



JP FINE FOODS

EASTER

CATERING MENU





Contact us to Place an Order or Request a Quote

**Ask to speak to one of our
amazing event coordinators.**

☎: 905-482-3225

✉: info@jpfinefoods.ca

If you're ready to place your
order, please get in touch with
us by phone or email.

Order by:

Monday, March 25th

Orders will be delivered on:

Sunday, March 31st



jpfinefoods.ca



Easter Menu

Appetizer

Lentil Soup	\$15
Dupuy lentils and mirepoix cooked in a rich vegetable, tomato broth and spinach. <i>Serves 3-4 people.</i>	
Lamb Spezzato Soup	\$17
Egg Stracciatella cooked in lamb stock with pieces of lamb, Parmigiano Reggiano, olive oil, cracked pepper. <i>Serves 3-4 people.</i>	
Minestrone (GF/V)	\$15
Mixed vegetables, beans, tomato, garlic and herbs. <i>Serves 3-4 people.</i>	
Pizza Verdura (Sacarpatza)	\$24
Wilted greens, anchovies, and raisins all baked in a pizza crust. <i>Serves 4-6 people.</i>	
Caprese Salad	\$56 / \$109 / \$160
Arugula, fresh mozzarella, heirloom cherry tomatoes, toasted almonds, pesto vinaigrette, olive oil, and Maldon salt. <i>Serves 3-4 / 6-8 / 10 - 12 people.</i>	

Sides

Serves 3-4 people / 6-8 people / 10-12 people

Polenta with Rapini	\$24 / \$48 / \$72
Traditional soft polenta topped with garlic rapini, olive oil and parmesan cheese.	
Peas and Pancetta	\$24 / \$48 / \$72
Sauteed peas with pancetta.	
Roasted Potatoes	\$24 / \$48 / \$72
Roasted rosemary potatoes with sea salt and olive oil.	
Green Beans	\$24 / \$48 / \$72
Blanched green beans with garlic oil and chilli flakes.	
Mashed Potatoes	\$24 / \$48 / \$72
Rustic garlic mashed potato prepared with heavy cream and butter.	
Roasted Cauliflower	\$24 / \$48 / \$72
Moroccan spiced cauliflower and toasted pumpkin seeds tossed in chermoula sauce.	

Mains

Lamb Leg	\$180
Rosemary, garlic and white wine marinated leg of lamb served with pan jus. <i>Serves 8-12 people.</i>	
Zuppa Di Mare	\$249
Fish tomato stewed, mussels, clams, bay scallops, shrimp and white fish. <i>Serves 8-12 people.</i>	
Baccala	\$260
Classic Bacala (salt cod stew) with potatoes, peppers, olives, onions, garlic and spices. <i>Serves 8-10 people.</i>	
Beef Lasagna	\$86 / \$170
Beef ragu layered within pasta sheets and parmesan cheese with bechamel. <i>Serves 6-8 / 12-16 people.</i>	
Manicotti	\$80 / \$160
Ricotta-filled manicotti served with tomato sauce. <i>Serves 6-8 / 12-16 people.</i>	
Baked Pasta	\$80 / \$160
<ul style="list-style-type: none">Macaroni and cheese topped with parmesan panko.Fusilli with feta, zucchini, and sundried tomatoes topped with mozzarella cheese.Fusilli with feta, zucchini, and sundried tomatoes topped with mozzarella cheese.	

Desserts

Colomba	\$25
Traditional Italian easter sweet bread.	
Crostoli	\$12
Crispy fried Italian pastries covered in icing sufar.	
Tiramisu	\$72
Classic tiramisu covered in cocoa powder. (1/2 pan will feed 10-12)	
Easter Egg Brownies 4pc	\$16
Decadent chocolate brownie squares decorated with Easter egg pieces on top.	
Cheesecake Trio	\$14
3 mini cheesecakes decorated with strawberries, chocolate ganache with easter eggs and cookies and cream covered with white chocolate shaves.	