



JDK'S SUMMER MENU

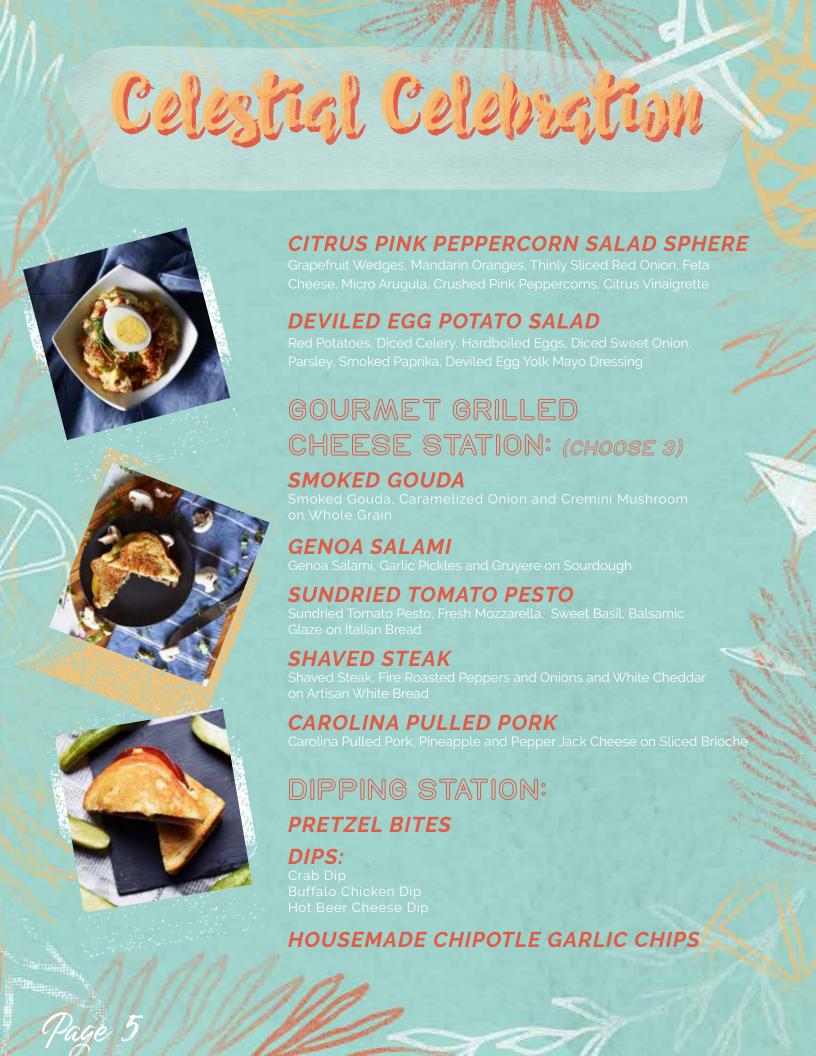
The #Summer2Savor season is a perfect time for celebrating those exciting new adventures the season brings! Our experienced team of event specialists offer stress-free planning so you can savor every ounce of summer adventure this season.

THEJDKGROUP.COM/SUMMER2SAVOR | 717.730.4661 | INFO@THEJDKGROUP.COM



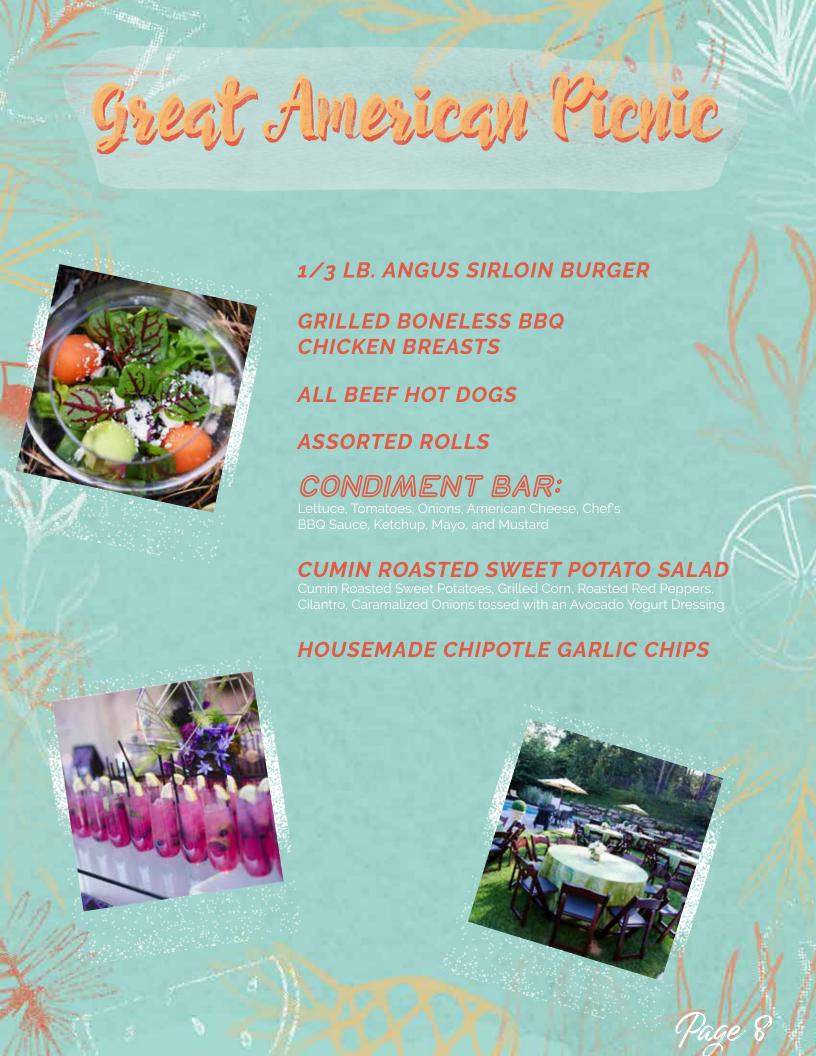












gourmet Picnic

SHREDDED SHORT RIB

MARYLAND CRAB CAKE

GRILLED KIELBASA

BRIOCHE ROLLS

ACCOMPANIMENTS:

Provolone Cheese, Cheddar Cheese, Green Leaf Lettuce, Red Onion, Sliced Tomato, Pickles Garlic Mayo, Dijon Mustard, Remoulade Sauce PRETZEL HOT DOG ROLLS

MOROCCAN SPICE AND LEMON MARINATED GRILLED VEGETABLES

AU GRATIN POTATO MUFFINS

PEACH PANZANELLA SALAD

Strites Orchard Sliced Peaches, Butter Lettuce, Chopped Applewood Smoked Bacon, Fresh Mozzarella, Sourdough Bread Cubes, White Balsamic Vinaigrette

Cajum Pienic

LOW COUNTRY BOIL

Shrimp, Littleneck Clams, Andouille Sausage, Corn On-The-Cob, Baby Red Potatoes Served with Melted Butter, Cocktail Sauce, Assortment of Hot Sauces

BONE-IN HONEY PEPPER FRIED CHICKEN PIECES

FRENCH BAGUETTES

RED BEANS AND RICE

DEVILED EGG POTATO SALAD

Red Potatoes, Hard Boiled Egg, Celery Ribs, Sweet Onion, Parsley, Smoked Paprika



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Passed Hors Doenvies

SALMON POKE TACO

Salmon Poke, Pickled English Cucumber, Red Cabbage, Spicy Unagi Mayo, Wonton Taco Shell

JDK'S SIGNATURE GRILLED WATERMELON PIPETTE

Mint, Watermelon Radish, Honey-Lime Vinaigrette Pipette

MINIATURE SIRLOIN BURGER

Sirloin Burger, Smoked Gouda, Caramelized Leeks, Red Pepper Jam, Artisan Mixed Lettuce

LOBSTER MAC AND CHEESE FRITTER

TANGERINE CHILI GRILLED
SHRIMP

GOCHUJANG PORK BELLY SKEWER

SAVORY CORNBREAD MACARON

Braised Beef Short Rib, Chili Pepper Jam Mascarpone Cheese

MINIATURE CRAB CAKE

With Cilantro Citrus Aioli

QUINOA CAULIFLOWER BITE

Mongolian BBQ Sauce

CRAB BLT SLIDER

Fresh Crab, Applewood Smoked Bacon, Arugula, Lemon Chive Aioli. Potato Roll

CHICKEN CORDON BLEU

Fried Chicken, Smoked Ham, Gruyere, Parmesan Dijon Sauce

AHI TUNA BITE

Sesame Seared Ahi Tuna, Mandarin Aioli, Wasabi Caviar, Lotus Root Chip

ITALIAN BRUSCHETTA PARMESAN BASIL EDIBLE SPOON

Roma Tomato, Garlic, Oregano, Fresh Mozzarella Sweet Basil Leaves

FRIED CHICKEN SLIDER

House Fried Chicken, Spicy Pimento Spread, Honey Pepper Sauce, Mini Buttermilk Biscuit

ANDOUILLE SAUSAGE PUFFED TART





Additions

BUDDHA BOWL STATION

Guests will be able to build their own Buddha Bowls with a variety of different grains, proteins vegetables, toppings and dressings!

GRAINS TO INCLUDE: Red Quinoa and Farro

ROASTED VEGETABLES TO INCLUDE:

Cumin Dusted Sweet Potatoes, Mediterranear Zucchini Bites, Garlic Roasted Tomatoes

RAW VEGETABLES TO INCLUDE

Edamame, Shredded Rainbow Carrots, Spinach

PROTEINS TO INCLUDE:

Garlic and Cilantro Shrimp, Sesame Crusted Tofu

TOPPINGS TO INCLUDE:

Candied Walnuts, Spiced Pepitas, Granola

DRESSINGS TO INCLUDE:

Lemon Pistachio Vinaigrette, Peanut Sauce, Orange Ginger Sauce

EGGROLL STATION

Our Chef's will be making four different specialty Fried Eggrolls with specific accompaniments to complete each plate!

GREEK GYRO EGGROLL

Shaved Lamb and Tomato Eggroll, Presented with Cucumber and Red Onion Salad, Dill Crème Fraiche

MONTE CRISTO EGGROLL

Applewood Smoked Ham and Gruyere Egg Roll, Presented with Sweet Potato and Pepper Hash, Raspberry Jalapeno Marmalade, Powdered Sugar

RUEBEN EGGROLL

Corned Beef and Swiss Eggroll, Presented with Fermented Cabbage and Apples, Spicy Russian Dressing

BBQ PULLED CHICKEN EGGROLL

Paprika Pulled Chicken and Brussel Sprout Eggroll, Charred Balsamic Zucchini Noodles, Southern Gold BBQ Sauce

RACLETTE STATION

Raclette is a traditional French semi-hard cheese that is superb for melting. Whether you would like the traditional Swiss serving of this beautiful melted cheese on top of pommes de terre, or prefer it as a topping on a York City Pretzel Bun with Smoked Kielbasa or Ancho Chili Steak, our chefs will be torching this cheese right in front of you and scraping this fresh bot melted cheese right onto your dish!





Our Floral & Design Team

Our award-winning Floral & Design team is prepared to bring your vision to life. With over 20 years of combined experience, our designers strive to succeed beyond your expectations with their knowledge, eye for detail, and desire to constantly innovate. They'll work with you to achieve your inspiration and refine the vision of your wedding or event, all while being exible and conscious of your budget. Now, you're free to keep dreaming about those unique gala centerpiece ideas or special wedding details instead.

WHAT WE OFFER:

- Centerpieces
- Cocktail Table Arrangements
- Custom Designs
- · Themed Décoi

- Lounge Furniture
- Backdrops (Photobooths, Stages, etc.)



CONTACT COLTON & THE TEAM TODAY!

DIRECTOR OF FLORAL & DESIGN | 717.730.4661 | COLTON@THEJDKGROUP.COM

Page 15