



JP FINE FOODS

Hors D'oeuvres & Stations



Hors D'oeuvres

Beef/ Veal/ Lamb

Beef Burger Slider	\$4.75
Lettuce/ pickle/ smoked beef bacon jam/ garlic aioli	
Add cheese: Swiss/ cheddar/ blue/ Brie/ taleggio	\$0.75
Pulled Brisket Slider	\$6.50
BBQ sauce/ cabbage slaw/ pickle	
Steak Slider	\$6.50
Sliced flat iron/ caramelized onions/ pickles/ horseradish aioli	
Beef Satay	\$4.75
Balsamic garlic & herb grilled/ horseradish aioli	
Beef Boerewors Sausage Roll	\$5.50
South African farmer's beef sausage/ sweet onion tomato sauce	
Beef And Veal Meatballs	\$4.50
Tomato sauce/ basil/ olive oil/ Parmigiano Reggiano	
Pulled Brisket Taco	\$6.50
Cilantro/ radishes/ white onions/ pickled purple cabbage/ lime	
Lamb Spiedini	\$5.50
Herb marinated/ chimichurri	
Lamb Chop Lollipop	\$13.50
Mustard cumin rosemary crust/ mint-herb chimichurri	
Salami Chip	\$6.50
Whipped ricotta/ crushed pistachios/ hot melon jam/ micro mint	
Veal Parm Slider	\$6.50
Breaded veal/ fresh mozzarella/ tomato sauce	
Moroccan Cigars	\$6.50
Ground beef/ Moroccan spices/ herbed tahini	
Gnocchi	\$4.75
House-made gnocchi/ Bolognese sauce/ olive oil/ shaved Parmigiano Reggiano	

Chicken/ Pork/ Duck/ Turkey

Chicken Parm Slider	\$6.75
Breaded chicken /fresh mozzarella/ tomato sauce	
Chicken Satay	\$4.50
Greek marinated thighs/ tzatziki	
Prosciutto & Melon Skewer	\$5.75
Melon wrapped with prosciutto/ basil/ balsamic caviar	
Grilled Chicken Bao	\$4.75
Peri-peri chicken thighs/ cucumbers/ pickled carrots/ spiced aioli	
Turkey BLT Slider	\$4.75
Roasted turkey/ smoked bacon/ lettuce/ tomato/ aioli	
Mortadella Slider Panini	\$6
Taleggio cheese/ pistachio spread/ olive oil/ balsamic glaze	
Pulled Pork Slider	\$4.75
BBQ sauce/ cabbage slaw/ pickle	
Charcuterie Skewer	\$6
Dry-cured meat/ cheese/ olive/ artichoke/ oven-dried tomato	
Duck Confit Tostada	\$5.90
Taro root chip/ slaw/ melon marmalade/ micro mint	
Turkey Meatballs	\$3.50
Ground turkey/ sage/ fennel/ sweet & sour sauce	
Turkey Meatball Slider	\$4.50
Brioche bun/ tomato sauce	

Fish/ Seafood

Salmon Satay	\$4.75
Cilantro lime marinated/ aji verde	
Smoked Salmon Mousse	\$5.00
Wonton cup/ cucumber fennel salsa	
Peri-Peri Grilled Jumbo Shrimp	\$5.25
Butterflied shrimp/ spiced aioli	
Jumbo Shrimp Cocktail Shooter	\$6.25
Lemon herb grilled shrimp/ cocktail sauce	
Tuna Tartar	\$8.50
Fried rice cake/ avocado mousse/ cucumber fennel apple salsa/ spiced aioli	
Sesame Pan Seared Tuna Pipette	\$5.50
Wasabi mayo/ ginger tamari sauce	
Lobster Roll	\$6.50
Mini roll/ lobster salad/ chives	
Seafood Salad Shooter	\$7.50
Shrimp/ octopus/ scallops/ fennel/ capers/ lemon vinaigrette	

Kids

Sausage In A Blanket	\$3.75
Beef sausages/ puff pastry/ ketchup/ mustard	
Mac & Cheese Bites	\$3.75
Breaded macaroni & cheese/ ketchup on the side	
Kids Burgers	\$4.75
Ketchup/ let us know if your kids want anything else	
Chicken Finger Lollipops	\$5
Breaded chicken/ plum sauce	

Vegetarian/ Vegan

Grilled Mushroom Slider	\$5.75
Truffle aioli/ arugula/ brie/ balsamic caramelized onions	
Tofu Kofta Satay (V)	\$4
Middle Eastern flair/ herbed tahini/ parsley	
Grilled Cheese	\$4.50
Aged cheddar/ ketchup on the side	
Mushroom Arancini	\$4.50
Smoked tomato sauce	
Whipped Ricotta Crostini	\$5.00
Whipped ricotta/ crushed pistachios/ hot melon jam/ micro mint	
Spring Rolls	\$3.25
Plum sauce	
Vegetable Samosa	\$3.50
Peach chutney	
Wild Mushroom Crostini	\$4.50
Brioche crostini/ wild mushroom duxelles/ goat cheese & leek mousse	
Rice Paper Cold Rolls (V)	\$3.75
Rice noodles/ purple cabbage/ pickled carrots/ cucumbers/ herbs/ sweet chili sauce	
Gnocchi	\$3.25
House-made gnocchi/ smoked tomato sauce/ olive oil/ shaved Parmigiano Reggiano	
Caprese Crostini	\$4.50
Cherry tomato/ pesto/ fresh mozzarella/ Maldon salt	
Latke	\$4
Brie/ apple fennel salsa/ cranberry caviar	

Vision of JP Fine Foods

"Build strong relationships on our promise of honesty and integrity."

Composed Plate Stations/ Pass Around

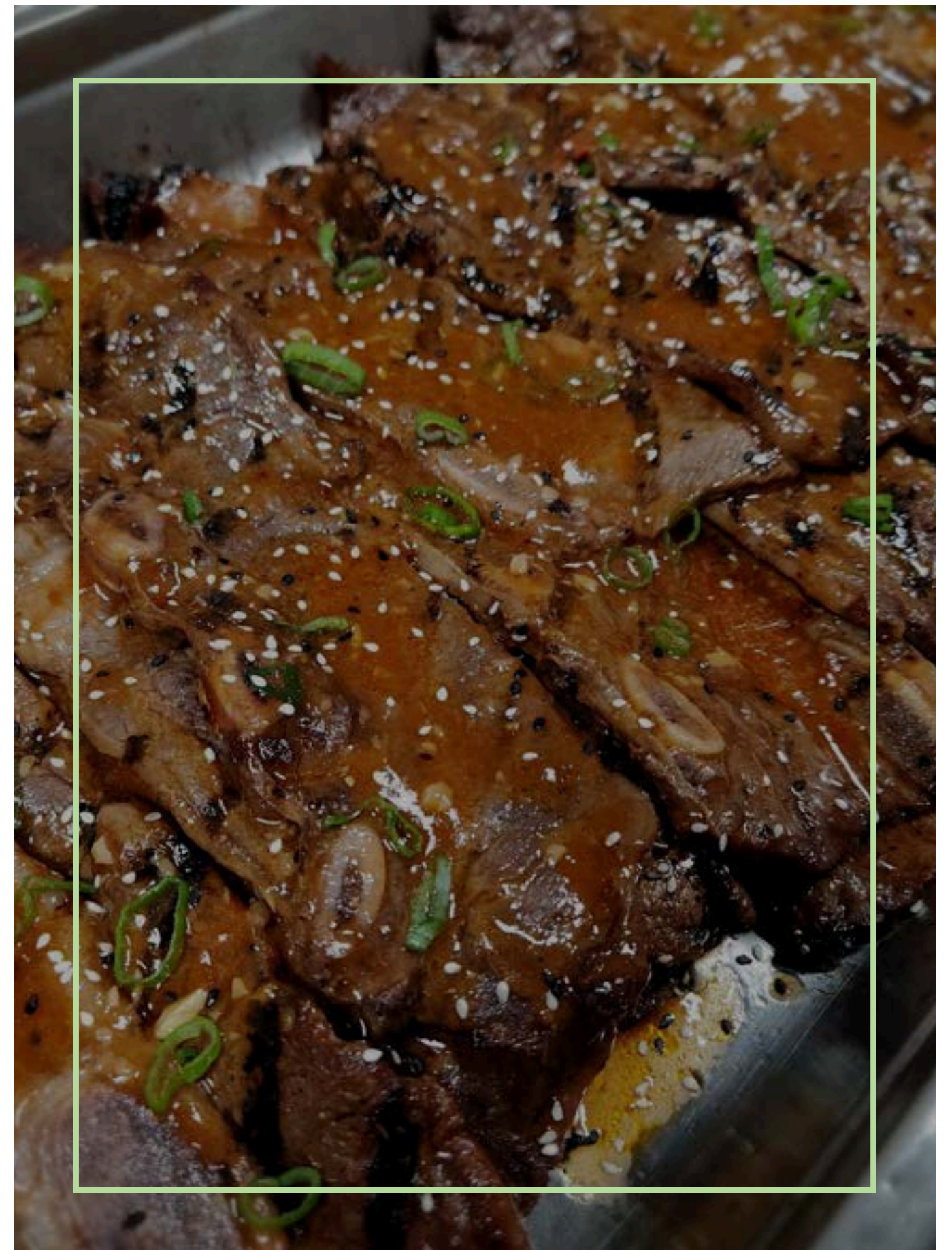
Some of our main course dishes can be turned into composed plates upon request. Rentals or disposables are required at an additional cost.

Meat

Pap & Wors	\$10.50
South African farmers sausage/ millie pap/ sweet onion tomato sauce/ fresh sprouts	
Sausage (sweet/hot) & Polenta	\$10.50
Italian sausages/ creamy polenta/ tomato sauce	
Pulled Beef Short Rib Parfait	\$11
Mashed potatoes/ pickled onions/ micro greens	
Antipasto Plate	\$12.50
Dry-cured meats/ cheeses/ olives/ pickled vegetables/ crostini	
Fish & Seafood	
Salmon Poke	\$19
Marinated salmon/ sushi rice/ cucumbers/ edamame/ purple cabbage/ pickled carrots/ peppers/ spiced aioli/ ponzu	
Grilled Seafood	\$22
Calamari/ shrimp/ octopus/ lemon rice/ seasonal vegetables/ hot oil	
Seafood Risotto	\$21
Tomato/ lobster stock/ lobster meat	
Fish & Smashed Potatoes	\$16.50
Beer battered fish/ smashed potatoes/ tartar sauce/ dill slaw	
Warm Baccala Salad	\$19.50
Cod/ potatoes/ clams/ broccoli/ capers/ cherry tomatoes	
Grilled Octopus	\$19.50
Cannelini beans/ grape tomatoes/ olives/ capers/ Peruvian peppers	
Pasta Vongole	\$13.50
Squid ink pasta/ clams/ white wine/ tomato concassé/ parsley	

Vegetarian

Ratatouille Polenta	\$9.50
Cheesy polenta/ ratatouille/ tomato sauce	
Gnocchi	\$13.50
House made gnocchi/ brown butter sauce/ walnuts/ squash/ arugula	
Mushroom Ravioli	\$15.50
Porcini cream sauce/ crispy onions/ gremolata	
Grilled King Oyster Mushroom	\$13.50
Red eggplant sauce/ pickled red cabbage/ pita chips	
Summer Risotto	\$13.50
Wild mushrooms/ pumpkin/ kale chips	
Eggplant Parmesan	\$14.50
Tomato sauce/ mozzarella /Parmigiano Reggiano	



Stations

Priced per person, minimum 25 people
Rentals and staffing may be required at an additional cost

Cheese Station \$26.50

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

Harvest Station \$16

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

Mediterranean Antipasto Station \$24.50

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

Charcuterie Station \$21.50

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

Interactive Stations

Italian Pasta Station \$24.50

An interactive station with chefs tossing your pasta to order to include:

- **Choice of 2 pastas:** penne/ fusilli/ rigatoni/ spaghetti
- **Choice of 2 sauces:** tomato sauce/ cream sauce/ mushroom cream sauce/ pesto
- **Toppings:** garlic/ onions/ spinach/ mushrooms/ roasted peppers/ olives/ fresh tomatoes/ Parmigiano Reggiano/ olives/ chili flakes
- **Choice of 1:** chicken/ shrimp/ smoked pork sausages/ smoked salmon/ Bolognese

Mac & Cheese Station \$21.50

- **Cheese:** Cheddar cheese/ emmental cheese/ pepper jack
- **Additions:** Truffle paste/ bacon/ diced tomatoes/ olives/ sautéed mushrooms
- **Choice of 1 protein:** Pulled brisket/ pulled pork/ pulled chicken
- **Toppings:** Italian garlic & herb breadcrumbs/ panko Parmesan bread crumbs/ pickled onions/ jalapeños/ ketchup

Poké Station \$21

Your choice of 2 of the following: Tuna/ salmon/ grilled steak/ grilled chicken thighs/ grilled shrimp/ 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/ soy sauce

Taco Stand \$15.50

Choice of 1: Pulled beef brisket/ grilled chicken/ steak carnitas/ pork belly/ chorizo/ vegan chili

- **To include:** Lettuce/ crema/ aged cheddar cheese/ salsa verde/ pico de gallo/ diced white onion/ pickled red onions/ jalapeños/ flour tortillas/ sliced radishes/ limes/ cilantro
- **Add Ons:** Tequila shots package

Ahi Tuna Nachos \$21

Wonton chips/ corn chips/ sesame soy marinated tuna/ cucumbers/ edamame beans/ marinated mushrooms/ pickled cabbage/ pineapple/ scallions/ sesame seeds/ nori

- **Sauces:** Spiced mayo/ wasabi aioli/ ponzu glaze

Steak Frites \$23

Medium rare flat iron steak/ pomme frites/ peppercorn sauce/ chimichurri sauce/ horseradish/ salt blends/ hot sauce/ BBQ sauce

Oyster and Seafood Bar \$24.50

- 2 Seasonal oysters per person
- Crudo/ fresh tomato/ onion/pepper salsa/ lime juice/ Maldon salt/ micro greens/ olive oil
- Seafood salad with peppers/ celery/ fennel/ lemon/ capers
- OR
- Steamed mussels/ tomato sauce or white wine sauce
- **To Include:** Lemons/ limes/ mignonette/ horseradish/ hot sauce/ tabasco/ cocktail sauce

Stations Cont.

Priced per person, minimum 25 people
Rentals and staffing may be required at an additional cost

Grilled Cheese Station

\$19.50

- **Breads:** Sourdough/ brioche
- **Cheeses:** Brie/ cheddar/ Swiss
- **Vegetables/Fruit:** Caramelized onions/ wild mushrooms/ pickles/ tomatoes/ jalapeños/ pear
- **Variety of jams/chutneys:** Mango chutney/ olive tapenade/ muffaletta olive spread/ fig jam
- **Meats:** Bacon/ sliced turkey

Deli Panini Station

\$24.50

- **Choice of 2 meats:** Montréal smoked meat/ smoked turkey/ mortadella/ pastrami/ smoked brisket/ tuna salad
- **Toppings:** Yellow mustard/ Dijon mustard/ Pommery mustard/ bacon jam/ sauerkraut/ slaw/ pickles/ caramelized onions/ banana peppers/ pickled jalapeños/ mushrooms
- **Cheese:** Swiss/ cheddar/ provolone

Dessert Station

Crêpe Station

\$13.50

Includes: Whipped cream/ forest berry compote/ sautéed apple/ brandy bananas/ vanilla or chocolate ice cream/ fresh fruits/ chocolate ganache

Mini Dessert Station (3 per person)

\$15

Assorted mini desserts which may include: shooters/ donuts/ cookies/ squares/ tarts/ fresh seasonal fruit

Donut Station

\$12.50

Plain donuts/ filled donuts/ mini donuts:

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

On The Move

Our custom-made carrier walking around your event serving the following options:

Cannoli's

\$6.50

- **Your choice of one filling:** Lemon/ orange chocolate/ chocolate
- **Toppings:** Chocolate chips/ sprinkles/ cookies crumbs/ roasted pistachios/ toasted coconut/ hazelnuts

Tiramisu

\$7.50

Authentic Italian tiramisu

- **Toppings:** Chocolate shavings/ hazelnuts/ berries

Cookie Sandwich

\$7.50

- **Cookies:** Chocolate chip/ double chocolate chip
- **Your choice of one butter cream:** Vanilla/ chocolate/ pistachio
- **Toppings:** Chocolate chips/ sprinkles/ cookies crumbs/ roasted pistachios/ toasted coconut/ hazelnuts

Cheesecakes

\$9.50

Mini cheesecakes topped with your choice of: strawberry coulis/ blueberry coulis/ salted caramel/ key lime jam/ mango/ mint salsa

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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."