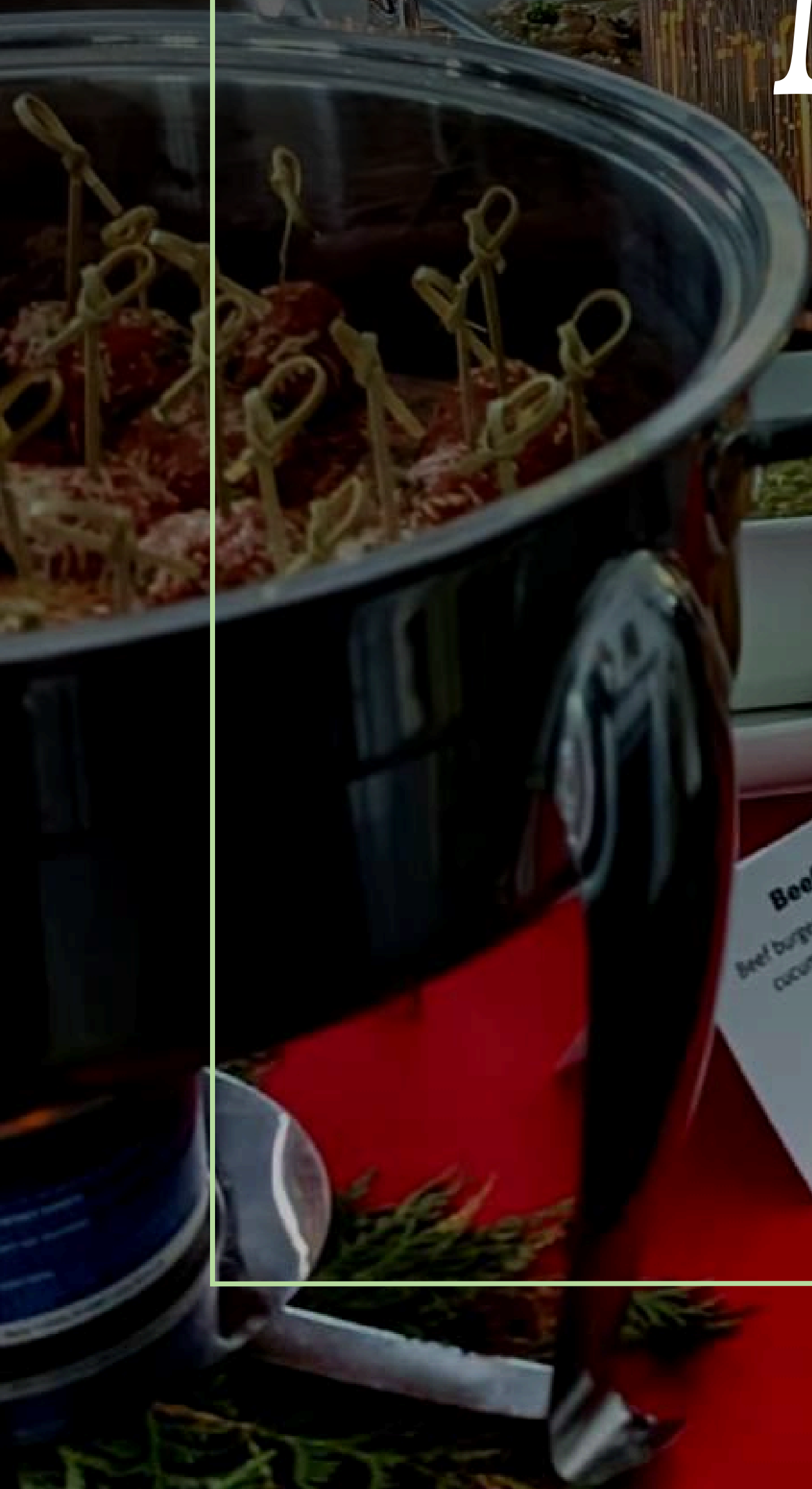
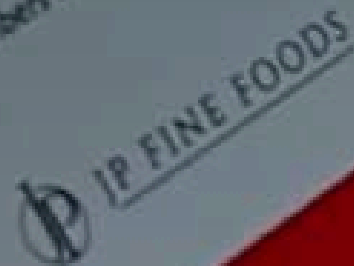




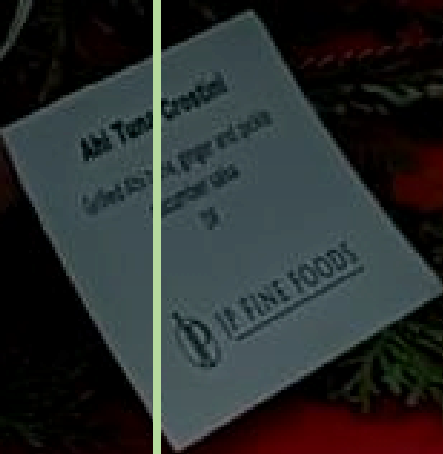
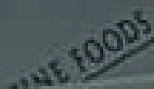
Corporate Fall/Winter Menu



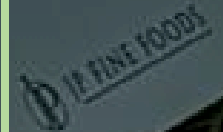
Beef Meatballs
Beef burgers with pickled onions and
cucumbers with a truffled aioli



Chicken Empanadas
Traditional chicken empanadas served
with salsa verde



Ahi Tuna Ceviche
Grilled Ahi Tuna, Pineapple and jalapeno
cucumber salsa





Contact us to Place an Order or Request a Bespoke Quote

905-482-3225 | info@jpfinefoods.ca

Corporate Catering To Help You With:

- Catered breakfasts/ lunch/ dinners
- Product launches
- Team cooking challenges/ team building
- Wine tastings with our in-house sommelier
- Cocktail parties
- Town halls
- Staff appreciation (not just the old pizza party)
- Celebrations (anniversaries/ birthdays/ retirements/ special achievements)
- Executive dinners
- You need food...we have you covered!

Full Service Features:

- Staffing
- Rentals
- Event Insulations
- Design and graphics
- Event planning
- Set up and breakdown

Delivery fees are based on your location to our production kitchen located at Dufferin and Steeles. Drop off, setup and staffed options available based on request.

Packaging options: Eco-friendly biodegradable, plastic, melamine or ceramics (delivery and pickup fees will reflect the option chosen).

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Breakfast

Minimum order for delivery \$400

Cold/Room Temperature

Continental Breakfast Pastries \$8.00

Danishes/ scones/ muffins/ croissants/ butter/ preserves (2 per person)

Loaves \$7.00

Lemon poppy/ carrot/ banana bread/ marble/ sour cream chocolate

Scones \$5.00

Seasonal scones/ butter/ preserves

Baked French Toast Muffin \$6.50

Plain/ Jam/ Nutella filled/ maple syrup

Chia Pudding (V) \$7.00 / \$9.00

Chia seeds/ berries/ coconut milk (125 ml / 250 ml)

Yogurt Parfaits \$7.00 / \$9.00

Vanilla yogurt/ berries/ granola (125 ml / 250 ml)

Overnight Oats (V) \$7.50 / \$9.50

Chia seeds/ steel-cut oats/ oat milk/ berries/ cinnamon/ vanilla/ nutmeg/ maple syrup (125 ml / 250 ml)

Bagels and Spreads \$11.00

Assorted mini bagels/ egg salad/ tuna salad/ cream cheese/ tomatoes/ cucumbers/ red onions/ capers

Open-Faced Bagel Platter \$13.50

- Cream cheese/ dill/ cucumbers
- Smoked salmon/ cream cheese/ capers/ cucumbers/ tomatoes
- Egg salad/ cucumbers

Smoked Salmon (2oz) \$11.50

Smoked salmon platter/ dill/ capers/ lemon

Mini Quiche \$4.00

- Mushroom/ goat cheese
- Cheddar/ leek and broccoli

Frittata Egg Bites \$4.00

- Mushroom/ goat cheese
- Cheddar/ leek and broccoli

Power Balls (V) \$5.00

Peanut butter date/ chocolate date & coconut (2 per person)

Fruit Cup \$7.00

Assorted seasonal fruit

Fruit Platter \$11.00

Artfully plattered seasonal fruit

Fruit Skewers \$6.50

Seasonal fruit skewers

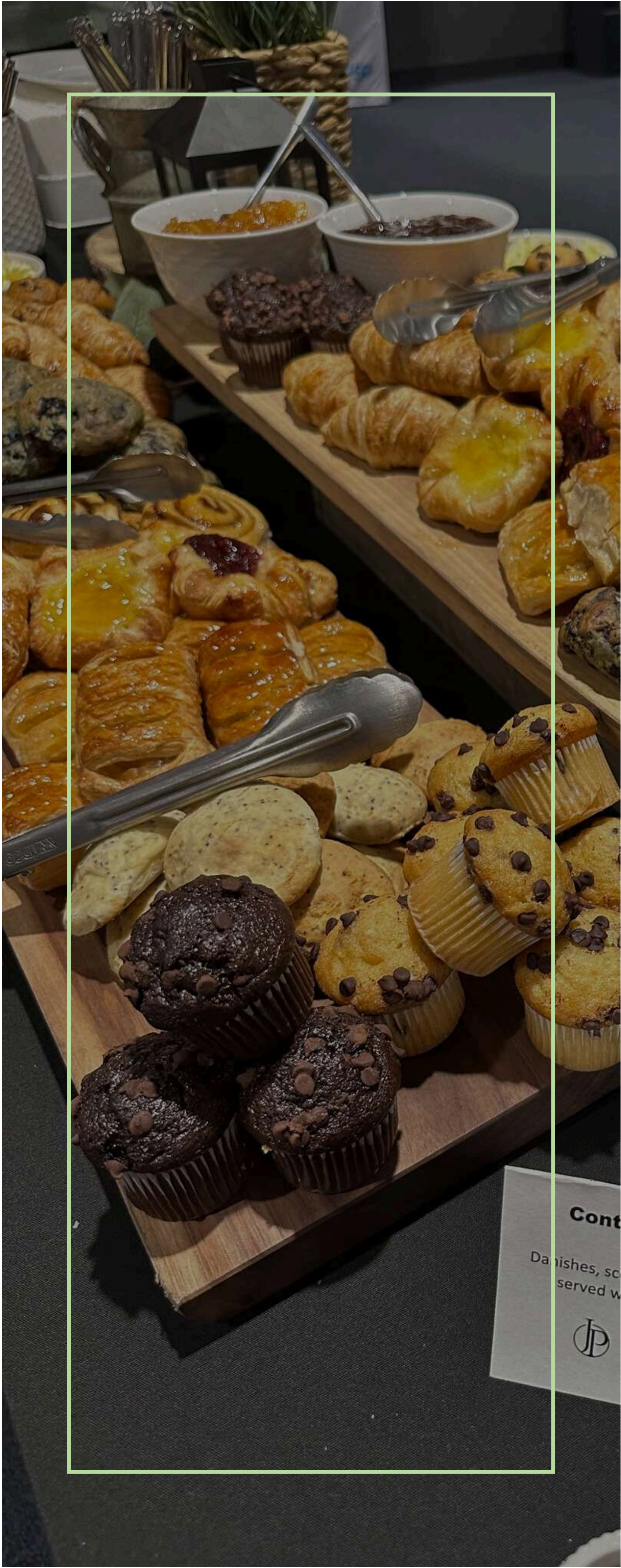


Breakfast

Minimum order for delivery \$400

Hot

| | |
|--|---------|
| Bacon | \$6.50 |
| Thick-cut smoked bacon (2 pcs per person) | |
| Breakfast Sausages | |
| • Traditional pork sausages | \$4.25 |
| • Turkey sausages | \$5.00 |
| 2 pcs per person | |
| Scrambled Eggs | \$7.00 |
| Ketchup/ chives/ three eggs | |
| Omelette | \$11.00 |
| 3 egg omelette filled with your choice of: | |
| • Cheddar/ chive | |
| • Mushroom/ goat cheese | |
| • Ham/ peppers/ onions/ aged cheddar | |
| Baked French Toast | \$7.25 |
| Decadent baked French toast/ maple syrup. | |
| Pancakes | 9.00 |
| Light and fluffy pancakes/ butter/ maple syrup (2 pcs per person) | |
| Latkes | \$3.25 |
| Potato latkes/ sour cream | |
| Breakfast Burrito | \$9.50 |
| Bacon/ egg/ rice & beans/ sauteed peppers & onions/ cheddar cheese/ side spiced aioli | |
| Vegetable Breakfast Burrito | \$8.75 |
| Eggs/ goat cheese/ rice & beans/ sauteed peppers & onions/ side spiced aioli | |
| Breakfast Sandwiches | \$11.00 |
| Your choice of the following served on ciabatta bread: | |
| • Egg/ chicken/ bacon/ aged cheddar cheese | |
| • Egg/ beef bacon jam/ brie/ sauteed spinach | |
| • Egg/ pesto/ grilled peppers/ feta cheese | |



Lunch

Served at room temperature or ready to heat.
Priced per box; minimum 6 boxes per order

Lunch Bowls & Boxes

Mexican Bowl

\$15.00

Brown rice pilaf/ black beans/ corn/ tomatoes/ cucumbers/ pickled shallots/ feta cheese/ salsa verde

Italian Bowl

\$14.00

Lemon farro/ zucchini/ peppers/ eggplant/ chickpeas/ artichokes/ lemon aioli

Quinoa Bowl

\$15.50

Quinoa/ marinated kale/ brussels sprouts/ radicchio/ barberries/ shaved parmesan cheese/ radishes/ maple white balsamic vinaigrette

Middle Eastern Bowl

\$15.00

Basmati rice pilaf/ roasted carrots/ grilled eggplant/ peppers/ olives/ pickled cabbage/ parsley/ hummus

Moroccan Farro Bowl

\$15.00

Lemon farro/ roasted cauliflower/ pickled cabbage/ roasted carrots/ raisins/ fresh herbs/ toasted almonds/ Moroccan vinaigrette

Cobb Salad

\$15.00

Mixed greens/ hard-boiled eggs/ smoked bacon/ Gorgonzola/ corn/ roasted beets/ watermelon radish/ sherry vinaigrette

Caesar Salad Bowl

\$15.50

Lettuce/ croutons/ pancetta/ Parmesan cheese/ Caesar dressing

Greek Salad Bowl

\$15.50

Lettuce/ kalamata olives/ peppers/ tomatoes/ cucumbers/ red onions/ feta cheese/ oregano lemon herb vinaigrette

Additions

Shawarma grilled chicken thigh
(Halal 4oz)

\$8.75

Sliced lemon herb grilled chicken
(Halal 4oz)

\$10.00

Seared salmon (4oz)

\$12.00

Miso herb marinated flat iron beef
(3oz)

\$12.00

Peri-peri grilled jumbo shrimp (3pcs)

\$11.00

Tofu Kofta (2 pcs)

\$6.00

Falafel Balls (4pcs)

\$6.00



Prices subject to change based on market pricing**

Sandwich and Salad Box

Each box contains a sandwich made on panini bread with a mixed greens du jour and a house-made salad dressing
Priced per box; minimum 6 boxes per order.

| | |
|---|---------|
| Tuna Salad Sandwich | \$19.50 |
| Tuna salad/ lettuce/ pickles | |
| Egg Salad Sandwich | \$19.00 |
| Cucumbers/ lettuce | |
| BBQ Pulled Chicken Sandwich | \$21.00 |
| Tart cabbage slaw/ pickles/ roasted red peppers | |
| Turkey Club Sandwich | \$24.00 |
| Roasted turkey/ bacon/ cheddar cheese/ lettuce/ tomatoes/ aioli | |
| Ham & Cheese Sandwich | \$21.00 |
| Smoked black forest ham/ aioli/ honey-mustard/ aged cheddar cheese/ lettuce/ tomato/ pickles | |
| Grilled Chicken Sandwich | \$24.00 |
| Pesto/ brie /balsamic reduction/ roasted peppers/ lettuce | |
| Pulled Brisket Sandwich | \$24.00 |
| 24 hour slow cooked brisket/tart slaw/ Swiss cheese | |
| Smoked Salmon Sandwich | \$23.00 |
| Lettuce/ roasted peppers/ red onions/ cucumbers/ dill aioli | |
| Holiday Pulled Turkey Sandwich | \$23.00 |
| Pulled roasted turkey/ cranberry aioli/ arugula/ tart slaw | |
| Artisanal Dry-Cured Deli Sandwich | \$24.00 |
| Mild and spiced cured meats/ fresh mozzarella/ arugula/ muffuletta spread/ balsamic reduction/ olive oil | |
| Deluxe Grilled Vegetable Sandwich | \$22.50 |
| Zucchini/ portobello mushroom/ eggplant/ peppers/ fresh mozzarella/ eggplant dip/ balsamic reduction/ arugula | |
| Chicken Schnitzel Sandwich | \$22.00 |
| Breaded chicken cutlet/ red eggplant sauce/ arugula/ fresh mozzarella | |



Ready To Go Platters

Room temperature, ready to serve,
priced per person, 12-person minimum

Sandwich and Wrap Platter \$18.00

Your choice of 3 flavours per dozen from our sandwich list

Mediterranean Platter (V) \$16.50

Grilled tofu kofta/ falafel/ Israeli salad/ marinated grilled eggplant/ peppers/ mushrooms/ pickled vegetables/ marinated olives/ hummus/ pita

Fish & Seafood Platter \$28.00

Grilled salmon/ octopus/ grilled shrimp/ grilled calamari/ seafood sauce/ dill aioli/ lemon/ capers (6oz protein per person)

Mixed Protein Platter \$26.00

Lemon herb grilled chicken/ miso grilled flat iron steak/ Peruvian grilled salmon/ sauce on the side/ 6oz protein per person

Mixed Roasted Vegetable Platter \$18.50

Carrots/ parsnips/ squash/ eggplant/ zucchini/ peppers/ brussels sprouts/ potatoes/ cauliflower/ tomatoes/ hummus with olives

Harvest Platter \$16.00

The season-best vegetables/ hummus/ salsa du jour/ red beet hummus/ wonton chips/ crostini/ pita

Charcuterie Platter \$24.00

Artisanal dry cured meats/ domestic & local cheeses/ grapes/ dried fruit/ nuts/ pickled vegetables/ jellies/ tapenade/ bread/ crostini/ crackers

Mediterranean Antipasto Platter \$23.00

Assorted cheeses/ sliced charcuterie/ grilled vegetables/ JP's hummus/ tapenade/ red beet hummus/ marinated vegetables/ crudité/ breads/ crostini/ crackers

Cheese Platter \$19.50

Imported & local cheeses/ pickled vegetables/ olives/ fresh fruit/ dried fruits/ nuts/ jellies/ tapenade/ breads/ crostini/ crackers



Plattered Hors D'oeuvres

Room temperature,
ready to serve.
12 piece min per item.

| | |
|--|--------|
| Steak Slider | \$6.50 |
| Sliced flat iron/ caramelized onions/ pickles/ horseradish aioli | |
| Turkey BLT Slider | \$5.50 |
| Roasted turkey/ smoked bacon/ lettuce/ tomato/ aioli | |
| Chicken Slider | \$5.00 |
| Grilled chicken/ pesto/ roasted peppers/ lettuce | |
| Grilled Mushroom Slider | \$5.00 |
| Truffle aioli/ arugula/ taleggio cheese/ balsamic caramelized onions | |
| Beef Satay | \$5.50 |
| Miso garlic and herb grilled stake/ horseradish aioli | |
| Chicken Satay | \$4.50 |
| Greek marinated thighs/ tzatziki | |
| Salmon Satay | \$4.75 |
| Cilantro lime marinated/ aji verde | |

| | |
|---|--------|
| Grilled Veg Skewer (V) | \$5.50 |
| Grilled zucchini/ grilled pepper/ squash/ artichoke/olive/ olive oil/ balsamic/ fresh herbs | |
| Rice Paper Cold Rolls (V) | \$3.75 |
| Sesame noodles/ purple cabbage/ pickled carrots/ cucumber/ herbs/ sweet chili sauce | |
| Tofu Kofta Satay (V) | \$4.00 |
| Middle Eastern flair/ herbed tahini/ parsley | |
| Smoked Salmon Slider | \$5.50 |
| Roasted pepper & dill aioli/ cucumber/ pickled onions | |
| Peri-Peri Grilled Jumbo Shrimp | \$5.50 |
| Butterflied shrimp/ spiced aioli | |
| Sesame Pan Seared Tuna Pipette | \$5.50 |
| Wasabi mayo/ ginger tamari sauce | |
| Charcuterie Skewer | \$7.00 |
| Dry-cured meat/ brie cheese/ olive/ artichoke/ oven-dried tomato | |



Salads

Priced per person

Green Salads

| | |
|--|---------|
| JP`s Mixed Greens | \$11.50 |
| Radishes/ cucumbers/ oven-roasted tomato/ grilled red onions/ edamame/ hearts of palm/ sherry shallot vinaigrette | |
| Caesar Salad | \$13.50 |
| Romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing | |
| Kale Salad | \$13.50 |
| Radicchio/ brussels sprouts/ shaved Parmesan/ barberries/ pine nuts/ radishes/ maple balsamic vinaigrette | |
| Arugula Mushroom Salad | \$13.25 |
| Sauteed mushrooms/ roasted almonds/ fennel/ radishes/ shaved Parmesan/ sherry-shallot vinaigrette | |
| Spinach Salad | \$13.00 |
| Goat cheese/ roasted beets/ roasted squash/ candied pumpkin seeds/ pomegranate seeds/ pomegranate vinaigrette | |
| Heirloom Beet & Pear Salad | \$13.00 |
| Greens/ poached pears/ heirloom beets/ Gorgonzola/ roasted walnuts/ fennel/ maple white balsamic vinaigrette | |
| Moroccan Mixed Green Salad | \$13.00 |
| Mixed greens/ shaved heirloom carrots/ roasted cauliflower/ pine nuts/ mandarin orange segments/ feta cheese/ mint/ radishes/ Moroccan vinaigrette | |
| Winter Caprese Salad | \$18.00 |
| Arugula/ heirloom beets/ grilled squash/ fresh mozzarella/ Maldon salt/ olive oil/ balsamic reduction/ fresh basil sprouts | |

Starch Salads

| | |
|--|---------|
| Fusilli Pasta Salad | \$11.50 |
| Shaved brussels sprouts/ roasted sweet potatoes/ feta cheese/ peppers/ fresh herbs/ pumpkin seeds/ lemon thyme vinaigrette | |
| Chickpea Radicchio Salad | \$11.00 |
| Chickpeas/ julienned carrots/ red onions/ pine nuts/ grilled radicchio/ celery/ barberries/ parsley/ lemon vinaigrette | |
| Quinoa Salad | \$10.50 |
| White quinoa/ roasted cauliflower/ dates/ pomegranate seeds/ cucumbers/ parsley/ mint/ honey vinaigrette | |
| Moroccan Farro | \$10.50 |
| Lemon farro/ roasted cauliflower/ purple cabbage/ roasted carrots/ raisins/ fresh herbs/ toasted almonds/ Moroccan vinaigrette | |
| Ancient Grain Salad | \$11.00 |
| Dried dates/ feta cheese/ carrots/ chickpeas/ mint/ radishes/ sherry shallot vinaigrette | |
| Lentil Potato Salad | \$10.50 |
| Baby potatoes/ roasted sweet potatoes/ lentils/ celery/ red onions/ fresh herbs/ green beans/ lemon vinaigrette | |

Vision of JP Fine Foods

*"Our promise of excellence
from phone call to finish line."*

Buffet and Delivery Main Courses

Beef/ Veal/ Lamb

| | |
|---|---------|
| Canadian Prime Flat Iron Steak | \$24.00 |
| Grilled/ miso marinated/ chimichurri | |
| AAA Beef Tenderloin | \$42.50 |
| Grilled/ chimichurri | |
| Canadian Prime New York Striploin | \$33.50 |
| Grilled/ chimichurri | |
| Veal Chop | \$33.00 |
| Grilled/ chimichurri | |
| Meatballs | \$18.50 |
| Beef meatballs in tomato sauce/ parmesan cheese | |
| Veal Parmesan | \$24.50 |
| Breaded veal/ tomato sauce/ mozzarella cheese | |
| Beef and Guinness Pot Pie | \$15.00 |
| Individual serving/ beef/ peas/ veg/ crispy pie shell | |
| Beef Bourguignons | \$19.50 |
| Traditional French stew/ mushrooms/ carrots/ beef jus | |
| Lamb Shank | \$36.00 |
| Slow braised lamb shank/ red wine sauce | |
| Osso Bucco | \$31.00 |
| Slow-braised shank/ red wine tomato sauce | |
| Short Ribs | \$28.50 |
| Slow braised/ red wine sauce | |

Poultry

| | |
|---|---------|
| Grilled Chicken Supreme (6oz) | \$15.00 |
| Lemon herb/ Peruvian/ Moroccan spiced | |
| ½ Cornish Hen | \$25.50 |
| Bone-in / shawarma marinated / herbed tahini / sumac shaved onion | |
| Turkey Meatballs | \$16.50 |
| Sweet and sour sauce | |

| | |
|--|---------|
| Chicken Parmesan | \$17.00 |
| Breaded chicken/ tomato sauce/ mozzarella cheese | |
| Chicken Schnitzel | \$17.00 |
| Sesame breaded chicken/ lemon/ caper tarter sauce | |
| Chicken Cacciatore | \$20.00 |
| White wine/ tomato/ peppers/ olives/ braised bone-in chicken | |
| Chicken Pot Pie | \$14.00 |
| Individual serving/ chicken/ peas/ veg/ crispy pie shell | |
| Turkey Pot Pie | \$14.50 |
| Individual serving/ turkey/ peas/ veg/ crispy pie shell | |

Fish/Seafood

| | |
|---------------------------------------|---------|
| Grilled Salmon | \$22.50 |
| Peruvian grilled/ aji verde sauce | |
| Rainbow Trout | \$21.50 |
| Pan-seared/ dill aioli | |
| Branzino | \$32.00 |
| Pan-seared/ capers/ lemon/ dill aioli | |
| Red Snapper | \$36.50 |
| Pan-seared/ puttanesca sauce | |

Vegetarian/Vegan

| | |
|--|---------|
| Tofu Kofta | \$16.50 |
| Herbed tahini sauce | |
| Eggplant Parmesan | \$18.50 |
| Tomato sauce/ fresh mozzarella | |
| Vegan Pot Pie | \$13.00 |
| Chickpeas/ vegetables/ crispy pie shell | |
| Stuffed Acorn Squash | \$14.00 |
| Quinoa/ black bean stuffed/ tomato sauce | |

Pasta's

Half Tray Serves 6-8 People
Full Tray Serves 12-16 People

Penne Pomodoro \$72 / \$144

Tomato sauce/ Parmesan cheese

Cheese Cannelloni \$86 / \$170

Spinach and cheese/ tomato sauce/ mozzarella cheese

Beef Cannelloni \$86 / \$170

Beef/ tomato sauce/ mozzarella

Mushroom Ravioli \$86 / \$170

Porcini cream sauce/ crispy onions

Lobster Ravioli \$133 / \$250

White wine tomato sauce

Butternut Squash Ravioli \$86 / \$170

Brown butter cream sauce/ spinach/ squash/ sage

Vegetarian Lasagna \$80 / \$160

Fresh seasonal vegetables/ tomato sauce/ béchamel/ mozzarella/ Parmesan

Cheese Lasagna \$85 / \$165

Tomato sauce/ béchamel/ mozzarella/ Parmigiano Reggiano

Meat Lasagna \$90 / \$170

Ground beef/ tomato sauce/ bechamel/ mozzarella/ Parmigiano Reggiano

Bolognese \$80 / \$160

Rigatoni noodles/all-beef Bolognese sauce

Macaroni and Cheese \$80 / \$160

Aged cheddar cheese/ Parmigiano Reggiano Panko bread crumb



Delivered Side Dishes

Vegetables

| | |
|--|---------|
| Sautéed Mixed Vegetables | \$9.00 |
| Seasonal vegetables/ olive oil/ sea salt | |
| Roasted Root Vegetables | \$9.50 |
| Carrots/ potatoes/ squash/ beets/ parsnips/ honey/ thyme | |
| Grilled and Roasted Squash Medley | \$9.50 |
| Garlic-smoked paprika-spiced | |
| Roasted Broccoli | \$9.00 |
| Honey/ cranberries/ slivered almonds | |
| Roasted Carrot Toppers | \$10.00 |
| Smoked carrots | |

Starches

| | |
|--|--------|
| Roasted Baby Potato | \$6.00 |
| Smoked paprika/ olive oil/ garlic | |
| Rice Pilaf | \$7.50 |
| Wild rice/ basmati rice/ whole wheat rice/ lemon | |
| Basmati Rice | \$9.50 |
| Saffron/ barberries/ pistachios | |
| Farro | \$7.50 |
| Leeks/ artichokes/ olives/ herbs | |
| Barley | \$7.50 |
| Mushroom/ herb | |
| Rustic Mashed Potatoes | \$9.50 |
| Skin on Yukon Gold potatoes/ cream/ butter | |

Desserts

| | |
|---|---------|
| Fruit Platter | \$11.00 |
| Artfully plattered seasonal fruit | |
| Fruit Skewers | \$6.50 |
| Seasonal fruit skewers | |
| Cookie Platter | \$5.00 |
| Assorted gourmet house-made cookies (2 pcs/ person) | |
| Squares | \$3.50 |
| Assortment may include; brownies/ blondies/ linzer tart/ date/ lemon | |

| | |
|---|--------|
| Shooters | \$5.50 |
| Layered chocolate mousse/ seasonal panna cotta/ fruit crumble | |
| Mini Cheesecake | \$5.50 |
| Berry compote/ caramel/ Nutella | |
| Assorted Mini Tarts | \$5.50 |
| Fruit tarts/ caramel walnut/ lemon meringue/ coconut cream/ orange chocolate/ apple crumble tart | |
| Mason Jar Desserts | \$8.99 |
| Mason jar filled with your choice of: Layered chocolate mousse/ seasonal panna cotta/ fruit crumble | |