



SUMMER SENSATIONS

Presented by The JDK Group

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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:

Italian Nduja & Bresaola (GF)

Accompaniments:

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

COLD DIPS STATION

Muhammara Dip (GF) (V) (VG)

Whipped Feta and Roasted Tomato Dip (GF) (V)

Mexican Street Corn Dip

Buffalo Hummus (GF) (VG)

Crostinis & Caramelized Onion Naan

Assorted Colorful Crudité (GF) (VG)

Artichoke Fritter (V)

With Tomato Chutney



PICNIC PERFECTION

SALADS

Summer Heirloom Tomato Salad

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

Shaved Brussel Sprout Salad

*Shaved Brussels, Almonds, Avocado, Corn,
Cilantro, Pickled Red Onion, Tomatillo Dressing*

SLIDERS

Fried Eggplant Slider

*Fried Eggplant, Boursin, Onion chutney,
Pepperjack, Arugula, Brioche Bun*

Farmers Beef Slider

*Shaved Flank Steak, Braised Red Cabbage,
Roasted Tomato, Creamy Dill Aioli, Brioche Bun*

Crispy BBQ Chicken Slider

*Fried Chicken, Applewood Smoked Bacon,
Kosher Pickle Chips, Alabama White BBQ
Sauce, Potato Roll*

Housemade Smoked Chipotle & Herb Chips (GF) (V)

Honey Lavender Shortbread Cookies



EASY BREEZY

SALADS

Tortellini Antipasto (GF)

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

Chilled Cucumber & Chickpea Salad

English Cucumber, Heirloom Cherry Tomatoes, Chickpeas, Red Onion, Feta Cheese, Sweet Basil, Red Wine Vinaigrette

SUMMER TIME "DOG" STATION (CHOOSE 3)

American Slaw Dog

All Beef Hot Dog, Chili, Traditional Coleslaw, Split Top Roll

New Yorker

All Beef Hot Dog, Yellow Mustard, Sauerkraut, Onion Sauce, Split Top Roll

Jamaican Jerk

Traditional Hot Dog, Jerk Grilled Pineapple, Pickled Jalapeños, Grilled Onions, Smokey BBQ Mustard, Split Top Roll

Cali Veggie

Beyond Sausage "Meat", Sliced Avocado, Shredded Lettuce, Diced Tomato, Pub Mustard, Split Top Roll

Philly

All Beef Hot Dog, Fire Roasted Onions & Peppers, Cheez Whiz, Split Top Roll

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)

Seasonal Fresh Fruit Display

Served with a Citrus Fluff Dip

Toasted Baguette Slices (V)



COOL AS A CUCUMBER

SALADS

Plum, Ginger & Arugula Salad

Plums, Shallot, Cucumber, Arugula, Cilantro, Sesame Seed, Roasted Ginger Vinaigrette

White Bean & Peppadew (GF) (VG)

Northern White Beans, Peppadew Peppers, Scallions, Parsley, Diced Cucumber, Diced Red Onion, Red Wine Vinaigrette

CHEF-TENDERED NACHO STATION (CHOOSE 3)

Buffalo Chicken Nachos (GF)

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

Ahi Tuna Nachos

Sesame Crusted Ahi Tuna, Wonton Chips, Pickled English Cucumber, Spicy Unagi Mayo, Avocado Pico, Sesame Seeds

Black Bean & Sweet Potato Nachos (GF) (V)

Yellow Corn Chips, Cumin Roasted Sweet Potato, Black Beans, Pickled Red Onion, Fresh Cilantro, Avocado Lime Sour Cream

Beef Short Rib & Bourbon Nachos (GF)

Barbacoa Beef Short Rib, Tri-Color Corn Chips, Bourbon Pineapple Salsa, Serrano Peppers, Warm Beer Cheese, Honey Bourbon BBQ Sauce

Vegetable Curry Nachos (GF) (V)

Vegetable Curry, Diced Red Onion, Diced Cucumber, Raita, Cilantro, Crispy Pita Chips





SELF SERVE FLATBREADS

Roasted Garlic Hummus Flatbread (V)

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

Shrimp Spring Roll Flatbread

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

Sliced Sirloin & Portobello Flatbread

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

(OR)

SELF SERVE SLIDERS

Fried Eggplant Slider

Fried Eggplant, Boursin, Onion Chutney, Pepper Jack Cheese, Arugula, Brioche Bun

Farmers Beef Slider

Shaved Flank Steak, Braised Red Cabbage, Roasted Tomato, Creamy Dill Aioli

Crispy BBQ Chicken Slider

Fried Chicken, Applewood Smoked Bacon, Kosher Pickle Chips, Alabama White BBQ Sauce, Potato Roll

SUMMER DESSERT JARS

Vanilla Panna Cotta

With Strawberry Kiwi Topping

Tres Leches Trifle

With Dulce de Leche Whip

Raspberry Limeade

With Golden Oreo Crumble



SOAK UP THE SUN

CHEESE & CHARCUTERIE

Cheeses:

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

Meats:

Ndjua & Bresaola (GF)

Accompaniments:

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

SALAD

Summer Heirloom Tomato Salad

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

PROTEINS

Seared Summer Salmon

*Seared Atlantic Salmon with Cucumber,
Orange, & Jalapeño Salsa*

Grilled Pork Flat Iron

With Chimichurri Sauce

SIDES

Roasted Heirloom Potato Salad

*Tri-Colored Heirloom Potatoes, Caramelized
Onions, Herb Dijon Mayo*

Grilled Seasonal Vegetables

*Grilled Seasonal Vegetables drizzled with a
Creamy Goat Cheese Sauce*

DESSERTS

Lemon Blueberry Cheesecake Bars (V)

Orange Creamsicle Bars (V)

Mango Lime Cheesecake Bars (GF) (VG)





BEAT THE HEAT

SALAD

Shaved Brussel Sprout Salad

Shaved Brussels, Almonds, Avocado, Corn, Cilantro, Pickled Red Onion, Tomatillo Dressing

PROTEINS

Smoked St. Louis Ribs

Whiskey BBQ Sauce

Lemon Chili Chicken Skewer

Peanut Coconut Chutney, Cilantro

Cuban Cigar Spring Rolls

Ham, Pork, Dill Pickle, Swiss Cheese and Mustard in a Wonton Shell Served with an Aji Amarillo Dipping Sauce

SIDES

Roasted Heirloom Potato Salad

Tri-Colored Heirloom Potatoes, Caramelized Onions, Herb Dijon Mayo

Street Corn On The Cob

Grilled Corn On The Cob, Spicy Mayo, Cotija, Scallions

SUMMER DESSERT JARS

Vanilla Panna Cotta

With Strawberry Kiwi Topping

Tres Leches Trifle

With Dulce de Leche Whip

Raspberry Limeade

With Golden Oreo Crumble

SIZZLIN' SUMMER

PROTEINS

BBQ Grilled Chicken (GF)

Thighs & Legs

Pulled Pork Shoulder (GF)

Grilled Hot Links

SIDES

Sweet Corn (GF)

With Stewed Tomatoes & Scallions

Grilled Zucchini & Summer Squash

Mediterranean Seasoning & Garlic

Smoked Brisket Baked Beans (GF)

Jalapeño & Cheddar Cornbread Muffins

ACCOMPANIMENTS:

Alabama White BBQ (GF)

Carolina Mustard BBQ (GF)

Memphis Sweet BBQ (GF)

Cider Vinegar Broccoli Slaw (GF) (V)

DESSERTS

Lemon Blueberry Cheesecake Bars (V)

Orange Creamsicle Bars (V)

Mango Lime Cheesecake Bars (GF) (VG)





PASSED HORS D'OEUVRE ENHANCEMENTS

Fried Cod Slider

*Beer Battered Cod, Broccoli Slaw, Tartar Sauce,
Potato Roll*

Turkey Slider

*Turkey Sausage, Cooper Farm American,
Shaved Red Onion, Apple Relish, Leaf Lettuce,
Brioche Bun*

Chilled Cantaloupe Soup Shooter

Cantaloupe, Orange, Creme Fraiche, Aleppo

Coconut Shrimp

Spicy Yuzu Sauce

Seared Scallop (GF)

Meyer Lemon Aioli, Micro Basil



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 (GF)

*Shrimp, Lime Juice, Tomato, Hot
Sauce, Jicama, Avocado*

Peruvian Ceviche (GF)

*Sole, Corn Kernels, Habanero, Sweet
Potato, Red Onion*

Chilean Ceviche (GF)

*Cod, Tomatillos, Red and Green
Peppers, Scallions, Cilantro, Parsley*

Accompaniments:

Salsa Fresca (GF) (V)

Frisée and Tomato Salsa (GF) (VG)

Mango Avocado Salsa (GF) (VG)

Aji Verde Sauce (GF) (V)

Aji Amarillo Sauce (GF) (V)

Tri-Color Chips (GF) (VG)

MEDITERRANEAN HORS D'OEUVRES STATION

Mediterranean Spiced Chicken Skewer (GF)

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

Falafel Bite With Cilantro Aioli (V)

Fried Falafel, Cilantro Aioli

Spanakopita

Greek Spinach Pie

Mediterranean Stuffed Mushroom (GF)

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

Dips:

Baba Ganoush (GF) (VG)

Red Pepper Hummus (GF) (VG)

Spiced Sweet Potato Hummus (GF) (VG)

Accompaniments:

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

Pita Crisps

Petite Naan Pita Bread



STATIONED ENHANCEMENTS

POKE BOWL STATION

Salmon & Tuna Poke with choice of Toppings and Dressings

Grains to Include:

Red Quinoa (GF) (V)

White Rice (GF) (V)

Roasted Vegetables to include:

Mediterranean Zucchini Bites (GF) (VG)

Cumin Dusted Sweet Potatoes (GF) (VG)

Garlic Roasted Tomatoes (GF) (VG)

Raw Vegetables to Include:

Edamame (GF) (VG)

Shredded Rainbow Carrots (GF) (VG)

Baby Spinach (GF) (VG)

Proteins to Include:

Grilled Chicken Slices (GF)

Sesame Crusted Tofu (GF) (VG)

Salmon Poke (GF)

Tuna Poke (GF)

Toppings to Include:

Candied Walnuts (GF)

Spiced Pepitas (GF)

Granola (GF)

Dressings to Include:

Orange Ginger Sauce

Sriracha Aioli (GF)

Lemon Vinaigrette (GF) (V)

Gochujang Sauce

GOURMET GRILLED CHEESE STATION (CHOOSE 3)

Three Cheese Grilled Cheese (V)

Sharp Cheddar, Muenster, Monterey Jack, on Sourdough

Smoked Gouda Grilled Cheese (V)

Caramelized Onion and Cremini Mushroom, on Whole Grain

Pulled Pork Grilled Cheese

Sharp Cheddar, Sliced Honey Crisp Apples, Brioche Bun

Spinach & Feta Grilled Cheese

Spinach, Roasted Red Peppers, Garlic, Feta, Sour Dough

Genoa Salami

Garlic Pickles & Gruyere on Sourdough

Shaved Steak Grilled Cheese

Fire Roasted Peppers & Onions, White Cheddar on Artisan 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

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