



JP FINE FOODS

# PASSOVER

CATERING MENU





## Contact us to Place an Order or Request a Quote

☎: 905-482-3225

✉: [info@jpfinefoods.ca](mailto:info@jpfinefoods.ca)

Order by Wednesday, April 17.

**Orders will be delivered on  
Monday, April 22 between  
11-4pm.**

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](http://jpfinefoods.ca)



# Starters / Salads / Soups

## STARTERS

**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 saltwater

**Charoset** \$12

Regular or nut-free, roasted walnuts, pecan, almonds, apple, cinnamon, honey and sweet red wine 250ml

**Manor** \$9

House-made beet horseradish (250ml)

**Matzo** \$6.50

Box of matzo

**Potato Kugel Mini Muffins** \$2.50ea

**Matzo** \$33

- Traditional stuffed with beef in a sweet and sour sauce - 6 pc
- Traditional stuffed with ground turkey in a sweet and sour sauce - 6pc

## SALADS

Serves 3-4 | Serves 6-8 | Serves 10-12

**Fattoush Salad** \$50 | \$94 | \$139

Romaine, sumac matzo croutons, tomatoes, cucumbers, radishes, green peppers, green onions, parsley, mint, zesty lemon sumac vinaigrette

**Kale Salad** \$44 | \$87 | \$129

Kale and radicchio, currants, pine nuts, puffed quinoa, pickled carrots with a honey shallot vinaigrette

**Quinoa Tabbouleh** \$44 | \$87 | \$139

Tricolour quinoa, parsley tomato, mint, cucumber, red onion, peppers, lemon herbs dressing

**Heirloom Beets Salad** \$44 | \$87 | \$139

Sea salt roasted candy and yellow beets, cucumbers, arugula, dill, mint, parsley and toasted walnuts served with a tahini lemon vinaigrette

**Coleslaw** \$6 | \$25 | \$42

Carrots, cabbage, red cabbage in an apple cider vinaigrette

## SOUPS

**Roasted Butternut Squash** \$15/L

**Chicken Soup** \$15/L

**Hearty Vegetable Soup** \$15/L

## EXTRAS

**Matzo Balls** \$2.50ea

# Mains

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

## **Boneless Beef Short Ribs** \$35ea

Braised boneless short rib (6oz), served with red wine braising jus

## **Braised Brisket** \$45/lb

My grandmother`s secret family recipe of tender brisket served in a tomato gravy

## **Beef Tenderloin** \$41ea

7oz USDA prime beef tenderloin grilled served with a chimichurri sauce

## **Meatballs** \$27/dz

Beef meatballs served in our house tomato sauce

## **Turkey Meatballs** \$27/dz

Sweet and sour all turkey meatballs

## **Chicken Supreme** \$16ea

Lemon herb grilled 6-7oz chicken supreme served with sauce vierge

## **Chicken Fingers** \$18

Matzo breaded chicken fingers 1/2 dozen

## **Chicken Schnitzel** \$18ea

Butterflied matzo breaded chicken breast served with garlic aioli

## **Veal Chop** \$49ea

Grilled veal chop 16 oz served with chimichurri

## **Ontario Rack of Lamb** \$88

Garlic rosemary and herb roasted whole rack of lamb served with chimichurri

## **Salmon** \$21ea

Lemon herb marinated salmon served with a dill aioli and lemon

## **Branzino** \$39ea

Grilled and stuffed European seabass, served with a dill aioli and lemon

## **Stuffed Eggplant** \$18

Stuffed with a sweet and tangy eggplant and pepper caponata, with a mint aioli



# Sides / Desserts

## SIDES

Serves 3-4 | Serves 6-8 | Serves 10-12

**Potato Kugel** \$36 | \$69 | \$104

Traditional potato kugel, seasoned lightly with fresh herbs

**Zucchini and Carrot Kugel** \$36 | \$69 | \$104

Zucchini and carrot kugel roasted with garlic, rosemary and onions

**Roasted Potatoes** \$36 | \$69 | \$104

Yukon Gold roasted potatoes tossed in rosemary, thyme and garlic

**Broccoli Florets** \$36 | \$69 | \$104

Tossed with lemon zest and garlic olive oil

**Sweet Potatoes** \$36 | \$69 | \$104

Tzimmes style maple cinnamon glazed cubed sweet potato with dried prunes

**Roasted Vegetables** \$36 | \$69 | \$104

Roasted vegetables with carrots, peppers, broccoli, cauliflower, brussels sprouts, and red onions

**Mashed Potatoes** \$36 | \$69 | \$104

Rustic garlic mashed potato (no dairy)

**Baby Carrots** \$36 | \$69 | \$104

Balsamic roasted tricolour baby carrots

## DESSERTS

**Brownies** \$4.50ea

Decadent chocolate brownie squares

**Macaroons** \$4.50ea

Traditional coconut macaroons drizzled with chocolate

**Pavlova** \$14

Individual Pavlova served in a berry meringue shell with a berry coulis, fresh berries, and whipped cream (assembly required)

**Matzo Bark** \$15ea

Caramel chocolate matzo bark (AKA Matzo Crack) 230-250g

**Fruit Platter** \$63/platter

With assorted seasonal melons, pineapple, grapes, and berries (serves 8-10)

