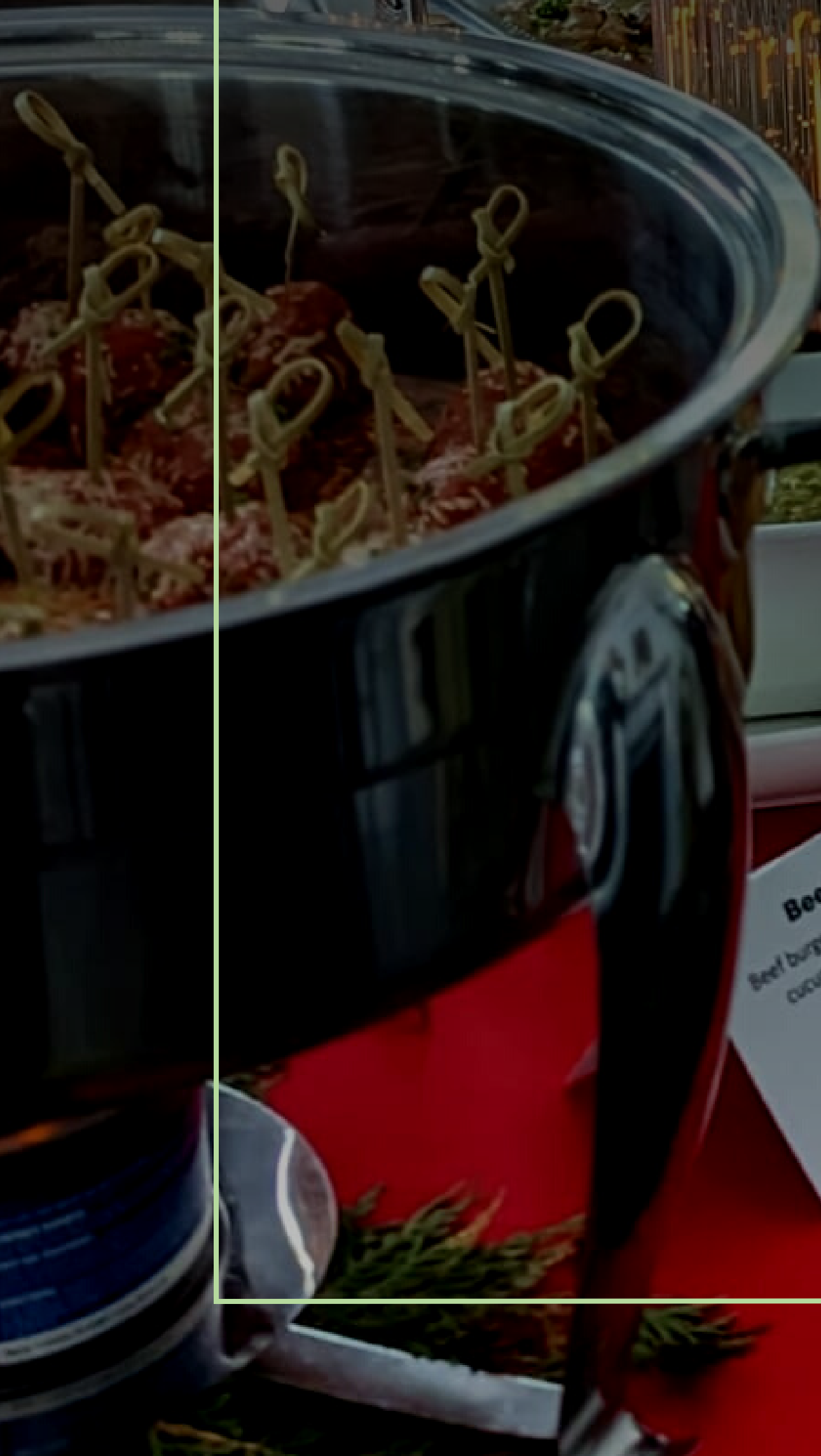




JP FINE FOODS

# 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

JP FINE FOODS



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

JP FINE FOODS



# Contact us to Place an Order or Request a Quote

905-482-3225 | [info@jpfinefoods.ca](mailto: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



[jpfinefoods.ca](http://jpfinefoods.ca)



# TABLE OF CONTENTS

CORPORATE MEALS	I
Breakfast	2
Lunch	3
Sandwich Boxes	4
Ready To Go Platters	5
Plattered Hors D'oeuvres	6
Salads	7
Pasta	8
Side Dishes	9
Desserts	9
SPECIAL EVENTS	10
Hors D'oeuvres	11
Desserts	12
Composed Plate Stations	13
Interactive Stations	14
Dessert Stations	16
Plated or Bespoke Offerings	17
Plated Main Course	18
Plated Desserts	19
TURKEY DINNER	20

# Corporate Meals

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

JP FINE FOODS

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

JP FINE FOODS

de Provence

basil

# Breakfast

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

## Cold/Room Temperature Breakfast Items

---

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

---

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

## Premium Selection

---

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

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

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

# Dessert Platters

<b>Pecan Pie</b>	\$34
<b>Apple Crumble</b>	\$34
<b>Apple Pie</b>	\$34
<b>Forest berry</b>	\$44

<b>Plum Cheesecake</b>	\$44
<b>Cookie Platter (10 person min.)</b>	\$4.50 pp
<b>Fruit Platter (10 person min.)</b>	\$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.)

---

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

## Vegetarian

---

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

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

# Desserts

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

<b>Mini Seasonal Pies</b>	\$4.75
<b>Mini Shooters</b>	\$4.75
Assorted mini dessert shooters which may include chocolate mousse, fruit crumbles, layered cake parfaits	
<b>Mini Donuts</b>	\$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

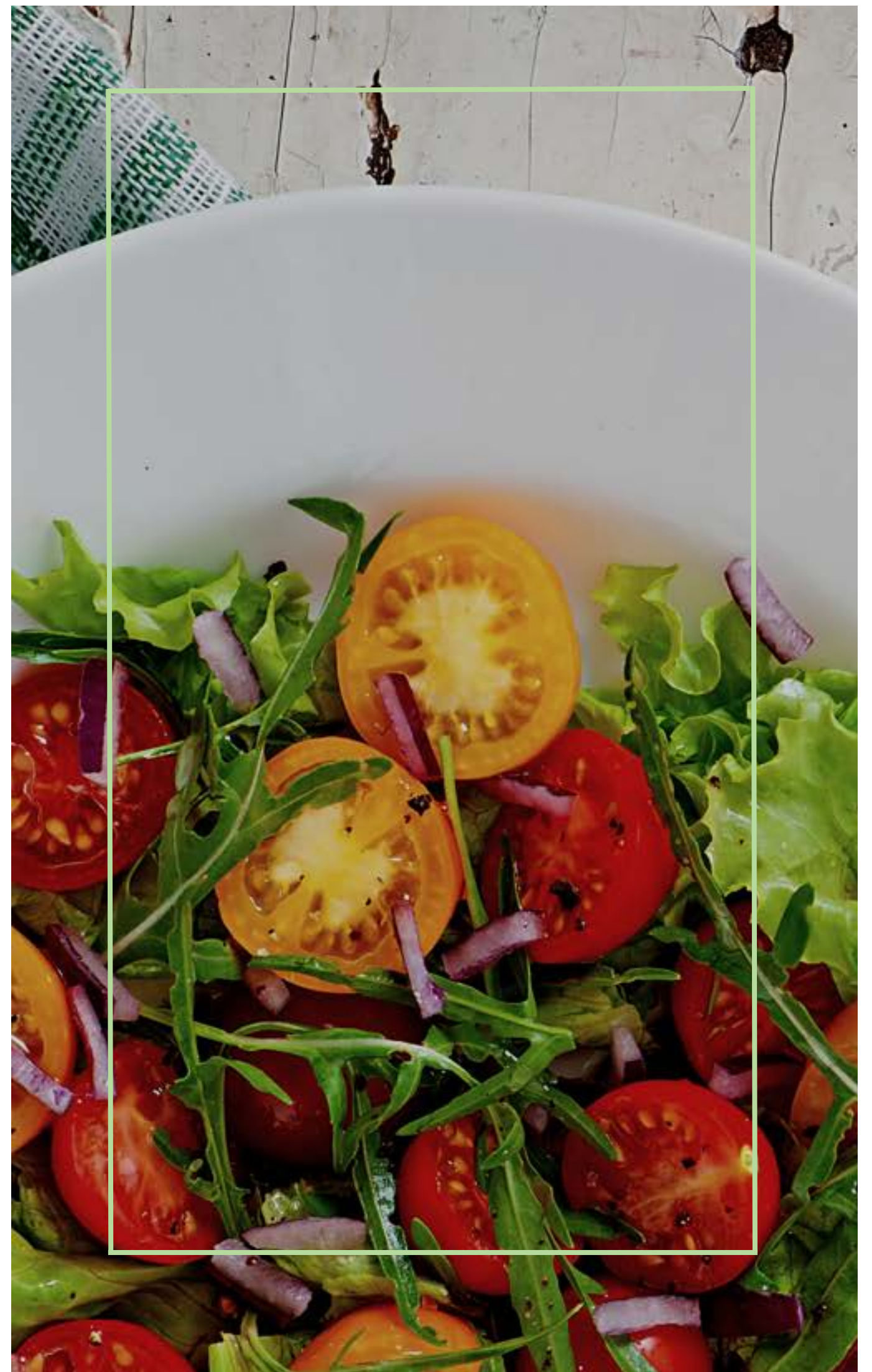
---

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

## Pasta

---

<b>Penne Pomodoro</b>	\$19.00
Tomato sauce Parmesan cheese, and micro basil	
<b>Cheese Tortellini</b>	\$24.00
Ricotta cheese, arugula, roasted red onions, grilled zucchini, tomato sauce	
<b>Ricotta Gnocchi</b>	\$22.00
Choose from beef, turkey or pork ragu	
<b>Seafood Linguine</b>	\$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

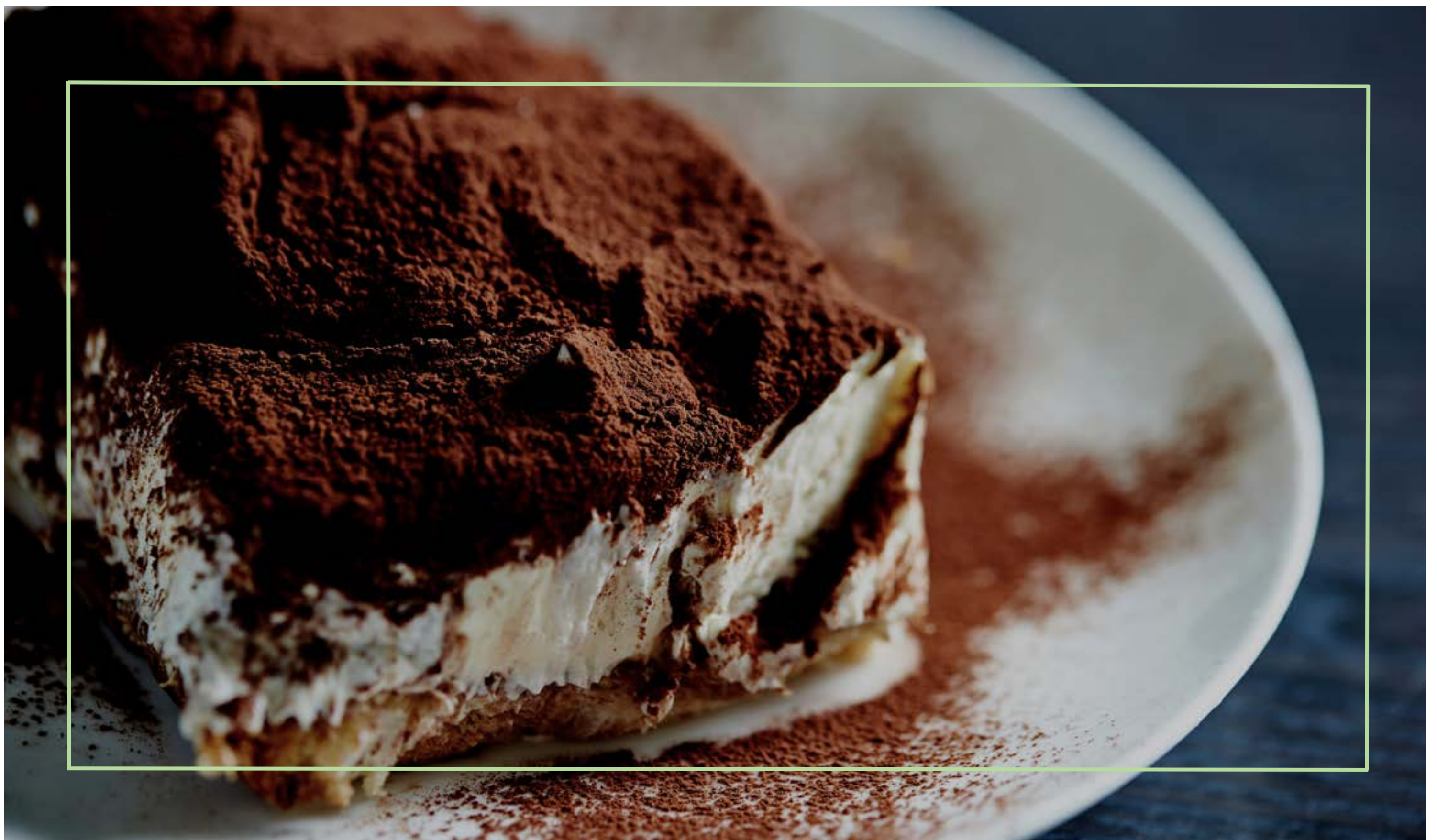
\$14.00

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.**

