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

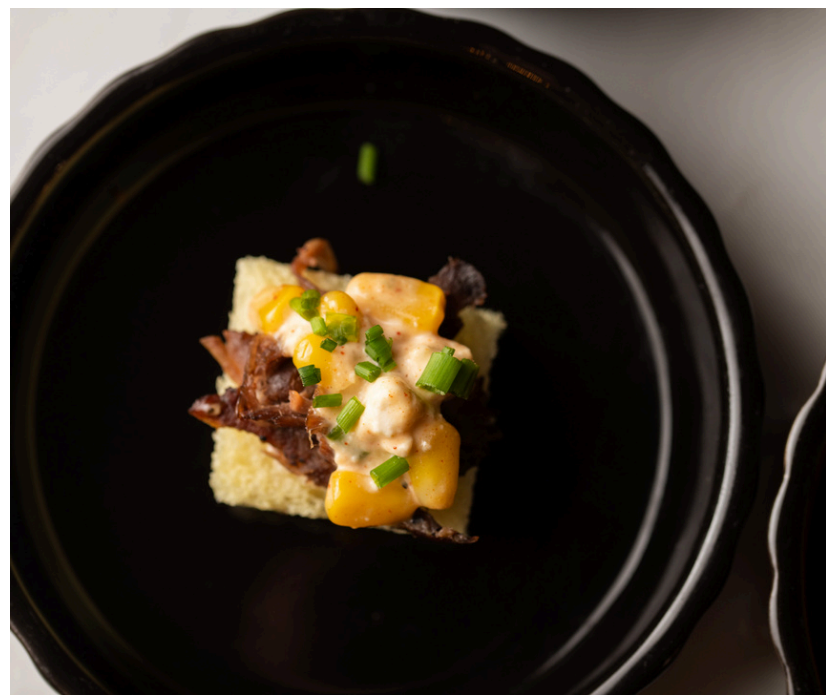
***TUSCAN CRAB
STUFFED MUSHROOM**

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*





BUTLERED HORS D'OEUVRES

***BLUEBERRY BACON CROSTINI**
Cream Brie, Applewood Smoked
Bacon, Roasted Balsamic Blueberries,
Crostini, Micro Marigold

***WILD MUSHROOM TART**
Lemon Rosemary Aioli



SEARED SCALLOP
with Chardonnay Shallot Butter,
Gruyere Crema

COMPOSED TOASTS:
Roasted Sweet Potato, Fig, Goat
Cheese, Honey Balsamic

Ricotta, Shaved Brussel Sprouts,
Almonds, Golden Raisins, Honey

Soppressata, Basil Pesto, Cream Brie,
Roasted Red Pepper

Crab, Serrano Pepper, Lemon Aioli,
Fennel Fronds

** = 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





ELEVATED COCKTAIL HOUR

JERK LAMB BITE

with Vegetable Raita, Pickled
Radish, Plantain Chip

MAINE LOBSTER

GRILLED CHEESE

Maine Lobster & Remoulade Sauce
with Smoked Gouda & Gruyere Cheese
on Buttery Brioche Toast

VIETNAMESE SCALLOP

Seared Scallop, Vietnamese Herb
Sauce, Aleppo Pepper

SMOKED SALMON BLINI

with Hackleback Caviar

MINIATURE CRAB CAKE

Masala Aioli, Apple Cucumber Relish



**these elevated selections are more complex
compositions and include higher cost ingredients*



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





WINTER 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



MEDITERRANEAN GRAZING STATION

CHEESE SELECTIONS

Halloumi, Mozzarella Ciliegine,
Drunken Goat

CHARCUTERIE

Salumi Toscano, Prosciutto

ACCOMPANIMENTS

Assorted Crudite, Peppadew
Peppers, Pepperoncini's,
Mediterranean Olives, Fresh
Bruschetta, Roasted Garlic Hummus,
Dried Apricots, Dried Black Mission
Figs, Flatbread Crackers, Ciabatta
Crostinis, Pita Crisps





SALAD STATION

ROOT VEGETABLE SALAD

Chopped Kale, Sliced Granny Smith Apples, Shredded Carrots, Julienne Rutabaga, Scallions, Agave Citrus Vinaigrette

WINTER HEIRLOOM SALAD

Tri Colored Carrots, Heirloom Cherry Tomatoes, Beets, Fresh Mozzarella, Cinnamon, Spiced Orange Vinaigrette

ASIAN CHOPPED SALAD

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

KALE POWER BLEND

Power Blend of Kale, Shredded Cabbage, Shredded Broccoli, Shredded Carrots topped with roasted acorn squash, sliced Granny Smith Apples, Sunflower Seeds, Pomegranate Vinaigrette





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

GINGERBREAD WHIPPED COOKIES

HOUSEMADE COCONUT CRAISIN COOKIES

MINIATURE SWEET POTATO CAKES

With Toasted Marshmallow Icing



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 BARS:

Shortbread Toffee Cookie Bar

Bourbon Pecan Pie Bar

Peppermint Cream Bar

Salted Caramel Pear Bars



DESSERT CONES:

Dark Chocolate Merlot

Sweet Potato Pie

Coco Loco

DINNER & BRUNCH

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
(Tier 3)

HARISSA & MAPLE CARROTS

(Tier 2)

HONEY BALSAMIC BRUSSEL SPROUTS

Shallots & Thyme
(Tier 1)

CHOICE OF STARCH:

SMOKED GOUDA & WHITE CHEDDAR BAKED MAC & CHEESE

Topped with Buttery Bread Crumbs
(Tier 3)

WHITE CHEDDAR AND PINK PEPPERCORN YUKON MASHED POTATOES

(Tier 2)

BUTTERNUT SQUASH & BRUSSEL SPROUT RISOTTO

(Tier 1)

CHOICE OF PROTEIN(S):

SMOKED HAM

Smoked Apple Pie Moonshine and Sage Reduction, Herb Crumble
(Tier 5)

GRILLED FLANK STEAK

With Creamy Dijon Sauce & Italian Parsley
(Tier 4)

PAN SEARED HERB CHICKEN BREAST

Porcini & Caramelized Shallot Brandy Cream
(Tier 3)

CRANBERRY SOY GLAZED SALMON

with Toasted Coconut Flake
(Tier 2)

BALSAMIC BRAISED SHORT RIB

Polenta Puree, Crispy Onion Crumbs
(Tier 1)

DESSERT:

Shortbread Toffee Cookie Bar

Bourbon Pecan Pie Bar

Peppermint Cream Bar

Salted Caramel Pear Bars



**tiered levels are related to cost investment - the higher tiered number represents a lower menu cost item*



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

- 2 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.
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CREATE A FLAVOR-PACKED MENU

- 3 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

- 4 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.
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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!



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.

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