JP FINE FOODS

Fine Catering for Fine Events

Holiday Cocktail Party Menu

WINTER 2026

BY CHEF JONATHAN PRESKOW

Holiday Party 1
$31.50 per person
Minimum 20 guests

Holiday Party 2
$65.00 per person
Minimum 20 guests

Holiday Party 3
$82.50 per person
Minimum 20 guests

Holiday Party 1

$31.50 per person

Minimum 20 guests

PASSED APPETIZERS

Beef Wellington Crostini
Beef tenderloin / mushroom duxelles / puff pastry crostini / horseradish cream

Harissa Grilled Chicken Satay (GF)
Harissa marinated grilled chicken satay / pomegranate honey glaze / pistachios / garlic mint labneh

Tuna Crudo
Wonton crostini / avocado mousse / cucumber fennel apple salsa / spiced aïoli

Pear Grilled Cheese (V)
Caramelized onions / asiago cheese / poached pear

Rice Paper Cold Rolls (VG/GF)
Mixed vegetables / rice noodles / mint / basil / pickled carrots / sweet chili sauces

Mushroom Arancini (V)
Smoked tomato sauce / Parmigiano Reggiano / olive oil

Rentals, staffing, and decor are extra. Dietary restrictions will always be accommodated.

> **STAFFING GUIDE** Passed Hors d'Oeuvres: 1 server for 25 guests maximum · Mixing Cocktails: 1 bartender per 40 guests.

Holiday Party 2

$65.00 per person

Minimum 20 guests

STATIONARY PLATTER

Mezze Station (V)

Dips / hummus / beet hummus / tzatziki / eggplant dip / marinated olives / marinated cheese / roasted tomatoes / artichokes / fresh and roasted vegetables / falafel balls / pita / flatbreads

PASSED APPETIZERS

Beef Wellington Crostini

Beef tenderloin / mushroom duxelles / puff pastry crostini / horseradish cream

Harissa Grilled Chicken Satay (GF)

Harissa marinated grilled chicken satay / pomegranate honey glaze / pistachios / garlic mint labneh

Tuna Crudo

Wonton crostini / avocado mousse / cucumber fennel apple salsa / spiced aïoli

Pear Grilled Cheese (V)

Caramelized onions / asiago cheese / poached pear

Rice Paper Cold Rolls (VG/GF)

Mixed vegetables / rice noodles / mint / basil / pickled carrots / sweet chili sauces

Mushroom Arancini (V)

Smoked tomato sauce / Parmigiano Reggiano / olive oil

DESSERTS

Fruit Skewers (VG/GF)

Seasonal fruit skewers

Assorted Mini Desserts

Which may include brownies, date squares, mini beignets and petit fours (2 per person)

Rentals, staffing, and decor are extra. Dietary restrictions will always be accommodated.

> **STAFFING GUIDE** Passed Hors d'Oeuvres: 1 server for 25 guests maximum · Mixing Cocktails: 1 bartender per 40 guests.

Holiday Party 3

$82.50 per person

Minimum 20 guests

STATIONARY PLATTER

Mediterranean Antipasto Station
Assorted cheeses / sliced charcuterie / grilled vegetables / JP's hummus / tapenade / red beet hummus / marinated vegetables / crudités / breads / crostini / crackers

PASSED APPETIZERS

Beef Wellington Crostini
Beef tenderloin / mushroom duxelles / puff pastry crostini / horseradish cream

Harissa Grilled Chicken Satay (GF)
Harissa marinated grilled chicken satay / pomegranate honey glaze / pistachios / garlic mint labneh

Rice Paper Cold Rolls (VG/GF)
Mixed vegetables / rice noodles / mint / basil / pickled carrots / sweet chili sauces

Mushroom Arancini (V)
Smoked tomato sauce / Parmigiano Reggiano / olive oil

COMFORT FOOD TASTING PLATES

Grilled King Oyster Mushroom (VG/GF)
Bean ragu / grilled red cabbage / taro chips

Pulled Turkey
Mashed potatoes / sautéed vegetables / gravy / cranberry sauce

DESSERTS

Fruit Skewers (VG/GF)
Seasonal fruit skewers

Assorted Mini Desserts
Which may include brownies, date squares, mini beignets and petit fours (2 per person)

Rentals, staffing, and decor are extra. Dietary restrictions will always be accommodated.

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GF = Gluten Free **V = Vegetarian** **VG = Vegan** **DF = Dairy Free** - Prices subject to change based on market pricing.

JP Fine Foods, 69 Viceroy Road, Concord, ON, (905) 482-3225, info@jpfinefoods.ca - Fine Catering for Fine Events