



# *Juniata Valley Winery* CATERING

## 2026 & 2027 Pricing

Pricing subject to change based on market value. A catering addendum and deposit must be completed to secure pricing.

# DELICIOUSNESS AHEAD

## What you need to know!

*Our in-house catering services are available as an optional addition to your contract based on our catering team's availability. Availability is not guaranteed, so we recommend inquiring early to secure your preferred date.*

Hoping to serve something that you do not see listed here? Ask us! We are fully flexible and customizable to fit your taste and your budget.

All catering packages include China place settings, service staff, non alcoholic drinks - it makes the process **so** simple for you!

Interested in Late Night Snacks or Desserts? Please inquire for more information!

*All catering services are priced per person. Services will incur a 6% sales tax and 15% gratuity.*

### **Kid pricing:**

0 - 4: Free

5 - 12: 50% of original price

12+: Full price

# Formal Dinner

FORMAL DINNER BUFFET	PRICE
1 Entree Choice	\$55.00
2 Entree Choices	\$62.00
3 Entree Choices	\$69.00
Plated & Served	+ \$10.00
Family Style	+ \$20.00
Includes 1 salad & 2 side options	

## ENTREE OPTIONS

### Chicken Marsala

Chicken breast served in a mushroom filled creamy marsala wine sauce

### Roasted Pork Loin and Mustard Sauce

Sliced boneless loin served with tangy stone ground mustard sauce

### Parmesan Crusted Chicken

Mouth watering chicken served in a creamy bacon sauce.

### Butter Herbed Salmon + \$5

Buttery salmon served in a creamy dill sauce

### Cherry Bourbon Turkey Breast

Tender, slice turkey breast in a cherry bourbon reduction

### Marry Me Chicken

Boneless chicken breast served in a delectable creamy cheese sauce featuring sun dried tomatoes

### Pasta Primavera

Hearty medley of vegetables served with a savory cream cheese sauce and Italian cheese blend

### Chicken Cordon Bleu

Chicken layered with ham and cheese, coated with crunchy golden panko breadcrumbs

### Maple Bacon Pork Loin

Bacon wrapped loin with glaze with a sweet and savory flavor profile

### Chicken + \$3 Chesapeake

Flavorful chicken cutlet topped with a miniature crab cake

### Crab + \$7 Cakes

2 succulent crab cakes featuring lump crab meat served with a mustard sauce.

### Stuffed Shells

Filled with cheese, then covered in marinara sauce and baked to perfection.

### Steak Bites

Served in a garlic butter sauce

### Chicken Francese

Tender chicken cutlets nestled in a buttery, lemon pan sauce

### Beef + \$5 Tenderloin

Sliced and served in a red wine reduction

# Juniata Valley Winery

# Dinner

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## FORMAL DINNER- SALAD OPTIONS

- Tossed Salad Served with JWV House Balsamic Dressing
  - Creamy Caesar Salad with Shaved Parmesan
  - Spinach Salad with Lemon Honey Poppy Seed Dressing
  - Blackberry, Bacon & Bleu Cheese Salad
  - Strawberry Spinach Salad with Candied Pecans and Feta
  - Berry Orange Spinach Salad with a Citrus Balsamic Dressing
  - Spinach Salad with Fresh Apples and a Sweet Apple Vinaigrette
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## FORMAL DINNER- SIDE OPTIONS

- Brown Butter Parsley Potatoes
  - Buttered Corn
  - Mashed Potatoes
  - Petite Roasted Potatoes
  - Cheddar Bacon Mashed Potatoes
  - Smashed Red Potatoes
  - Mac & Cheese
  - Wild Rice Pilaf
  - Sweet Potato Casserole
  - Scalloped Potato
  - Bundled Green Beans
  - Bundled Green Bean Almandine
  - Honey Glazed Carrots
  - Steamed Carrots
  - Steamed Broccoli
  - Roasted Root Vegetables
  - Roasted Asparagus
  - Balsamic Bacon Brussel Spouts
  - Steamed Snow Peas
  - Bundled Bacon Sautéed Green Beans
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## FORMAL DINNER- INCLUSIONS

- Water
- Lemonade
- Iced Tea
- China Place Settings
- Rolls & Butter
- Salt & Pepper

BUFFET | PLATED & SERVED | FAMILY STYLE

# Juniata Valley Winery

# Dinner

## BBQ BUFFET

### Entrée Options

White BBQ Chicken

Red BBQ Chicken

Pulled Pork with Slider Rolls

Grilled Pork Chops

Roasted Chicken

Grilled Seasonal Vegetable

Smoked Beef Brisket **+\$3**

### Salad Options

Coleslaw

Potato Salad

Fruit Salad

Macaroni Salad

Pasta Salad

### Side Options

Baked Beans

Green Beans

Mac & Cheese

Baked Potato w/toppings

Mashed Potatoes

Brown Butter Parsley Potatoes

Baked Sweet Potatoes

Honey Butter Skillet Corn

Loaded Mashed Potatoes

### BBQ BUFFET

### PRICE

1 Entree Choice \$43.00

2 Entree Choices \$48.25

3 Entree Choices \$53.50

Includes 2 salad & 2 side options

## INCLUDES

Cornbread | Chips | Dill Pickles | Water | Lemonade | Iced Tea

## PASTA BAR - \$45

### Pick Two Meats:

Grilled Chicken

Shrimp

Meatballs

Sausage with Peppers and Onions

### Pick Two Sauces:

Marinara

Alfredo

Vodka

## INCLUDES

Creamy Caesar Salad | Garlic Rolls | Cheese & Pepper Flakes  
Water | Lemonade | Iced Tea

## TACO BAR - \$35

**Pick Two:** Taco Beef, Fajita Chicken **or** Shrimp

Tortilla (soft flour & corn shells, hard shells and chips)

White Queso, Cotija & Shredded Cheeses

Diced Tomato

Chopped Red Onions

Shredded Lettuce

Shredded Red Cabbage

Guacamole

Mild Salsa

Fresh Pico De Gallo

Sour Cream

Lime Wedges

Fresh Cilantro

Water

Lemonade

Iced Tea

# Hors D'oeuvres

## COCKTAIL HOUR DISPLAY

Choice of 2 - \$15 | Choice of 3 - \$19.00 | Choice of 4 - \$23.00

Swedish Meatballs	Hummus Duo with Pita
Spicy Buffalo Chicken Dip	Creamy Spinach Dip with Dippers
Miniature Spinach and Cheese Spanakopita	Cucumber Cup with Boursin Cheese
Boursin Stuffed Mushrooms	Caprese Kabob
Raspberry Chili Meatballs	Whipped Feta with Honey and Dippers
Italian Sausage Pepper Skewers	Tzatziki Crostini
Assorted Cheese Balls with Dippers	Pigs in a Blanket
Fresh Fruit with Dip	Chicken And Waffle Skewer
Mini Vegetable Pizza	Brie and Fresh Raspberry in Filo Cup
Tomato Bruschetta	

Includes:

Domestic and Imported Cheese with Crackers and Gourmet Mustard  
Crisp Vegetable Crudité

## COCKTAIL HOUR STATIONS

### Mashtini Bar - \$10.00

Gourmet mashed potato with assorted toppings- bacon, cheese, sour cream, broccoli, whipped butter, chives

### Southwestern Display - \$6.50

Baskets of crisp tortilla chips with salsa and guacamole, chili spiced grilled vegetables

### Classic Crudité & Cheese - \$8.50

Domestic and imported cheese with crackers and gourmet mustard, crisp vegetable crudité with marinated olives and savory dipping sauces

### Grazing Table - \$10.75

Domestic and imported cheese with crackers and gourmet mustard, crisp vegetable crudité with marinated olives and savory dipping sauces featuring fresh grapes and savory meats

### Charcuterie Display - \$14.00

grazing table display including of domestic & imported cheeses, meats, fresh & dried fruits, vegetables, nuts, crackers & breads and dips

## BUTLERED HORS D'OEUVRES

Choice of 5 - \$25.00

Chicken Satay with Tangy BBQ	Sausage Stuffed Mushrooms
Bacon Wrapped Water Chestnut	Caprese Kabob
Miniature Spinach and Cheese Spanakopita	Smoked Salmon Boursin Pinwheels
Tomato Bruschetta	Brie and Fresh Raspberry in Filo Cup
Cucumber Cup with Boursin Cheese	Smoked Trout and Apple Crostini
Crab Bread	Potstickers
Roast Beef Garlic Herb Crostini	Watermelon, Feta, Mint Kabob
Bacon Wrapped Scallops	Appetizer Chicken Quesadilla Cornucopia
Chicken And Waffle Skewer	Beef Teriyaki Satay
Bacon Wrapped Shrimp	Chicken Thai Satay
Pigs in a Blanket	Tart Fig With Caramelized Onion

# Rehearsal Dinner & Small Event

## SOCIAL GATHERING - \$30.00/PERSON

### Choice of One:

Swedish Meatballs  
Chicken Satay with Spicy Peanut  
Sauce or Tangy BBQ Sauce  
Kickin' Chicken  
Spicy Buffalo Chicken Dip  
Assorted Flatbread Pizzas

### Choice of One:

Miniature Spinach and Cheese  
Spanakopita  
Sautéed Cheese and Potato Pierogi  
Mini Vegetable Pizza

### Includes:

Make Your Own Sandwich Tray  
featuring deli meats, cheese, condiments  
Classic Crudité & Cheese  
Domestic and Imported Cheese with  
Crackers and Gourmet Mustard  
Water | Iced Tea | Lemonade

### Choice of Two:

Philly Soft Pretzel Stick with Dipping Sauces  
Creamy Spinach Dip with Dippers  
Cucumber Cup with Boursin Cheese  
Caprese Kabob  
Cheeseball with Dippers

# Coffee Bar - \$5.50/person

Hot Coffee  
Iced Coffee  
Hot Tea  
Hot Cocoa  
Creamer

Sugar  
Whip Cream  
Assorted Flavored Syrups  
Chocolate Spoons  
Sweets Tray

# Additional Services

**Cake Cutting- \$3/person-** Our catering staff will cut and serve your cake! Your cake will be presented on China with a dollop of whip cream and seasonal fruit.

**Pot of Coffee, Tea or Hot Cocoa- \$60/each-** Includes one carafe of (appx. 30 servings), cups, creamer, sugar, stirrers, etc.