



JP FINE FOODS

Corporate Menu



Breakfast

Minimum order for delivery of \$400

Cold/Room Temperature

Continental Breakfast Pastries \$6

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

Loaves \$5

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

Mini Scones \$5

Seasonal scones/ butter/ preserves

Baked French Toast Muffin \$5.50

Plain or Nutella filled/ maple syrup

Chia Pudding (V) \$6.50 \ \$8

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

Yogurt Parfaits \$5.50 \ \$7.50

Greek plain yogurt/ berries/ honey/ granola (125ml or 250 ml)

Overnight Oats (V) \$5.50 \ \$7.50

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

Bagels and Spreads \$9.90

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

Open-Faced Bagel Platter \$12.50

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

Smoked Salmon \$9.50

Local steelhead smoked salmon platter/ dill/ capers/ lemon

Mini Quiche \$3

Your choice of up to 3 ingredients for every dozen:
Cheddar/ goat/ Swiss/ or Brie cheese/ ham/ broccoli/ sundried tomatoes/ leeks/ mushrooms/ onions/ olives

Frittata Egg Bites \$3

Your choice of up to 3 ingredients for every dozen:
Cheddar/ goat/ Swiss/ Brie cheese/ ham/ broccoli/ sundried tomatoes/ leeks/ mushrooms/ onions/ olives/ potatoes/ black beans

Date Balls (V) \$3

Orange/ oat/ seeds (2 per person)

Fruit Salad \$6

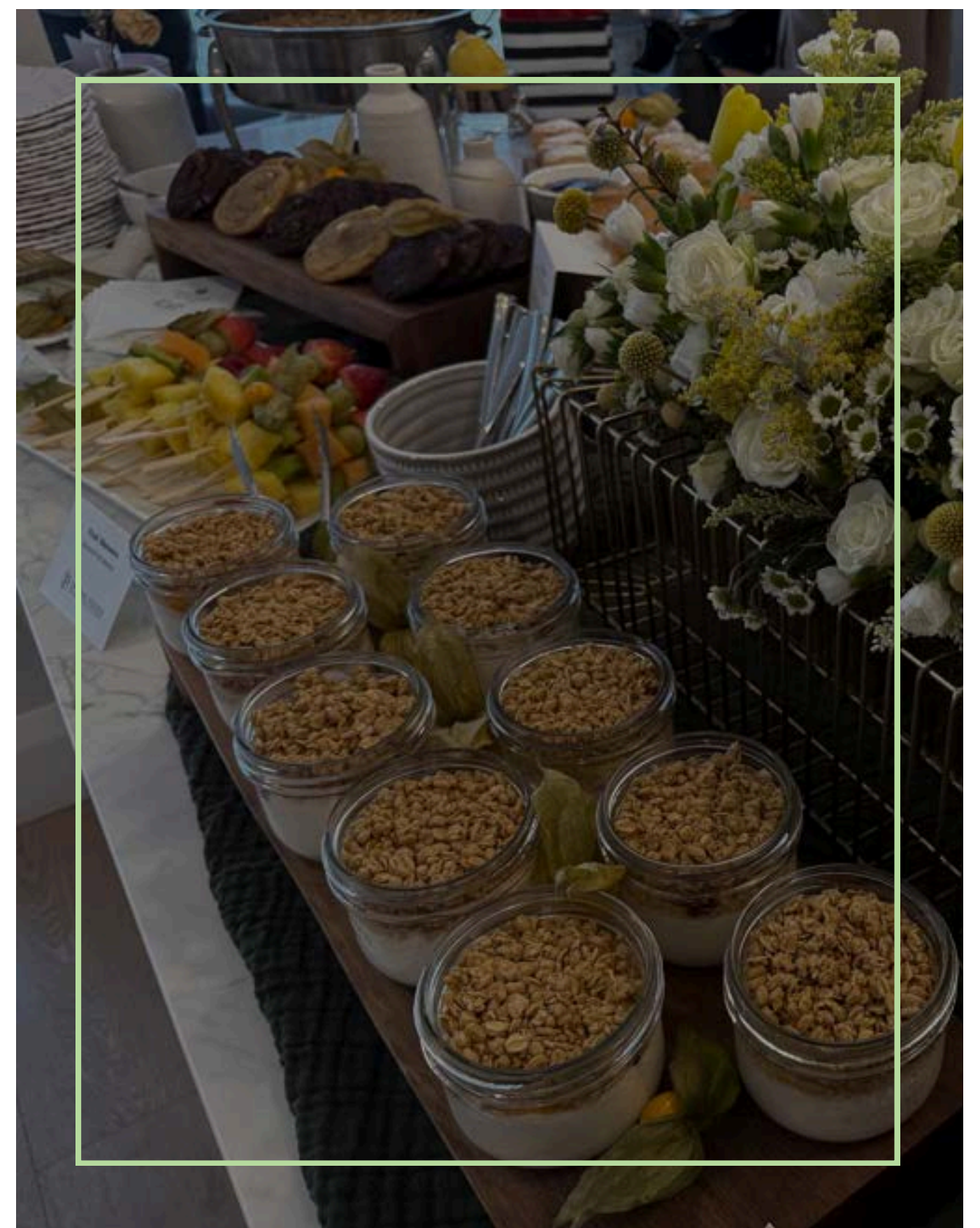
Assorted seasonal fruit

Fruit Platter \$7

Artfully plattered seasonal fruit

Fruit Skewers \$5.50

Seasonal fruit skewers



Breakfast

Minimum order for delivery of \$400

Hot

Bacon	\$5
Thick-cut smoked bacon (2 pcs per person)	
Breakfast Sausage	
Traditional breakfast sausage (2 pcs per person)	\$3.75
Turkey breakfast sausage (2 pcs per person)	\$4
Scrambled Eggs	\$6.50
Ketchup/ chives/ three eggs	
Baked French Toast	\$6.25
Decadent baked French toast/ maple syrup	
Pancakes	\$6.50
Light & fluffy pancakes/ butter/ maple syrup (2 pcs per person)	
Latkes	\$3.25
Potato latkes/ sour cream	
Shakshuka	\$12.50
Middle Eastern spiced tomato and peppers/ eggs/ fresh bread (on site events only)	

Juice Smoothies

Freshly Squeezed Orange Juice	\$26/L
Freshly Squeezed Grapefruit Juice	\$31/L
Melon Berry Yogurt Smoothie	\$19/L



Lunch Bowls

Lunch Bowls (Choose your bowl & protein)

Served at room temperature or ready to heat.
Priced per bowl; minimum 6 bowls per order

Grilled Vegetable Bowl \$14

Brown rice/ zucchini/ eggplant/ peppers/ sweet potato/ pickled cabbage/ goat cheese/ lemon aioli

Spanish Bowl \$13

Lemon farro/ black beans/ grilled peppers/ pickled green beans/ zucchini/ cherry tomatoes/ olives/ smoked paprika aioli

Middle Eastern Bowl \$13

Quinoa/ parsley/ cucumbers/ pickled red onions/ cherry tomatoes/ grilled eggplant/ fennel/ herbed tahini sauce

Quinoa Power Bowl \$15

Quinoa/ chickpeas/ roasted sweet potatoes/ cherry tomatoes/ sautéed kale/ pickled carrots/ watermelon radishes/ olives/ herbed tahini sauce

Mediterranean Bowl \$14

Lemon farro/ cherry tomatoes/ artichokes/ cucumbers/ sautéed kale/ fennel/ kalamata olives/ smoked paprika aioli

Cobb Salad \$14

JP's mixed greens/ hard-boiled eggs/ smoked bacon/ Gorgonzola/ corn/ cherry tomatoes/ watermelon radishes/ sherry shallot vinaigrette

Tuna Nicoise Salad Bowl \$21

JP's mixed greens/ light tuna/ potatoes/ pickled green beans/ cherry tomatoes/ olives/ capers/ pickled onions/ hard-boiled eggs/ oregano lemon herb vinaigrette

Caesar Salad Bowl \$14

Romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing

Greek Salad Bowl \$15

Romaine/ kalamata olives/ peppers/ cherry tomatoes/ red onions/ feta cheese/ oregano lemon herb vinaigrette

Add Your Protein

Sliced lemon herb grilled chicken supreme (Halal 5oz) \$9

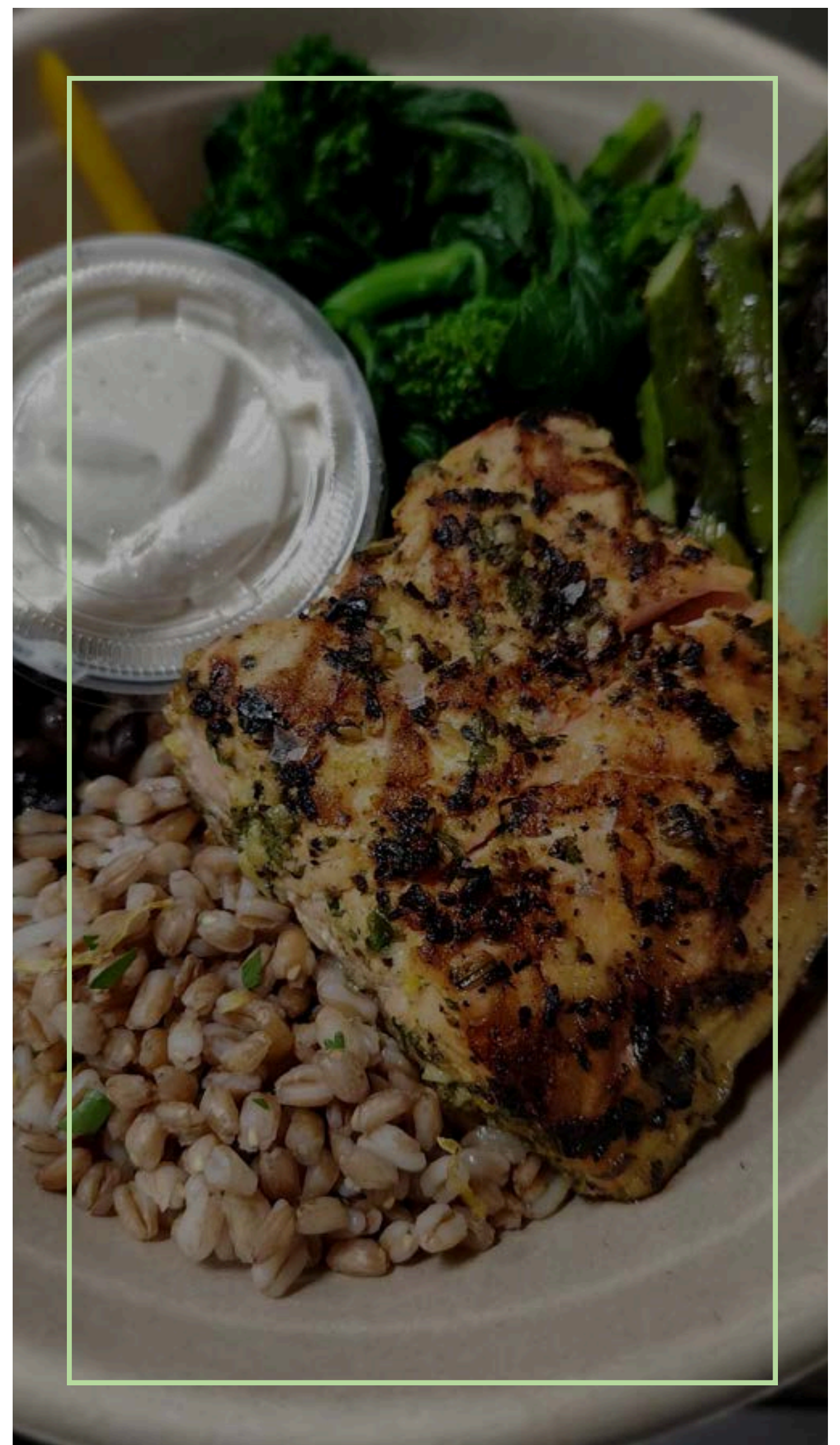
Seared Coho salmon (4oz) \$9

Balsamic garlic & herb marinated beef (3oz) \$12

Peri-peri grilled jumbo shrimp (3pcs) \$11

Tofu kofta (2 pcs) \$6

Falafel balls (4pcs) \$6



Sandwich and Salad Boxes

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. All boxes come with a plastic cutlery set

The Classics

Egg Salad Sandwich \$18

Egg salad/ lettuce/ cucumbers

Tuna Salad Sandwich \$19

Tuna salad/ lettuce/ pickles

Grilled Vegetable Sandwich \$19

Grilled zucchini/ eggplant/ peppers/ pesto/ lettuce

BBQ Pulled Chicken Sandwich \$19

Tart cabbage slaw/ pickles/ roasted red peppers

Turkey Sandwich \$19

Roasted turkey/ Swiss cheese/ grainy mustard aioli/ tart slaw

Ham & Cheese Sandwich \$19

Smoked black forest ham/ aioli/ honey-mustard/ aged cheddar cheese/ lettuce/ tomato/ pickles

Vision of JP Fine Foods

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

Premium Selection

Grilled Chicken Sandwich \$22

Pesto/ Brie/ balsamic reduction/ roasted peppers

Pulled Brisket Sandwich \$23

24 hour slow cooked brisket/ tart slaw/ Swiss cheese

Grilled Salmon Sandwich \$23

Lettuce/ roasted peppers/ red onions/ cucumbers/ dill aioli

Artisanal Dry-Cured Meat Sandwich \$22

Mild & spiced cured meats/ fresh mozzarella/ arugula/ muffuletta spread/ balsamic reduction/ olive oil

Mortadella Sandwich \$23

Taleggio cheese/ pistachio spread/ olive oil/ balsamic glaze

Deluxe Grilled Vegetable Sandwich \$21

Zucchini/ portobello mushroom/ eggplant/ peppers/ fresh mozzarella/ eggplant dip/ balsamic reduction/ arugula

Chicken Parmesan \$22

Breaded chicken cutlet/ sliced mozzarella cheese/ peppers/ onions/ mushrooms/ tomato sauce

Veal Parmesan \$25

Breaded veal cutlet/ sliced mozzarella cheese/ peppers/ onions/ mushrooms/ tomato sauce

Ready To Go Platters

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

Ready To Go Platters

Classic Sandwich and Wrap Platter \$14

Your choice of 3 flavours per dozen

Egg/ tuna/ grilled vegetable/ pulled chicken/ turkey/
ham & cheese

Premium Sandwich and Wrap Platter \$17

Your choice of 3 flavours per dozen

Grilled chicken/ pulled brisket/ grilled salmon/ dry-cured
deli/ Mortadella/ deluxe grilled vegetable/ chicken
parmesan/ veal parmesan

Mediterranean Platter (V) \$15.50

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

Grilled Salmon Platter \$19

Grilled salmon/ sauce on the side/ sliced lemon

Your choice of 1 flavour per dozen pieces:

Peruvian/ Moroccan/ lemon herb (6oz protein per
person)

Grilled Flat Iron \$21.50

Balsamic garlic & herb marinated/ horseradish
chimichurri (6oz protein per person)

Fish & Seafood Platter \$32

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

Grilled Chicken Supreme \$16.50

Grilled chicken/ Sauce on the side

Your choice of 1 flavour per dozen:

Peruvian/ Moroccan/ lemon herb/ peri-peri
(6oz protein per person)

Mixed Protein Platter \$23

Grilled chicken/ grilled flat iron steak/ grilled salmon/
sauces on the side (6oz protein per person)

Your choice of 1 flavour per dozen:

Peruvian/ Moroccan/ lemon herb/ peri-peri/ balsamic
garlic & herb

Italian Protein Platter \$23

Pesto marinated branzino/ fennel salsa/ Barresi
sausage/ JP's house-made hot sauce/ grilled chicken
supreme/ salsa verde (5-6oz of protein per person)

Cheese Platter \$19.50

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

Harvest Platter \$16

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

Charcuterie Platter \$24

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

Mediterranean Antipasto Station \$23

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



Ready To Go Platters Continued

Plattered Hors D'oeuvres

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

Steak Slider \$5.50

Sliced flat iron/ caramelized onions/ pickles/ horseradish aioli

Turkey BLT Slider \$4.75

Roasted turkey/ smoked bacon/ lettuce/ tomato/ aioli

Chicken Slider \$4.75

Grilled chicken/ pesto/ roasted peppers/ lettuce

Mortadella Slider \$5

Taleggio cheese/ pistachio spread/ olive oil/ balsamic glaze

Grilled Portobello Slider \$4.75

Truffle aioli/ arugula/ taleggio cheese/ balsamic caramelized onions

Beef Satay \$4.75

Balsamic garlic & herb grilled/ horseradish aioli

Chicken Satay \$4.50

Greek marinated thighs/ tzatziki

Salmon Satay \$4.75

Cilantro lime marinated/ aji verde

Charcuterie Skewer \$7

Dry-cured meat/ Brie cheese/ olive/ artichoke/ oven-dried tomato

Grilled Veg Skewer (V) \$5.50

Grilled zucchini/ grilled peppers/ grape tomato/ artichoke/olive/ olive oil/ balsamic reduction/ fresh herbs

Rice Paper Cold Rolls (V) \$3.75

Rice noodles/ purple cabbage/ pickled carrots/ cucumbers/ herbs/ sweet chili sauce

Tofu Kofta Satay (V) \$4

Middle Eastern flair/ herbed tahini/ parsley

Smoked Salmon Slider \$5

Cream cheese/ dill/ cucumber/ pickled onions

Peri-Peri Grilled Jumbo Shrimp \$5.25

Butterflied shrimp/ spiced aioli

Sesame Pan Seared Tuna Pipette \$5.50

Wasabi mayo/ ginger tamari sauce



Salads

Small Serves 3-4 people
Medium Serves 6-8 people
Large Serves 10-12 people

Green Salads

JP`s Mixed Greens \$43 \ \$81 \ \$119

Radishes/ cucumbers/ oven roasted tomatoes/ pickled red onions/ edamame/ hearts of palm/ sherry shallot vinaigrette

Caesar Salad \$43 \ \$81 \ \$119

Romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing

Arugula Mushroom Salad \$47 \ \$89 \ \$129

Sautéed mushrooms/ fresh figs/ Parmigiano Reggiano crisp/ truffle vinaigrette

Spinach Salad \$46 \ \$88 \ \$129

Goat cheese/ roasted beets/ seasonal berries/ candied pumpkin seeds/ cucumbers/ blood orange vinaigrette

Kale Salad \$46 \ \$88 \ \$129

Radicchio/ brussels sprouts/ shaved Parmigiano Reggiano/ barberries/ pine nuts/ radishes/ maple balsamic vinaigrette

Beet Salad \$47 \ \$89 \ \$131

Greens/ Red, candy cane and golden beets/ goat cheese/ walnuts/ fennel/ Prosecco honey vinaigrette

Caprese Salad \$56 \ \$109 \ \$160

Arugula/ heirloom tomatoes/ fresh mozzarella/ Maldon salt/ olive oil/ balsamic reduction/ fresh basil sprouts

Starch Salads

Fusilli Pasta Salad \$38 \ \$72 \ \$92

Shaved Brussels sprouts/ roasted sweet potatoes/ feta cheese/ peppers/ fresh herbs/ pumpkin seeds/ lemon thyme vinaigrette

Quinoa Tabbouleh Salad \$36 \ \$60 \ \$78

Tomatoes/ cucumbers/ peppers/ red onions/ parsley/ mint/ olive oil/ lemon juice

Fregola Salad \$36 \ \$60 \ \$90

Italian sausage/ grilled fennel/ roasted peppers/ grilled zucchini/ fresh herbs/ white balsamic vinaigrette

Ancient Grain Salad \$36 \ \$60 \ \$90

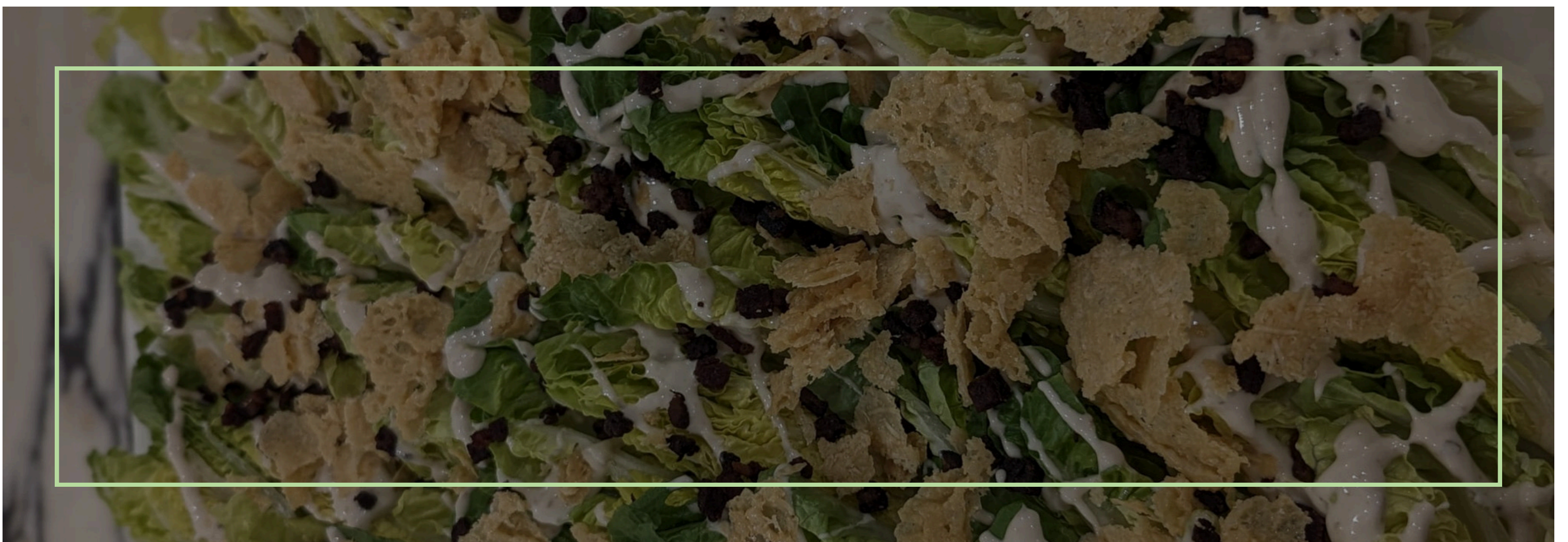
Diced peppers/ red onions/ kale/ edamame/ roasted corn/ fresh herbs/ lemon vinaigrette

Three Potato & Corn Salad \$36 \ \$60 \ \$90

Baby potatoes/ purple potatoes/ sweet potatoes/ corn/ peppers/ red onions/ herbs/ lemon vinaigrette

Bean Salad \$38 \ \$72 \ \$92

Lupini beans/ green & wax beans/ roasted cherry tomatoes/ red onions/ olives/ capers/ fresh herbs/ lemon vinaigrette



Delivered Side Dishes

Regular serves 3-4 people
Medium serves 6-8 people
Large serves 10-12 people

Vegetables

Sautéed Mixed Vegetables	\$24 \ \$48 \ \$66
Seasonal vegetables/ olive oil/ sea salt	
Brussels Sprouts	\$36 \ \$72 \ \$102
Caramelized onions/ beef bacon/ tamari-maple syrup	
Roasted Cauliflower	\$24 \ \$48 \ \$66
Bacon/ Parmigiano Reggiano/ fresh herbs	
Roasted Broccoli	\$24 \ \$48 \ \$66
Parmigiano Reggiano	
Sautéed Mushrooms	\$44 \ \$88 \ \$126
Seasonal mixed mushrooms/ thyme/ shallots/ white wine	
Green Bean Almondine	\$28 \ \$56 \ \$78
Green beans/ almonds/ sumac/ olive oil	
Roasted Carrot Toppers	\$36 \ \$72 \ \$102
Smoked carrots	
Patty Pans (Sunburst Squash)	\$56 \ \$112 \ \$162
Herb roasted	
Grilled Asparagus	\$32 \ \$64 \ \$90
Herb marinated	
Rapini	\$32 \ \$64 \ \$90
Chili flakes/ garlic/ olives oil	

Starches

Roasted Baby Potato	\$24 \ \$48 \ \$66
Lemon herb/ olive oil/ garlic	
Fingerling Potatoes	\$32 \ \$64 \ \$90
Smoked paprika/ garlic/ herbs	
Rice Pilaf	\$30 \ \$60 \ \$84
Wild rice/ basmati rice/ whole wheat rice/ lemon	
Basmati Rice	\$38 \ \$76 \ \$108
Saffron/ barberries/ pistachios	
Farro	\$30 \ \$60 \ \$84
Leeks/ artichokes/ olives/ herbs	
Barley	\$30 \ \$60 \ \$84
Mushroom/ herbs	
Rustic Mashed Potatoes	\$36 \ \$72 \ \$102
Skin on Yukon Gold potatoes/ cream/ butter	
Garbanzo Smash	\$30 \ \$60 \ \$84
Soft smash garbanzo beans/ tomato concassé/ fresh herbs/ first press olive oil	



Pasta's/ Primi's

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

Penne Pomodoro \$72 \ \$144

Tomato sauce/ Parmigiano Reggiano/ basil

Cheese Tortellini \$86 \ \$170

Ricotta cheese/ arugula/ roasted red onions/ zucchini/
tomato sauce

Cheese Cannelloni \$86 \ \$170

Spinach & cheese/ tomato sauce/ mozzarella cheese

Beef Cannelloni \$86 \ \$170

Beef/ tomato sauce/ mozzarella cheese

Mushroom Ravioli \$86 \ \$170

Porcini cream sauce/ crispy onions

Lobster Ravioli \$133 \ \$250

White wine tomato sauce

Butternut Squash Ravioli \$80 \ \$160

Arugula/ squash/ walnuts/ brown butter sauce

Vegetarian Lasagna \$80 \ \$160

Fresh seasonal vegetables/ tomato sauce/ béchamel/
mozzarella/ Parmigiano Reggiano

Cheese Lasagna \$80 \ \$160

Tomato sauce/ béchamel/ mozzarella/ Parmigiano
Reggiano

Meat Lasagna \$86 \ \$170

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

Bolognese \$80 \ \$160

Choose from beef/ turkey

Macaroni and Cheese \$80 \ \$160

Aged cheddar cheese/ Parmigiano Reggiano panko
bread crumb



Desserts

Plated

Black Forest	\$15
Dark chocolate mousse/ cherry compote/ white chocolate insert	
Hazelnut Dacquoise (GF)	\$15
Hazelnut meringue/ chocolate ganache/ chocolate chantilly	
Boozy Chocolate Torte (GF)	\$14
Poached pears/ chantilly cream	
Fruit Galette	\$14
Seasonal fruit/ ice cream	
Tiramisu	\$14
Espresso soaked lady fingers/ mascarpone mousse	
Crème Brûlée (GF)	\$12
Espresso/ Baileys	
Tropical Fruit Panna Cotta (GF)	\$12
Check with sales rep for flavour	
Seasonal Tarts	\$12.50
Fruit tarts/ caramel walnut/ lemon meringue/ coconut cream/ orange chocolate	

Passed/ Buffet/ Stationary

Fruit Platter	\$8
Artfully plattered seasonal fruit	
Fruit Skewers	\$6
Seasonal fruit skewers	
Cookie Platter	\$6
Assorted gourmet house-made cookies (2 pcs/ person)	
Squares	\$3.50
Assortment may include; brownies/ blondies/ linzer tart/ dates/ lemon	
Churros	\$4
Cinnamon sugar/ caramel	
Shooters	\$5.50
Layered chocolate mousse/ panna cotta/ fruit crumble/ lemon lime parfait	
Mini Cheesecake	\$5.50
Berry compote/ caramel/ Nutella	
Assorted Mini Tarts	\$5.50
Fruit tarts/ caramel walnut/ lemon meringue/ coconut cream/ orange chocolate	
Assorted Mini Desserts	\$9
Shooters/ mini tarts/ mini donuts/ squares/cookies (2 pcs/person)	
Mason Jar Desserts	\$8.99 \ \$12.99
Mason jar filled with your choice of: Layered chocolate mousse/ panna cotta/ fruit crumble/ lemon lime parfait/ coconut cream pie (125ml / 250ml)	

Purpose of JP Fine Foods

"Create positive memories that last a lifetime."