

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

TANGERINE CHILLI
GRILLED SHRIMP

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

GRILLED CHICKEN SKEWER
With Mad Elf Apricot Glaze

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, Salami Piccante,
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 Herb Lemon Sauce

POTATO LATKE

With Caramelized Onions and Sage Sour Cream

CRUMBLED 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, Salami Piccante, Dried Bresaola

ACCOUTREMENTS

Naan Chips, Crostinis

BUTLERED HORS D'OEUVRES

*HOT FRIED CHICKEN WAFFLE

Buttermilk Fried Chicken Bite,
Nashville Hot Sauce, Dill Pickle Chip

*SEARED EDAMAME DUMPLING (V)

Edamame Dumpling, Ginger Aioli

*SOUTHERN FRIED HUSH PUPPY

Spicy Pepper Jam

BLACKENED COD FISH & CHIPS

White Balsamic Radicchio Slaw, Chipotle
Mayo, Waffle Fry

MINI CARNE ASADA STREET TACO

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

*MEXI STREET CORN BEEF

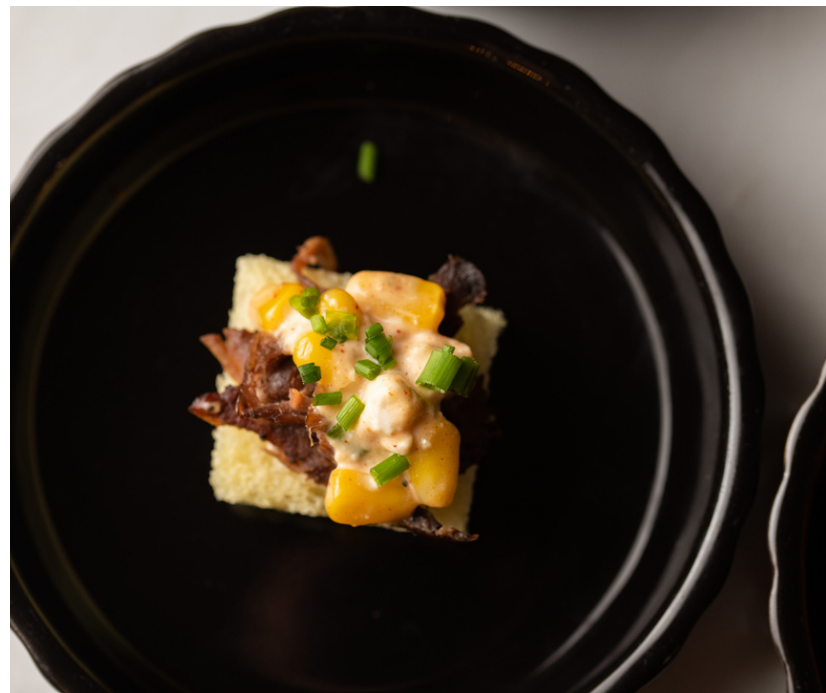
BRIOCHE BITE

Braised Beef Short Rib, Mexi Street Corn,
Lime Zest, Smoked Paprika Cream

*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
Orange Rum Sauce, Micro Parsley

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

GRILLED CHICKEN SKEWER
With Mad Elf Apricot Glaze

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 Herb Lemon Sauce

GREEK TURKEY SLIDER
Turkey Sausage, Tzatziki, Red Onion Relish,
Halloumi Cheese, Leaf Lettuce, Brioche
Bun

APPLEWOOD HAM &
SMOKED GOUDA SLIDER
Applewood sliced Ham, Smoked Gouda,
Cranberry Orange Relish, Leaf Lettuce,
Hawaiian Brioche Roll





ELEVATED COCKTAIL HOUR

TENDERLOIN SMASHED DUTCH POTATO

Garlic Parmesan Smashed Dutch Potato, Grilled Tenderloin, Whipped Burrata Mousse, & Mushroom Powder

MAINE LOBSTER GRILLED CHEESE

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

HAMACHI CRUDO

Hamachi Tuna Crudo, Apricot Jam, Red Onion Relish, Toasted Coconut Edible Spoon

SALMON SUSHI CUP

Salmon, Broccoli Slaw, Unagi Sauce, Ginger Peel, Seaweed Chip, Rice Cup

MINIATURE CRAB CAKE

Cilantro Citrus Aioli

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





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, Salami Piccante,
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

CRUMBLED 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

ESPRESSO MERINGUE BITES

With Dulce de Leche and Chocolate Ganache

GINGERBREAD WHIPPED COOKIES

CARAMEL, HAZELNUT & PISTACHIO CHOCOLATE BRITTLE

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



CHURRO BAR WITH TOPPINGS:

Sprinkles, Oreo Crumbles, Milk Chocolate
Chips, Powdered Sugar, Milk Chocolate Sauce,
Dark Chocolate Sauce, Raspberry Sauce,
Whipped Cream

DINNER & BRUNCH

TRADITIONAL 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)

YUKON SMASHED POTATOES

Red Beet Tahini Sauce, Chervil

(Tier 2)

BUTTERNUT SQUASH &

BRUSSEL SPROUT RISOTTO

(Tier 1)

CHOICE OF PROTEIN(S):

SMOKED HAM

Whiskey Maple & Cinnamon Glaze

(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)

POMEGRANATE

MOLASSES SALMON

(Tier 2)

SHORT RIBS

Orange Scallion Gremolata

(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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