



Juniata Valley Winery
CATERING

Weddings & Special Events

Catering Information:

Please inquiry for pricing!

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!

All catering services will incur a 6% sales tax and 15% gratuity.

Kid pricing:

0 - 4: Free

5 - 12: 50% of original price

12 +: Full price

Dinner

FORMAL DINNER- 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

Balsamic Chicken

Baked, buttery herb chicken

Pork Loin

Sliced boneless loin served with flavorful white wine cream sauce

Parmesan Crusted Chicken

Mouth watering chicken served in a creamy bacon sauce.

Butter Herbed Salmon

Buttery salmon served in a creamy dill sauce

Steak Bites

Served in a garlic butter sauce

Roasted Vegetables

Roasted seasonal vegetables served with feta and a balsamic drizzle

Vegetable Lasagna

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 Chesapeake

Flavorful chicken cutlet topped with a miniature crab cake

Beef or Chicken Wellington

A tender beef filet or chicken wrapped in a buttery puff pastry

Stuffed Shells

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

Pollo Guisado

Featuring flavorful braised chicken stew that is popular in Caribbean and Latin American cuisines

Cherry Bourbon Turkey Breast

Tender, slice turkey breast in a cherry bourbon reduction

Chicken Francese

Tender chicken cutlets nestled in a buttery, lemon pan sauce

Beef Tenderloin

Sliced and served in a red wine reduction

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Dinner

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

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
- Green Beans
- Green Bean Almandine
- Honey Glazed Carrots
- Steamed Carrots
- Steamed Broccoli
- Roasted Root Vegetables
- Roasted Asparagus
- Balsamic Bacon Brussel Spouts
- Steamed Snow Peas
- Bacon Sautéed Green Beans

FORMAL DINNER- INCLUSIONS

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

BUFFET | PLATED & SERVED | FAMILY STYLE

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Dinner

BBQ BUFFET

Entrée Options

White BBQ Chicken

Red BBQ Chicken

Pulled Pork

Roasted Chicken

Grilled Seasonal Vegetable

Smoked Beef Brisket

Side Options

Baked Beans

Green Beans

Mac & Cheese

Baked Potato

Honey Butter Skillet Corn

Loaded Mashed Potatoes

Salad Options

Coleslaw

Potato Salad

Fruit Salad

Macaroni Salad

Pasta Salad

INCLUDES

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

PASTA BAR

Meat Options

Grilled Chicken

Meatballs

Sausage with Peppers and Onions

Sauce Options:

Marinara

Alfredo

Vodka

Salad Options

Creamy Caesar Salad

House Salad

INCLUDES

Garlic Rolls | Cheese & Pepper Flakes | Water | Lemonade | Iced Tea

TACO BAR

Taco Beef

Fajita Chicken

Tortilla (soft shells, hard shells and chips)

Cheese Sauce & Shredded Cheeses

Diced Tomato

Chopped Onions

Shredded Lettuce

Sliced Black Olives

Mild, Medium & Hot Salsa

Guacamole

Sour Cream

Water

Lemonade

Iced Tea

Hors D'oeuvres

COCKTAIL HOUR DISPLAY

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
Mini Assorted Quiches	Assorted Mini Sliders
Pizza Sticks	

Includes:

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

COCKTAIL HOUR STATIONS

Mashtini Bar

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

Southwestern Display

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

Fresh Fruit with Dip

Fresh seasonal fruit with a cream cheese dip

Assorted Cheeseballs with Dippers

Classic Crudité & Cheese

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

Grazing Table

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

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

BUTLERED HORS D' OEUUVRES

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	Chicken Wellington
Crispy Asiago Asparagus	Beef Wellington
Chicken And Waffle Skewer	Appetizer Chicken Quesadilla Cornucopia
Bacon Wrapped Shrimp	Beef Teriyaki Satay
Chicken Bourbon & Boursin En Croute	Chicken Thai Satay
	Tart Fig With Caramelized Onion

Rehearsal Dinner & Small Event

SOCIAL GATHERING

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

***Upgrade to make your own
cheese steak bar***

Late Night Snacks

Soft Pretzel Sticks with Dipping Sauces
Loaded Nachos
Assorted Gourmet Popcorn
Crisp Tortilla Chips with Salsa and Nacho
Cheese

Assorted Chips and Dips
Cheese and Crackers
Variety of cheeseballs with dippers

Coffee Bar

Hot Coffee
Iced Coffee
Hot Tea
Hot Cocoa
Creamer

Sugar
Whip Cream
Assorted Flavored Syrups
Chocolate Spoons
Sweets Tray

Desserts

- Apple Pie Topped with Delicious Vanilla Ice Cream
- Flourless Chocolate Cake with Whipped Cream and Seasonal Berries
- Assorted Cookie Tray
- Brownie Tray
- Classic Crème Brûlée
- Assorted Cupcakes
- S'mores Station: *Assorted chocolates, marshmallows, graham crackers and roasting sticks.*
- Candy Store Station: *All of your favorite childhood candies put together in a colorful display for your guest to enjoy.*
- Ice Cream Sundae Bar: *Every day is a good day for ice cream! Includes up to three flavors of ice cream (vanilla, chocolate and strawberry), toppings, sauces and whip cream.*
- Dessert Grazing Table: *table display of various miniature desserts.*
- Dessert cheeseballs with dippers
- S'mores skillet with dippers

Brunch

Continental Breakfast:

Bagel & Muffin Tray

Fresh Fruit Salad

Cereal and Milk

Juice, Coffee, Tea and Water

Choice of One:

Sausage Gravy or Dried Beef

Gravy

Biscuits

Home fries

Fresh Fruit Salad

Juice, Coffee, Tea and Water

Egg Breakfast:

Scrambled Eggs

Bacon and Sausage

Home fries

Toast

Fresh Fruit Salad

Juice, Coffee, Tea and Water

Luncheon Buffet

Make your own sandwich tray with grilled veggies

Soup and Salad Choices:

Hearty Potato Soup

Chicken Noodle Soup

Pasta Fagiole

Creamy Chicken with Wild Rice

Tossed Salad

Creamy Caesar Salad

Pasta Salad

Creamy Coleslaw

Macaroni Salad

Creamy Potato Salad

Includes:

Potato Chips

Iced Tea, Lemonade,

Water, Coffee

Deli Pickles

Assorted Condiments

Hot Deli Buffet

SANDWICH CHOICES:

The Swine

Italian sliced pork with roasted red pepper, sautéed spinach on ciabatta, aged provolone

The Bovine

Thin sliced hot roast beef on fresh baked club roll, fresh horseradish and horseradish aioli, provolone and American cheese

The Southern Chicken

Southern barbecue shredded chicken on fresh baked club roll with sauce bar

SIDES

Creamy Macaroni Salad

Creamy Potato Salad

Pasta Salad

Veggie Tray

Tossed Salad

Caesar Salad

Creamy Coleslaw

Pepper Slaw

ADD-ONS:

Italian Meatballs in
Sauce

Baked Ziti

Macaroni and
Cheese

Includes: Water, Iced Tea, Lemonade, Potato Chips, Crisp Kosher Barrel Pickles

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