



*Winter
Wedding*

a menu

www.JPMcateringandevents.com



Hors D'oeuvres

Stationed

Camembert, Crumbled Honeycomb and Savory Ginger
with nutmeg crackers and French baguette

Salami and Pate Platter

with roasted seasonal vegetables drizzled with aged balsamic vinegar and sliced artisan breads

Passed

choose up to six (6)

BEEF

Cheesesteak Spring Rolls
with spicy tomato dipping sauce

Grilled Beef Rolls

with scallion soy dipping sauce

Pigs in a Blanket

Beef dogs wrapped in pretzel dough and baked with mustard and sesame seeds

Peppery Beef Kebab

with braised pearl onion

Beef Slider on Potato Crisp

bread-less beef burger topped with bacon, caramelized onions and blue cheese, nestled on a thick cut potato chip

Empanadillas De Carne

Spanish-style beef stuffed pies





Hors D'oeuvres

Passed

choose up to six (6)

SEAFOOD

Caviar and Blini

Buckwheat blini topped with chive sour cream and salmon caviar

Fennel and Lemon Poached Shrimp Cocktail

Crab Cakes

with lemon caper aioli

Potato Latkas and Salmon

Crisp potato latkas, smoked salmon, and caper crème fraiche

Gravad Lax

dill and salt cured salmon on pumpernickel bread with herb goat cheese

Sauteed Shrimp with Red Pepper Rouille

Bacon Wrapped Shrimp

with rosemary and stilton

Panko Scallops

with green chile chutney

LAMB

Greek Meat Balls

with lemon yogurt dipping sauce

Lamb Sausage Puffs

spicy sausage wrapped with buttery puffed pastry and mustard dipping sauce





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PORK

Roasted Pear and Prosciutto

roasted pear wedges, drizzled with aged balsamic and wrapped with prosciutto

Bacon Wrapped Prunes

stuffed with toasted almonds and seasoned with lemon and thyme

Dill Cured Pork Tenderloin

thin-sliced on crostini with cranberry chutney

Pork Cornets

with sour cherry sauce

Sweet Potato Skins with Bacon

Roasted potatoes topped with sour cream, crisp bacon and chives

Pancetta- and Sesame-Coated Turnips

Croque Monsieur

Gruyere and smoked ham mini grilled cheese with Dijon mustard

CHICKEN

Chicken Pate with Pomegranate Gelee

served with baguette crostini

Chicken-Lemongrass Dumpling

with scallion-soy dipping sauce

Fried Chicken and Honey Sauce

buttermilk marinated and fried chicken with spicy-honey dipping sauce

Chicken Satay

with peanut and cilantro dipping sauce





Hors D'oeuvres

Passed

choose up to six (6)

VEGETARIAN

Wild Mushroom Ragoût
on crispy polenta with Comte cheese

White Bean Bruschetta

white beans cooked in rosemary and garlic served on sweet potato crisps

Olive and Sundried Tomato Tapenade

tapenade on garlic baguette and topped with Gruyere cheese

Chickpea and Spinach Cakes

topped with tahini-yogurt sauce

Caramelized Onion Tartlette

Carrot Roulade

with radish and herb goat cheese

Mushroom Caps

stuffed with parmesan polenta

Baked Brie with Pecans

on pear crisps





First Course

Choose one (1); served with artisan dinner rolls and whipped sea salt and pepper butter

Sage-Turkey Ravioli

with brown butter oyster mushrooms, rosemary broth and micro-red amaranth

Roasted Beets & Goat Cheese

with grapefruit segments, mixed greens and red wine vinaigrette

Baby Arugula Salad

with oil-cured black olives, orange, ricotta salata and white wine vinaigrette

Winter Wheat Berry Salad

with dried cherries, shaved Lancaster cheddar cheese, radicchio and Champagne vinaigrette

Italian Wedding Soup

with chicken meatballs, Pecorino Romano cheese, baby spinach and tubettini pasta

French Lentil Salad

with frise and crisp pancetta, and red wine-Dijon vinaigrette

Main Course

Surf and Turf

Bouillabaisse

Fresh lobster, cod, fingerling potatoes, fish stock, and garlic-herb rouille

Filet of Beef Bourguignon

With carrots, fingerling potatoes, and pearl onions

Saffron and Spice

Chicken Tagine

with apricots, spiced pine nuts with couscous cake and sautéed spinach

Moroccan Lamb Chops

with saffron-scented couscous cakes and sautéed spinach





Main Course

Sea and Air

Prosciutto Roasted Sea Bass

with ricotta gnocchi, sundried tomato-cream sauce and parmesan broccoli rabe

Chicken Marsala

with ricotta gnocchi, sundried tomato-cream sauce and parmesan broccoli rabe

Roots and Sherry

Strip Steak with Irish Whisky-Cream Sauce

with root vegetable gratin (sweet potatoes, butternut squash and rutabaga), wilted frise and sherry vinaigrette

Pork Loin Roasted with Rosemary and Garlic

with root vegetable gratin (sweet potatoes, butternut squash and rutabaga with wilted frise and sherry vinaigrette)

Sophisticated Classic

Beef Wellington

beef filet topped with blue cheese, sautéed mushrooms, and spinach wrapped in puffed pastry

Oysters Rockefeller

baked oysters with crisp bacon, arugula, brown butter-bread crumbs and herbs over sautéed spinach and heirloom carrots

Vegetarian

Mushroom Ravioli

with Porcini mushroom sauce, sautéed Spinach and toasted walnuts

White Bean-Rosemary Croquette

pan fried in almond meal and served with sundried tomato Romesco sauce, garlic-roasted fingerling potatoes, wilted arugula





Cake

Choose one (1); includes coffee & tea service

Vanilla Butter Cake

with vanilla buttercream; optional fillings include strawberry, apricot or raspberry

Triple-Lemon Layer Cake

Lemon butter cake filled with lemon curd and lemon butter cream

Carrot Cake

with pecan praline filling and cream cheese icing

Coconut Cake

with apricot filling, almond cream cheese icing, topped with fresh, shredded coconut

Vanilla Butter Cake

with vanilla buttercream; optional fillings include strawberry, apricot, or raspberry

Chocolate Fudge Cake

with vanilla buttercream; optional fillings include strawberry, pecan praline, or caramel buttercream

Specialty Cocktails

Choose one (1); includes housemade mixers, seltzer, Italian soda, citrus and ice; liquor provided by bride & groom

French 75

gin, Champagne, lemon juice, and simple syrup

Cosmopolitan

vodka, Cointreau, Lime juice, cranberry

Cointreaupolitan

Cointreau, cranberry and lemon juice

Tequila Sunrise

Tequila, orange juice, grenadine syrup

Pomegranate-Champagne Cocktail

Champagne, white rum, pomegranate juice, mint, simple syrup

Blushing Bride

peach schnapps, Champagne, grenadine

Dark and Stormy

ginger beer, spiced rum

