



JP FINE FOODS

PASSOVER

CATERING MENU





Contact us to Place an Order

☎: 905-482-3225

✉: info@jpfinefoods.ca

Order deadline: Sun, April 6

First night Sedar: Sat, April 12

Orders are to be picked up and delivered on Saturday the 12th and Sunday the 13th between 12-4 pm

Limited staffing, please contact us as soon as possible to organize your service and culinary team. Servers are not expected to cook meals.

If you require a chef please let us know so we can organize your culinary team.

jpfinefoods.ca



Starters / Salads / Soups / Slaws

ON THE SEDER TABLE

- Seder Plate** \$12.50ea
Zeroa (chicken neck)/ Beitza (roasted hard-boiled egg)/ Maror (horseradish)/ Charoset/Karpas (parsley)/ Bitter herb (romaine lettuce)
- Hard Boiled Eggs** \$1.50ea
Perfectly cooked eggs served in salt water
- Charoset** \$12/8oz
Roasted walnuts/ pecans/ almonds/ apple/ cinnamon/ honey/ sweet red wine
- Nut Free Charoset** \$12/8oz
Toasted seeds/ apple/ cinnamon/ honey/ sweet red wine
- Manor** \$9/8oz
House-made beet horseradish
- Latkes** \$36/dz
Potato latkes/ house made apple sauce

SOUPS

- Butternut Squash Soup** \$15/L
Butternut/ sweet potato/ apple (GF/DF/V)
- Middle Eastern Sephardic Red Lentil Soup** \$15/L
Fried parsnip chips (GF/DF/V)
- Chicken Soup** \$15/L
Rustic/ rich chicken soup (GF/DF)
- Matzo Balls** \$12.50ea
Classic fluffy matzo balls (DF)

SALADS

Medium serves 6-8 | Large serves 10-12

- JP's Mixed Greens** \$60 | \$84
Radishes/ cucumbers/ oven roasted tomato/ pickled red onions/ hearts of palm/ sherry shallot vinaigrette (GF/DF/V)
- Arugula and Spinach Salad** \$72 | \$96
Orange segments/ cucumbers/ radishes/ toasted almonds/ pomegranate seeds/ honey-citrus vinaigrette (GF/DF/V)
- Kale Salad** \$72 | \$96
Radicchio/ brussel sprouts/ shaved parmesan/ dried cranberries/ pine nuts/ maple balsamic vinaigrette (GF/V)
- Quinoa Salad** \$52 | \$72
Dates/ pomegranate seeds/ roasted carrots/ red onion/ mint/ parsley/ Moroccan shallot vinaigrette (GF/DF/V)

SLAWS

- Coleslaw** \$12/L
Carrots/ cabbage/ apple cider vinaigrette (GF/DF/V)
- Apple Beet Slaw** \$14/L
Beets/ carrots/ apple/ parsley/ mint/ red onion/ pomegranate vinaigrette (GF/DF/V)

Mains

Let us know about any allergies, dietary restrictions or adjustments.

PROTEIN CHOICES

Braised Brisket	\$52/lb
My grandmother`s secret family recipe of tender brisket (GF)	
Miami Ribs	\$48/lb
Grilled/ Asian style (GF)	
Lamb Shank	\$35.50ea
Slow braised lamb shank/ red wine sauce (GF/DF)	
Turkey Meatballs	\$36/dz
Sweet & sour	
Grilled Chicken Supreme	\$16.50
Lemon herb/ chimichurri (GF/DF)	
Grilled Cornish Hen	\$45.50ea
Bone-in spatchcocked / shawarma marinated/ tahini sauce (GF/DF)	

Chicken Fingers	\$39/dz
Matzo breaded/ plum sauce	
Chicken Schnitzel	\$18ea
Matzo breaded/ herbs/ sesame seeds/ garlic aioli	
Salmon	\$23ea
Grilled/ Moroccan spiced / dill aioli (GF/DF)	
Branzino	\$32.50
Pan seared or grilled/ red pepper romesco sauce (GF/DF)	
Stuffed Squash	\$18.50
Quinoa/ roasted carrots/ peppers/ red pepper tomato sauce (GF/DF/V)	
Stuffed Eggplant	\$18.50
Herb roasted eggplant/ caponata/ vegan aioli (GF/DF/V)	



Sides / Desserts

SIDES

Medium Serves 6-8 | Large Serves 10-12

Sautéed Mixed Vegetables \$72 | \$96

Seasonal vegetables/ olive oil/ sea salt
(GF/DF/V)

**Roasted Root Vegetable
Meadley** \$48 | \$66

Seasonal root vegetables/ harissa/ olive oil
(GF/DF/V)

Potato Kugel \$56 | \$78

Traditional potato kugel/ fresh herbs (DF)

**Roasted Baby Potato
Meadley** \$48 | \$66

Yukon/ purple potato/ sweet potatoes/
smoked paprika/ olive oil/ garlic (GF/DF/V)

Cauliflower Parsnip Mash \$72 | \$102

Cauliflower/ parsnip/ garlic/ potatoes/ cream

DESSERTS

Brownies \$5.50ea

Decadent chocolate brownies (GF)

Macarons \$5.50ea

Coconut/ chocolate (GF)

Matzo Bark \$15ea

Caramel/ chocolate (225-300g)

Nut and Seed Matzo Bark \$18ea

Caramel/ nuts/ seeds/ chocolate/ coconut
(225-300g)

Panna Cotta \$11ea

Coconut/ vanilla/ berry compote/ mason jar
125ml (GF/DF/V)

Fruit Platter \$73ea

Artfully plattered seasonal fruit (serves 8-10)

