



**JRC** ANNIVERSARY *20<sup>th</sup>*

CATERING GUIDE 2020



Rachel Rowland Photography



Veronica Varos Photography

## FROM JPC EVENT GROUP... TO YOUR TABLE

### .....Our Process

At JPC Event Group we believe in a custom process to create the best reflection of our client's hopes and wishes for their event.

We also believe in recommending food that fits with the peak seasonality of the time frame of your wedding rather than predesigned packages that lack flexibility or fresh ingredients.

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For those reasons our process is as follows:

- You provide us with a list of menu items from this sample brochure, or other items you have dreamed about serving, and the style of catering that interests you most.
- A customized sample catering proposal of menu items, and any necessary equipment or additional services that interest you, is prepared by your event specialist and presented to you as a pricing baseline.
- Changes are then made to the proposal to fit your wishes, and if you love what you see, a catering contract is electronically prepared via DocuSign for you to reserve your date with us for services.
- Tasting policy— we offer one complimentary tasting for up to 4 guests per event contract. Should you wish a tasting before contract, we do charge a \$50 per person fee that is directly applied to your event final billing should you contract with us.

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JPC has a full service rental division that can provide everything needed for your event from cocktail tables, to bar ware, linens to wedding arches. Why we even own vintage row boats and bicycles for your wedding day photography!

Check out our rental brochure online!

## Our History

For over 21 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.

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## 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

3024

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

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**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



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## CULINARY DELIGHT

Build your own customized menu to bring everything you need to the table for your guests. Our services can include the following components based upon what you select:

- 1 / floorlength linens and linen napkins
- 2 / tables and/or chairs in a range of styles with delivery, set-up and tear down
- 3 / appetizer display or hand passed bites or a combination of both
- 4 / a broad range of meal service style options from family style to BBQ, duet plate to live chef action stations
- 5 / coffee station with porcelain mugs
- 6 / water station or tableside water goblets as service style dictates
- 7 / culinary attendants, RAMP certified bar tenders and service staff
- 8 / bar mixer packages and ice service
- 9 / glass barware by the stem or glass
- 10 / a delectable array of desserts and sweet displays
- 11 / late night snacks



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## 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 customized menus filled to the brim with choices that make our culinary services special and uniquely reflective of your tastes. Our mobile cooking equipment is also brought on site to your event to ensure freshly prepared food for you and your guests.

From family style to sit-down, performance chef stations to BBQ.... JPC Event Group catering packages are...

## HAND-CRAFTED, SUSTAINABLE AND DOWNRIGHT DELICIOUS.





APPETIZERS  
COCKTAILS



VEGAN/VEGATARIAN



DUET PLATE  
ELEGANT SIT DOWN



SWEETS  
LATE NIGHT SNACKS



CHEF STATIONS

FAMILY STYLE

# COCKTAIL HOUR

Create a menu that includes your favorite displayed grazing stations, and hand butlered appetizers passed throughout the space by enhancing your menu with the additions of your choice. *Displays starting at \$7.00 per person.*

## UNIQUE JPC APPETIZER DISPLAY EXAMPLES

### Raclette Cheese Station

a very popular Swiss dish based upon heating the semi hard cheese wheel and scraping off the melted part onto a range of delicious accompaniments from charcuterie to fingerling potatoes, cornichons to crusty breads, asparagus and olives. Delicious!

### Italian Charcuterie Grazing 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,

### 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.

### The Scoop on Dip

select from our savory list of chef crafted seasonal dips and an array of house made artisan chips artfully displayed. examples: fire roasted corn black bean salsa, loaded baked potato dip, parmesan artichoke, chef made Greek hummus

### The Farmer's Table

a bounty of garden fresh and chef pickled/preserved vegetables, Farm Fromage local cheeses, house deviled eggs, house jams and chutneys, roasted organic vegetables, heirloom grain salad, chef crafted savory crackers, rustic bread and more.

### Fresh Burrata Cheese Display

local burrata cheese in cosmo glasses with toppings of grilled and roasted seasonal vegetables, marinated olives, house pestos, flavored oils, specialty seasoned salts and so much more. A unique and scrumptious choice!

### Raw Bar

shrimp cocktail, oyster shooters or half shell, steamed mussels, chili chive tartare, scallop and shrimp ceviche, and Charleston crab claws with horseradish, lemon wedges, tabasco, oyster crackers, gaufrette chips and mignonette sauce. Specialty ice displays available for upgrade.

### Sushi Cart

Highest quality, hand rolled sushi served from our rolling cart with delicacies you would expect like California hand roll, spicy tuna hand roll, Sake, Ikura, Hamachi, Maguro, Ebi and more.



### Farm Fresh Bruschetta with hanging ciabatta crostini

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

### 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!

### Traditional Fruit and Cheese Display

cubed domestic cheeses with crackers and farm fresh breads served alongside house crafted spreads and chutneys. Seasonal fruit which could include sliced melon varieties, fresh strawberries, grapes and other in-season fresh items.

### Antipasto Table

grilled asparagus, stuffed cherry peppers, marinated mushrooms and artichokes, turmeric pickled cauliflower, assorted olives, marinated mozzarella pearls, aged parmiagano, smoked mozzarella, crostini and rustic breads.

### Rolling Guacamole Cart

one of our top appetizer options, Chefs custom craft our wildly popular guacamole varieties in a mortar and pestle. Served with chef crafted salted lime corn tortilla chips.



Rachel Rowland Photography

## BUTLERED APPETIZER SELECTIONS

*Priced by the piece*

### VEGETARIAN

blueberry and St. Andre popover  
 caramel apple goat cheese in phyllo purse  
 watermelon feta cubes with balsamic drizzle  
 poppyseed edible spoon— balsamic strawberry/feta  
 beignets: parmesan artichoke, gruyere asparagus  
 caramelized onion and gruyere tartlet  
 macaroni and three cheese bite with roma tomato  
 wild mushroom risotto cake-balsamic crème  
 mushroom ragout on crispy polenta  
 mini vegetable lasagna bite  
 margerhita caprese flatbread  
 fresh mozzarella caprese skewer with balsamic  
 parmesan stuffed mushroom cap on crystal forks  
 roasted beet and goat cheese tartlet  
 scallion pancake with house kimchi  
 spicy tofu, mung bean sprouts, basil springroll  
 emerald spring pea mousse on parmesan wafer  
 potato latke with arugula pesto and pinenut  
 mini corncake with tomato peach balsamic tartare  
 cauliflower mini taco  
 chili fried butternut squash mini taco  
 fresh strawberry and brie on date nut bread bite  
 tomato soup shot with mini grilled cheese  
 corn chowder soup shot—thyme popcorn garnish  
 brie mushroom bisque soup shot  
 seasonal gazpacho shot

### SEAFOOD

beer battered cod bite with malt dill tartar  
 beluga caviar-creme fraiche on potato pancake  
 crab & corn fritter with herb creme fraiche  
 wasabi crab on green onion pancake  
 maryland crabcake mini martini with remoulade  
 maryland crabcake slider- remoulade and red pepper  
 southwestern grilled shrimp-chipotle remoulade  
 asian crab salad in wonton cup  
 chili lime shrimp wonton cup  
 shrimp salad on wonton crisp  
 bloody mary shrimp shot  
 coconut shrimp  
 grilled rosemary shrimp skewer  
 sesame ginger prawn toast  
 everything bagel gougere with gravlox  
 tuna tartar on wonton crisp with wasabi cream  
 seafood ceviche cone  
 smoked salmon creme fraiche cone with chive  
 lobster salad on english cucumber crisp  
 french gougere tarragon lobster roll  
 lobster bisque soup shot with hushpuppy  
 seafood stuffed mushroom cap with fontina  
 jerk fish mini taco with spicy melon

### DUCK, LAMB

seared foie gras on focaccia-blueberry reduction  
 duck confit on sweet potato cake -cherry compote  
 lamb "lollipop" with pistachio crust

### BEEF, CHICKEN, PORK

beef brisket-sweet potato mini shepherds pie  
 blackened filet & gorgonzola gougere  
 beef bulgagi galette -scallion ginger sauce  
 miniature beef wellington- horseradish mousse  
 gaufrette chip seared filet, horseradish mousse  
 london broil with herb mayo, parmesan crostini  
 angus beef mini cheeseburger slider  
 seared beef and gorgonzola bruschetta on crostini  
 braised beef mini taco with salsa fresca  
 steakhouse bite— tater tot, filet, creamed spinach  
 chicken & waffle cone with maple creme  
 buffalo chicken mini "cupcake"  
 mini chicken taco with salsa fresca  
 pickle brined fried chicken slider  
 buffalo chicken meatball celery skewer  
 bbq chicken cornbread bite with slaw garnish  
 bbq chicken, gouda and red onion flatbread  
 autumn chicken pot pie gougere  
 southwest chicken egg roll with spicy ranch  
 southern pulled pork slider with crispy onion & slaw  
 BLT with avocado mayo gougere  
 cheddar bacon beignet  
 carnitas mini taco with pineapple habanero  
 moo shu pork pancake with hoisin sauce  
 pork belly sugar donut bite  
 bacon cream cheese stuffed mushroom cap  
 pork confit on harvest corn pancake  
 kielbasa and kraut mini kolche



## SAVORY FAMILY STYLE SAMPLE MENU

Family Style service is one of the hottest wedding catering trends today. With beautiful steaming hot platters, planks, serving bowls and blackened skillets 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.

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### ENTREE SELECTION SAMPLES

vineyard chicken with merlot roasted grapes and shallots  
 lemon and rosemary roasted Gerber Amish Farms chicken breast with pan jus  
 apricot brulee breast of citrus pan roasted chicken  
 mushroom asiago chicken in wine sauce  
 chicken romano with lemon butter sauce and shaved parmesan  
 stuffed breast of chicken with savory sage or apple cranberry dressing  
 roasted pierre fresh local breast of turkey— carved with house cranberry chutney  
 honey & sage slow roasted loin of pork with pear chutney  
 fennel citrus stuffed loin of pork with mustard cream sauce  
 chili rubbed center pork loin with grilled pineapple salsa  
 peach glazed pit ham— carved with cherry corn chutney  
 roasted country side gnocchi with roasted seasonal local vegetables  
 baked house gnocchi with brown butter, sage, parmesan, broccoli rabe  
 farfalle alla vodka with grilled chicken and wilted spinach  
 house beef bolognese alla rigatoni  
 braised beef sugo atop creamy parmesan polenta  
 linguine with oven roasted local tomato, house basil pesto, ricotta  
 three cheese stuffed shells marinara  
 artichoke kalamata stuffed ruby red trout with lemon buerre blanc  
 herb seared tilapia with thyme roasted grape tomatoes  
 merlot roasted braised beef shortribs  
 flat iron steak carne asada or balsamic honey marinade  
 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

### SIDE DISH SAMPLES

smashed redskin potatoes  
 garlic mashed potatoes  
 brown butter herb yukon whipped potatoes  
 sea salt and olive oil baby baker potatoes  
 butter brown sugar mashed yams  
 herb infused jasmine rice

traditional herb dressing  
 cornbread sausage sage dressing  
 apple cranberry pecan dressing

curry roasted carrots/cauliflower  
 roasted cauliflower citrus gremolata  
 ranch dusted roasted cauliflower florets  
 baby candied carrots  
 orange brown butter carrots  
 chili cilantro butter corn  
 shallot rosemary haricots vert  
 haricots vert with feta and almond  
 haricots vert with onion bacon butter  
 broccoli spears with parmesan dust  
 sesame ginger broccoli florets  
 citrus soy brussel sprouts  
 stone ground mustard brussel sprouts  
 farm harvest seasonal ratatouille

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Starting at \$32.00 per guest  
 custom pricing based upon selections

6% sales tax and  
 20% production fee additional

menu includes salad course, china and flatware



## SOUTHERN BBQ SAMPLE MENU

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! BBQ can be served buffet or family style.

Each bbq includes our famous corn muffins and honey!

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### GRILLED ENTRÉE SELECTIONS

*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  
Burns Angus Farm grass fed beef hamburgers  
grilled portabello mushroom caps or vegan veggie burgers”  
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

served with:

- Chef Rohn’s “damn tasty” BBQ sauce
- Spanish salsa verde
- Carolina mustard sauce

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Starting at \$28.50 per guest  
custom pricing based upon selections

6% sales tax and  
20% production fee additional

menu includes VerTerra eco-conscious plates

### HOT SIDE SAMPLES

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  
cheesy potato casserole  
sweet potato streusel casserole  
traditional macaroni n’ cheese  
bacon macaroni n’ cheese  
southern kale, white beans & bacon  
warm herb potato salad  
stewed collard greens with fresno chilis & ham

### COLD SIDE SAMPLES

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  
carolina vinaigrette coleslaw  
hand cut creamy traditional coleslaw  
cranberry apple coleslaw  
kentucky cucumber salad  
broccoli bacon cheddar salad  
traditional macaroni salad  
apple, grape walnut waldorf



## MENU ENHANCEMENT SAMPLES

We love to give our clients a range of DELICIOUS catering surprises to choose from to accent their event. Essentially, if you can dream it, our chefs can create it., but here are a few of our favorites.

### GRILLED CORN STATION

fresh grilled local corn with delicious dusts, garnishes and accents.

Corn varieties can include: elote style Mexican corn, toasted sesame butter, garlic & old bay butter, pizzaiola spread, cheddar and bacon crust, ranch dust, and many more.

Starting at \$3.95 per person  
Includes commercial grille and culinary attendant

### GRILLED VEGETABLE STATION

Beautiful fresh organic produce from our local network of farms will be marinated and fresh grilled for a color addition to any BBQ or special event menu.

Vegetable varieties can include: asparagus, red peppers, thick cut Vidalia onions, portabello mushrooms, carrots, thick cut Yukon gold potatoes, zucchini or yellow squash, radishes, eggplant, romaine lettuce, mushroom skewers, and more.

Starting at \$2.98 per person  
Includes commercial grille and culinary attendant

### TABLESIDE SKILLETS

Enhance your family style experience with our delicious skillets served tableside to your guests.

#### SAVORY

texas corn pudding  
summer squash tomato parmesan provencal tian  
artichoke au gratin  
local sausage stuffed hot peppers  
phyllo pie with butternut squash, kale and goat cheese  
southern vegetable pot pie with puff pastry crust  
harvest squash in maple custard

Starting at \$3.25 per person

#### SWEET

*Can be enhanced with ice cream!*

death by chocolate brownie  
ghirardelli chocolate chip skillet cookie  
snickerdoodle skillet cookie  
seasonal fruit cobbler  
cast iron peach crostata  
old fashioned fruit crisp  
autumn pumpkin gingerbread  
sugar cookie caramel pudding skillet cake

Starting at \$4.29 per person



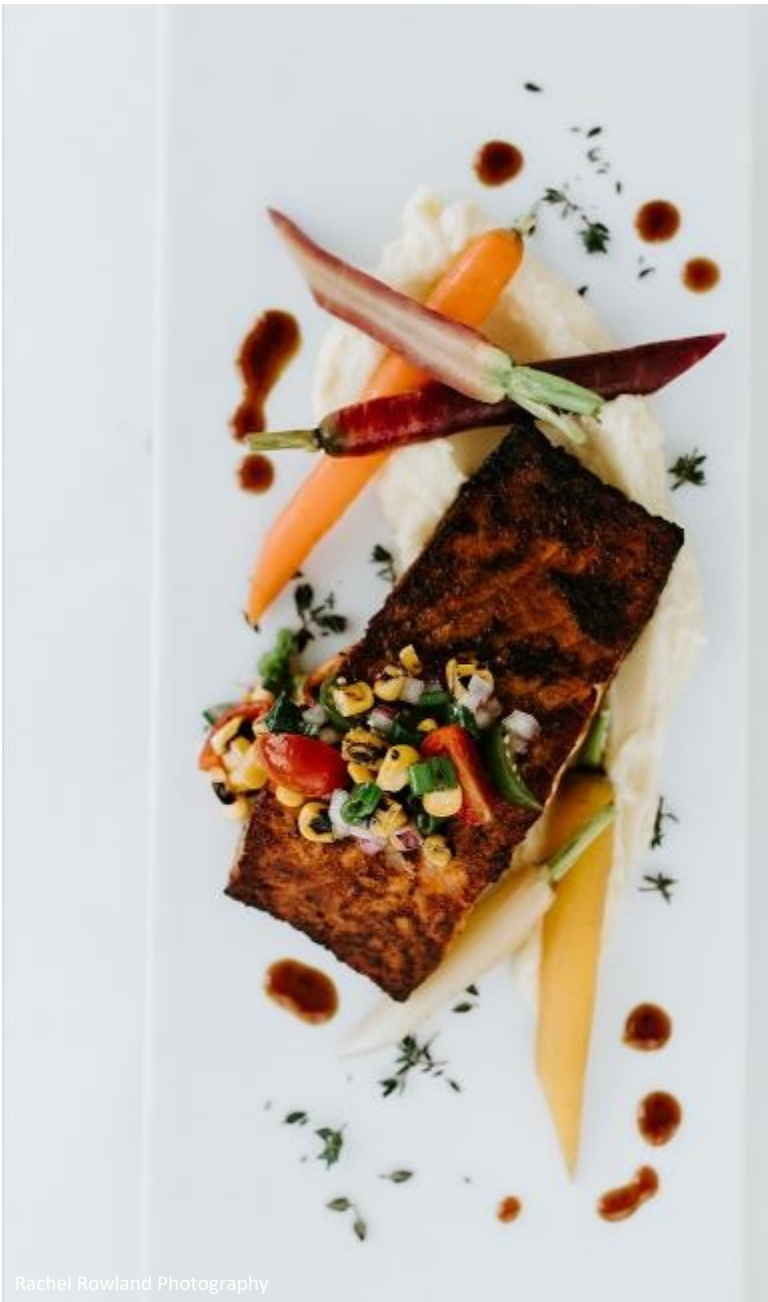
# SINGLE ENTREE SAMPLES

## THE ELEGANCE OF 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.



Rachel Rowland Photography

## PLATED SALAD COURSE

choose from a vast list of unique or traditional salad options served with fresh assorted local rolls from *Mediterra* with house chef crafted herbed butters.

citrus herb roasted cornish hen plated with shallot bread pudding and haricots vert

heirloom tomato caprese chicken with balsamic reduction pesto shot atop pasta cacio de pepe

pan seared chicken saltimbocca with crispy sage mashed yukon potatoes and broccolini

roasted airline breast of chicken with honey-raspberry gastrique, citrus fennel slaw and dauphinoise potatoes

molasses peppercorn glazed pork belly with napa slaw and cider vinaigrette atop sweet potato soba noodles

korean BBQ beef short ribs with toasted sesame seed, green onion, and house kimchi atop jasmine rice

au poivre sirloin with roasted shallot demi glace yukon asiago mashed potato and season vegetable

autumn ultra royal rib roast served with acorn squash custard with maple & sage and seasonal vegetable

grilled sirloin filet {6 ounces} with roasted red pepper emulsion, potatoes gratine and roasted asparagus

pan seared filet mignon {6 ounces} wild mushroom smoked demi glace, seasonal risotto and asparagus

traditional beef wellington with mushroom duxelle, panko roasted potato "pear," haricots vert bundle

lemon basil butter salmon with burst tomatoes, corn polenta and shaved local kernel corn

halibut poached in burre monte with charred asparagus and red pepper infused couscous

grilled swordfish with citrus pesto, spiralized beet salad and orzo

local Walnut Acres Farm lamb chops grilled & roasted with house artisan blackberry currant sauce mashed sweet potatoes and seasonal vegetable

Single Entrée Sit Down  
starting at \$42.00 per guest

6% sales tax  
20% production fee additional

menu includes china and flatware



# DUET PLATE SAMPLES

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## ENTRÉE COMPONENT CHOICES {select 2}

{Menu items below are SAMPLES. Many more choices are available.}

herb crusted 1/2 Cornish hen  
pan seared chicken breast with smoked tomato caramel  
vineyard roasted chicken with merlot grapes and shallots  
chicken romano—lemon butter sauce & shaved parmesan  
chicken picatta in caper sauce with tri-color pepper  
brown sugar brined tenderloin of pork with blueberry pan  
sauce  
apple bourbon glazed tenderloin of pork  
merlot and shallot braised beef shortribs  
coffee and stout braised beef shortribs  
tequila lime infused skirt steak tomatillo and grilled corn salsa  
grilled sirloin filet {5 ounces} with roasted red pepper emul-  
sion  
orecchiette with cauliflower, parmesan, pancetta, broccoli  
rabe  
grilled jumbo shrimp skewer with choice of sauce for pairing  
pan seared salmon with green romesco sauce  
teriyaki salmon with sweet & sour cucumber\*  
maryland style jumbo lump crab cake  
slow roasted prime rib of beef with au jus or horseradish  
mousse  
sliced filet mignon with cippolini onions and wild mushrooms  
pan seared filet mignon medallion with classic bearnaise  
sauce  
coriander seared halibut with corn and radish salad  
local lamb chops with blackberry currant mint sauce  
fresh caught maine lobster tail

## STARCH AND VEGETABLE CHOICES

{select 1 starch and 1 vegetable}

### Starch

mashed redskin potatoes  
garlic mashed potatoes  
brown butter herb yukon gold mashed potatoes  
celery root and parsnip puree  
mashed yams  
creamy polenta with red wine mushrooms  
potatoes gratine  
roasted heirloom fingerlings  
smoked corn polenta with herbs and parmesan  
wild rice medley pilaf  
saffron infused rice  
seasonal risotto

### Vegetable

rosemary haricots vert  
grilled asparagus spears  
farm green beans- warm shallot dressing  
farm fresh seasonal ratatouille  
steamed broccoli spears with parmesan dust  
braised local radish  
charred corn with cilantro chili butter  
pecan brown butter acorn squash  
roasted yellow beet, carrot and turnip medley  
carrots with pistachio and orange brown butter  
dill and olive oil roasted carrots  
seasonal vegetable succotash

## VEGAN/VEGETARIAN SIT DOWN SAMPLES

roasted root vegetable ragout atop creamy polenta  
spaghetti squash stuffed with spinach, mushrooms, basil & marinara  
mexican black bean tower with mexi rice, salsa fresco and chimichurri  
cauliflower adobo with stirfried peppers and snap peas  
portabello wellington with rosemary tomato reduction  
tofu with broccoli and sweet chili glaze  
italian herb broiled cauliflower “steak” with smoked romesco sauce  
roasted eggplant with heirloom tomato, aged balsamic drizzle  
butternut squash sage lasagna with brown butter  
polenta tart with seasonal ratatouille filling  
crispy tofu katsu on cauliflower quinoa with lemon tahini sauce

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Duet Plate Sit Down  
starting at \$44.00 per guest

6% sales tax  
20% production fee additional

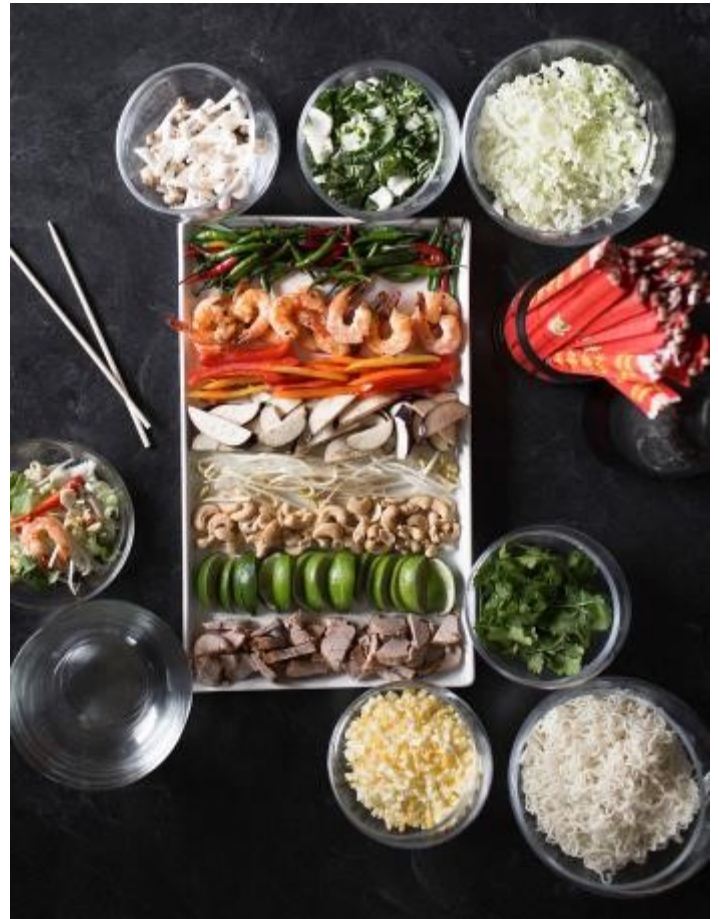
menu includes china and flatware

# 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!



## SALAD DISPLAY STATION {included}

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.



## CHEF ACTION STATION SAMPLES

### 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!

### 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.

*Enhance your pasta station with our savory meatballs!*

### 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.

### Ramen Noodle Bar

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

### Mexican Station

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

### 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... 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 Steel City favorites!

### Bones Bar

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

### Global Street Food Station

globetrot around the world with the chefs of JPC as we serve up delicious famous street foods. Think elote Mexican corn, Satay Kaming lamb satays, Gai Yahng thai grilled chicken with sweet chili sauce, Greek gyros, Korean kimchi fried rice, chorizo empanadas, Italian calzone minis, Canadian poutine, French crepes, and even the American hot dog!

### Comfort Food Station

Choose from all the favorites that warm your heart—chicken and waffles, mini pot pies, shrimp and cheesy grits, mini meatloaf with brown butter whipped potatoes, macaroni and cheese with toppings galore, chicken and dumplings, fried southern style buttermilk brined chicken, and our famous buttermilk, sweet potato, or bacon cheddar chive biscuits with peach glazed southern ham or honey glazed fried chicken bites.

### New York Steakhouse Station

select from carved flagship of beef, new york strip steak, slow roasted pierre local breast of turkey, beef tenderloin or pork tenderloin, freshly prepared creamed spinach and a potato display with savory toppings are complimented by a full array of house-made specialty steak sauces and savory chutneys.

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starting at \$55.00 per guest  
custom pricing based upon selections

6% sales tax and  
20% production fee additional

**MANY MORE STATION THEMES AVAILABLE!**

menu includes station square plates and flatware



## SWEET ENDINGS

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### PIE DISPLAY

{includes a mixture of full size pies, rustic gallettes, hand pies and “slab” pie.}

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  
banana chocolate galette

\$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 assortment  
mini trifle assortment  
mini gold gilded peaches  
mango mousse with macadamia praline  
lemon merinque pie in a meyer lemon  
pear frangipane tart  
bourbon caramel brownie “tiered cake”  
matcha genoise torte- pistachio brittle

Pricing varies by selection



## 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  
lemon with raspberry puree

\$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 bar  
mini milkshake bar  
cotton candy station  
french crepes  
donut dipping station  
create a cupcake  
jar wall assortment display  
cookie ice cream sandwich bar  
funnel cake station  
churro station

starting at \$4.99 per person

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I'VE NEVER MET A PROBLEM A PROPER CUPCAKE COULDN'T FIX.

{Sarah Ockler}



## BAR MIXER & BEVERAGE SERVICES

### BAR MIXERS

With our convenient JPC 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.

### TIER I BAR MIXERS

Plastic cups  
Soft drinks: Coke, Diet Coke, Sprite  
Beverage ice

\$6.00 per person for 5 hours

### TIER II BAR MIXERS

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

\$8.00 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 beverage 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 beverage 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

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## Glassware

rental from our JPC glassware inventory is available starting at \$0.45 per glass/stem

## Bartending Services

Pennsylvania RAMP certified and insured bartenders-\$35/hour.



## LATE NIGHT SNACKS

### DELICIOUS DISPLAYS

From milk and cookies to gourmet popcorn, chef crafted donuts or hanging hot pretzels to our famous sliders... delectable treats to grab as the night of dancing winds down will delight your guests and be a parting memory that puts an extra smile on their face. Selections can be hand butlered or stationed. Some even roll through the crowd on a chef's cart.

### sweet

- cookie and mini milk bottle display
- gourmet cotton candy station
- house candied or caramel apples
- mini milkshakes
- mini rootbeer floats
- warm doughnuts in glassine bags
- french macaroons in crystal bags
- molasses cookie & warm cider
- chef S'mores kits for bonfires
- mini sorbet or gelato cones
- assorted gourmet cake pops
- sweet popcorn station with candy mix-ins
- tuxedo dipped chocolate strawberry
- strawberry shortcake shots
- gourmet hot cocoa to go
- french crepe station

### savory

- gourmet french fry bar
- burger sliders with toppings
- mini Chicago style hotdogs
- cones of JPC herbed kettle chips/ house dip
- savory popcorn station
- assorted mini tacos
- flatbread or grilled pizza station
- mini perogies with truffled shallots
- mini panini station
- house hot pretzels with toppings and dips
- macaroni-n-cheese bites
- soup shot & mini grilled cheese
- miniature meatball sandwiches
- mini calzone assortment
- beef empanadas
- cast iron skillet nacho bar
- guacamole chef's cart
- brioche or bagel egg mini breakfast sandwich

Starting at \$3.29 per person based upon selection.



Eva Lin Photography