



JP FINE FOODS

Plated Menu



Appetizers

Breads and Dips \$8.50

Assorted breads/ warm olives/ hummus/ red eggplant dip/ tzatziki

Tuna Tartar \$24.00

Avocado mousse/ apple-cucumber fennel salsa/ marinated tuna tartar/ taro chips/ponzu reduction/ spiced aioli

Branzino Crudo \$22.50

Fennel/ orange segments/ pomegranate seeds/ micro greens/ capers/ extra virgin olive oil/ Maldon salt

Seafood Trio \$29.50

Seared scallops/ grilled calamari/ grilled shrimp/ cherry tomatoes/ parsley caper beurre blanc

Spanish Grilled Octopus \$24.50

Caper fennel olive couscous/ romesco sauce/ greens/ grilled lemon

Shrimp Caponata \$19.00

Peri-peri grilled shrimp/ caponata/ lemon arugula/ spiced aioli

Seafood Risotto \$22.00

Tomato lobster stock/ lobster meat/ grilled calamari

Beef Carpaccio \$23.00

Peppercorn crusted beef/ Shimeji mushrooms/ arugula/ Parmigiano Reggiano crisp / lemon caper vinaigrette

Meatballs \$14.50

Beef and veal meatballs/ polenta

Stuffed Sicilian Eggplant \$14.50

Black olive caper tomato concasse/ za'atar labneh/ herbed oil

\$19.00

Heirloom Panzanella

Heirloom tomatoes/ cucumbers/ bread/ salami chips/ fresh herbs/ stracciatella

Baby Gem Caesar Salad \$18.00

Baby gem lettuce/ pancetta chips/ crumbled croutons/ Parmigiano Reggiano crisps/ garlic anchovy dressing

Burrata Mushroom Salad \$25.50

Arugula/ sautéed mushrooms/ figs/ Parm crimp

Boston Bib Lettuce Salad \$18.00

French gorgonzola/ walnuts/ asparagus/ pickled shallots/ honey Dijon vinaigrette

Beet Carpaccio Salad \$18.00

Shaved beets/ fresh ricotta/ pistachios/ honey lemon vinaigrette/ micro greens

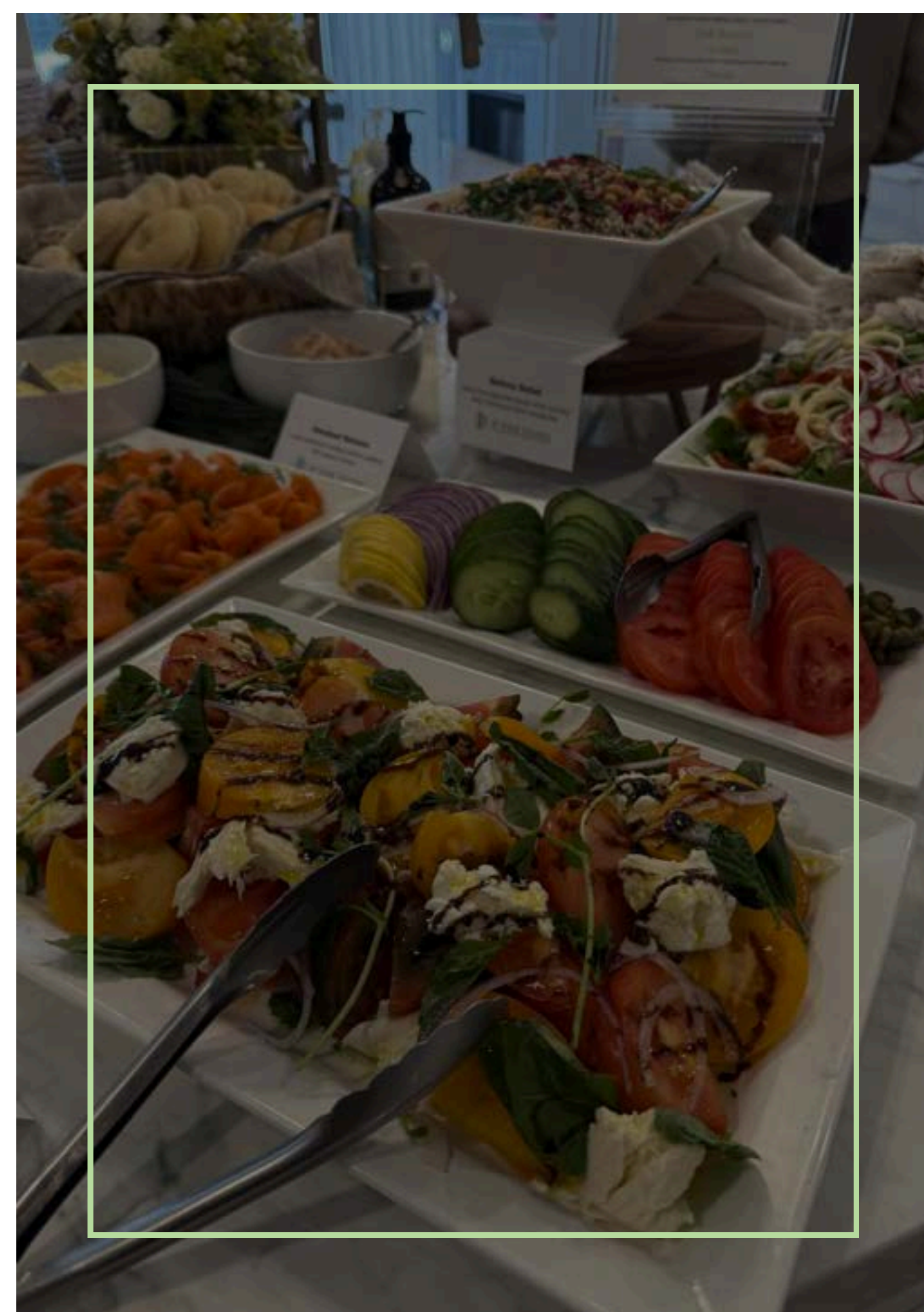
Soups

Gazpacho Caesar \$17.00

Spiced gazpacho/ candied bacon

Vichyssoise \$14.00

Leek/ potato/ focaccia crostini



Main Courses

Protein Choices

Steak Frites	\$28.50
Flat iron steak/ fries/ peppercorn jus (6oz)	
AAA Beef Tenderloin	\$48.50 \ \$62 \ \$74
Grilled or seared/ peppercorn beef jus (6oz/ 8oz/ 10oz)	
Canadian Prime New York Striploin	\$39.50 \ \$47.50 \ \$57.50
Grilled or seared/ peppercorn beef jus (8oz/ 10oz/ 12oz)	
Canadian Prime Ribeye	\$69 \ \$79.50 \ \$98.50
Grilled or seared/ peppercorn beef jus (12oz/ 14oz/ 18oz)	
Venison Chop	\$57
Pan seared/ Cumberland sauce (10oz/ 14oz)	
Veal Chop	\$41 \ \$52.50
Grilled/ herbed compound butter (10oz/ 14oz)	
Opal Valley Australian Rack of Lamb	\$64
Pan seared/ chimichurri/ 4 bones	
Meatballs	\$18.50
Beef meatballs/ polenta	
Bison Ribeye	\$66.50
Grilled/ chimichurri	

Poultry

Grilled Chicken Supreme (8oz)	\$18.50
Lemon herb/ Peruvian/ Moroccan spiced	
Stuffed Chicken Supreme (6oz)	\$21.50
<ul style="list-style-type: none">• Spinach/ sundried tomatoes/ feta cheese• Mushrooms/ goat cheese	
Cornish Hen	\$25.50 \ \$45.50
Bone-in/ shawarma marinated/ herbed tahini/ sumac shaved onion (half/ full)	
Duck Breast	\$28.50
Seared/ berry sauce (6oz - 7oz)	
Duck Confit	\$24.50
Crispy confit duck legs/ citrus glaze	

Turkey Meatballs

Chickpea/ tomato ragu

\$22.50

Fish/Seafood

Rainbow Trout	\$24
Pan seared/ herbed compound butter	
Grilled Salmon	\$17 \ \$23 \ \$28.50
Lemon herb/ Peruvian/ Moroccan spiced/ dill aioli (4oz/ 6oz/ 8oz)	
Branzino	\$34
Pan seared or gilled/ romesco sauce	
Georgian Bay White Fish	\$23.50
Pan seared/ puttanesca sauce	
Lobster Tail 3oz	\$24
Surf your turf/ add to your main course	
Mixed Seafood Platter	\$48
Scallops/ grilled calamari/ grilled shrimp/ octopus/ white wine tomato sauce	
Vegetarian/Vegan	
King Oyster Mushrooms	\$19.50
Roasted red cabbage/ white bean ragout/ pickled cipollini/ gremolata	
Tofu Kofta	\$18.50
Hummus/ tabouli/ sumac onions/ olives/ pickled veg/ mini naan/ herbed oil	
Roasted Cauliflower	\$17.50
Red lentil puree/ spinach/ pickled onions/ puffed quinoa/ olive oil	
Eggplant Parmesan	\$18.50
Tomato sauce/ fresh mozzarella	
Beet & Portobello Steak	\$18.50
Porcini crusted beet/ portobello steak/ lupini ragu/ mushroom jus/ herb oil	

Sides

Vegetables

Sautéed Mixed Vegetables	\$8
Seasonal vegetables/ olive oil/ sea salt	
Brussels Sprouts	\$9
Caramelized onions/ beef bacon/ tamari-maple syrup	
Rapini	\$8
Garlic/ ras el hanout	
Roasted Cauliflower	\$6
Bacon/ Parmigiano Reggiano/ fresh herbs	
Broccoli	\$6
Parmigiano Reggiano roasted broccoli	
Mushrooms	\$11
Seasonal mixed mushrooms/ thyme/ shallots/ white wine	
Green Bean Almondine	\$7
Green beans/ almonds/ sumac/ olive oil	
Roasted Carrot Toppers	\$9
Smoked carrots	
Patty Pans (Sunburst Squash)	\$14
Herb roasted	

Starches

Roasted Baby Potato	\$6
Lemon herb/ olive oil/ garlic	
Fingerling Potatoes	\$8
Smoked paprika/ garlic/ herb	
Rice Pilaf	\$7.50
Wild rice/ basmati rice/ whole wheat rice/ lemon	
Basmati Rice	\$9.50
Saffron/ barberries/ pistachios	
Farro	\$7.50
Leeks/ artichokes/ olives/ herbs	
Barley	\$8.50
Mushroom/ herbs	
Rustic Mashed Potatoes 4oz	\$10
Skin on Yukon Gold potatoes/ cream/ butter	

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	

Purpose of JP Fine Foods

"Create positive memories that last a lifetime."

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)	