



Weddings by JMK

WEDDING CATERING MENU



Stationed Hors d'oeuvres

(Please Select 1)

Cheese and Meat Display

Havarti, Aged Cheddar, Lemon Rosemary Goat Cheese
Salami Tuscano, Speck, Hot Soppersata
Berry Mustard, Hot Honey, Assorted Crackers

Dips, Spreads, Crisps, Crudite

Herbed Avocado Hummus, Smoked Salmon and Chive, Cheddar
Bacon Almond, Mexi-Street Corn, Sweet Pea and Arugula Pesto,
Ciabatta Crostinis, Pita Crisps, and Assorted Crudite

Passed Hors d'oeuvres

(Please Select 4)

Deconstructed French Onion Soup

French Caramelized Onions,
Torched Provolone, Herbed
Focaccia, Microgreen

Deconstructed Shrimp and Grits

Old Bay Marinated Grilled
Shrimp, Fried Grit Cubes,
Remoulade

Miniature Sirloin Pub Burger

Candied Bacon, Serrano
Beer Cheese, Pretzel Bun

Steak Frites

Herb Sliced Tenderloin, Waffle
Fry, Truffle Zest, Parmesan
Horseradish Aioli (GF)

Braised Pork Belly Taco

Pear Salad, Vanilla Cider
Sauce, Flour Tortilla, Mini Pin

Beef Brisket Slider

Braised Red Cabbage,
Espresso BBQ Sauce,
Brioche Roll

Maine Lobster Roll

Maine Lobster Salad,
Watercress, Toasted Split
Top Potato Roll

Poutine Stuffed Potato

Demi Glazed Shredded Short
Rib, Cheddar Curd, Yukon
Potato, Micro Mizuna (GF)

Baja Fish Taco

Fried Mahi Mahi, Green Leaf
Lettuce, Pico De Gallo, Chili
Lime Yogurt, Blue Corn
Tortilla (GF)

Butternut Squash Stuffed Mushrooms

Lancaster Farm Fresh Co-
op Goat Cheese, Bourbon
Pecans, Balsamic Glaze
(GF/V)

Eggplant Slider

Grilled Eggplant, Gruyere
Cheese, Honey Soy Glazed
Shallots, Red Chili Aioli

Greek Crostini

Shaved Lamb, Sumac Dusted
Feta, Sliced Cherry Tomato,
Tzatziki, Naan Flatbread

Curry Dusted Scallop

Curry Dusted Pan-Seared
Scallop, Butternut Squash
Puree, Shaved Ginger

Candied Brussel Sprout Pop

Bourbon Glaze, Sea Salt,
Bacon Crumbs (GF)

Fajita Chicken Slider

Grilled Chicken Breast,
Fire Roasted Peppers and
Onions, Poblano Queso,
Brioche Roll

Duck Confit Brioche Bite

Duck Confit, Truffle Honey,
Roquefort Cheese, Micro Basil

Miniature Crab Cake

Blood Orange Aioli and
Micro Diakon Green (GF)

Beef Short Rib Brioche Bite

Braised Beef Short Rib,
Cotija Cheese, Serrano
Pepper, Chipotle-Lime
Sour Cream

Roasted Red Pepper Shooter

Diced Avocado, Feta Cheese,
Cilantro (GF/V)

Jerk Tenderloin

Jerk Rubbed Tenderloin,
Plantain Puree, Mojo Verde (GF)

Sirloin Tip Pipette

Grilled Sirloin Tip, Rainbow
Greens, Pipette Filled With
Raspberry Balsamic Vinegar
(GF)

Whiskey BBQ Chicken Slider

Alderwood Smoked Chicken
Breast, Bacon, Aged
Cheddar, Leaf Lettuce, Roma
Tomato, Sliced Red Onion,
Whiskey BBQ Sauce, Pretzel
Roll

Honey Habanero Seared Sea Scallop

Sweet Peat and Mint Puree,
Crispy Pancetta, Edamame,
Micro Marigolds (GF)

Savory Cornbread Macaron

Braised Beef Short Rib, Chili
Pepper Jam, Mascarpone
Cheese

Roasted Garlic and Cilantro Shrimp (GF)

Carolina Pulled Pork Slider

Tangy Pulled Pork,
Pineapple Slaw, Brioche Roll

Crab Rangoon Eggrolls

Sweet Chili Dipping Sauce

Bison Meatloaf Slider

Apple Butter and Chili Glazed
Bison Meatloaf, Havarti Cheese,
Fried Onions, Leaf Lettuce,
Brioche Bite

Crab BLT Slider

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

JDK's Signature Grilled Watermelon Pipette

Mint, Watermelon Radish,
Mozzarella, Honey-Lime
Vinaigrette Pipette (GF/V)

Bulgogi Korean Meatball

Chopped Scallions (GF)

Bratwurst Bite

Double Bock Beer Glaze

Ahi Tuna Bite

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

Lobster Mac & Cheese Fritter

Andouille Sausage Puffed Tart

Mustard Slaw, Frizzled Onion,
Puff Pastry

Chicken Cordon Bleu

Fried Chicken, Smoked Ham,
Gruyere, Parmesan Dijon Sauce

Chicken and Waffle Cone

Fried Chicken Bite, Waffle
Pizzelle Cone, Chili Butter,
Maple Syrup

Miniature BLT

Cheddar Shortbread, Fried
Green Tomato, Applewood
Smoked Bacon, Artisan
Romaine, Bourbon Tomato Jam

Mini Smoky Chicken Nacho

Cherrywood Smoked Chicken
Thigh, Chipotle Ranch Sour
Cream, Bourbon Pineapple
Salsa, Micro Greens, Blue Corn
Tortilla Chip (GF)

Honey Porter Chicken Skewer (GF)

Protein

(Please Select 2 Proteins + 1 Vegetarian Option)

Poultry:



- Honey Glazed Chicken Breast**
Toasted Walnut Crumbs, Balsamic Caviar (GF)
- Buttermilk Boneless Fried Chicken**
Honey Pepper Sauce, Aquaponic Micro Greens
- Blackened Chicken Breast**
Orange Habanero Marmalade, Dehydrated Kiwi (GF)
- Crispy Airline Chicken Breast**
Soy Lime Syrup, Frizzled Red Pepper Shaved Brussel Sprout (GF)
- *Maple Leaf Farms Roasted Duck Leg**
Bourbon Cranberry Glaze (GF).....ADD \$2.50pp
- *Roasted Half Cornish Hen**
Dandelion and Goat Cheese Gratin,
Candied Lemon PinwheelADD \$2.50pp

Seafood:



- Blackened Orange Roughy**
Sweet Potato Rutabaga Puree, Cajun Farro Medley (GF)
- Lemon Seared Halibut**
Blistered Shishito and Red Grape Relish (GF)
- Seared Atlantic Salmon**
Grapefruit Coriander Pepita Compound Butter (GF)
- Lump Maryland Crab Cake**
Orange Basil Relish (GF)
- *Seared Chilean Sea Bass**
Cauliflower Miso Puree, Honey Lemon Shaved
Watermelon Radish (GF)ADD \$2.50pp
- *Pan Seared Sea Scallops**
Candied Pork Belly Crumble (GF)ADD \$2.50pp

Red Meat:



- Citrus Chili Braised Short Rib**
Rutabaga Kimchi (GF)
- Mojo Marinated Flank Steak**
Picadillo Relish (GF)
- Coffee Rubbed Sliced Beef Tenderloin**
Smoked Cherrywood Bacon Crumble, Tellicherry Peppercorn Butter (GF)
- Harissa Grilled Sliced Hanger Steak**
Candied Orange Peel, Micro Marigolds (GF)
- *Ancho Chili Rubbed Filet**
White Bean Puree, Celery Root Salad (GF)ADD \$2.50pp
- *Stout Braised Lamb Shank**
Roasted Corn and Okra Maque ChouxADD \$2.50pp

Pork:



- Brazilian Pork Tenderloin**
Pineapple Carpaccio, Sweet Drop Peppers (GF)
- Braised Pork Shoulder**
Port Wine Mustard, Fig and Apple Compote (GF)

Vegetarian:



- Mushroom and Quinoa Meatless Meatloaf**
Yucca Mash, Brown Butter Haricot Vert, Lemon Rosemary Aioli,
Frizzled Brussel Sprout Petals (V)
- Texas Grilled Cauliflower Steak**
Black Bean Puree, Corn Avocado Salad, Pickled Red Onion, Cilantro
Mojo (GF/VG)
- Fried Polenta Square**
Wild Mushroom Ragu, Goats Milk Ricotta, Basil Oil (GF/V)
- Zucchini Cakes**
Avocado Lime Puree, Split Honey Roasted Carrots, Red Quinoa, Thai
Chili Sauce, Aquaponic Micro Green (GF/VG)

Sides



Starch: (Please Select 1)

- Meyer Lemon and Asparagus Risotto Cake (V)
- Truffled Smashed Red Skin Potatoes (GF/VG)
- Roasted Garlic and Rosemary Fingerling Potatoes (GF/VG)
- White Cheddar and Cracked Pink Peppercorn Mashed Potatoes (GF/V)

Vegetable: (Please Select 1)

- Local Seasonal Vegetable Medley (GF/VG)
- Charred Garlic Broccolini (GF/VG)
- Roasted Mexican Street Zucchini (GF/VG)
- Caramelized Maple Bourbon Carrots and Shallots (GF/VG)

Salads (Please Select 1)



- Cucumber Melon Salad**
English Cucumber, Honeydew, Cataloupe, Ricotta Salata, Aquaponic Red Vein Sorrel, Aquaponic Micro Basil, Honey Chile Vinaigrette (GF/VG)
- Dandelion Greens Salad**
Aquaponic Pea Shoots, Shaved Chioggia Beets, Tomato Confit, Polenta Croutons, Fennel Frond Vinaigrette (GF/VG)
- Baby Arugula Salad**
White Bean Hummus, Pickled Watermelon Radish, Roasted Cherry Heirlooms, Sunflower Oil (GF/VG)
- Strawberry and Burrata Salad**
Aquaponic Greens, Burrata, Strawberries, Thinly Sliced Cucumber, Slivered Almonds, Wild Blueberry Powder, Pea Flower Vinaigrette (GF/V)
- Grilled Caesar Salad**
Roasted Hearts of Romaine, Sliced Cherry Tomatoes, Grilled Corn Pieces, Fresh Shaved Parmesan, Housemade Croutons, Creamy Caesar Dressing (V)

Pairing Suggestions

Blackened Orange Roughy & Mojo Marinated Flank Steak

Roasted Garlic and Rosemary Fingerling Potatoes, Seasonal Vegetable Medley

Lump Maryland Crab Cake & Citrus Chili Braised Short Rib

Truffled Smashed Red Skin Potatoes, Charred Garlic Broccolini

Crispy Airline Chicken Breast & Brazilian Pork Tenderloin

Meyer Lemon and Asparagus Risotto Cake, Seasonal Vegetable Medley

Harissa Grilled Sliced Hanger Steak & Roasted Duck Leg

Pink Peppercorn Mashed Potatoes, Caramelized Maple Bourbon Carrots and Shallots

Perfect Additions

Perfect for enhancing your cocktail hour, adding something a little extra for your dinner service, or add for a fun late night snack station! Talk with your wedding specialist about pricing for these different additions.

Buddha Bowl Station (GF)

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, Mediterranean 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

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 hot melted cheese right onto your dish!!

Local Garden Tomato Station

Sliced Heirloom Tomatoes, Sliced Mozzarella, Fresh Basil, Tomato Bruschetta, Cold Pressed Olive Oil, Aged Balsamic Vinegar, Sea Salt, Freshly Ground Pepper, Assorted Breads and Crisps

Gourmet Grilled Cheese Station - CHOOSE 3

Smoked Gouda Caramelized Onion and Cremini Mushroom on Whole Grain

Genoa Salami Garlic Pickles and Gruyere on Sourdough

Sundried Tomato Pesto Fresh Mozzarella, Sweet Basil, Balsamic Glaze on Italian Bread

Shaved Steak Fire Roasted Peppers and Onions and White Cheddar on Artisan White Bread

Carolina Pulled Pork Pineapple and Pepper Jack Cheese on Sliced Brioche

Farm Fresh Deviled Eggs (GF)

Chesapeake: Crab Meat and Old Bay

Loaded: Bacon, Chives, and Cheddar

Buffalo: Bleu Cheese, Celery, and Hot Sauce

Green Eggs & Ham: Avocado and Pancetta

BLT: Bacon, Lettuce, and Tomato

Strolling Raw Bar (GF)

Jumbo Shrimp, Stone Crab Claws, and Fresh Oysters

Presented with Cocktail Sauce, Lemon Wedges, Horseradish, and Hot 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

Bao Bun Station - CHOOSE 3

Hoisin Glazed Mushroom Bao Bun Hoisin Glazed Mushrooms, Pickled Red Onion, Chopped Cilantro, Toasted Sesame Seeds

Hot Chicken Katsu Bao Bun Hot Chicken Katsu, Half Sour Pickles, Cilantro, Sriracha Mayo

Pork Belly Bao Bun Crispy Pork Belly, Honey Pepper Shaved Brussel Sprouts, Chopped Peanuts

Gochujang Shrimp Bao Bun Crispy Gochujang Shrimp, Banh Mi Slaw

Korean BBQ Brisket Bao Bun Shredded Korean BBQ Brisket, Chopped Green Onions, Pear Slice

Guacamole Station (GF/VG)

Fresh Guacamole and Salsa

Enhanced with Cucumber, Diced Tomatoes, Red Onions, Sweet Lime Juice, Hot Sauce, Torn Cilantro and Presented with House Made Corn Tortilla Chips

Lettuce Wrap Station

Guests to Start with Bibb Lettuce & Add the Following...

Grilled Chicken, Grilled Marinated Shrimp, Shredded Carrots, Purple Cabbage, Scallions, Diced Tomatoes, Sesame Seeds, Chopped Peanuts, Cilantro, Ginger Lime Sauce, Peanut Sauce, Spicy Sambal Sauce