



JP FINE FOODS

Rosh Hashanah Menu






Contact us to Place an Order or Request a Quote

**Speak to one of our amazing
event coordinators.**

If you're ready to place your
order, please get in touch with
us by phone or email.

: 905-482-3225

: info@jpfinefoods.ca

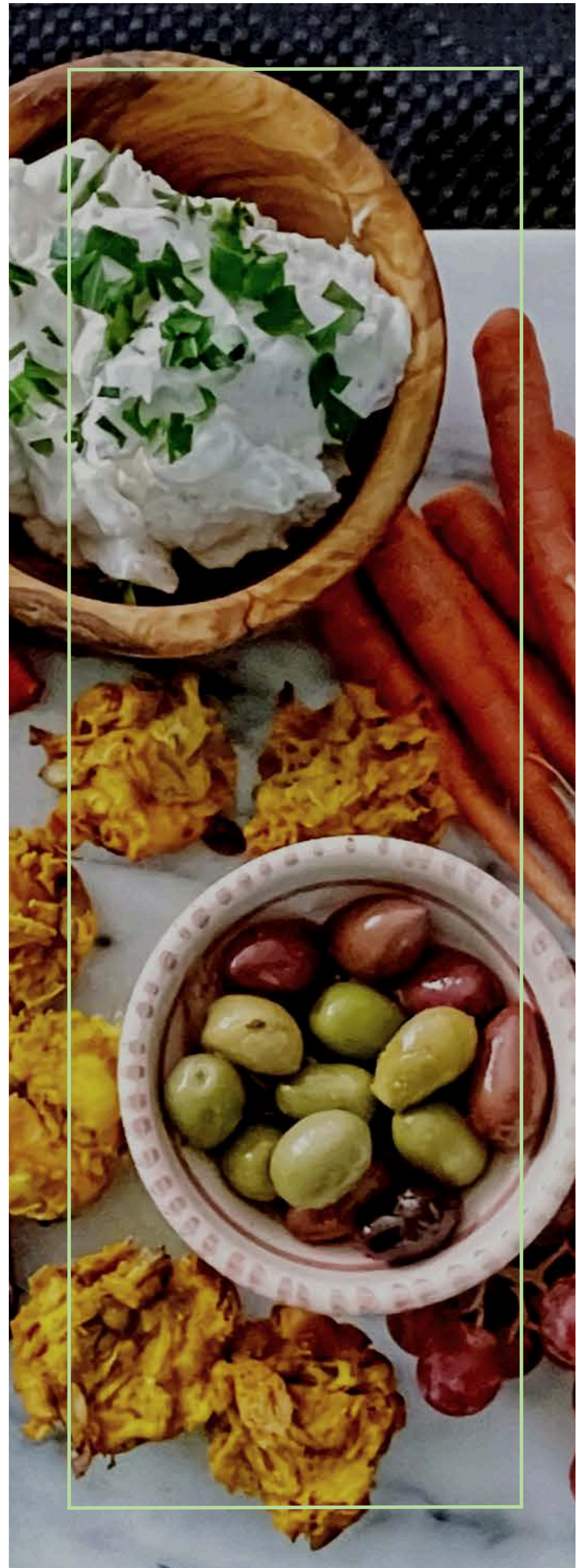
Order by: Thursday, Sept. 26

Delivered on: Wednesday, Oct. 2

Pickup no charge.

Delivery fee from \$40
depending on location.

jpfinefoods.ca



Starters / Soups / Appetizers

ON THE TABLE

CHOPPED LIVER 8/12

Chicken liver (250ml or 500ml)

CROWN CHALLAH 16/ea

Plain or raisin challah

DIP TRIO 19.50

Hummus (250ml) topped with tahini, Red eggplant dip (250ml), and Labneh topped za'atar (250ml)

MARINATED OLIVES (GF/V) 6.50

Mixed marinated olives ready to serve or heat and serve warm (250ml)

SOUPS

RUSTIC CHICKEN SOUP (GF) 15/litre

Rich golden-brown chicken soup with chunks of pulled chicken and vegetables

MATZO BALLS 2.50/ea

Light and fluffy matzo balls

MINISTRONE (GF/V) 15/litre

Mix vegetables, beans, tomato, garlic and herbs

RED LENTIL SOUP 15/litre

Traditional Middle Eastern red lentil soup

BUTTERNUT SQUASH SOUP (GF/V) 15/litre

Maple roasted butternut squash puree seasoned with sage

APPETIZER

SAMOSAS (V) 33/dz

Vegetarian samosas served with mango chutney

SPRING ROLLS (V) 33/dz

Fried vegetable spring rolls served with plum sauce

MOROCCAN CIGARS 54/dz

Traditional beef cigars served with sumac tahini

COLD ROLLS (GF/V) 33/dz

Rice paper, sesame rice noodles, pickled carrots, cucumber, peppers, purple cabbage, mint, basil, and sweet chili sauce

BEEF SATAY 54/dz

Shawarma marinated beef satays served with a chimichurri sauce

SALMON SATAY 54/dz

Peruvian marinated grilled salmon, with a dill aioli

LATKES 42/dz

Apple sauce and sour cream

Mains / Sides

MAINS

ROASTED TURKEY (GF) 190/11-14lb

Slow-cooked herb roasted turkey served sliced with turkey gravy

BRAISED BRISKET (GF) 49/lb

Sweet tomato glazed brisket cooked just the way my grandmother cooks it... perfectly!

GRILLED CHICKEN SUPREME 12.50/pc

Lemon herb chicken served with chicken jus

BRANZINO (GF) 34/ea

Herb marinated 5-6oz branzino filet served with salsa verde and grilled lemon

GRILLED SALMON (GF) 21/pc

Moroccan marinated 6-7 oz portion with a dill and lemon aioli

CHICKEN FINGERS 48/dz

Panko breaded chicken fingers with honey

CHICKEN SCHNITZEL 22/pc

Panko seasoned breaded chicken breast served with lemon aioli

STUFFED ACORN SQUASH (GF/V) 19/ea

Tricolor quinoa, black beans, kale, peppers and leek stuffed acorn squash with tomato sauce

BEEF MEATBALLS 36/dz

Tomato sauce, basil, and olive oil

TURKEY MEATBALLS 36/dz

Sweet and sour sauce

SMOKED BEEF SHORT RIBS (GF) 27/ pc

6oz boneless smoked ribs with a rosemary jus

VEGAN WELLINGTON 27/ pc

A mixture of lentils, vegetables, spinach and mushroom duxelle, finally wrapped in a crunchy puff pastry served with vegan aioli

SIDES

Portion Size: Reg 3-4 | Med 6-8 | Large 10-12

GRILLED VEGETABLES 36 | 69 | 104

Grilled sweet potato, red onion, zucchini, eggplant, peppers and asparagus, marinated with a garlic oregano olive oil

ROASTED VEGETABLES 36 | 69 | 104

Roasted seasonal vegetables tossed with olive oil, salt, pepper and finished with fresh thyme

ROASTED POTATOES 36 | 69 | 104

Garlic, rosemary and onion roasted Yukon Gold potatoes

RUSTIC MASHED POTATOES 36 | 69 | 104

Dairy free rustic mash

TZIMMES ROASTED CARROTS 36 | 69 | 104

Honey roasted carrots served with, prunes, dates and cranberries

HORSERADISH 9.50/per 250ml

House made JP red horseradish

CRANBERRY SAUCE 7.50/per 250ml

Fresh house made JP cranberry sauce

HOT SAUCE 9.50/per 250ml

House made hot sauce

Salads / Desserts

SALADS

Portion Size: Reg 3-4 | Med 6-8 | Large 10-12

MIXED GREENS SALAD (GF/V) 36 | 70 | 102

House mixed greens topped with mandarin segments, watermelon, radishes, roasted pumpkin seeds, cucumber, and dried cranberries served with a honey lemon-shallot vinaigrette

KALE SALAD (GF/V) 44 | 87 | 129

Honey white balsamic vinaigrette marinated chopped kale with brussels sprouts, currants, radishes, cucumber, roasted squash, and toasted seeds

ARUGULA SALAD (GF/V) 44 | 87 | 129

Watermelon, radishes, sweet potato, cucumber, candied pecans, salt roasted beet, and white balsamic dressing

QUINOA SALAD (GF/V) 44 | 87 | 129

Moroccan quinoa salad served with roasted cauliflower, dried cranberries, diced peppers, red onions, mint, parsley, and roasted carrots

BEEF AND APPLE SLAW (GF/V) 17/liter

Beet, apple and carrot slaw with fresh mint and parsley tossed in a pomegranate vinaigrette

TRADITIONAL COLESLAW (GF/V) 15/liter

Cabbage, carrots, peppers, red onions and herbs in a honey cider vinaigrette

DESSERTS

SEASONAL COOKIES 29/dz

Chef's selection of seasonal mixed cookies which may include: Double chocolate chocolate chip, white chocolate, oatmeal, ginger snap and other seasonal flavours (may contain nuts)

FRUIT PLATTER 36 | 63 | 95

Melons, pineapple, berries and grapes

HONEY CAKE 19/ea

Moist traditional honey cake

APPLE CRUMBLE 34/ea

Oat crumble topped cinnamon stewed apples in a sweet pastry shell

BROWNIE 5/ea

Decadent chocolate brownies

As a full-service caterer, we would be happy to help you arrange rentals, chefs, and wait staff. Please book early as there is a limited amount of staff available.