



Juniata Valley Winery CATERING

2025 & 2026 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	\$50.00
2 Entree Choices	\$58.00
3 Entree Choices	\$65.00
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

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

\$40.00

2 Entree Choices

\$45.25

3 Entree Choices

\$50.50

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 - \$12.50 | Choice of 3 - \$17.50 | Choice of 4 - \$22.00

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 - \$8.00

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

Grazing Table - \$10.00

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 - \$12.00

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.

Boxed Lunches- \$15/person- The day of your wedding can be hectic... hair, make-up, photos, first looks... lunch? Let us take care of you and your bridal party by providing a boxed lunch. Includes a sandwich & snacks!