



Weddings by TDK

WEDDING CATERING MENU

Stationed Hors d'oeuvres

- Cheese and Meat Display**
Havarti, Aged Cheddar, Lemon Rosemary Goat Cheese
Salami Tuscano, Speck, Hot Soppersata
Berry Mustard, Hot Honey, Assorted Crackers

- Dips, Spreads, Crisps, Crudite**
Herbed Avocado Hummus, Smoked Salmon and Chive, Cheddar
Bacon Almond, Mexi-Street Corn, Sweet Pea and Arugula Pesto,
Ciabatta Crostinis, Pita Crisps, and Assorted Crudite

Passed Hors d'oeuvres

- Deconstructed French Onion Soup**
French Caramelized Onions,
Torched Provolone, Herbed
Focaccia, Microgreen

- Deconstructed Shrimp and Grits**
Old Bay Marinated Grilled
Shrimp, Fried Grit Cubes,
Remoulade

- Miniature Sirloin Pub Burger**
Candied Bacon, Serrano Beer
Cheese, Pretzel Bun

- Steak Frites**
Herb Sliced Tenderloin, Waffle Fry,
Truffle Zest, Parmesan Horseradish
Aioli (GF)

- Braised Pork Belly Taco**
Pear Salad, Vanilla Cider Sauce,
Flour Tortilla, Mini Pin

- Beef Brisket Slider**
Braised Red Cabbage, Espresso
BBQ Sauce, Brioche Roll

- Maine Lobster Roll**
Maine Lobster Salad,
Watercress, Toasted Split Top
Potato Roll

- Poutine Stuffed Potato**
Demi Glazed Shredded Short Rib,
Cheddar Curd, Yukon Potato, Micro
Mizuna (GF)

- Baja Fish Taco**
Fried Mahi Mahi, Green Leaf
Lettuce, Pico De Gallo, Chili Lime
Yogurt, Blue Corn Tortilla (GF)

- Butternut Squash Stuffed Mushrooms**
Lancaster Farm Fresh Co-op
Goat Cheese, Bourbon Pecans,
Balsamic Glaze (GF/V)

- Eggplant Slider**
Grilled Eggplant, Gruyere
Cheese, Honey Soy Glazed
Shallots, Red Chili Aioli

- Greek Crostini**
Shaved Lamb, Sumac Dusted Feta,
Sliced Cherry Tomato, Tzatziki,
Naan Flatbread

- Curry Dusted Scallop**
Curry Dusted Pan-Seared
Scallop, Butternut Squash Puree,
Shaved Ginger

- Candied Brussel Sprout Pop**
Bourbon Glaze, Sea Salt, Bacon
Crumbs (GF)

- Fajita Chicken Slider**
Grilled Chicken Breast, Fire
Roasted Peppers and Onions,
Poblano Queso, Brioche Roll

- Duck Confit Brioche Bite**
Duck Confit, Truffle Honey,
Roquefort Cheese, Micro Basil

- Miniature Crab Cake**
Blood Orange Aioli and Micro
Diakon Green (GF)

- Beef Short Rib Brioche Bite**
Braised Beef Short Rib, Cotija
Cheese, Serrano Pepper,
Chipotle-Lime Sour Cream

- Roasted Red Pepper Shooter**
Diced Avocado, Feta Cheese,
Cilantro (GF/V)

- Jerk Tenderloin**
Jerk Rubbed Tenderloin, Plantain
Puree, Mojo Verde (GF)

- Sirloin Tip Pipette**
Grilled Sirloin Tip, Rainbow
Greens, Pipette Filled With
Raspberry Balsamic Vinegar (GF)

- Whiskey BBQ Chicken Slider**
Alderwood Smoked Chicken
Breast, Bacon, Aged Cheddar,
Leaf Lettuce, Roma Tomato,
Sliced Red Onion, Whiskey BBQ
Sauce, Pretzel Roll

- Honey Habanero Seared Sea Scallop**
Sweet Peat and Mint Puree,
Crispy Pancetta, Edamame,
Micro Marigolds (GF)

- Savory Cornbread Macaron**
Braised Beef Short Rib, Chili Pepper
Jam, Mascarpone Cheese

- Roasted Garlic and Cilantro Shrimp** (GF)

- Carolina Pulled Pork Slider**
Tangy Pulled Pork, Pineapple
Slaw, Brioche Roll

- Crab Rangoon Eggrolls**
Sweet Chili Dipping Sauce

- Bison Meatloaf Slider**
Apple Butter and Chili Glazed Bison
Meatloaf, Havarti Cheese, Fried
Onions, Leaf Lettuce, Brioche Bite

- Crab BLT Slider**
Fresh Crab, Applewood Smoked
Bacon, Arugula, Lemon Chive
Aioli, Potato Roll

- JDK's Signature Grilled Watermelon Pipette**
Mint, Watermelon Radish,
Mozzarella, Honey-Lime
Vinaigrette Pipette (GF/V)

- Bulgogi Korean Meatball**
Chopped Scallions (GF)
- Andouille Sausage Puffed Tart**
Mustard Slaw, Frizzled Onion,
Puff Pastry

- Bratwurst Bite**
Double Bock Beer Glaze

- Ahi Tuna Bite**
Sesame Seared Ahi Tuna,
Mandarin Aioli, Wasabi Caviar,
Lotus Root Chip (GF)

- Lobster Mac & Cheese Fritter**

- Miniature BLT**
Cheddar Shortbread, Fried
Green Tomato, Applewood
Smoked Bacon, Artisan Romaine,
Bourbon Tomato Jam

- Chicken Cordon Bleu**
Fried Chicken, Smoked Ham,
Gruyere, Parmesan Dijon Sauce

- Chicken and Waffle Cone**
Fried Chicken Bite, Waffle
Pizzelle Cone, Chili Butter,
Maple Syrup

- Mini Smoky Chicken Nacho**
Cherrywood Smoked Chicken
Thigh, Chipotle Ranch Sour Cream,
Bourbon Pineapple Salsa, Micro
Greens, Blue Corn Tortilla Chip (GF)

- Honey Porter Chicken Skewer** (GF)

Protein

Poultry:



- Honey Glazed Chicken Breast
Toasted Walnut Crumbs, Balsamic Caviar (GF)
- Buttermilk Boneless Fried Chicken
Honey Pepper Sauce, Aquaponic Micro Greens
- Blackened Chicken Breast
Orange Habanero Marmalade, Dehydrated Kiwi (GF)
- Crispy Airline Chicken Breast
Soy Lime Syrup, Frizzled Red Pepper Shaved Brussel Sprout (GF)
- Maple Leaf Farms Roasted Duck Leg
Bourbon Cranberry Glaze (GF)
- Roasted Half Cornish Hen
Dandelion and Goat Cheese Gratin,
Candied Lemon Pinwheel

Red Meat:



- Citrus Chili Braised Short Rib
Rutabaga Kimchi (GF)
- Mojo Marinated Flank Steak
Picadillo Relish (GF)
- Coffee Rubbed Sliced Beef Tenderloin
Smoked Cherrywood Bacon Crumble, Tellicherry Peppercorn Butter (GF)
- Harissa Grilled Sliced Hanger Steak
Candied Orange Peel, Micro Marigolds (GF)
- Ancho Chili Rubbed Filet
White Bean Puree, Celery Root Salad (GF)
- Stout Braised Lamb Shank
Roasted Corn and Okra Maque Choux

Seafood:



- Blackened Orange Roughy
Sweet Potato Rutabaga Puree, Cajun Farro Medley (GF)
- Lemon Seared Halibut
Blistered Shishito and Red Grape Relish (GF)
- Seared Atlantic Salmon
Grapefruit Coriander Pepita Compound Butter (GF)
- Lump Maryland Crab Cake
Orange Basil Relish (GF)
- Seared Chilean Sea Bass
Cauliflower Miso Puree, Honey Lemon Shaved Watermelon Radish (GF)
- Pan Seared Sea Scallops
Candied Pork Belly Crumble (GF)

Pork:



- Brazilian Pork Tenderloin
Pineapple Carpaccio, Sweet Drop Peppers (GF)
- Braised Pork Shoulder
Port Wine Mustard, Fig and Apple Compote (GF)

Vegetarian:



- Mushroom and Quinoa Meatless Meatloaf
Yucca Mash, Brown Butter Haricot Vert, Lemon Rosemary Aioli, Frizzled Brussel Sprout Petals (V)
- Texas Grilled Cauliflower Steak
Black Bean Puree, Corn Avocado Salad, Pickled Red Onion, Cilantro Mojo (GF/VG)
- Fried Polenta Square
Wild Mushroom Ragu, Goats Milk Ricotta, Basil Oil (GF/V)
- Zucchini Cakes
Avocado Lime Puree, Split Honey Roasted Carrots, Red Quinoa, Thai Chili Sauce, Aquaponic Micro Green (GF/VG)

Sides



Starch:

Meyer Lemon and Asparagus Risotto Cake (V)

Truffled Smashed Red Skin Potatoes (GF/VG)

Roasted Garlic and Rosemary Fingerling Potatoes (GF/VG)

White Cheddar and Cracked Pink Peppercorn Mashed Potatoes (GF/V)

Vegetable:

Local Seasonal Vegetable Medley (GF/VG)

Charred Garlic Broccolini (GF/VG)

Roasted Mexican Street Zucchini (GF/VG)

Caramelized Maple Bourbon Carrots and Shallots (GF/VG)

Salads



Cucumber Melon Salad

English Cucumber, Honeydew, Cataloupe, Ricotta Salata, Aquaponic Red Vein Sorrel, Aquaponic Micro Basil, Honey Chile Vinaigrette (GF/VG)

Strawberry and Burrata Salad

Aquaponic Greens, Burrata, Strawberries, Thinly Sliced Cucumber, Slivered Almonds, Wild Blueberry Powder, Pea Flower Vinaigrette (GF/V)

Dandelion Greens Salad

Aquaponic Pea Shoots, Shaved Chioggia Beets, Tomato Confit, Polenta Croutons, Fennel Frond Vinaigrette (GF/VG)

Grilled Caesar Salad

Roasted Hearts of Romaine, Sliced Cherry Tomatoes, Grilled Corn Pieces, Fresh Shaved Parmesan, Housemade Croutons, Creamy Caesar Dressing (V)

Baby Arugula Salad

White Bean Hummus, Pickled Watermelon Radish, Roasted Cherry Heirlooms, Sunflower Oil (GF/VG)

Pairing Suggestions

Blackened Orange Roughy & Mojo Marinated Flank Steak

Roasted Garlic and Rosemary Fingerling Potatoes, Seasonal Vegetable Medley

Crispy Airline Chicken Breast & Brazilian Pork Tenderloin

Meyer Lemon and Asparagus Risotto Cake, Seasonal Vegetable Medley

Lump Maryland Crab Cake & Citrus Chili Braised Short Rib

Truffled Smashed Red Skin Potatoes, Charred Garlic Broccolini

Harissa Grilled Sliced Hanger Steak & Roasted Duck Leg

Pink Peppercorn Mashed Potatoes, Caramelized Maple Bourbon Carrots and Shallots

GF: Gluten Free V: Vegetarian VG: Vegan

Perfect Additions

Perfect for enhancing your cocktail hour, dinner service, or incorporating as a fun late night snack station! Talk with your Wedding Specialist about pricing for these different additions.

Buddha Bowl Station (GF)

Guests will be able to build their own Buddha Bowls with a variety of different grains, proteins, vegetables, toppings and dressings!

Grains to Include: Red Quinoa and Farro

Roasted Vegetables to Include: Cumin Dusted Sweet Potatoes, Mediterranean Zucchini Bites, Garlic Roasted Tomatoes

Raw Vegetables to Include: Edamame, Shredded Rainbow Carrots, Spinach

Proteins to Include: Garlic and Cilantro Shrimp, Sesame Crusted Tofu

Toppings to Include: Candied Walnuts, Spiced Pepitas, Granola

Dressings to Include: Lemon Pistachio Vinaigrette, Peanut Sauce, Orange Ginger Sauce

Raclette Station

Raclette is a traditional French semi-hard cheese that is superb for melting. Whether you would like the traditional Swiss serving of this beautiful melted cheese on top of pommes de terre, or prefer it as a topping on a York City Pretzel Bun with Smoked Kielbasa or Ancho Chili Steak, our chefs will be torching this cheese right in front of you and scraping this fresh hot melted cheese right onto your dish!!

Local Garden Tomato Station

Sliced Heirloom Tomatoes, Sliced Mozzarella, Fresh Basil, Tomato Bruschetta, Cold Pressed Olive Oil, Aged Balsamic Vinegar, Sea Salt, Freshly Ground Pepper, Assorted Breads and Crisps

Gourmet Grilled Cheese Station - CHOOSE 3

Smoked Gouda Caramelized Onion and Cremini Mushroom on Whole Grain

Genoa Salami Garlic Pickles and Gruyere on Sourdough

Sundried Tomato Pesto Fresh Mozzarella, Sweet Basil, Balsamic Glaze on Italian Bread

Shaved Steak Fire Roasted Peppers and Onions and White Cheddar on Artisan White Bread

Carolina Pulled Pork Pineapple and Pepper Jack Cheese on Sliced Brioche

Farm Fresh Deviled Eggs (GF)

Chesapeake: Crab Meat and Old Bay

Loaded: Bacon, Chives, and Cheddar

Buffalo: Bleu Cheese, Celery, and Hot Sauce

Green Eggs & Ham: Avocado and Pancetta

BLT: Bacon, Lettuce, and Tomato

Strolling Raw Bar (GF)

Jumbo Shrimp, Stone Crab Claws, and Fresh Oysters Presented with Cocktail Sauce, Lemon Wedges, Horseradish, and Hot Sauce

Eggroll Station

Our Chef's will be making four different specialty Fried Eggrolls with specific accompaniments to complete each plate!

Greek Gyro Eggroll

Shaved Lamb and Tomato Eggroll, Presented with Cucumber and Red Onion Salad, Dill Crème Fraiche

Monte Cristo Eggroll

Applewood Smoked Ham and Gruyere Egg Roll, Presented with Sweet Potato and Pepper Hash, Raspberry Jalapeno Marmalade, Powdered Sugar

Rueben Eggroll

Corned Beef and Swiss Eggroll, Presented with Fermented Cabbage and Apples, Spicy Russian Dressing

BBQ Pulled Chicken Eggroll

Paprika Pulled Chicken and Brussel Sprout Eggroll, Charred Balsamic Zucchini Noodles, Southern Gold BBQ Sauce

Bao Bun Station - CHOOSE 3

Hoisin Glazed Mushroom Bao Bun Hoisin Glazed Mushrooms, Pickled Red Onion, Chopped Cilantro, Toasted Sesame Seeds

Hot Chicken Katsu Bao Bun Hot Chicken Katsu, Half Sour Pickles, Cilantro, Sriracha Mayo

Pork Belly Bao Bun Crispy Pork Belly, Honey Pepper Shaved Brussel Sprouts, Chopped Peanuts

Gochujang Shrimp Bao Bun Crispy Gochujang Shrimp, Banh Mi Slaw

Korean BBQ Brisket Bao Bun Shredded Korean BBQ Brisket, Chopped Green Onions, Pear Slice

Guacamole Station (GF/VG)

Fresh Guacamole and Salsa

Enhanced with Cucumber, Diced Tomatoes, Red Onions, Sweet Lime Juice, Hot Sauce, Torn Cilantro and Presented with House Made Corn Tortilla Chips

Lettuce Wrap Station

Guests to Start with Bibb Lettuce & Add the Following...

Grilled Chicken, Grilled Marinated Shrimp, Shredded Carrots, Purple Cabbage, Scallions, Diced Tomatoes, Sesame Seeds, Chopped Peanuts, Cilantro, Ginger Lime Sauce, Peanut Sauce, Spicy Sambal Sauce