



JP FINE FOODS

ROSH HASHANAH MENU





Contact us to Place an Order or Request a Quote

Ask to speak to one of our
amazing event coordinators.

☎: 905-482-3225

✉: info@jpfinefoods.ca

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

Order by Friday Sept. 8th

Pickup no charge.
Delivery fee from \$40
depending on location.



Starters / Soups / Appetizers

TO START

CHOPPED LIVER 7 / 12

Chicken liver (250ml or 500ml)

CROWN CHALLAH 16/pc

Plain or raisin

HUMMUS & PITA (V) 19

Smooth hummus (500ml) topped with tahini, olive oil, paprika and za'atar served with a bag of fresh pita

MARINATED OLIVES (GF/V) 8

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

SOUPS

RUSTIC CHICKEN SOUP (GF) 16/liter

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

MATZO BALLS 2.50/pc

Light and fluffy matzo balls

MINISTRONE (GF/V) 16/liter

Mix vegetables, beans, tomato, garlic and herbs

RED LENTIL SOUP 16/liter

Traditional Middle Eastern red lentil soup

BUTTERNUT SQUASH SOUP (GF/V) 16/liter

Maple roasted butternut squash puree season with sage

APPETIZER

SAMOSAS (V) 33/dz

Vegetarian samosas served with mango chutney

SPRING ROLLS (V) 33/dz

Fried vegetables spring rolls served with plum sauce

MOROCCAN CIGARS 54/dz

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

Marinated beef satays served with a chermoula sauce

SALMON SATAY 54/dz

Peruvian marinated salmon, with a dill aioli

Mains / Sides

MAINS

ROASTED TURKEY (GF) 199/6kg

Slow-cooked herb roasted turkey served sliced with turkey gravy

BRAISED BRISKET (GF) 45/lb

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

GRILLED CHICKEN SUPREME 16/pc

Lemon herb chicken served with chicken jus

DOUBLE BRANZINO (GF) 34

Deboned herb stuffed euro bass served with salsa verde and grilled lemon, feeds 2 people

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) 22/pc

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

BEEF MEATBALLS 36.00/dz

Tomato sauce, basil, olive oil

SMOKED BEEF SHORT RIBS (GF) 27/ pc

6oz boneless smoked ribs with a rosemary jus

SIDES

Regular 3-4 | Medium 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 28 | 49 | 75

Garlic, rosemary and onion roasted Yukon Gold potatoes

RUSTIC MASHED POTATOES (GF) 28 | 49 | 75

Butter, cream, and roasted garlic

CARROT TZIMMES 28 | 49 | 75

Sliced carrots, prunes, cranberries, and spices

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

Regular 3-4 | Medium 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, 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

BEET AND APPLE SLAW (GF/V) 18/liter

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

TRADITIONAL COLESLAW (GF/V) 18/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

Moist traditional honey cake

APPLE CRUMBLE 24

Topped cinnamon stewed apples in a sweet pastry shell

CHEESE PLATTER 18/person

Imported and domestic cheese board artfully presented with pickled vegetables, olives, fresh fruit, dried fruits and nuts, jellies, breads, crostini's and crackers.

BROWNIE 5

Decadent chocolate brownie with ganache and chocolate curls

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.