



BEAVER STATION
CATERING
MENUS

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jpceventgroup.com



ABOUT JPC EVENT GROUP

Our History

For over 18 years, we have followed our passion by creating memories for our clients that last a lifetime. We have always believed that *quality is more impactful than quantity*, and we strive to create events that engage all of your senses with a commitment to sustainability and quality local and seasonal ingredients.



Our Philosophy

Make memories, not checklists.

Event planning can seem intimidating, even to the most capable and organized client! Our mission is to attend to every detail so that our clients can focus on their celebration and guests while we handle the rest.

This full-service approach means our clients are celebrating life's milestones to the fullest.

BY THE NUMBERS

1998

The year JPC Event Group was established

2

International Achievement in Catering Excellence Awards

43

Venue locations that we service in the greater Pittsburgh area

2924

Weddings we have produced for our happy clients

#JPCSTYLE

We specialize in every genre of design, style, and cuisine. From the modern city couple to the traditional black tie ballroom, to the rustic chic farm wedding— The JPC difference?

We delight in every detail...that's JPC Style!

Our team is professionally trained and certified in handling all aspects of an event— from the creation of a tantalizing menu or breathtaking bridal bouquet, to the final execution of minute details the day of your wedding, our partnership with our clients is built upon a cornerstone of *creativity, excellence* and *capability*.

We bring your vision to life with effortless elegance and seamless planning, in signature style.

Real people. Real design. Real food. Real passion.



*We pride ourselves on HAUTE CUISINE , instead of HOT BOXES .
for all tastes, event sizes, and budgets.*

PEAK INGREDIENTS PREPARED
BY A CULINARY TEAM AT
THE TOP OF THEIR GAME!

We savor the peak seasonality of the best local foods Pittsburgh and the surrounding farm communities have to offer. It's our approach to serve fresh, scratch made and innovative cuisine that honors our tradition of sustainability.



*"We believe the menus
for special events
should be just that:
SPECIAL!"*

ROHN SAMBOL
Executive Chef

*//
Cooking is like love. It should be entered into with abandon or not at all.
//*

You eat with your eyes first . . .

Fresh, well-prepared food bursts with color and flavor, and delights your senses visually and by wowing your tastebuds!

At JPC Event Group, our chefs use only the finest local and seasonal ingredients, freshly made on-site, and arranged into imaginative all-inclusive cuisine packages filled to the brim with choices that make your Rustic Acres Farm culinary services special and uniquely reflective of your tastes.

From family style to sit-down, performance chef stations to cocktails. . . . JPC Event Group catering packages are *Hand-crafted, sustainable, beautiful...and downright delicious.*





appetizers
cocktails
vegetarian/vegan



duet plate
sit down service
sweets
late night snacks



chef stations
family style



Culinary Delight

Each of our convenient catering packages bring everything you need to the table, and include the following components:

- White Porcelain China and Flatware
- Floor Length basic linen tablecloths and linen napkins in a range of color choices
 - Set up and tear down of dining equipment
 - Appetizer display or hand passed bites as menus indicate
- A broad range of meal service style options from family style to BBQ, duet plate to live chef action stations
 - Coffee station and water station or tableside water goblets
 - Culinary attendants and service staff
- Amazing optional dessert, sweet or savory late night ending bites and unique edible guest favor displays {add-on as desired}
- Complimentary cookie display pieces with set up and tear down and cake cutting and service





SAVORY FAMILY STYLE

Family Style service is one of the hottest wedding catering trends today. With beautiful steaming hot platters, planks, serving bowls and blackened skillet of your favorite foods delivered tableside for sharing, it creates a convivial family atmosphere for you and your guests.

Perfect for long rectangular feasting tables, wooden farmers tables, or really any setting, family style is the perfect blend of convenience for your guests as they can select what they wish, but not be waiting in line.

What is included?

Floor length tablecloth and napkin in any color

White china or eco-conscious Verterra plates

Silver flatware

Coffee station

Water station or tableside water goblets

Family Style Meal Service Selections

APPETIZER DISPLAY *{select 1}*

The Scoop on Dip

selection of 4 chef crafted seasonal dips and an array of house made artisan chips.
examples: fire roasted corn black bean salsa, loaded baked potato dip and chef made Greek hummus

The Farmer's Table

a bounty of garden fresh and chef pickled/preserved vegetables, Farm Fromage local cheese, jams, chutneys, chef crafted savory crackers, rustic bread and more. Beautifully displayed and delicious!

Farm Fresh Bruschetta

a fine array of heirloom tomato bruschetta, roasted red pepper capanota, black olive eggplant capanota accented by olive oil ricotta, herbed crostini and house Italian breadsticks with imported olives.

SALAD COURSE

mixed local mesculan salad with grape tomato, organic English cucumber, rings of red onion, and hand cut local red cabbage with chef-crafted house dressing selections served tableside in salad bowls

Mediterra Bakehouse fresh local bread with house herb infused creamery butter



SAVORY FAMILY STYLE

ENTREE SELECTIONS {select 2}

vineyard chicken with merlot roasted grapes and shallots
 seared Gerber Amish Farms Chicken breast with mustard cognac
 apricot bruleed breast of citrus pan roasted chicken
 autumn local butternut squash and apple spiced chicken breast
 chicken romano with lemon butter sauce and shaved aged
 parmesan
 stuffed breast of chicken with savory sage or apple cranberry
 stuffing with natural pan gravy
 roasted breast of turkey- carved with cranberry chutney
 honey & sage slow roasted loin of pork with pear chutney
 fennel citrus stuffed loin of pork with mustard cream sauce
 slow roasted tenderloin of pork with blueberry pan sauce
 peach glazed pit ham- carved with cherry corn chutney
 3 cheese stuffed shells marinara
 primavera penne alfredo with roasted seasonal local vegetables
 farfalle alla vodka
 baked house gnocchi with brown butter, sage, & parmesan
 linguine with oven roasted local tomato, house basil pesto
 and ricotta
 seared cod with orange dill buerre blanc
 herb seared tilapia with thyme roasted grape tomatoes
 apple bourbon bone-in braised beef shortribs
 merlot roasted bone-in braised beef shortribs

SIDE DISHES {select 2}

smashed redskin potatoes
 garlic mashed potatoes
 yukon gold whipped potatoes
 whole grain mustard roasted potatoes
 sea salt and olive oil baby baker potatoes
 butter brown sugar steamed yams
 wild rice pilaf

 curry roasted carrots/cauliflower
 roasted whole cauliflower citrus gremolata
 ranch roasted cauliflower florets
 baby candied carrots
 orange ginger glazed carrots
 chili cilantro butter corn
 texas corn pudding skillet
 shallot rosemary haricots vert
 haricots vert with feta and walnut
 haricots vert with onion bacon butter
 broccoli spears with parmesan dust
 sesame ginger broccoli florets
 citrus soy brussel sprouts with crispy bacon
 farm harvest seasonal ratatouille
 summer succotash

Don't see something you would love to eat? Ask.... We can customize anything!

market price upgrade menu options:

grilled local grass fed NY strip loin with house steak sauce*
 prime rib roast of beef carved with au jus or horseradish mousse *
 herb encrusted marinated tenderloin of beef *
 grilled local leg of lamb with blackberry mint chutney*

\$39.95 per guest

6% sales tax and
 20% production fee additional



SOUTHERN FAMILY STYLE BBQ

Our JPC Chefs love southern bbq.

From smoking our own meats in house, to cooking up the most "Damn Tasty" proprietary bbq sauce, Chef Rohn dreams of delicious crispy bits of pork in silky carolina mustard sauce with an array of savory salads and sides all crafted fresh from scratch in house!

Each bbq includes our famous corn muffins and honey!

What is included?

Floor length tablecloth and napkin in any color

Eco-conscious Verterra disposable plates

Silver flatware

Coffee and water urn station

APPETIZER DISPLAY

{select 1}

Seasonal Salsa Bar

our chefs love seasonal ingredients and hand craft the most amazing salsas and chutneys and house crafted chips. think traditional tomato cilantro salsa, or avocado tomatillo salsa... but we even love fruit varieties like mango or pineapple coconut!

Farm Fresh Bruschetta

a fine array of heirloom tomato bruschetta, roasted red pepper capanota, black olive eggplant capanota accented by olive oil ricotta, herbed crostini and house Italian breadsticks with imported olives.

GRILLED ENTRÉE SELECTIONS *{select 2}*

damn tasty BBQ chicken breasts or bone in chicken pieces
roasted strawberry BBQ chicken breasts

damn tasty BBQ or peach bourbon BBQ centercut prime pork chops

damn tasty BBQ beef or pork country-style bone-in ribs

damn tasty BBQ beef brisket

teriyaki infused Gerber Amish Farms chicken breast

peach bourbon glazed rack of pork with fresh grilled peaches

Burns angus farm grass fed beef hamburgers

grilled portabello mushroom caps or vegan veggie "burgers"

market price upgrade menu option:

rosemary leg of local Walnut Acres Farm lamb*

COUNTRY PIG ROAST

ADD A ROASTED LOCAL PIG TO YOUR BBQ! {each pig serves 75}

**\$659 per pig or \$4 per person upgrade to replace one grilled entrée selection*

served with:

- Chef Rohn's "damn tasty" BBQ sauce
 - Spanish salsa verde
 - Carolina mustard sauce



SOUTHERN FAMILY STYLE BBQ

COLD SIDES {select 2}

tomato basil traditional pasta salad
couscous with roasted vegetables
tomato pickled onion salad
southwestern corn black bean salad
haricots vert green bean walnut salad
carrot, fennel apple slaw
chipotle pecan sweet potato salad
famous JPC bacon ranch potato salad
ranch blt pasta salad
carolina vinaigrette coleslaw
hand cut creamy coleslaw
cranberry apple coleslaw
tossed garden salad - house dressings
kentucky cucumber salad
broccoli bacon cheddar salad
old world macaroni salad
mexican macaroni salad
apple, grape walnut waldorf
grilled seasonal vegetable platter

HOT SIDES {select 2}

fresh steamed corn cobettes
Texas corn pudding
kernel corn with chili cilantro butter
green bean traditional casserole
beans & farm fresh mushrooms
BBQ baked beans
brown sugar & bacon baked beans
cranberry & clove baked apples
roasted new potatoes
mustard roasted new potatoes
traditional smashed redskins
cheddar & sour cream mashed
cheesy potato casserole
sweet potato streusel casserole
traditional macaroni n' cheese
bacon macaroni n' cheese
southern kale, white beans & bacon
warm herb potato salad

GRILLED CORN STATION

fresh grilled local corn with delicious dusts, garnishes and accents like: elote style Mexican corn, toasted sesame butter, garlic & old bay butter, pizzaiola spread, cheddar and bacon crust, ranch dust, and more.

**\$3.95 per person with station attendant*

\$38.79 per guest

**upgrades and additions priced as marked*

6% sales tax and

20% production fee additional

ELEGANT SIT DOWN

We make sit down dining flexible for you the host with a choice from two elegant presentations.

1. The traditional **SINGLE ENTRÉE PLATE** contains one dinner sized entree portion per guest with preselection that includes a chef recommended starch and vegetable artfully composed.
2. **A DUET PLATE** containing two entrée portions {each smaller in size to total a full entrée} plated artfully with your choice of starch and vegetable.
This makes planning more simple for you by removing the need for preselection by your guests.

What is included?

Floor length tablecloth and napkin in any color

Silver flatware

White china for salad course, entrée course, bread plate and cake/dessert plate

Coffee station with porcelain mugs

Tablesides water goblets and water carafes

Sit Down Meal Service Sample Single Entrée

APPETIZER DISPLAY SAMPLES {select 1}

Antipasto Table

marinated mushrooms and artichoke hearts, turmeric pickled cauliflower, roasted red peppers, smoked mozzarella and aged parmesan, assorted olives, herb crostini and rustic breads, dipping oils

Heirloom Tomato Harvest

celebrate the tomato with a variety of delights!

examples: roasted tomato & local ricotta with hanging grilled crostini, heirloom tomato mini pies, tomato soup shots with mini grilled cheese, margherita flatbread triangles, caprese mozzarella platters with balsamic reduction and MORE!

Artisan Cheese Board

beautiful display of imported and domestic artisan cheese blocks, brie en croute, and drunken goat cheese with gourmet chef crafted house crackers and lavosh, imported olives, mixed nuts, grapes and dried fruit garnishes.

BUTLERED PASSED APPETIZERS {select 3}

chili lime shrimp on wonton crisp
crisp risotto ball with balsamic crème
truffled macaroni and cheese bite
bbq chicken & gouda flatbread
asparagus parmesan beignet
cheddar and bacon beignet
mozzarella, tomato balsamic edible spoon
blt gougere with avocado mayo
autumn chicken pot pie gougere
herbed cheese stuffed french gougere
parmesan stuffed mushroom cap mini fork
bacon cream cheese stuffed mushroom cap
shrimp cocktail shot glass with old bay rim
loaded mashed potato bite w/scallion crème
bbq chicken in cornbread bite with slaw garnish
chicken and waffle bite with maple crème
pork confit on harvest corn pancake
mushroom ragout on crispy herbed polenta
lime chicken salted mini corn taco salsa fresco
braised beef shortrib mini corn taco
carnitas style pork mini taco pineapple habanero
jerk fish mini taco spicy melon
chili fried butternut squash taco
ceviche tostadas
seasonal warm soup shot
artichoke arancini

The appetizer displays, butler passed appetizers, and entrée choices listed herein are all EXAMPLES of what you could select. JPC Event Group has MANY more options from which to choose. We present these samples as a guide.



PLATED SALAD COURSE

from a vast list of salad options served with fresh assorted rolls from *MediterraBakehouse* with chef crafted flavored butters.

SINGLE ENTRÉE SAMPLES {select 1-2}

- herb crusted 1/2 Cornish hen plated with wild rice and haricots vert \$48
- heirloom tomato caprese chicken with balsamic reduction pesto shot with roasted baby baker potatoes \$48
- pan seared chicken medallions with eggplant harissa and peach tomato salsa with seasoned rice medley \$48
- apple bourbon glazed tenderloin of pork with roasted fingerlings \$48
- molasses and peppercorn glazed pork belly with napa slaw and cider vinaigrette \$48
- butternut squash ravioli with brown butter and crispy sage \$46
- Thai green curry, crispy tofu and white rice with season vegetables and cilantro \$44
- Korean BBQ boneless beef short ribs plated with toasted sesame seed and green onion garnish mashed redskin potatoes \$48
- pink peppercorn crusted sliced Texas major steak with smoked corn polenta \$49
- Autumn ribeye of beef with dawsen's orchard pears and apples served with acorn squash custard with maple & sage \$51
- grilled sirloin filet {6 ounces} with compound roasted red pepper butter plated with potatoes gratine \$52
- wild mushroom and parmesan crusted filet mignon {6 ounces} plated with dauphinoise potatoes \$63
- pan seared salmon with farm fresh seasonal succotash and whole grain mustard creme fraiche sauce \$55
- halibut poached in burre monte with zucchini & yellow squash and wild rice pilaf \$55
- grilled swordfish with citrus pesto, spiralized beet salad and orzo \$52
- local Walnut Acres Farm lamb chops grilled and braised with house artisan blackberry currant sauce \$52

Each single entrée plate package priced as marked.

ELEGANT SIT DOWN

Sit Down Meal Service Sample Duet Plate Style

ENTRÉE COMPONENT CHOICES {select 2}

{Menu items below are SAMPLES- many more choices are available.}

herb crusted 1/2 Cornish hen
vineyard roasted chicken with merlot grapes and shallots
chicken romano—lemon butter sauce & shaved parmesan
chili rubbed center pork with grilled pineapple salsa
slow roasted tenderloin of pork with blueberry pan sauce
merlot and shallot braised beef shortribs
apple bourbon braised beef shortribs
carved skirt steak with pistachio gremolata
grilled sirloin filet {6 ounces} compound red pepper butter
butternut squash ravioli with brown butter and crispy sage
orecchiette with cauliflower & parmesan bread crumbs

Market price upgrade menu items

slow roasted prime rib of beef with au jus or horseradish
mousse *
wild mushroom and parmesan crusted filet mignon {6 or 8
ounces}*
grilled filet mignon with cabernet sauce or brandied
peppercorn sauce {6 or 8 ounce} *
teriyaki salmon with sweet & sour cucumber*
alaskan black cod with blueberry pan sauce *
local lamb chops grilled and braised with black berry currant
mint sauce *
maine lobster tail*
maryland style jumbo lump crab cake*

STARCH AND VEGETABLE CHOICES

{select 1 starch and 1 vegetable}

Starch

mashed redskin potatoes
garlic mashed potatoes
yukon gold mashed potatoes
asiago whipped potatoes
mashed yams
sea salt roasted baby baker potatoes
potatoes gratine
roasted heirloom fingerlings
smoked corn polenta
wild rice medley pilaf
saffron infused rice
seasonal risotto
celery root and parsnip puree

Vegetable

rosemary haricots vert
grilled asparagus spears
farm green beans- warm shallot dressing
orange glazed baby carrots
roasted root vegetable medley
farm fresh seasonal ratatouille
steamed broccoli spears
braised local radish
charred corn with cilantro chili butter
pecan brown butter acorn squash

VEGAN/VEGETARIAN SIT DOWN SAMPLES

roasted root vegetable ragout atop creamy polenta
spaghetti squash with spinach mushrooms basil & marinara
mexican black bean tower with mexi rice, salsa fresco and
chimichurri
grilled cauliflower steak puttenesca
portabello wellington with rosemary tomato reduction
tofu with broccoli and sweet chili glaze
tempura cauliflower with smoked romesco sauce
roasted eggplant fan with heirloom tomato, aged balsamic
drizzle and herb roasted panko
grilled vegetable stack with seasonal rice and tomato jus

Duet Plate Sit Down Package

*\$49.65 per guest **

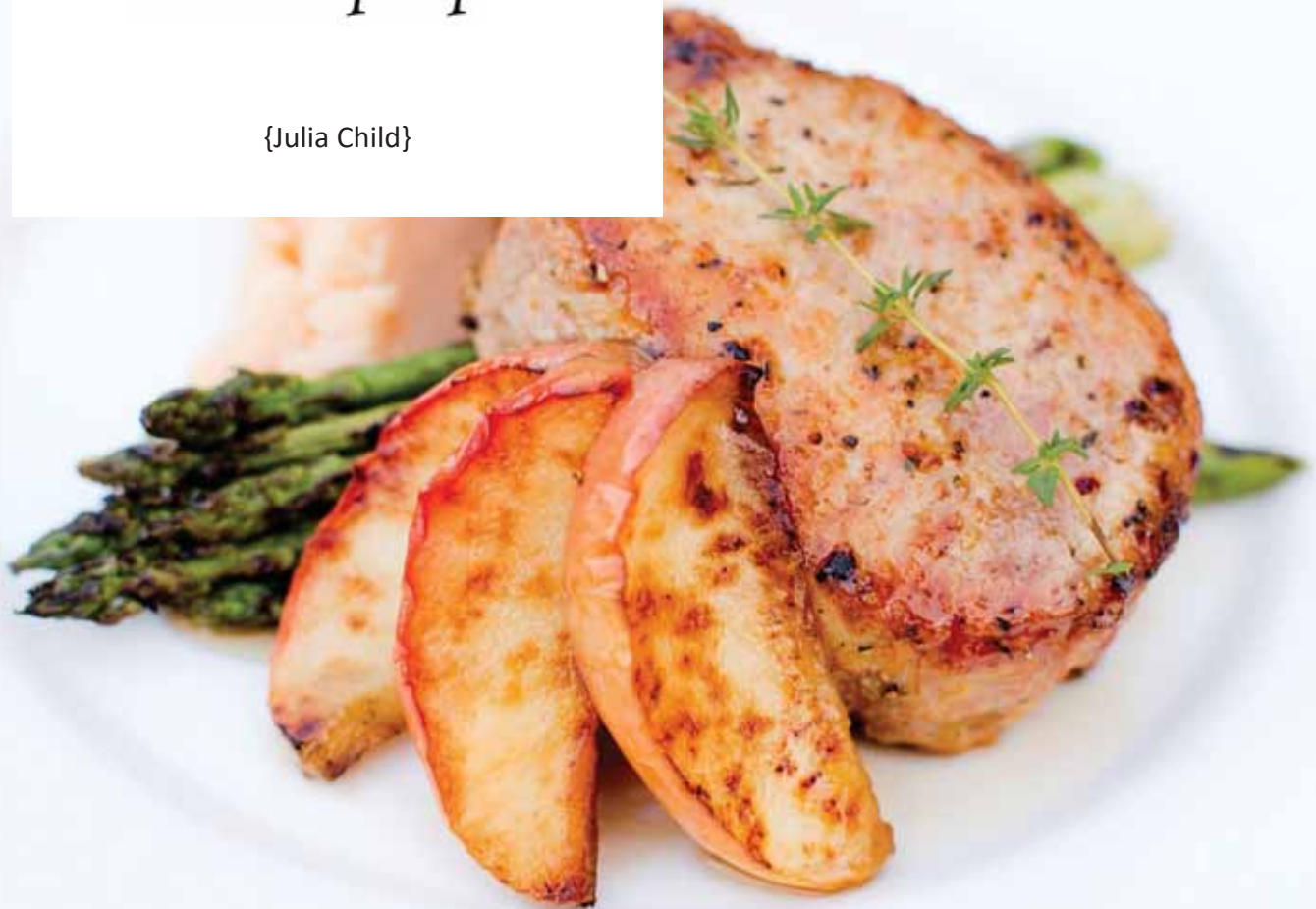
all sit down package pricing plus

6% sales tax

20% production fee additional

*People who love to
eat are always
the best people.*

{Julia Child}



CHEF STATIONS

Our favorite service style... because its like bringing a Food Network show to your event.

The chefs of JPC love creating innovative, unique scratch made food for you and your guests LIVE. From Italian to Chinese, Mexican to French, our station concepts cover all the best international foods, as well as regional favorites too like our Pittsburgh Station!

With unique décor to fit the concepts, and so much to choose from, station style service will be a definite hit with your guests!

What is included?

Floor length tablecloth and napkin in any color

Silver flatware as menu dictates

Square white station size china

Coffee station with porcelain mugs

Water urn station

Culinary attendants and chefs as menu dictates

Chef Station Meal Service Samples

APPETIZER DISPLAY SAMPLES *{select 1}*

Mediterranean Display

feta, roasted red peppers, marinated artichokes, baba ghanoush, hummus, cucumber, olives, fresh pita bread along with our famous hot parmesan artichoke dip house tortilla chips.

Heirloom Tomato Harvest

celebrate the tomato with a variety of delights!

examples: roasted tomato & local ricotta with hanging grilled crostini, heirloom tomato mini pies, tomato soup shots with mini grilled cheese, margherita flatbread triangles, caprese mozzarella platters with balsamic reduction and MORE!

Hanging Crostini Display

Grilled ciabatta crostini hanging from our unique copper display with a savory array of roasted grape tomatoes, olive oil ricotta, tapenades, bruschettas, hummus, roasted seasonal vegetables or guacamole

SALAD DISPLAY STATION

local organic mixed greens, farm fresh cheeses, nuts, organic vegetables and other fine accompaniments with an array of chef crafted dressings and vinaigrettes uniquely displayed for your personalized enjoyment.



\$55.00 per guest

*6% sales tax and
20% production fee additional*



CHEF ACTION STATION SAMPLES *{select 2}*

Ramen Noodle Bar

traditional ramen noodles bathed in homemade steaming broth with your choice of a variety of traditional and exotic toppings.

Gourmet French Fry Bar

fresh hot fries served in bamboo cones with specialty seasoning blends, and “must haves” like ketchup or malt vinegar. we have sweet potato fries, too! served with cinnamon-sugar “dust” & marshmallow creme.

Mac ‘N Cheese Station

picture gooey cheesy goodness in a variety of flavor profiles like homestyle cheddar, or feta and sundried tomato with an assortment of gourmet mix-ins— crumbled bacon, caramelized onion, jalapeno poppers and everything else our chefs can dream up!

New York Steakhouse Station

Slow roasted beef tenderloin or slow roasted pork tenderloin, freshly prepared creamed spinach and a potato display with savory toppings are complimented by a full array of housemade specialty steak sauces.

Customized station themes available upon request

Artisan Pasta Station

fresh pastas, authentic sauces and a wide range of toss-in options from organic vegetables to olives, pine nuts to gourmet cheeses make this vegetarian chef attended station a hit at any reception.

Asian Wok Station

steaming wok selections including stir-fried vegetables and Asian seasoned meats prepared fresh and LIVE! mix and match to your own taste in Chinese takeout boxes accompanied by steamed or fried rice and of course, fortune cookies and chopsticks.

Slider Station

burgers with artisan cheeses and a host of other toppings, crabcake sliders with authentic remoulade, miniature gourmet Chicago style hotdogs with custom relish, or BBQ pulled pork with hand cut slaw on brioche egg rolls... choice of two sliders accented with house-made kettle chips!

Pittsburgh Station

all of your Pittsburgh favorites on this unique regional station. mini capicola sandwich garnished with fries and coleslaw, or a variety of perogies buttery hot? how about beer braised kielbasa, stuffed cabbage rolls, haluski, BBQ Isaly's chipped ham sliders. your choice of 2 Steel City favorites!

Mexican Station

mini artisan tacos with braised shortribs, lime infused chicken or even seared tilapia, quesadillas freshly griddled, house made guacamole or salsa... this station is always a hit!

Bones Bar

wings, ribs, lamb chops and more based upon your choices smothered in savory house *Damn Tasty* bbq sauce or other delicious sauces.

Biscuit Bar

butter milk and sweet potato biscuits with peach glazed southern ham, honey glazed fried chicken tenders, and our house chutneys.

Churascaria Meat on the Rod

the flamboyant Brazilian meat on the rod presentation with chef carvers and choice of beef, pork or chicken, chef crafted fresh chimichurri prepared three ways, served with plantains or our popular yucca fries with banana ketchup and cilantro mayo. A delicious delight!

COCKTAIL STYLE

Cocktail style service promotes mingling and walking about and lends a relaxed air to your event.

By creating a menu that includes displayed grazing stations, chef action for some excitement, and hand butlered appetizers passed throughout the space, your event will have a unique “something for everyone” flair that encourages a great traffic flow.

With unique décor to fit the concepts, and so much to choose from, cocktail style service will be a definite hit with your guests!

What is included?

Floor length linen tablecloth in any color*

Silver flatware as menu dictates

Square white station/appetizer size china

Coffee and water urn station

Culinary attendants and chefs as menu dictates

** We recommend less seating than guest count and the use of cocktail tables to create an open space for your cocktail event.*

Cocktail Service Samples

APPETIZER DISPLAY SAMPLES {select 1-2}

Charcuterie Table

cured Italian meats and salami, pates, cornichons, artichoke hearts, roasted red peppers, smoked mozzarella and aged cheeses, assorted olives, herb crostini and rustic breads, dipping oils

Savory Cheese Torte Display

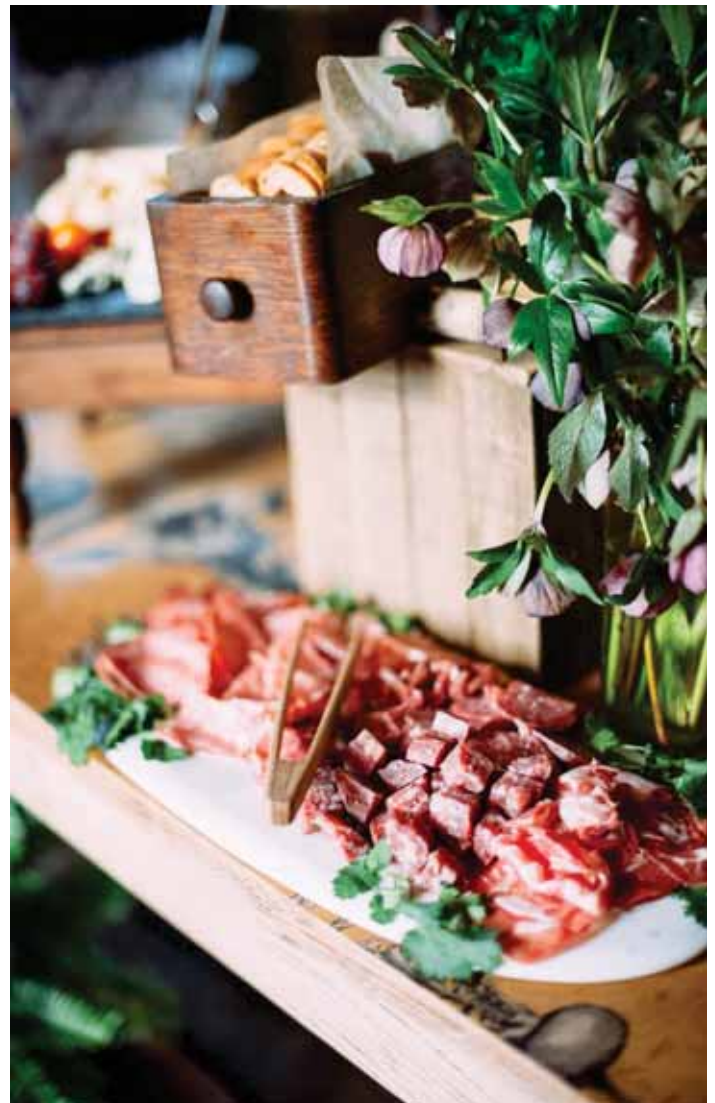
savory antipasto layers of soft cheeses, pinenuts, pestos and fruits are stacked in torted layers and chilled. Served with chef crafted crackers, crostini, foccacia and pita chips. *examples:* Almond-pear cream cheese, Goat cheese cherry chutney, Italian pesto pinenuts

Sips and Savories Display

enjoyable pairs of seasonal soup shots & savories...
examples: french onion soup shooter with gruyere cheese crouton, tomato basil soup shooter with mini brioche grilled cheese, butternut squash soup shooter with mini cranberry gorgonzola or asparagus smoked gouda panini

Raw Bar

shrimp cocktail, oyster shooters or half shell, steamed mussels, and Charleston crab claws with horseradish, lemon wedges, tabasco, oyster crackers and mignonette sauce





CHEF ACTION STATION SAMPLES {select 1-2}

Chef's Pairing Station

sit at our chef pairing bar and "order" freshly prepared pairings of unique cocktail and beer sips with savory bites from a custom petite menu of palate pleasing favorites. Think dark ale with a caramelized onion white cheddar angus beef slider or micro-pub fish and chips cone, or revel in a Bloody mary shot with a mini avocado BLT gougere. So many unique, satisfying combinations featuring craft beers or cocktails.

Slider Station

burgers with artisan cheeses and a host of other toppings, crabcake sliders with authentic remoulade, miniature gourmet Chicago style mini hotdogs with custom relish, or BBQ pulled pork with hand cut slaw on brioche egg rolls... choice of two sliders accented with house-made kettle chips or *add on* French fries!

Mexican Station

mini artisan tacos with braised shortribs, lime infused chicken or even seared tilapia, quesadillas freshly griddled, house made guacamole or salsa... this station is always a hit!

Many more station themes available upon request

SAMPLE BUTLERED APPETIZERS:{select 6-9}

blueberry and St. Andre popover
 caramel apple goat cheese in phyllo purse
 watermelon feta cubes with balsamic drizzle
 poppyseed edible spoon- balsamic strawberry/feta
 beef brisket-sweet potato mini shepherds pie
 beignets: parmesan artichoke, gruyere asparagus
 chicken & rosemary waffle bite- maple creme
 caramelized onion and gruyere tartlet
 gougere: blackened filet & gorgonzola
 gougere: BLT with avocado mayo
 macaroni and three cheese bite with roma tomato
 miniature beef wellington- horseradish mousse
 wild mushroom risotto cake-balsamic crème
 mini taco assortment
 slider assortment
 flatbread assortment
 gaufrette chip seared filet, horseradish mousse
 london broil with herb mayo, parmesan crostini
 fresh mozzarella caprese skewer with balsamic
 stuffed mushroom cap variety on crystal forks
 lamb "lollipop" with pistachio crust
 roasted beet and goat cheese tartlet
 buffalo chicken mini "cupcake"
 beer battered cod bite with malt dill tartar
 beluga caviar-creme fraiche on potato pancake
 crab & corn fritter with herb creme fraiche
 moo shu pork pancake with hoisin sauce
 pork and chesnut dumplings with ponzu
 scallion pancake with house kimchi
 wasabi crab on green onion pancake
 maryland crabcake mini martini with remoulade
 southwestern grilled shrimp-chipotle remoulade
 seared fois gras on focaccia-blueberry reduction
 asian crab salad in wonton cup
 chili lime shrimp wonton cup
 shrimp salad on wonton crisp
 spicy tofu, mung bean sprouts, basil springroll
 tuna tartar on wonton crisp with wasabi cream
 beef bulgagi galette -scallion ginger sauce
 seafood ceviche cone
 smoked salmon creme fraiche cone with chive
 spicy thai soba noodle chopstick
 lobster salad on english cucumber crisp

*\$24.00- \$55.00 per guest range based upon selection
 6% sales tax and
 20% production fee additional*



SWEET ENDINGS

PIE DISPLAY

{includes a mixture of full size pies, rustic gallettes, hand pies and mini mason jar varieties}

summer peach {seasonal}
 blackberry ginger {seasonal}
 maine blueberry {seasonal}
 cranberry pear
 caramel banana
 harvest pumpkin
 southern pecan
 dutch apple
 cherry crumble
 caramel apple walnut
 coconut creme
 banana crème
 chocolate crème
 lemon meringue
 peanut butter

\$5.49 per person

MINI DESSERTS

{hand-butler passed or displayed}

cheesecake pop assortment
 gourmet cake pop assortment
 mini milkshake shots
 artisan french macaroons
 warm cookie and milk shot
 mini artisan doughnuts
 french grougeres
 whoopie pie assortment
 push pop assortment
 mini tart and truffles
 mini gold gilded peaches
 edible dessert "spoons" with gourmet fillings
 chocolate dipped house-made marshmallow skewers
 brownie bite pop assortment
 deconstructed pie shot

Pricing varies by selection



Sweets to the sweet ...



SWEET ENDINGS

GOURMET CUPCAKES

{mini or full-size available with complimentary display}

chocolate peanut butter cup
 fudge with raspberry truffle
 pumpkin spice
 oreo cookie
 chocolate turtle
 chocolate brownie sundae
 fresh berries and creme
 dulce de leche
 orange mimosa
 red velvet with cream cheese
 chocolate chip snickers

\$1.99-\$3.29 per person

DESSERT STATIONS

{with chef attendants}

ice cream sundae bar
 chocolate fondue with dippers
 mini rootbeer float bar
 flaming desserts: cherries jubilee
 or bananas foster
 chef torched s'mores
 mini milkshake bar
 cotton candy station
 french crepes
 donut dipping station
 create a cupcake
 jar bar
 cookie ice cream sandwich bar

starting at \$4.99 per person



I've never met a problem a proper cupcake couldn't fix.

{Sarah Ockler}



BAR MIXER & BEVERAGE SERVICES

BAR MIXERS

With our convenient Rustic Acres Farm mixer services, you provide the alcohol, wine and beer selections that you desire, and we provide the rest.

With two Tiers to choose from, we make it flexible to suit your budget and desires.

BARTENDERS

Pennsylvania RAMP certified and insured JPC bartenders are required for set-up, guest service and tear down at the rate of \$25/hour per bartender.

GLASSWARE

rental available starting at \$0.45 per glass/stem

TIER I BAR MIXERS

- ◆ Plastic cups
- ◆ Soft drinks:
Coke, Diet Coke, Sprite
- ◆ beverage ice

\$5.00 per person for 5 hours

TIER II BAR MIXERS

- ◆ Garnishes:
lemons, limes, cherries
- ◆ Plastic cups
- ◆ Soft drinks:
Coke, Diet Coke, Sprite
- ◆ Mixers:
orange juice, cranberry juice,
club soda, tonic water
- ◆ Bar essentials:
stirrers, napkins
- ◆ Beverage ice

\$7.00 per person for 5 hours

OPTIONAL BEVERAGE DISPLAYS

SANGRIA: red or white with fresh seasonal organic fruit garnish
\$125 per urn to serve 40

FLAVORED WATER STATION: cucumber mint, citrus scented, organic berry infused, and more. This is a great way to greet guests to your ceremony. Includes urns, cups and display.
\$2.50 per person

MIXED BEVERAGE STATION: Traditional or flavored lemonade, citrus scented, southern peach, or traditional iced tea, flavored water selection. Includes urns, cups and display.
\$3.79 per person

LOCAL APPLE CIDER: Local organic Dawson's Orchard apple cider spiced with our own blend of mulling spices and garnished with sliced apples and served chilled in a mason jar urn, or warm in a chafer urn.
\$2.29 per person



FARM TO TABLE FAVORS

PRESERVED TO PERFECTION

Chef crafted farm fresh favor options will compliment any event theme and are eco-conscious with local ingredients.

From our famous peach ginger or strawberry rhubarb preserves or bread and butter pickles, to our herbed vinegars and infused honey jars, we have perfect options to thank your guests.



DELICIOUS DISPLAYS

From milk and cookies to gourmet popcorn, chef crafted donuts to our famous S'mores... delectable favors to grab as they go will delight your guests and be a parting memory that puts an extra smile on their face.

Per person pricing based upon selection. Custom labels also available.

