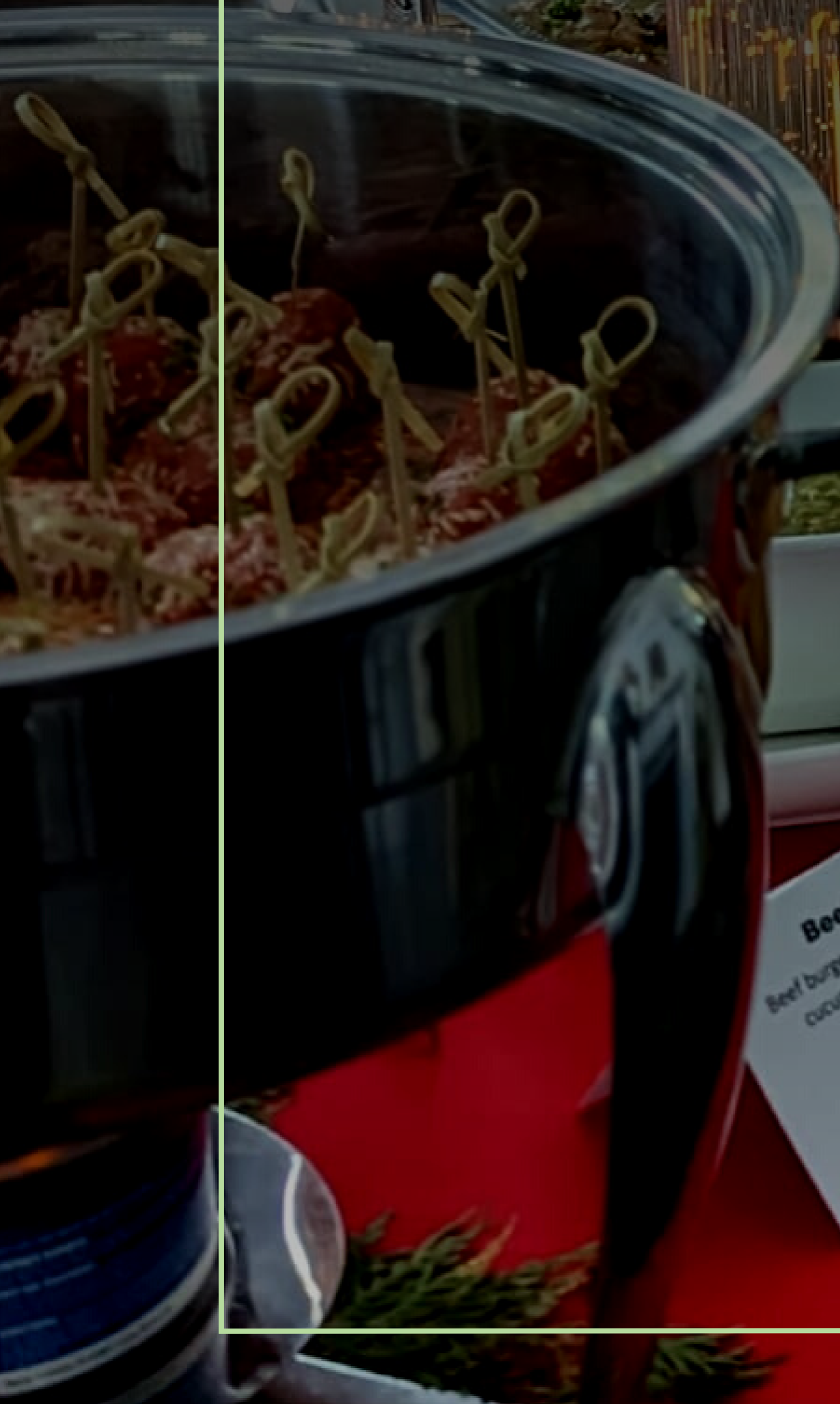




JP FINE FOODS

WINTER CATERING MENU



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

JP FINE FOODS

Chicken Empanadas
Traditional chicken empanadas served with salsa verde

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Abi Turo Crostini
Grilled Abi Turo, pig and garlic cucumber salsa

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Contact us to Place an Order or Request a Quote

905-482-3225 | info@jpfinefoods.ca

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

We need to know the following to get started:

- Event Date and Time
- Event type (Meeting, Gala or Awards, Private Event etc.)
- Location
- Estimated Guest Count
- Style of Service (Buffet, Cocktail, Plated, Stations etc.)
- Budget
- Dietary Restrictions / Special Needs

We'll put together the perfect menu for you



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Corporate Meals

Heirloom Tomato Salad
Assorted heirloom tomatoes topped with basil, olive oil, sea salt and a balsamic reduction

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Shaved Brussel Sprouts
Brussels sprouts, kale, cranberries, toasted seeds, pomegranate, radishes, parsley, and white balsamic vinaigrette

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de Provence

basil

Breakfast

Boxed or Plattered & Ready to go Meals
Minimum order for delivery \$400

Cold/Room Temperature Breakfast Items

Continental Breakfast Pastries	\$5.00
Danishes, scones, muffins and croissants served with butter and preserves	
Mini Scones	\$5.00
Your choice of blueberry or lemon-poppy served with butter and preserves (2 pcs per person)	
Chia Pudding (V)	\$7.50
Chia seeds, blueberries, and coconut milk	
Yogurt Parfait	\$7.50
Natural yogurt, blueberries, honey, topped with granola	
Overnight Oats (V)	\$7.50
Chia seeds, steel cut oats, almond milk, berries and maple syrup	
Bagels	\$3.00
Assorted bagels which may include; sesame, poppy, everything, pumpernickle, or whole wheat	
Spreads	\$7.50
Egg salad, tuna salad, cream cheese, butter, sliced tomatoes, cucumbers and red onions	
Smoked Salmon	\$6.50
Norwegian smoked salmon platter topped with dill, capers and lemon	
Mini Quiche	\$2.50
Assorted two-inch mini quiche to include:	
<ul style="list-style-type: none">• Wild mushroom and brie• Cheddar broccoli• Feta, sun-dried tomato and leek	
Fresh Fruit Salad	\$6.00
Seasonal diced fruit tossed in freshly squeezed orange juice	
Fruit Platter	\$7.00
Mellons, pineapple, grapes, berries and other seasonal fruits	

Fruit Skewers \$5.00

Seasonal fruit which may include; pineapple, melons, strawberry, and grapes

Hot Breakfast Items

Bacon \$7.00

Thick cut smoked bacon (3 pieces per person)

Breakfast Sausage \$2.75

Traditional breakfast sausages (2 pcs per person)

Turkey Breakfast sausage \$3.75

Turkey sausages (2 pcs per person)

Scrambled Eggs \$4.50

Served with ketchup and topped with chives

Omelette \$9.00

3 egg omelette filled with one of the following:

- Wild mushroom and brie
- Cheddar broccoli
- Feta, sun-dried tomato and leek

Baked French Toast \$5.50

Decadent baked French toast served with maple syrup

Pancakes \$5.50

Light and fluffy pancakes served with butter and maple syrup (2 pieces per person) 4 inches

Latkes \$3.25

Potato latkes served with sour cream (3 inches)

Beverages

Orange Juice \$11/\$21

Freshly squeezed 500mL or 1L

Grapefruit Juice \$11/\$21

Freshly squeezed 500mL or 1L

Lemonade \$7/\$13

Freshly squeezed 500mL or 1L

Lunch

Salad Boxes

Miso Marinated Beef Kabob 4oz \$21.00

Mixed greens, radishes, cucumbers, pickled cabbage, edamame, red peppers, and a miso vinaigrette

Grilled Chicken Kale Caesar 6oz \$20.00

Grilled chicken breast, kale, croutons, bacon, Parmesan cheese, and a Caesar dressing

Grilled Jumbo Shrimp 4pc \$24.00

Four lemon herb grilled jumbo shrimp with spinach, kale, black beans, red pepper, pickled red onions, radishes, roasted beets and a lemon vinaigrette

Seared Salmon 4oz \$21.00

Teriyaki glazed salmon with mixed greens, purple cabbage, pickled carrots, red pepper, edamame, mandarin oranges, and a miso vinaigrette

BBQ Tempeh 5-6oz \$20.00

Mixed greens, roasted red onions, cucumbers, black beans, radishes, roasted beets, and a sherry shallot vinaigrette

Bowls

Miso Marinated Beef Bowl 4oz \$21.00

Brown rice pilaf, roasted mushrooms, scallions, roasted sweet potatoes, black beans, purple cabbage, pickled carrots, and a spiced aioli

Miso Chicken Bowl 6oz \$20.00

Chicken supreme, sesame aioli, sesame brown rice, edamame, grilled broccoli, red peppers, pickled red onions, and purple cabbage

Shrimp Bowl 4pc \$24.00

Four lemon herb grilled jumbo shrimp with lemon brown rice, red peppers, soy beans, purple cabbage, toasted almonds and a lemon aioli

Salmon Bowl 4oz \$21.00

Lemon herb grilled salmon with lemon farro, roasted red peppers, kalamata olives, radishes, arugula, toasted almonds, lemon aioli

Vegan Tofu Bowl 4-6oz \$20.00

Soy marinated fried tofu, brown rice, roasted mushrooms, red peppers, scallions, edamame, pickled cabbage, grilled broccoli, miso sesame vinaigrette



Sandwich Boxes

All sandwich boxes include a mixed greens du jour, house made dressing and utensils.

The Classics

Egg Salad Sandwich	\$18.00
Egg salad, with lettuce and cucumbers	
Tuna Salad Sandwich	\$19.00
Tuna salad with lettuce and pickles	
Grilled Vegetable Sandwich	\$19.00
Grilled zucchini, eggplant, peppers, hummus and lettuce	
Grilled Chicken Sandwich	\$19.00
Lemon aioli, tomatoes, lettuce, pickled red onions, and roasted red peppers	
Turkey Sandwich	\$19.00
Turkey with brie, cranberry aioli, and shaved Brussel sprouts	
Ham & Cheese Sandwich	\$19.00
Smoked black forest ham with a garlic aioli, honey-mustard, aged cheddar, lettuce, tomato, and pickles	

Premium Selection

Bánh Mi Chicken Sandwich 4oz	\$22.00
Pulled hoisin chicken, pickled carrots, cucumbers, cilantro, and garlic aioli	
Pulled Brisket Sandwich 4oz	\$23.00
Pulled brisket, shaved Brussel sprouts slaw, Swiss cheese, and pickles	
Grilled Salmon Sandwich 4oz	\$22.00
Lettuce, roasted red peppers, red onions, cucumbers and a dill aioli	
Artisanal Dry-Cured Meat Sandwich	\$22.00
Sliced mild and spicy salami, bufala mozzarella, arugula, roasted red peppers, olive oil and a balsamic reduction	
Deluxe Grilled Vegetable Sandwich	\$21.00
Zucchini, portobello mushroom cap, eggplant, peppers, bufala mozzarella, and lettuce	



Ready To Go Platters

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

Classic Sandwich and Wrap Platter \$14 pp

Your choice of 3 flavours per dozen. Ham & cheese, tuna salad, grilled vegetables, grilled chicken, egg salad

Premium Sandwich and Wrap Platter \$17 pp

Your choice of 3 flavours per dozen. Bánh mi chicken, pulled brisket, artisanal dry-cured meats, grilled salmon, deluxe grilled vegetable

Mediterranean Platter (V) \$13 pp

Mediterranean platter with falafel, quinoa tabouli, marinated grilled eggplant, roasted bell peppers, mushrooms, pickled vegetables, whole olives, hummus with tahini, tapenade, and fresh pita

Fresh Atlantic Salmon (6oz per person) \$19 pp

Room temperature Peruvian marinated grilled salmon served with a dill aioli and fresh lemon wedges

Grilled Flat Iron Steak 4oz \$19.50 pp

Grilled room temperature flat iron steak cooked to your liking, served with horseradish, and chimichurri

Angus Beef Tenderloin \$35 pp

Grilled room temperature tenderloin cooked to your liking, served with horseradish, and grainy-mustard aioli

Chicken Supreme \$14.50 pp

Peruvian marinated grilled chicken supreme served room temperature with a grainy-mustard lemon aioli

Mixed Protein Platter \$20 pp

Cilantro lime grilled Atlantic salmon with a garlic aioli, Peruvian grilled chicken supreme with a pineapple salsa and miso flat iron steak served with a horseradish aioli (5-6oz of protein per person)

Cheese Platter \$19.50 pp

Imported and local cheese board artfully presented with pickled vegetables, olives, fresh fruit, dried fruits, nuts, jellies, tapenade, breads, crostini, and crackers

Harvest Platter \$14 pp

The season best vegetables, served with JP`s hummus, sun-dried tomato and olive tapenade, butternut hummus, wonton chips, crostini, and flatbreads

Charcuterie Platter 19.50 pp

Artisinal dry cured meats, domestic and local cheeses, grapes, dried fruit, nuts, pickled vegetables, jellies, tapenade, and breads, crostini, and crackers

Mediterranean Antipasto Station \$23 pp

Assorted cheeses, sliced charcuterie, grilled vegetables, JP`s hummus, sun-dried tomato and olive tapenade, butternut hummus, marinated vegetables, and an assortment of crudités served with breads, crostini, and crackers

Plattered Hors D'oeuvres

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

Meat

Steak Slider \$6 pp

Sliced flat iron, caramelized onions, pickled cucumber, horseradish aioli

Mini Sheppard's Pie \$5 pp

Mash potato, ground beef, carrots, green beans

Beef Satay \$6 pp

Miso marinated AAA beef striploin, miso aioli

Poultry & Pork

Banh Mi Chicken Slider \$6 pp

Hoisin chicken, pickled carrots, cucumber, cilantro, garlic mayo

Fried Chicken Slider \$5 pp

Spiced aioli, and coleslaw

Chicken Satay \$4.50 pp

Peruvian marinated chicken served with an aji verde sauce

Seafood

Salmon Satay \$5 pp

Moroccan marinated salmon, served with a chermoula salsa

Grilled Shrimp \$5.50 pp

Chimichurri marinated jumbo shrimp served with a lime aioli

Lobster Roll \$6.50 pp

House made mini roll, lobster salad, chives

Vegetarian

Grilled Portobello Slider \$5 pp

Truffle aioli, arugula, brie, balsamic caramelize onions

Rice Paper Cold Rolls \$3.25 pp

Sesame noodles, pickled carrots, cucumber, purple cabbage, basil and mint served with a sweet chili sauce

Antipasto Grilled Vegetable Skewers \$4.50 pp

Marinated and grilled vegetables with olives and a balsamic reduction

Hummus Crudites Shooter \$4.50 pp

Butternut squash hummus served with seasonal vegetable batons



Salads

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

Green Salads

JP's Mixed Greens \$36 \ \$69 \ \$104

Radishes, cucumbers, pickled red onions, edamame, toasted pumpkin seeds, hearts of palm, sherry shallot vinaigrette

Caesar Salad \$41 \ \$79 \ \$119

Croutons, bacon bits, Parmesan, roasted garlic dressing

Arugula Salad \$44 \ \$85 \ \$129

Gorgonzola cheese, radishes, roasted sweet potato, cucumber, candied pecans, salt roasted beets, white balsamic dressing

Spinach Salad \$44 \ \$85 \ \$129

Goat cheese, poached pears, cucumber, watermelon radishes, pomegranates, walnuts, pear white balsamic dressing

Kale Salad \$44 \ \$87 \ \$129

Radicchio, shaved Brussel sprouts, red onions, ricotta salata, pine nuts, puffed quinoa, maple-rosemary dressing

Greek Salad \$50 \ \$94 \ \$139

Romaine with tomatoes, cucumbers, peppers, shaved red onions, kalamata olives and feta cheese, drizzled with an oregano vinaigrette

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

Arugula, fresh mozzarella, acorn and butternut squash, toasted almonds, romesco sauce, olive oil, Maldon salt

Starch Salads

Fusilli Pasta Salad \$44 \ \$84 \ \$124

Roasted butternut squash, shaved Brussel sprouts, roasted cauliflower, pumpkin seeds, feta cheese, lemon-thyme vinaigrette

Penne Pasta Salad \$52 \ \$99 \ \$149

Pulled chicken, roasted mushrooms, red peppers, scallions, edamame, pickled red onions, grilled broccoli, sun-dried tomato vinaigrette

Lentil and Kale Salad \$44 \ \$84 \ \$124

French lentils mix with kale, cashews, cranberries, watermelon radishes, pomegranates, roasted cauliflower, sunflower seeds and a pomegranate white balsamic vinegar

Quinoa Salad \$44 \ \$84 \ \$124

Moroccan quinoa salad served with roasted cauliflower, diced peppers, red onions, mint, parsley, and pickled carrots

Toasted Israeli Couscous Salad \$44 \ \$84 \ \$124

Kalamata olives, chick peas, roasted red onion, za'atar roasted red pepper and sun-dried tomato vinaigrette

Ancient Grain Salad \$44 \ \$84 \ \$124

Roasted sweet potatoes, broccoli, peppers, chickpeas, red onions, parsley, pomegranate seeds, ricotta salata, white balsamic dressing

Pasta

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

Penne Pomodoro \$72 / \$144

House made tomato basil sauce

Cheese Tortellini \$75 / \$150

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

Potato Gnocchi \$80 / \$160

Sun-dried tomatoes, artichokes, spinach, mushrooms in a tomato sauce

Ricotta Spinach Agnolotti \$80 / \$160

Rosé sauce with sautéed leeks

Butternut Squash Ravioli \$80 / \$160

Roasted butternut squash, caramelized onions, walnuts, spinach, in a cream sauce

Cheese Lasagna \$80 / \$160

Mozzarella, parmesan, bechamel and tomato sauce

Vegetarian Lasagna \$80 / \$160

Grilled vegetables, tomato sauce, mozzarella, parmesan

Beef Lasagna \$86 / \$170

Mozzarella, parmesan cheese, beef ragu, tomato sauce

Rigatoni Bolognese \$80 / \$160

Choose from beef, turkey or pork ragu



Accompaniments

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

Roasted Carrots	\$24 / \$48 / \$72
Maple chilli roasted	
Steamed Green Beans	\$24 / \$48 / \$72
Olive oil, sea salt, sun-dried tomatoes, olives	
Sautéed Mixed Vegetables	\$24 / \$48 / \$72
Olive oil, fresh herbs, garlic, and Maldon salt	
Za'atar Roasted Broccoli	\$24 / \$48 / \$72
Tahini vinaigrette and sunflower seeds	
Roasted brussel sprouts	\$24 / \$48 / \$72
Maple soy glaze, sesame seeds and scallions	
Rapini	\$24 / \$48 / \$72
Spiced honey-garlic	

Roasted Baby Potato	\$24 / \$48 / \$72
Smoked paprika, olive oil, chilli flakes	
Creamy Potato Gratin	\$24 / \$48 / \$72
Thyme, garlic, and caramelized onions	
Sweet Potato Purée	\$24 / \$48 / \$72
Thyme, olive oil	
Mashed Potato	\$24 / \$48 / \$72
Rustic garlic mashed potatoes	
Rice	\$24 / \$48 / \$72
Brown and jasmine rice pilaf with fresh thyme, leeks and sun-dried tomatoes	
Farro	\$24 / \$48 / \$72
Cranberry, herb and shallot farro	

Dessert Platters

Pecan Pie	\$34
Apple Crumble	\$34
Apple Pie	\$34
Forest berry	\$44

Plum Cheesecake	\$44
Cookie Platter (10 person min.)	\$4.50 pp
Fruit Platter (10 person min.)	\$7 pp

Special Events Menu



Hors D'oeuvres

Corporate and private events

Beef, Veal and Lamb

Beef Burger Slider \$4.75

Lettuce, pickled cucumber, smoked beef bacon jam

Cheeseburger Slider \$5.50

Lettuce, pickled cucumber, white cheddar, garlic aioli

JP's Lamb Burger Slider \$5.90

Blue cheese aioli, smoked beef bacon jam, arugula

Pulled Brisket Slider \$5.50

BBQ sauce, cabbage slaw

Steak Slider \$5.50

Caramelized onions, pickles, horseradish aioli

Beef Satay \$5.25

Miso marinated AAA beef striploin, hoisin aioli, and sesame seeds

Beef Boerewors Sausage Roll \$4.50

Topped with a sweet onion tomato sauce

Beef And Veal Meatballs \$3.50

Tomato sauce, basil, olive oil and Parmesan cheese

Lamb Chop \$13.50

Lamb chop lolipop, mustard and rosemary crust, mint and herb chimichurri

Pigs In The Blankets \$3.75

Beef sausages, ketchup and mustard dots

Pulled Brisket Taco \$5.50

Cilantro, radish, lime, white onion, pickled purple cabbage

Chicken, Pork, and Duck

Banh Mi Chicken Slider \$5.00

Hoisin chicken, pickled carrots, cucumber, cilantro, garlic mayo

Grilled Hoisin Chicken Bao \$4.75

Bao bun, pickled carrots, cucumber, spiced aioli, scallions, sesame seeds

Fried Chicken Slider \$5.00

Spiced aioli, coleslaw

Chicken cacciatore potato croquette \$4.50

Spiced aioli

Peruvian Marinated Chicken Satay \$4.50

Aji verde sauce

Pulled Pork Slider \$4.75

BBQ sauce, coleslaw

Smoked Duck Breast \$6.50

Wonton chip, blueberry compote, microgreens

Fish and Seafood

Sous Vide Lobster Tail Medallion \$6.00

Beurre blanc, chives served on a spoon

Peruvian Marinated Salmon Satay \$5.00

Chermoula salsa

Jumbo Shrimp \$5.25

Chimichurri marinated with a lime aioli

Jumbo Shrimp Cocktail Shooter \$5.50

Horseradish tomato sauce

Ahi Tuna \$5.25

On a wonton chip, ginger and pickled cucumber salsa

Branzino Crudo \$4.75

Peppers, lemon, cilantro, tomato served on a spoon

Tuna Tartare \$5.50

In a wonton cup, avocado, spiced aioli

Lobster Roll \$6.50

House-made mini squid ink bun, lobster salad, chives

Lobster Grilled Cheese \$6.00

With aged white cheddar cheese

Fish and Seafood (cont.)

Lobster Bisque	\$6.00
Dill cream, served in a shot glass	
Smoked Salmon Mousse	\$4.00
On a wonton crostini	
Sesame Pan Seared Tuna Pipette	\$5.50
Wasabi mayo and ginger tamari sauce	
Mini Crab Cake	\$6.00
Lemon aioli	

Vegetarian

Grilled Cheese	\$3.50
White cheddar, house made brioche	
Mushroom Grilled Cheese	\$3.75
White cheddar, caramelized onions, roasted mushrooms	
Grilled Portobello Slider	\$4.50
Truffle aioli, arugula, brie, balsamic caramelized onions	
Mushroom Arancini	\$4.00
Smoked tomato sauce	

Gougeres	\$4.00
Filled with mornay sauce	
Spring Rolls	\$3.25
Served with a plum sauce	
Vegetable Samosas	\$3.50
Served with peach chutney	
Wild Mushroom Crostini	\$3.50
Goat cheese, thyme, olive oil	
Hummus Crudites Shooter	\$4.00
Butternut squash hummus served with seasonal vegetable batons	
Dried apricot	\$4.00
Stuffed with goat cheese and herbs mousse, pistachios, micro green	
Oyster Mushroom Po'Boy	\$5.00
Horseradish aioli, lettuce, avocado mousse, tomato	
Falafel	\$6.00
Quinoa tabouli, pickled red cabbage, tahini, mini pita	
Rice Paper Cold Rolls	\$2.75
Sesame noodles, purple cabbage, pickled carrots, cucumber, herbs served with a sweet chili sauce	

Desserts

Assorted Cookies	\$4.50
Chef's selection of gourmet soft cookies (x2)	
Assorted Cookies And Squares	\$4.50
Chef's selection of gourmet soft cookies and squares (x2)	
Mini Cupcakes	\$36/dz
Assorted bite-sized fun and funky cupcakes per dozen	
Mini Cream Tarts	\$3.00
Lemon, lime, or coconut	

Mini Seasonal Pies	\$4.75
Mini Shooters	\$4.75
Assorted mini dessert shooters which may include chocolate mousse, fruit crumbles, layered cake parfaits	
Mini Donuts	\$3.00
Filled with red berry or caramel sauce	

Composed Plate Stations

Let us setup a station where chefs will compose little plates for your guests to enjoy. Add this any type of station to a cocktail party or your next corporate event.

Meat

Lamb Lolipop Milanese \$17.00

Sautéed kale, topped with putanesca sauce, micro greens

Pap and Wors \$9.50

Boerewors with polenta style mielie pap, sweet onion tomato sauce and fresh sprouts

Pulled Beef Short Rib Parfait \$11.00

Garlic potato mash, pickled red onion, microgreens

Chicken Cacciatore Kabob \$12.00

Garlic mashed potatoes

Seared Beef Tenderloin \$19.00

Potato gratin, beef jus

Hand-made Potato Gnocchi \$12.00

Beef and veal bolognese

Sage Brown Butter Turkey Ravioli \$16.00

Sweet potato puree, with seared Brussels sprouts, topped with cranberry sauce

Fish & Seafood

Peri-peri Sautéed Shrimp Taco \$10.50

Smoked dill aioli, pickled onion, cilantro, radishes, lettuce

Fish Taco \$8.00

Fried haddock, carrot slaw, cilantro, lime crema

Salmon Poke \$15.50

Sesame sushi rice, edamame, cucumber, purple cabbage, scallions, seaweed, spiced aioli with ponzu dressing

Lobster Mac & Cheese \$16.50

Creamy cheese sauce, lobster meat and Parmesan breadcrumbs

Tuna Poke \$14.50

Sushi rice with mirin, ponzu, purple cabbage, scallions, edamame, cucumber, seaweed, spiced aioli, mango, sesame soy dressing

Seared Scallop \$17.50

Cannellini bean ragu, cherry pepper, crispy capers, lemon spheres

Vegetarian/Vegan

Butternut Squash Ravioli \$11.00

Brown butter sauce, butternut squash, arugula and parmesan cheese

Ricotta Spinach Agnolotti \$11.00

Rosé sauce with sautéed leeks

Grilled King Oyster Mushroom (V) \$11.00

White bean puree, grilled red cabbage, chili-garlic rapini

Gnocchi \$12.00

Roasted red peppers, caramelized onions, walnuts, spinach, with olive oil and garlic

Eggplant Involtini (V) \$14.50

Tofu cheese, angel pasta, tomato sauce basil, panko

Stations

Let us create a beautifully displayed station for your guests to enjoy!

Cheese Station \$19.00

Imported and domestic cheese board artfully presented with pickled vegetables, olives, fresh fruit, dried fruits and nuts, jelly, tapenades, breads, crostini and crackers

Harvest Station \$13.00

Best of the season vegetables, served with JP`s hummus, sun-dried tomato and olive tapenade, butternut hummus, wonton chips, crostini, flatbreads.

Mediterranean Antipasto Station \$22.50

Assorted cheeses, sliced charcuterie, grilled vegetables, JP`s hummus, sun-dried tomato and olive tapenade, butternut hummus, marinated vegetables, and an assortment of crudité's serve with breads, crostini, and crackers

Charcuterie Station \$19.00

Assorted dry cured meats served with domestic and imported cheeses, fresh fruit, dried fruits, nuts, jelly, tapenade, breads, crostini, and crackers

Interactive Stations

Beautifully displayed food stations with JP`s team creating plates just the way you want it!

Bao Steamed Bun Station \$17.50

Your choice of two of the following: Pulled brisket, pork belly, chicken thighs or tofu.

Each station includes: Pickled onions, pickled carrots, marinated cucumbers, cilantro, coleslaw, hot sauce, hoisin sauce and spiced aioli.

Burrito Bowl Bar \$14.50

Your choice of two of the following: Grilled chicken, pork carnitas, pork belly, carne asada, chorizo, vegetarian chilli

Each station to include: Seasoned rice and beans, diced tomatoes, corn, green onions, white onion, pickled red onions, hot sauce, sour cream, guacamole, pico de gallo, cheese

Italian Pasta Station \$16.00

An interactive station with chefs tossing your pasta to order, this includes:

- **Choose 2 pastas:** penne, fusilli, rigatoni or spaghetti
- **Choice of 2 sauces:** tomato sauce, cream sauce or pesto
- **Toppings:** garlic, onions, spinach, mushrooms, roasted peppers, olives, fresh tomatoes, Parmesan cheese, olives and chilli flakes
- **Add:** chicken, shrimp, or smoked salmon for additional \$5 per person
- **Add house and handmade pasta:** Ricotta gnocchi \$6, stuffed short rib agnolotti \$7, Green pea ravioli stuffed with ricotta spinach \$7

Interactive Stations

Beautifully displayed food stations with JP's team creating plates just the way you want it!

Mac and Cheese Station \$21.50

Build it the way you like with the following:

- **Cheese:** cheddar cheese, emmental cheese and pepper jack
- **Additions:** Truffle paste, bacon, diced tomatoes, olives, sauteed mushrooms
- **Choice of 1 protein:** Pulled brisket, pulled pork or pulled chicken
- **Toppings:** Italian garlic and herb bread crumb, panko parmesan bread crumbs, pickled onions, jalapenos, ketchup

Poke Station \$19.00

Your choice of Hawaiian marinated: Tuna, salmon, blue grilled steak, grilled hoisin chicken thighs, grilled shrimp, marinated tofu, sautéed mushrooms.

- **Your choice of two of the following:** Tuna, salmon, blue grilled steak, grilled hoisin chicken thighs, grilled shrimp, or marinated tofu
- **Each station to include:** Sesame brown rice, sushi rice, edamame beans, purple cabbage, pickled vegetables, green onions, sesame seeds, mushrooms, cucumbers, peppers, nori, spiced aioli, sesame soy vinaigrette and soy sauce
- Add any colour tobiko for \$4 per person

Risotto \$18.00

An interactive station with chefs making fresh risotto served out of a Parmesan wheel.

- **Choice of:** Truffled mushroom; butternut squash, spinach and zucchini; sun-dried tomato, thyme and leeks.
- Add grilled shrimp for an additional \$5.00 per person, or freshly shaved truffles (market price)

Taco Stand \$14.50

Tortillas being warmed up on the griddle ready for you to add:

- **Your choice of two:** Pulled beef brisket, grilled chicken, steak carnitas, pork belly, chorizo, or vegan chilli
- **To include:** Lettuce, crema, aged cheddar cheese, salsa verde, salsa roja, pico de gallo, diced white onion, pickled red onions, jalapenos, sliced radishes, limes, cilantro

Oyster and Seafood Bar \$25.50

For the fresh fish and oyster lovers, enjoy the tenderness and milky flavours that the sea has to offer. Each seafood bar includes the following:

- Seasonal oysters shucked and served on the half shell (2 pieces per person)
- Thinly sliced pieces of branzino crudo, with lemon olive oil, Maldon salt, micro greens
- Seafood salad with, shrimp, scallops, octopus, fish, pepper, fennel, lemon, capers
- Toppings; lemons, horseradish, hot sauce, tabasco, limes, and cocktail sauce
- Add to this experience with salmon caviar \$3 pp, (5gr pp), trout caviar \$4 pp, jumbo shrimp \$5 per person, king shrimp \$23

Grilled Cheese Station \$18.00

Interactive station with a chef making fresh sandwiches on sourdough and brioche breads.

- **Cheeses:** Brie, cheddar, and Swiss
- **Vegetables/Fruit:** caramelized onions, wild mushrooms, pickles, tomato, jalapeno, and roasted pear
- **Spreads and Proteins:** Mango chutney, olive tapenade, muffuletta olive spread and fig jam

Dessert Stations

Crepe Station

\$11.00

Interactive station with chefs making fresh crepes

Station to include: whipped cream, forest berry compote, sautéed apple, brandy flambéed bananas, vanilla ice cream, fresh berries, chocolate ganache

Donut Station

\$12.50

Plain donuts, filled donuts and mini donuts:

- **Dip it in:** Chocolate, vanilla and berry glaze
- **Top it with:** Sprinkles, chocolate chips, chocolate cookie crumbs, fruity pebbles, caramel chunks
- **Spike it with a pipette:** Chocolate ganache, caramel sauce or berry coulis

Cannoli Station

\$12.00

Your choice of: Lemon, orange chocolate, or pistachio ricotta crema stuffed cannoli

Toppings: Chocolate chips, sprinkles, roasted pistachios, candy orange, toasted coconut, hazelnuts

Humble Pie Station

\$19.00

Assorted full size pies, mini pies, and warm crumbles

Seasonal flavours: Apple, berry, peach, pear

On the side: Vanilla ice cream and whipped cream

Mini Dessert Station

\$12.00

Assorted mini desserts to include: shooters, donuts, pies, tarts, cookies, squares, and fresh seasonal fruit



Plated or Bespoke Offerings

Appetizers \ Salads

Lobster Bisque	\$12.50
Pernod cream foam	
Roasted Butternut Squash Soup	\$9.00
Garnished with pancetta and Crème fraîche	
Middle Eastern Lentil Soup	\$9.00
Fried parsnip chips	
Smoked Tomato Soup	\$9.00
Garnished with basil creme fraiche	
Crispy Roasted Za'atar Cauliflower	\$12.00
Labneh, sumac, pumpkin seeds, herbed oil	
Polenta Fries	\$12.00
Tomato sauce and freshly grated Parmesan cheese	
Grilled Octopus	\$24.00
White bean ragu with rapini and a herbed salsa verde	
Beef Tenderloin Tartare	\$22.00
Traditional seasoning, quail egg, microgreens, rice crostini	
Baby Gem Caesar Salad	\$18.00
Brioche croutons, beef bacon, Parmesan crisp, roasted garlic dressing	
Arugula Salad	\$16.50
Red wine poached pear, goat cheese, candied pecans, watermelon radish, and a pear gastrique vinaigrette	
Burrata Salad	\$19.00
Roasted acorn squash, arugula, toasted pumpkin seeds, extra virgin olive oil, balsamic reduction, Maldon salt	

Pasta

Penne Pomodoro	\$19.00
Tomato sauce Parmesan cheese, and micro basil	
Cheese Tortellini	\$24.00
Ricotta cheese, arugula, roasted red onions, grilled zucchini, tomato sauce	
Ricotta Gnocchi	\$22.00
Choose from beef, turkey or pork ragu	
Seafood Linguine	\$32.00
Lobster bisque, blistered tomatoes, scallops, grilled octopus, shrimps, mussels, parsley, caper berries and fresh herbs	



Plated Main Course

Add on to any of your mains:

-Make it surf and turf with a king shrimp \$24

-Add lobster tail with a drawn butter \$ 32

Meat

Braised Beef Short Ribs \$51.00

Grilled oyster mushrooms, baby carrots, polenta, beef jus

USDA Prime Beef Tenderloin 6oz \$59.00

Parsnip puree, sautéed winter greens, red wine jus

AAA Beef Striploin \$59.00

California cut 8oz, roasted baby carrots, broccolini, mashed potato and red wine beef jus

AAA Ribeye \$49.00

12 oz grilled boneless beef ribeye, truffle mashed potato, sautéed mushrooms, grilled peppers

Grilled bison ribeye steak \$59.00

Potato gratin, sautéed broccolini, red wine jus

Vegetarian

Grilled King Oyster Mushrooms \$26.00

Roasted eggplant puree, grilled & marinated cabbage, garlic and chili rapini, taro crisps with miso vegan aioli (vegan)

Roasted Cauliflower Steak \$27.00

Chilli flakes, red pepper lentil ragu, crispy onions

Eggplant Involtini \$28.00

Tofu cheese, angel pasta, tomato sauce, basil, panko (vegan)

Stuffed Red Pepper \$22.00

Brown rice, onions, parsley, green pepper, on tomato sauce

Vegan Artichoke \$19.00

Lentils, and spinach puff pastry roll, served with a vegan sundried tomato sauce

Fish

Miso Black Cod \$57.00

Miso marinated black cod 6oz, wilted greens, roasted purple potatoes, miso glaze, toasted sesame seeds

Moroccan Seared Salmon \$34.00

Quinoa pilaf, sautéed vegetables, tzatziki, lemon wedge

Double Branzino \$41.00

Herb stuffed, sautéed garlic rapini, lemon farro, caper beurre blanc

8 oz Lobster tail \$49.00

Steamed clams, carrot shavings, roasted corn, baby new potatoes, white wine clam sauce, micro greens

Seared Halibut \$39.00

Roasted fennel, smashed potatoes with a puttanesca sauce

Poultry

Stuffed Chicken \$28.00

Wild mushroom ricotta spinach stuffed chicken breast supreme, wild rice pilaf, roasted carrots, sautéed kale, chicken jus

Duck Breast \$42.00

Potato gratin, sautéed greens, caramelized onions, port and cranberry sauce

Cornish Hen \$39.00

Boneless lemon and rosemary marinated, patatas bravas, grilled broccolini, pickled pearl onions, chicken jus

Turkey Breast Roulade \$33.00

Filled with a cranberry stuffing, served with rustic mash potatoes, maple roasted Brussel sprouts and a turkey gravy

Plated Desserts

Chocolate Torte

\$14.00

Flourless chocolate cake, topped with a boozy ganache, served with pineapple compote and Chantilly cream

Hazelnut Chocolate Mousse

\$14.00

Hazelnut cake, served with berries, compote and toasted hazelnuts

Tiramisu

\$14.00

Classic tiramisu served with chocolate covered coffee beans

Cinnamon Crema Catalana

\$14.00

Roasted mango compote, mint

Apple Crostata

\$14.00

Vanilla ice cream and cinnamon creme anglaise

Pear Panna Cotta

\$14.00

Pear gastrique, walnuts and sage



Turkey Dinner

Fully carved herb roasted turkey ready to serve.

Choose Your Size

- Small Turkey Dinner 12lbs (10-12 ppl) \$399 (market price)
- Large Turkey Dinner 25lbs (25-30 ppl) \$749 (market price)

Side Dish Options

Choose 4 from the following:

- Stuffing: apples, cranberry, croutons, onions, carrots, celery, savoury, and sage (DF)
- Yukon gold rustic mashed potatoes
- Sweet potato mash
- Broccoli with sea salt and olive oil
- Brussels sprouts with pancetta
- Maple-glazed baby carrots with toasted pumpkin seeds
- Roasted root vegetables: potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions, and roasted garlic

Including

Turkey gravy, cranberry sauce, and artisanal breads and rolls with a compound butter

Add on's

Choose salads, soups and desserts from our extensive winter menu



Other Catering Expenses To Consider

Rentals

As a full-service catering company we can help elevate your experience by having rentals ordered and delivered right to your venue. This way there is minimal cleanup required. Rentals can encompass everything from tables, chairs and place settings to tents, linens and much more. Contact us to discuss your events specific needs and to get a formal quote.

Staffing

If you are looking to become a true guest at your own event then staffing is a must. All of our staff work on a 4 hour minimum. All of our bartender are smart serve certified and extremely professional. Depending on where you are in the GTA, travel time might be added to each servers hours. Contact us for more details.

Staff	Cost per hour
Executive Chef	\$60
Assistant Chef	\$50
Event Supervisor	\$55
Lead Server	\$45
Server	\$37.50
Bartender	\$37.50
Flair Bartender	\$60

Other

Other things we can help you with include, floral and decor, event installations, photo booths and many other event based entertainment needed.

Contact us for more details.

