

JUNIATA VALLEY WINERY CATERING GUIDE



FORMAL DINNER

Entrée Choices:

- Chicken Veronique: *This French chicken dish stars plump juicy grapes and a rich white wine and thyme sauce*
- Chicken Marsala: *Chicken breast served in a mushroom filled creamy marsala wine sauce*
- Chicken Piccata: *Pan-fried chicken breast medallions in a light, fresh lemon-butter sauce with capers and parsley*
- Roasted Pork Loin and Mustard Sauce: *Sliced boneless loin served with tangy stone ground mustard sauce*
- Herbed Pork Tenderloin with Apple Chutney: *Sliced boneless loin served with flavorful warm apple chutney*
- Beef Burgundy: *Traditional French stew prepared with beef braised in red wine and broth, flavored with garlic, onions, carrots*
- Slow Cooked Roast beef with au jus: *Tender sliced beef with hearty Au Jus*
- Pasta Primavera: *Bowtie pasta tossed in a garlic cream sauce and parmesan*

Choice of One:

- Brown Butter Parsley Potatoes
- Rice Pilaf
- Mashed Potatoes
- Petite Roasted Potatoes

Choice of One:

- Green Bean Almandine
- Glazed Carrots
- Steamed Carrots
- Steamed Broccoli

Choice of One:

- Tossed Salad with House Dressing
- Creamy Caesar Salad

Includes: Iced Tea, Lemonade, Water and Rolls with Butter

BBQ BUFFET

Meat Choices:

- BBQ Chicken
- Pulled Pork
- Roasted Chicken
- Grilled Sausage

Choice of One:

- Baked Beans
- Green Beans
- Mac & Cheese

Choice of One:

- Coleslaw
- Tossed Salad with House Dressing
- Fruit Salad
- Macaroni Salad
- Pasta Salad

Includes:

- Cornbread
- Chips
- Dill Pickles
- Water, Lemonade and Iced Tea

PASTA BAR

Meat Choices:

- Grilled Chicken
- Meatballs
- Sausage with peppers and onions

Sauce Choices:

- Marinara Sauce
- Alfredo Sauce
- Vodka Sauce

Choice of One:

- Creamy Caesar Salad
- Salt & Vinegar Salad

Includes:

- Garlic Rolls
- Water, Lemonade and Iced Tea
- Cheeses and pepper flakes

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

COCKTAIL HOUR

Choice of One:

- Swedish Meatballs
- Kilted Sausage
- Spicy Buffalo Chicken Dip
- Miniature Spinach and Cheese Spanakopita
- Dipping Ravioli with Marinara

Choice of One:

- Hummus Duo with Pita
- Creamy Spinach Dip with Dippers
- Cucumber Cup with Boursin Cheese
- Caprese Kabob

Includes:

- Domestic and Imported Cheese with Crackers and Gourmet Mustard
- Crisp Vegetable Crudit 

LATE NIGHT SNACKS

- Soft Pretzel Sticks with Dipping Sauces
- Assorted Gourmet Popcorn
- Crisp Tortilla Chips with Salsa and Nacho Cheese
- Assorted Chips and Dips
- Cheese and Crackers

BUTLERED HORS D' OEUVRES

Choice of up to Five:

- Grilled Ham and Cheese Slider
- Chicken Satay with Spicy Peanut Sauce or Tangy BBQ
- Bacon Wrapped Water Chestnut
- Miniature Spinach and Cheese Spanakopita
- Pig in a Blanket with Mustard
- Tomato Bruschetta
- Cucumber Cup with Boursin Cheese
- Sausage Stuffed Mushrooms
- Caprese Kabob
- Smoked Salmon Boursin Pinwheels
- Brie and Fresh Raspberry in Filo Cup
- Smoked Trout and Apple Crostini
- Potstickers
- Watermelon, Feta, Mint Kabob
- Greek Kabob

Additional stations:

- Mashtini Bar: *Gourmet mashed potato with assorted toppings (bacon, cheese, sour cream, broccoli, whipped butter, chives)*
- Classic Crudité & Cheese: *Domestic and imported cheese with crackers and gourmet mustard, crisp vegetable crudité with marinated olives and savory dipping sauces*
- Southwestern Display: *Baskets of crisp tortilla chips with salsa and guacamole, chili spiced grilled vegetables*
- Fresh Fruit with Dip
- Grazing Table: *6ft grazing table display including of domestic & imported cheeses, meats, fresh & dried fruits, vegetables, nuts, crackers & breads and dips*

DESSERTS

- Apple Pie with Vanilla Ice Cream
- Flourless Chocolate Cake with Whipped Cream and 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: *8ft table display of various miniature desserts.*

COFFE BAR

- Hot coffee
- Iced coffee
- Hot Tea
- Hot cocoa
- Creamer
- Sugar
- Whip Cream
- Assorted Flavored Syrups
- Chocolate Spoons
- Biscotti Tray

SOCIAL GATHERING

Choice of One:

- Swedish Meatballs
- Chicken Satay with Spicy Peanut Sauce or Tangy BBQ Sauce
- Kilted Sausage
- Kick'n Chicken
- Spicy Buffalo Chicken Dip

Choice of One:

- Miniature Spinach and Cheese Spanakopita
- Sautéed Cheese and Potato Pierogi
- Dipping Ravioli with Marinara

Choice of One:

- Mini Croissant Sandwich Assortment
- Mini Classic Sandwich Assortment
- Sliced Hoagie Assortment

Choice of Two:

- Grilled Vegetable and Feta Kabob
- Philly Soft Pretzel Stick with Dipping Sauces
- Mini Vegetable Pizza
- Creamy Spinach Dip with Dippers
- Cucumber Cup with Boursin Cheese
- Caprese Kabob

Includes:

- Water, Iced Tea and Lemonade
- Classic Crudit  & Cheese
- Domestic and Imported Cheese with Crackers and Gourmet Mustard

BRUNCH

Continental Breakfast:

- Bagel & Muffin Tray
- Fresh Fruit Salad
- Cereal and Milk
- Juice, Coffee, Tea and Water

Egg Breakfast:

- Scrambled Eggs
- Bacon and Sausage
- Homefries and Toast
- Fresh Fruit Salad
- Juice, Coffee, Tea and Water

Biscuits and Gravy Breakfast:

- Sausage Gravy or Dried Beef Gravy
- Biscuits
- Homefries
- Fresh Fruit Salad
- Juice, Coffee, Tea and Water

HOT DELI BUFFET

Sandwich Choices:

- The Bovine: *Thin sliced hot roast beef on fresh baked club roll, fresh horseradish and horseradish aioli, provolone and American cheese*
- The Swine: *Italian sliced pork with roasted red pepper, sautéed spinach on ciabatta, aged provolone*
- The Southern Chicken: *Southern barbecue shredded chicken on fresh baked club roll with sauce bar*

Choice of Two:

- Creamy Macaroni Salad
- Creamy Potato Salad
- Pasta Salad
- Tossed Salad
- Caesar Salad
- Creamy Coleslaw
- Pepper Slaw
- Veggie Tray

Includes:

- Water, Iced Tea and Lemonade
- Potato Chips
- Crisp Kosher Barrel Pickles

The following items can be added to your package:

- Italian Meatballs in Sauce
- Baked Ziti
- Macaroni and Cheese

LUNCHEON BUFFET

Sandwich Choices:

- Mini Croissant Sandwich Assortment
- Mini Classic Deli Sandwich Assortment
- Sliced Hoagie Assortment
- Veggie Wrap Tray

Soup and Salad Choices:

- Hearty Potato Soup
- Chicken Noodle Soup
- Pasta Fagirole
- 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

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 plasticware. Your selection will acquire 6% sales tax and 15% gratuity.

Kid pricing: 0-4: Free; 5-12: 50% of original price; 12+: Full price

JUNIATA VALLEY WINERY ALCOHOL GUIDE



ALCOHOL PACKAGES

All choices include up to 5 hours of service and two bartenders.
Additional bartenders and service time can be added at an additional fee.

Packages include up to four wine choices, three beer choices and two slushie flavors.

- **Package #1:** 4 cases of beer, 1 case of wine and 1 batch of slushies. Serves up to 50. **\$625**
- **Package #2:** 8 cases of beer, 2 cases of wine, 2 batches of slushies. Serves up to 100. **\$1,250**
- **Package #3:** 12 cases of beer, 3 cases of wine, 3 batches of slushies. Serves up to 150. **\$1,875**
- **Package #4:** 16 cases beer, 4 cases of wine, 4 batches of slushies. Serves up to 200. **\$2,500**
- **Open Bar:** unlimited beer, wine, wine slushies, bride & groom specialty drinks. **\$30/per person**
- **Cash Bar:** includes two wine and two beer choices

JUNIATA VALLEY WINES

Dry Red Wine

Merlot
St. George's Cabernet
War Horse Red

Dry White Wine

Pinto Drigio
Chardonnay
Made in the Shade
School's Out
Slainte

Sweet White Wine

Cat's Eye White
Happy Sloth

Sweet Red Wine

Blackberry Merlot
Cat's Eye Red
Red Headed Step Child

Fruit Wine

Morning Thief
Summer's Tanager
Purple Mountain Plum
Midnight Howler
Red Wing Blackberry
Blueberry Bunting

Champagne toast available. Pricing is dependent upon drink selection and guest count. Champagne flutes can be provided at additional cost.

SPECIALTY DRINKS

JVW Wine Slushies- **\$75.00/ 30 servings**

Slushie Flavors: Cat's Eye Red, Cat's Eye White, Redheaded Step Child, Happy Sloth, Blackberry, Blueberry and Plum

JVW Sangria- **\$75.00/ 25 servings**

Tropical Punch: *Pineapple and orange juice mixed with rum-*
\$95.00/ 25 servings

Arnold Palmer: *Sweet tea moonshine with lemonade-*
\$95.00/ 25 servings

Liquid Sunshine: *Rum, orange juice, pineapple juice-*
\$95.00/25 servings

Firefly: *blackberry moonshine with lemonade-* **\$95.00/ 25 servings**

Cape Cod: *Cranberry juice mixed with vodka-* **\$95.00/ 25 servings**

Greyhound: *Grapefruit juice mixed with gin-* **\$95.00/25 servings**

Spiked Lemonade: *Lemonade moonshine mixed with country lemonade-* **\$95.00/25 servings**

Malibu Bay Breeze: *Coconut rum, cranberry, and pineapple juice-* **\$95.00/25 servings**

BEER SELECTIONS

Busch Light

Coors Light

Miller Light

Yuengling Lager

Yuengling Light Lager

Yuengling Black and Tan

Mich Ultra

Mich Ultra w/ Lime

Troegenatore Double Block

Troegs Perpetual IPA

Straub American Lager

Straub American Light Lager

Straub American Amber Lager

Sam Adams Twisted Tea

Sam Adams Twisted Tea Light

Angry Orchard Crisp Apple

All alcohol packages will include water bottles for guests and acquire 6% sales tax.