



JP FINE FOODS

# SUMMER CATERING MENU





# Contact us to Place an Order or Request a Quote

905-482-3225 | [info@jpfinefoods.ca](mailto:info@jpfinefoods.ca)

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

We need to know the following to get started:

- Event Date and Time
- Event type (Meeting, Gala or Awards, Private Event etc.)
- Location
- Estimated Guest Count
- Style of Service (Buffet, Cocktail, Plated, Stations etc.)
- Budget
- Dietary Restrictions / Special Needs

We'll put together the perfect menu for you



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A buffet table set up in a restaurant or event space. The table is covered with a light-colored wooden surface. Several silver chafing dishes are arranged in a row, each containing a different food item. In the foreground, there are stacks of white plates and small white bowls containing serving utensils like tongs and spoons. Small white cards are placed on the table next to the dishes. The background is slightly blurred, showing more of the dining area.

# Corporate & Individual Meals

# Breakfast

Minimum order for delivery of \$400

## Continental Breakfast Box \$19.50

- 2 mini pastries to include, muffins, scones, danishes, croissants
- Seasonal fruit salad tossed in orange juice
- Yogurt parfait, natural yogurt, blueberries, honey, topped with granola

## Quiche Trio Breakfast Box \$19.50

- Three mini quiche to include: cheddar & broccoli, spinach & feta, mushroom & goat cheese
- Mix green salad
- Seasonal fruit tossed in orange juice

## Smoked Salmon Breakfast Box \$21.50

- Smoked salmon, cream cheese, cucumbers, red onions, fresh dill on a bagel
- Yogurt parfait
- Fresh baked cookie

## Keto Breakfast Box \$25.50

- 4 hard boiled sliced eggs
- 4 slices JP`s premium thick cut bacon
- Marinated grilled low carb vegetables
- Assorted cheeses

## Add On To Your Order

### Chia Pudding \$7.50

Chia seeds, blueberries, and coconut milk (vegan)

### Yogurt Parfait \$7.50

Natural yogurt, blueberries, honey and topped with granola

### Overnight Oats \$7.50

Chia seeds, steel cut oats, almond milk, berries and maple syrup (vegan)

### Sliced Bagel \$7.50

Served with cream cheese, butter, and jam

### Fresh Fruit Salad \$9.00

Tossed in orange juice (vegan)

### Scones \$6.50

Your choice of blueberry or lemon poppy served with butter and preserves

### Orange Juice \$9.00

Freshly squeezed, 500ml

### Grapefruit Juice \$9.00

Freshly squeezed, 500ml

### Lemonade \$7.00

Freshly made, 500ml



# Lunch

Minimum order for delivery of \$400  
All sandwich boxes come with a mixed greens du jour with our house made dressing

## Salad Boxes

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### **Miso Marinated Beef Kabob** \$25.50

Mixed greens, radishes, cucumbers, cherry tomato, pickled red onion, edamame, roasted corn, sesame aioli, and miso vinaigrette

### **Grilled Chicken Kale Caesar** \$24.50

Grilled chicken breast, kale, croutons, bacon, parmesan cheese, Caesar dressing

### **Grilled Jumbo Shrimp** \$27.00

Four grilled jumbo shrimp with spinach, kale, black beans, red pepper, pickled red onion, watermelon radish, roasted beets, lemon vinaigrette.

### **Seared Salmon** \$25.00

Teriyaki glazed salmon with mixed greens, purple cabbage, pickled carrots, red pepper, edamame, roasted tomatoes, sunflower seeds, miso sesame vinaigrette

### **BBQ Tofu** \$23.50

Mixed greens, roasted red onions, cucumbers, chickpeas, radishes, spiralized beets, with a sherry shallot vinaigrette

## Bowls

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### **Miso Chicken Bowl** \$25.50

Chicken breast supreme, sesame aioli, sesame brown rice, edamame, grilled broccoli, roasted tomato, pickled red onions, cabbage, green goddess

### **Sweet Chilli Jumbo Shrimp Bowl** \$27.00

Four jumbo shrimp with lemon brown rice, roasted tomato, peppers, roasted red onions, purple cabbage, toasted almonds, Aji verde sauce

### **Miso Marinated Beef Bowl** \$26.00

Brown rice pilaf, roasted mushrooms, scallions, roasted sweet potatoes, edamame beans, purple cabbage, pickle carrots, creamy roasted red pepper sauce

### **Halloumi Cheese Bowl** \$23.50

Fried halloumi with lemon farro, roasted peppers, kalamata olives, cherry tomatoes, feta cheese, watermelon radishes, arugula, toasted hazelnuts, white balsamic dressing

### **Vegan Tofu Bowl** \$23.50

Soy marinated fried tofu, sesame brown rice, roasted mushrooms, scallions, edamame, arugula, grilled broccoli, miso sesame vinaigrette

## Sandwiches

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### **Banh Mi Chicken Sandwich** \$21.50

Pulled hoisin chicken, pickled carrots, cucumbers, cilantro, and garlic mayo

### **Brisket Sandwich** \$25.50

GNS smoked brisket, 1000 island sauce, sauerkraut, mustard, Swiss cheese, arugula, and pickles

### **Egg Salad Sandwich** \$17.50

Egg salad with lettuce and cucumbers

### **Grilled Chicken Sandwich** \$21.50

Lemon aioli, tomatoes, lettuce, grilled red onions, and roasted peppers

### **Grilled Salmon Sandwich** \$23.50

Served with lettuce, cucumber, pickles carrots, miso aioli and fresh cilantro

### **Grilled Vegetable Sandwich** \$22.50

Za`atar grilled zucchini, eggplant, peppers, goat cheese with hummus and lettuce

### **Ham & Cheese Sandwich** \$22.50

Black forest ham with a garlic aioli, mustard, cheddar, cheese, lettuce, tomato, and pickles

### **Tuna Salad Sandwich** \$19.50

Tuna salad with lettuce and pickles

### **Turkey Sandwich** \$22.50

Smoked turkey with brie cheese, cranberry aioli, shaved brussels sprouts, grilled red onions, onions, and pickles

### **Cold Cut Sandwich** \$23.50

Sliced dry cured mild and spicy salami, fior di latte, arugula, balsamic reduction

# Ready To Go Platters

Each cold/room temperature platter serves about 12 people

## **Sandwich and Wrap Platter** \$191

Ham & cheese, tuna salad, grilled vegetables, grilled salmon, grilled chicken, egg salad, pulled brisket, bahn mi chicken

## **Vegan Wellington** \$180

A mixture of lentils, and vegetables, wrap with spinach and mushroom duxelle, finally wrapped with crunchy puff pastry and served with mushroom Jus

## **Whole Side of Salmon** \$267

Three and half pound room temperature lime and cilantro marinated salmon with a grilled pineapple salsa

## **Grilled Flat Iron Steak** \$246

Medium rare grilled flat iron steak served with caramelized onions, and a chimichurri

## **Angus Beef Tenderloin** \$420

Medium rare grilled room temperature tenderloin served with an aioli and horseradish

## **Chicken Supreme** \$148

A dozen lemon and herb or Peruvian marinated grilled chicken supreme served room temperature with a grainy mustard lemon aioli

## **Mixed Protein Platter** \$240

Lime cilantro grilled salmon with a garlic aioli, Peruvian grilled chicken with a pineapple salsa and miso flank steak served with a horseradish aioli (5-6oz of protein per person)

## **Cheese Platter** \$228

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

## **Harvest Platter** \$169

Best of the season vegetables, served with JP's hummus, olive tapenade, rosemary and white bean dip, sweet pea hummus, wonton chips, crostini, flatbreads

## **Charcuterie Platter** \$233

Assorted dry cured meats, domestic and imported cheeses, grapes, dried fruit, nuts, pickled vegetables, spreads, and crostini

## **Fruit Platter** \$84

Seasonal fruits may include melons, pineapple, orange and berries

## **Cookie Platter** \$54

24 assorted house made cookies



# Plattered Hors D'oeuvres

Priced by the dozen

## Vegetarian

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**Grilled Portobello Slider** \$59

Truffle aioli, arugula, brie, balsamic caramelized onions

**Rice Paper Cold Rolls** \$39

Sesame noodles, pickled carrots, cucumber, purple cabbage, basil and mint served with a sweet chili sauce

**Grilled Vegetable Skewers** \$53

Assorted grilled vegetables skewered with olives and drizzled with a herbed vinaigrette, Maldon salt and a balsam reduction

## Meat

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**Steak Slider** \$71

GNS smoked brisket, caramelized onions, pickles, horseradish aioli

**Mini Sheppard's Pie** \$59

Mash potato, puff pastry, ground beef, carrots, green beans

**Beef Satay** \$71

Miso marinated AAA beef striploin, miso aioli

## Poultry & Pork

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**Banh Mi Chicken Slider** \$71

Hoisin chicken, pickled carrots, cucumber, cilantro, garlic mayo

**Fried Chicken Slider** \$60

Spiced aioli, and coleslaw

**Peruvian Marinated Chicken Satay** \$54

Served with Aji verde sauce

## Seafood

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**Salmon Satay** \$60

Moroccan marinated salmon, served with a chermoula sauce

**Grilled Jumbo Shrimp** \$65

Chimichurri marinated served with lime aioli

**Lobster Roll** \$78

House made mini roll, lobster salad, chives





# Salads

Small Serves 3-4 people  
Medium Serves 6-8 people  
Large Serves 10-12 people

## Green Salads

**JP's Mixed Greens** \$36 \ \$69 \ \$104

Radishes, cucumbers, cherry tomato, pickled red onions, edamame, hearts of palm, sherry shallot vinaigrette

**Caesar Salad** \$41 \ \$79 \ \$119

Croutons, bacon bits, parmesan, roasted garlic dressing

**Arugula Salad** \$44 \ \$85 \ \$129

Fried halloumi cheese, radishes, sweet potato, cucumber, candied pecans, salt roasted beet, white balsamic dressing

**Spinach Salad** \$44 \ \$85 \ \$129

Goat cheese, orange segments, blueberries, cucumber, walnuts, orange white balsamic dressing

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

Radicchio, ricotta salata, pine nuts, puffed quinoa, pickled carrots, honey, rosemary dressing

**Baby Greens Salad** \$50 \ \$94 \ \$139

Snow peas, water chestnuts, mandarin segments, sliced carrots, fried wontons, miso sesame dressing

**Caprese Salad** \$56 \ \$109 \ \$160

Fiore di latte, tomatoes, olive oil, Maldon salt, pesto

## Starch Salads

**Orzo Pasta Salad** \$44 \ \$84 \ \$124

Roasted cherry tomato, capers, olives, roasted peppers, zucchini, red onions, sundried tomato vinaigrette

**Penne Pasta Salad** \$52 \ \$99 \ \$149

Pulled chicken, cherry tomato, spinach, snow peas, radicchio, radishes, parsley, parmesan cheese, creamy pesto dressing

**Potato Salad** \$44 \ \$84 \ \$124

Baby new potato, green peas, roasted red onions, red peppers, mustard seeds, Moroccan coconut dressing

**Quinoa Tabouli Salad** \$44 \ \$84 \ \$124

Tricolor quinoa, parsley, tomato, cucumber, red onion, peppers, lemon herb dressing

**Toasted Israeli Couscous Salad** \$44 \ \$84 \ \$124

Roasted tomato, corn, roasted red onion, basil, rosemary, roasted red pepper, and tomato vinaigrette

**Ancient Grain Salad** \$44 \ \$84 \ \$124

Grilled vegetable medley, green peas, pomegranate seeds, almonds, ricotta salata, white balsamic dressing



# Pasta

Half Pan Serves 6-8 People  
Full Pan Serves 12-16 People

**Penne Pomodoro** \$72 / \$192

House made tomato basil sauce

**Cheese Tortellini** \$96 / \$180

Ricotta cheese, arugula, roasted red onions, zucchini, tomato sauce

**Gnocchi Ricotta** \$128 / \$256

Handmade sun-dried tomato and spinach gnocchi, green peas, radicchio, tomato cream sauce

**Green Snap Pea Ravioli** \$144 / \$279

Handmade ravioli filled with ricotta and spinach served in a cherry tomato sauce

**Cheese Lasagna** \$96 / \$180

Mozzarella, parmesan, bechamel and tomato sauce

**Vegetarian Lasagna** \$96 / \$180

Grilled vegetables, tomato sauce, mozzarella, parmesan

**Beef Lasagna** \$96 / \$180

Mozzarella, parmesan cheese, beef ragu, tomato sauce

**Rigatoni Bolognese** \$104 / \$198

Choose from beef, turkey or pork ragu



# Side Dishes

Small Serves 3-4 People  
Medium Serves 6-8 People  
Large Serves 10-12 People

**Grilled asparagus** \$36 \ \$69 \ \$104

Toasted almonds, truffle oil

**Steamed Green Beans** \$36 \ \$69 \ \$104

Olive oil, sea salt, cherry tomatoes, olives

**Sautéed Mixed Vegetables** \$36 \ \$69 \ \$104

Olive oil, fresh herbs, garlic, and Maldon salt

**Crispy Cauliflower** \$36 \ \$69 \ \$104

Parmesan cheese, panko

**Roasted Baby Potato** \$36 \ \$69 \ \$104

Rosemary, garlic

**Sweet Potato Purée** \$36 \ \$69 \ \$104

Thyme, olive oil

**Grilled Lemon Broccoli** \$36 \ \$69 \ \$104

**Garlic Chilli Rapini** \$36 \ \$69 \ \$104

**Rustic Garlic Mash Potato** \$36 \ \$69 \ \$104

# Dessert Platters

Serves 3-4 (1/4 HP)  
Serves 6-8 (1/2 HP)

**Peach Crumble** \$34 \ \$65

**Apple Crumble** \$34 \ \$65

**Mixed Berry Crumble** \$34 \ \$65

**Coconut Cream Square Pie** \$44 \ \$84

**Marble Berry Cheesecake Square** \$44 \ \$84

**Fruit Platter** \$28 \ \$39



# Cocktail Parties & Hors D'oeuvres



# Hors D'oeuvres

## Vegetarian

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<b>Grilled Cheese</b>	\$3.50
White cheddar, house made brioche	
<b>Mushroom Grilled Cheese</b>	\$3.75
White cheddar, caramelized onions, roasted mushrooms	
<b>Grilled Portobello Slider</b>	\$4.50
Truffle aioli, arugula, brie, balsamic caramelized onions	
<b>Mushroom Arancini</b>	\$4.00
Smoked tomato sauce	
<b>Gazpacho Shooter</b>	\$4.00
celery, tomato, onion, herbs, and basil oil	
<b>Spring Rolls</b>	\$3.25
Served with a plum sauce	
<b>Vegetable Samosas</b>	\$3.50
Served with peach chutney	
<b>Wild Mushroom Crostini</b>	\$3.50
Goat cheese, thyme, olive oil	
<b>Eggplant &amp; Red Pepper Caponata Crostini</b>	\$4.00
Eggplant, peppers and ricotta salata, on a crostini with micro basil	
<b>Caprese Crostini</b>	\$4.00
Bruschetta mix, cherry tomato, bocconcini, basil pesto	
<b>Oyster Mushroom Po'Boy</b>	\$5.00
Horseradish aioli, lettuce, avocado mousse, tomato	
<b>Falafel</b>	\$6.00
Quinoa tabouli, pickled red cabbage, tahini, mini pita	
<b>Rice Paper Cold Rolls</b>	\$2.75
Sesame noodles, purple cabbage, pickled carrots, cucumber, herbs served with a sweet chili sauce	

## Beef, Veal and Lamb

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<b>Beef Burger Slider</b>	\$4.75
Pickled onions, pickles, truffle aioli	
<b>Cheeseburger Slider</b>	\$5.50
Pickled onions, pickles, white cheddar, house aioli	
<b>JP`s Lamb Burger Slider</b>	\$5.90
Blue cheese aioli, smoked tomato jam, arugula	
<b>Pulled Brisket Slider</b>	\$5.50
Cabbage slaw, smoked garlic aioli	
<b>GNS Steak Slider</b>	\$5.50
Caramelized onions, pickles, horseradish aioli	
<b>Beef Satay</b>	\$5.25
Miso marinated AAA beef striploin, hoisin aioli, and sesame seeds	
<b>Beef Boerewors Sausage Roll</b>	\$4.50
Topped with a sweet onion tomato sauce	
<b>Beef And Veal Meatballs</b>	\$3.50
Tomato sauce, basil, olive oil and Parmesan cheese	
<b>Lamb Chop</b>	\$13.50
Mustard and rosemary crust, mint aioli	
<b>Pigs In The Blankets</b>	\$3.75
Ketchup and mustard dots	
<b>Pulled Brisket Taco</b>	\$5.50
Cilantro, radish, lime, white onion, pickled purple cabbage	
<b>Chicken, Pork, and Duck</b>	
<hr/>	
<b>Banh Mi Chicken Slider</b>	\$5.00
Hoisin chicken, pickled carrots, cucumber, cilantro, garlic mayo	
<b>Grilled Hoisin Chicken Bao</b>	\$4.75
Bao bun, pickle carrots, cucumber, spied aioli, scallions, sesame seeds	

## Chicken, Pork, and Duck (cont.)

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<b>Fried Chicken Slider</b>	\$5.00
Spiced aioli, coleslaw	
<b>Peruvian Marinated Chicken Satay</b>	\$4.50
Aji verde sauce	
<b>Pulled Pork Slider</b>	\$4.75
BBQ sauce, coleslaw, pickle	
<b>Smoked Duck Breast</b>	\$6.50
Wonton chip, blueberry compote, microgreens	

## Fish and Seafood

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<b>Salmon Satay</b>	\$5.00
Peruvian marinated salmon, chermoula salsa	
<b>Grilled Jumbo Shrimp</b>	\$5.25
Chimichurri marinated with a lime aioli	
<b>Jumbo Shrimp Cocktail Shooter</b>	\$5.50
Horseradish tomato sauce	
<b>Ahi Tuna</b>	\$5.25
On a wonton chip, ginger and pickle cucumber salsa	
<b>Branzino Crudo</b>	\$4.75
Pepper, lemon, olive oil, onion, cilantro, tomato served on an Asian soup spoon	
<b>Tuna Tartare</b>	\$5.50
In a wonton cup, avocado, spiced aioli	
<b>Lobster Roll</b>	\$6.50
House made mini roll, lobster salad, chives	
<b>Lobster Grilled Cheese</b>	\$6.00
With aged white cheddar cheese	
<b>Mini Crab Cake</b>	\$6.00
Lemon aioli	
<b>Lobster Bisque</b>	\$6.00
Dill cream, served in a shooter	

## Substantial Passed Hors D'oeuvres

*Equal to 2-3 of the previous hors d'oeuvres*  
*Rentals and/or disposables are an extra charge*

## Vegetarian

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<b>Ricotta Gnocchi</b>	\$11.00
Tomato sauce, mushrooms, zucchini	
<b>Mac And Cheese</b>	\$9.50
Creamy age cheddar sauce, parmesan panko	
<b>Tofu Poke Bowl</b>	\$8.50
Sesame brown rice, peppers, edamame, crispy tofu, watermelon radish, fresh herbs and a ponzu vinaigrette	
<b>Green Snap Pea Ravioli</b>	\$9.50
Filled with ricotta and spinach, butter sauce	
<b>Mushroom Risotto</b>	\$9.50
Wild mushrooms, parmesan cheese, butter, olive oil	

## Meat

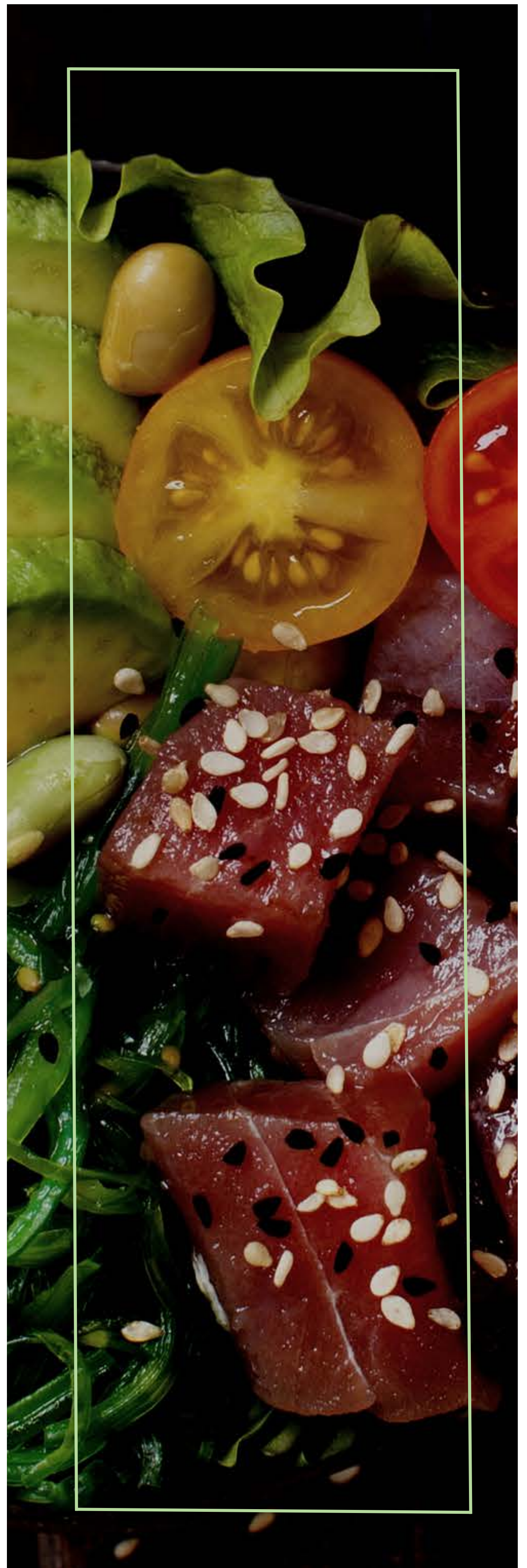
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<b>Lamb Chop Milanese</b>	\$17.00
Arugula cherry tomato salad	
<b>Pap And Wors</b>	\$9.50
Boerewors with polenta style mielie pap, sweet onion tomato sauce and fresh sprouts	
<b>Smoked BBQ Brisket</b>	\$12.00
Beef jus, mac and cheese, coleslaw, pickled red onion	
<b>Pulled Beef Short Rib Parfait</b>	\$11.00
Braised short rib, garlic potato mash, pickled red onion, microgreens, serve in a jar	
<b>Marinated Chicken Kabob</b>	\$12.00
Garlic and rosemary roasted potatoes, pickled red onions, lemon garlic aioli	
<b>Gnocchi Bolognese</b>	\$12.00
Beef and veal bolognese, house made ricotta gnocchi	

## Fish And Seafood

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- Peri-Peri Grilled Shrimp Taco** \$10.50  
Smoked dill aioli, pickled onion, cilantro, radishes, lettuce
- Fish Taco** \$8.00  
Fried haddock, cabbage coleslaw, cilantro, lime crema
- Salmon Poke** \$13.50  
Sesame sushi rice, edamame, cucumber, purple cabbage, scallions, seaweed, spiced aioli with ponzu dressing
- Lobster Mac & Cheese** \$16.50  
Creamy cheese sauce, lobster meat and parmesan breadcrumbs
- Tuna Poke** \$14.50  
Sushi rice with mirin, ponzu, purple cabbage, scallions, edamame, cucumber, seaweed, spiced aioli, mango, sesame soy dressing
- Roasted Corn Crema** \$17.50  
Seared scallop, edamame beans, lemon olive oil



# Stations

Stations are priced per person  
Each require rentals and may require additional staff

## Salad Station \$18.00

**Choice of 3:** Baby spinach, mixed greens, arugula, romaine, quinoa, sesame brown rice

**Toppings to Include:** Cherry tomato, cucumber, sliced carrots, croutons, green onions, pickled red onions, edamame beans, peppers, candied nuts, strawberries, falafel, and grilled chicken thighs

**Choice of 3:** Lemon herb dressing, Caesar dressing, white balsamic vinaigrette, Moroccan dressing, sesame Vinaigrette

**Add Protein:** Sliced chicken breast \$4, sliced flank steak \$7, seared salmon \$7

## Bao Steamed Bun Station \$17.50

**Your choice of two of the following:** Pulled brisket, pork belly, chicken thighs or tofu.

**Each station includes:** Pickled onions, pickled carrots, marinated cucumbers, cilantro, coleslaw, hot sauce, hoisin sauce and spiced aioli.

## Burrito Bowl Bar \$14.50

**Your choice of two of the following:** Grilled chicken, pork carnitas, pork belly, Carne asada, chorizo, vegetarian chilli

**Each station to include:** Seasoned rice and beans, diced tomatoes, corn, green onions, white onion, hot sauce pickled red onions, hot sauce, sour cream, guacamole, pico de gallo, cheese

## Cheese Station \$19.00

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

## Harvest Station \$13.00

Best of the season vegetables, served with JP`s hummus, olive tapenade, rosemary and white bean dip, sweet pea hummus, wonton chips, crostini, flatbreads

## Mediterranean Antipasto Station \$19.00

Assorted cheeses, sliced charcuterie, grilled vegetables, hummus, babaganoush, olive tapenade, marinated vegetables, and an assortment of crudités serve with breads and crostini

## Italian Pasta Station \$15.50

An interactive station with chefs tossing your pasta to order to include:

- **2 pastas:** penne and rigatoni
- **Choice of 2 sauces:** tomato sauce, cream sauce and pesto
- **Toppings:** garlic, onions, spinach, mushrooms, roasted peppers, olives, fresh tomatoes, parmesan cheese, olives and chilli flakes
- **Add:** chicken, shrimp, or smoked salmon for an additional \$5
- **Add house and handmade pasta:** Ricotta gnocchi \$6, stuffed short rib agnolotti \$7, Green pea ravioli stuffed with ricotta spinach \$7

## Oyster and Seafood Bar \$24.00

For the fresh fish and oyster lovers, enjoy of the tenderness and milky flavours that the sea has to offer:

- 2 Seasonal oysters shucked and served on their half shell
- Thinly sliced pieces of branzino crudo
- Seafood salad with shrimp, scallops, octopus, fish, pepper, celery, fennel, lemon, capers
- On the station, lemon wedges, horseradish, hot sauce, tabasco, limes, and cocktail sauce.
- Add to this experience with salmon caviar \$3, trout caviar \$4, jumbo shrimp \$5, king shrimp \$23



# Stations (cont.)

## Poke Station \$19.00

Your choice of Hawaiian marinated: Tuna, salmon, blue grilled steak, grilled hoisin chicken thighs, grilled shrimp, marinated tofu, sauteed mushrooms.

- **Each station to include:** brown rice, sushi rice, edamame beans, purple cabbage, pickled vegetables, green onions, sesame seeds, cucumbers, peppers, nori, spiced aioli, sesame soy vinaigrette and soy sauce
- Add tobiko any colour \$4

## Risotto \$14.50

An interactive station with chefs making fresh risotto served out of a parmesan wheel

- **Choice of:** truffled mushroom; spring pea, tomato and zucchini; or asparagus and green pea leaves

## Taco Stand \$14.50

Your choice of two: Shaved Great North Smokehouse beef brisket, grilled chicken, pork carnitas, pork belly, chorizo, vegan chilli.

- **To include:** Lettuce, crema, aged cheddar cheese, salsa verde, salsa roja, pico de gallo, diced white onion, pickled red onions, jalapenos, tortillas, sliced radishes, limes, cilantro

## Grilled Cheese Station \$18.00

Interactive station with a chef making fresh sandwiches on sourdough and brioche breads.

- **Cheeses:** Brie, American, cheddar, goat cheese, and Swiss
- **Vegetables/Fruit:** Caramelized onions, wild mushrooms, pickles, tomato, jalapeno, pear, and grapes
- **Variety of jams/chutneys:** Mango chutney, olive tapenade, muffuletta olive spread and fig jam
- **Choose 2:** Bacon, sliced turkey, pulled chicken

## BBQ Station \$21.00

Gourmet BBQ station to include the following:  
Pulled brisket, grilled 6 oz ground chuck burgers, jumbo kosher hotdogs, potato buns, French fries, chips, and coleslaw

- **Toppings:** Ketchup, mustard, Dijon, BBQ sauce, guacamole, relish, caramelized onions, garlic aioli, spiced aioli, lettuce, pickles, onions, tomatoes, and sautéed mushrooms

## Crepe Station \$11.00

Interactive station with chefs making fresh crepes

- **Includes:** Whipped cream, forest berries compote, sautéed apple, brandy bananas, vanilla or chocolate Ice cream, fresh fruits, fresh berries, chocolate ganache

## Donut Station \$12.00

Plain mini donuts with your choice of toppings of:

- **Glaze:** Chocolate glaze, or vanilla glaze
- **Filling:** Nutella, Boston cream, lemon, or berry filling
- **Toppings:** Sprinkles, chocolate chips, chocolate cookie crumbs, fruity pebbles, score chunks and peanuts

# Lunch & Dinner Parties

A photograph of a buffet table set for a party. The table is made of light-colored wood and is covered with several silver chafing dishes. The dishes contain various food items, including what appears to be fried chicken or shrimp. In the foreground, there are stacks of white plates and small white bowls containing serving utensils like tongs and spoons. Small white cards are placed on the table next to the dishes. The background is slightly blurred, showing a dining area with tables and chairs.

# Plated Appetizers \ Salads

<b>Gazpacho</b>	\$8.00
Chilled tomato soup with onions, cucumber, basil, celery	
<b>Lobster Bisque</b>	\$18.50
Pernod cream foam	
<b>Seafood Salad</b>	\$19.50
Shrimp, scallops, fish, peppers, onions, lemon, parsley	
<b>Roasted Cauliflower</b>	\$12.00
Labneh, sumac, pumpkin seeds	
<b>Polenta Fries</b>	\$12.00
Creamy polenta fried until crispy with tomato sauce	
<b>Grilled Octopus</b>	\$28.00
White bean ragu with rapini and a herbed salsa verde	
<b>Beef Carpaccio</b>	\$24.00
Grated cured egg yolks, parmesan crisps, micro salad, blueberry balsamic sauce	
<b>Roasted Eggplant</b>	\$18.00
Zucchini caponata, whipped mascarpone, balsamic caviar, olive oil, candied pecans, honey	
<b>Baby Gem Caesar Salad</b>	\$18.00
Croutons, bacon, parmesan, roasted garlic dressing	
<b>Arugula Salad</b>	\$16.50
Goat cheese, radishes, strawberries, cucumber, candied pecans, salt roasted beet, white balsamic dressing	
<b>Spinach Salad</b>	\$16.00
Fried halloumi croutons, orange segments, blueberries, cucumber, walnuts, orange white balsamic dressing	
<b>Kale</b>	\$17.00
Radicchio, ricotta salata, pine nuts, water chestnuts, pickled carrots, honey, shallot vinaigrette	
<b>Caprese Salad</b>	\$19.00
Fiore di latte, tomatoes, extra virgin olive oil, Maldon salt, pesto	

<b>Burrata Salad</b>	\$26.00
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Salt roasted beets, candied walnuts, balsamic reduction, radish, arugula

<b>Fattoush Salad</b>	\$18.00
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Baby gem romaine, sumac pita croutons, tomatoes, cucumbers, radishes, green peppers, green onions, parsley, mint, zesty lemon sumac dressing



# Plated Main Course Dishes

## Pasta

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<b>Penne Pomodoro</b>	\$14
Tomato sauce parmesan cheese, and micro basil	
<b>Cheese Tortellini</b>	\$15
Ricotta cheese, arugula, roasted red onions, roasted zucchini, tomato sauce	
<b>Ricotta Gnocchi</b>	\$21
Sundried tomato and spinach gnocchi, green peas, radicchio, tomato cream sauce	
<b>Rigatoni Bolognese</b>	\$17
Choose from beef, turkey or pork ragu	
<b>Green Snap Peas Ravioli</b>	\$24
Filled with ricotta and spinach, tossed in a butter sauce	
<b>Seafood Linguine</b>	\$42
Lobster bisque, blistered tomatoes, scallops, grilled octopus, shrimps, mussels, parsley, caper berries and fresh herbs	

## Vegetarian

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<b>Grilled King Oyster Mushrooms</b>	\$26
Roasted eggplant puree, grilled & marinated cabbage, garlic and chili rapini, taro crisps with miso vegan aioli (vegan)	
<b>Roasted Cauliflower Steak</b>	\$27
Labneh, chilli flakes, farro pilaf	
<b>Eggplant Involtni</b>	\$28
Tofu cheese, angel pasta, tomato sauce basil, panko (vegan)	
<b>Red Beet Steak</b>	\$26
Peppercorn crusted roasted beet, golden beet and potato pure, sautéed spinach (vegan)	
<b>Stuffed Red Pepper</b>	\$22
Brown rice, onions, parsley, green pepper, on tomato sauce	
<b>Caponata Roasted Eggplant</b>	\$24
Zucchini, and red peppers, mint and bean puree, candy pecans, honey, jalapenos, fennel greens	

## Meat

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<b>Smoked Beef Short Ribs</b>	\$51
Grilled oyster mushrooms, baby carrots, polenta, smoked beef jus	
<b>USDA Prime Beef Tenderloin 6oz</b>	\$59
Caponata, mashed potatoes, red wine jus	
<b>AAA Beef Striploin</b>	\$39
California cut 8oz, grilled vegetable medley, roasted baby carrots, and salsa verde	
<b>Ribeye</b>	\$72
12oz grilled USDA Prime boneless beef ribeye, truffle mashed potato, sautéed mushrooms, grilled peppers	

## Fish

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<b>Miso Black Cod</b>	\$57
Miso marinated black cod 6oz, wilted greens, roasted purple potatoes, miso glaze, toasted sesame seeds	
<b>Moroccan Seared Salmon</b>	\$34
Moroccan style quinoa, roasted vegetables, tzatziki, lemon wedge	
<b>Double Branzino</b>	\$41
Herb stuffed, sautéed garlic rapini, lemon farro	
<b>Lobster Tail</b>	\$49
Saffron Israeli couscous, snow peas, asparagus, green pea medley	

## Poultry

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<b>Stuffed Chicken</b>	\$28
Wild mushroom ricotta spinach stuffed chicken breast supreme, wild rice pilaf, roasted carrots, sautéed kale, chicken jus	
<b>Duck Breast</b>	\$42
Potato gratin, sautéed greens, caramelized onions, port and cranberry sauce	
<b>Cornish Hen</b>	\$39
Boneless lemon and rosemary marinated, rosemary roasted potato, grilled broccolini, pickled pearl onions, chicken jus	

# Desserts

## Passed Desserts

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**Assorted Cookies** \$3

Chef's selection of gourmet soft cookies (x2)

**Assorted Cookies And Squares** \$4.50

Chef's selection of gourmet soft cookies and squares (x2)

**Mini Cupcakes** \$36/dz

Assorted bite-sized fun and funky cupcakes per dozen

**Mini Seasonal Desserts** \$3.75

Selection of mini decadent petit fours

**Mini Shooters** \$4.75

Assorted mini dessert shooters which may include chocolate mousse, fruit crumbles, layered cake parfaits

## Plated Desserts

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**Chocolate Torte** \$12.50

Flourless chocolate cake, topped with a boozy ganache, served with pineapple compote and Chantilly cream

**Rocher** \$12.50

Hazelnut chocolate mousse in a chocolate shell, served with with a berry compote and toasted hazelnuts

**Tiramisu** \$12.50

Classic tiramisu served with chocolate covered coffee beans

**Cinnamon Crema Catalana** \$12.50

Roasted mango compote, mint

**Coconut Cream Parfait** \$12.50

Graham and walnuts crust, coconut wiped cream, toasted coconut shavings



# BBQ Menu

A buffet table set up for a BBQ menu. The table is made of light-colored wood and is covered with several silver chafing dishes. The dishes contain various BBQ items, including ribs, chicken, and brisket. In the foreground, there are stacks of white plates and several small white bowls containing serving utensils like tongs and knives. The background shows a restaurant setting with tables and chairs, suggesting a dining room environment.

# BBQ Menu

\$75 per person  
Staffing and rentals are extra

## Bread

Rosemary Focaccia

## Salads

Choose 2 from the following:

- Kale Caesar salad, house-made croutons and Grana Padano, Caesar dressing
- Watermelon salad, radishes, feta cheese, olives, cucumber ribbons, mint, sherry shallot vinaigrette
- Penne pasta salad, pulled chicken, cherry tomato, spinach, snow peas, radicchio, radishes, parsley, parmesan cheese, creamy pesto
- Potato salad, baby new potato, green peas, roasted red onions, red pepper, mustard seeds, turmeric, coconut Moroccan dressing

## Proteins

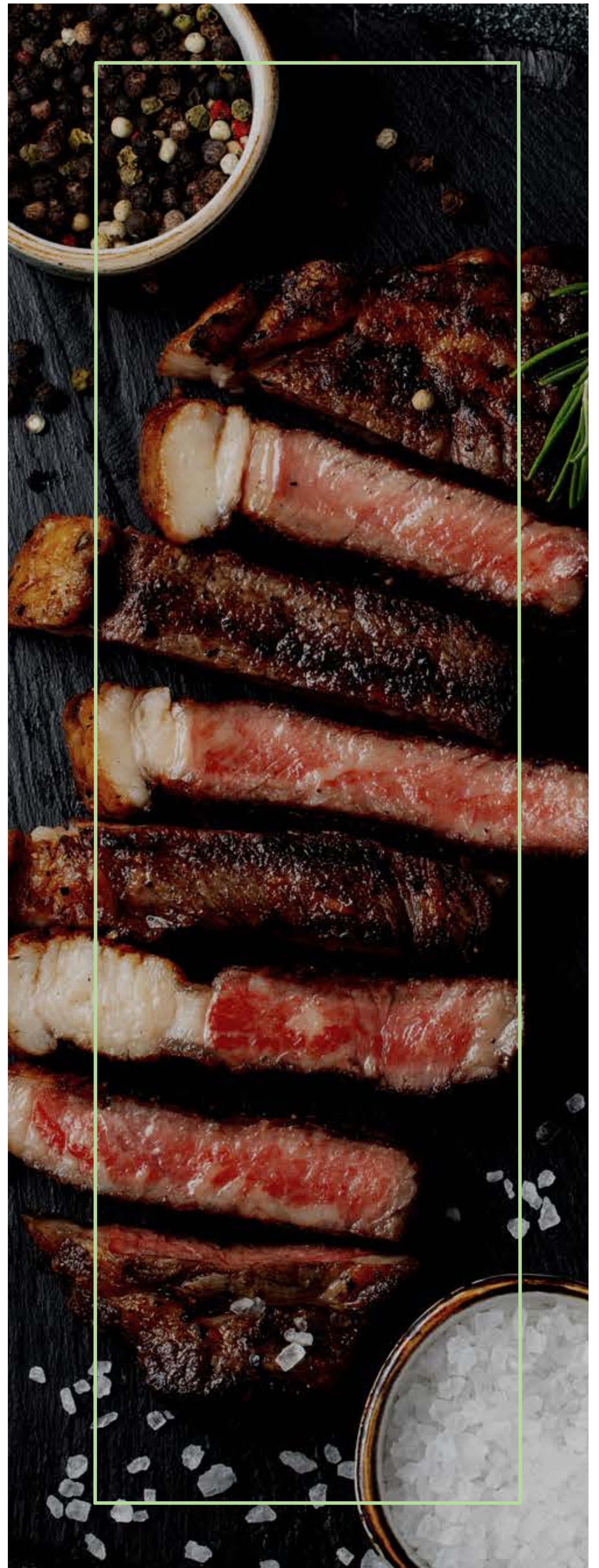
Choose 2 from the following:

- Grilled boneless cornish hen, lemon and rosemary marinated
- California cut Beef striploin 8oz
- BBQ baby back pork ribs with house-made BBQ sauce
- Miami ribs
- Lime and cilantro marinated Salmon

## Side Dish Options

Choose 2 from the following:

- Sweet and yukon gold potato wedges
- Baked macaroni and cheese
- Roasted heirloom baby carrots with toasted pine nuts and citrus zest
- Grilled asparagus with lemon zest and shaved parmesan cheese
- Grilled vegetable platter, portobello mushrooms, red and yellow peppers, sweet potato, zucchini and eggplant



# Backyard BBQ Catering Ideas

## BBQ Ribs

\$49/person

- Racks of baby back pork ribs braised ready to grill homemade BBQ sauce
- Greek salad
- Yukon gold and sweet potato wedges with rosemary & sea salt fully cooked
- Watermelon and berries

## BBQ Trio

\$75/person

- California style Angus beef striploin 4 oz coffee dry rubbed
- Sweet or spicy Italian sausage
- Chicken thighs boneless skinless
- Caesar salad
- Foil wrapped baking potatoes, with sour cream, chives bacon bits
- Corn on the cob
- Seasonal fresh fruit platter

## BBQ Burger and Kebob

\$49/person

- 6oz beef burger, potato burger bun, ketchup, mustard, peppercorn aioli, tomato lettuce and pickles
- Chicken Kabob, Marinated chicken thighs with peppers, zucchini and BBQ glazed
- JP`s green mix, radishes, cucumbers, cherry tomato, pickled red onions, edamame, roasted corn, sherry shallot vinaigrette
- 3 potato and corn salad, yukon gold, red skin potato, sweet potato, corn, red peppers, red onion, parsley and lemon dijon dressing
- Coleslaw in tangy cider vinaigrette
- Seasonal fresh Fruit platter

## Kids Menu

\$29/person

- Jumbo kosher all beef hotdog, soft bun, ketchup, mustard
- Mac and cheese, classic macaroni and cheese topped with parmesan panko breadcrumbs
- Vegetable crudité, carrots, cucumber, pepper, celery and broccoli with beet hummus
- Fresh watermelon platter





# Turkey Dinner

## Choose Your Turkey

- Small Turkey Dinner 12-14 lbs (10-14 ppl) \$399 (market price)
- Large Turkey Dinner 25-30 lbs (25-30 ppl) \$799 (market price)

## Whole Carved

2 turkey breasts, 2 boneless thighs, 2 drumsticks, 2 wings.

## Side Dish Options

Choose 4 from the following

- Stuffing: Apples, cranberry, croutons, onions, carrots, celery, savoury, and sage (DF)
- Yukon Gold Rustic Mashed Potatoes
- Sweet Potato Mash
- Broccoli with sea salt and olive oil
- Brussels Sprouts with pancetta
- Maple-Glazed Baby Carrots with toasted pumpkin seeds
- Roasted Root Vegetables: potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions, and roasted garlic

## Whole Carved

Turkey gravy, cranberry sauce, and dinner rolls with creamery butter.

## Add ons

Small 3 - 4 people \ Medium 5 - 8 people \ Large 9 - 12 people

**Kale Salad** \$44 \ \$89 \ \$139

Pickle carrots, shaved radishes, blueberries, candied walnuts, honey rosemary dressing

**Caesar Salad** \$32 \ \$64 \ \$99

Croutons, parmesan cheese, smoked bacon bits roasted garlic dressing

**Butternut Squash Soup (Serves 3-4) (V)** \$15

## Dessert

Serves 3 - 4 (1\4HP)

Serves 6 - 8 (1\2HP)

**Peach Crumble** \$34 \ \$65

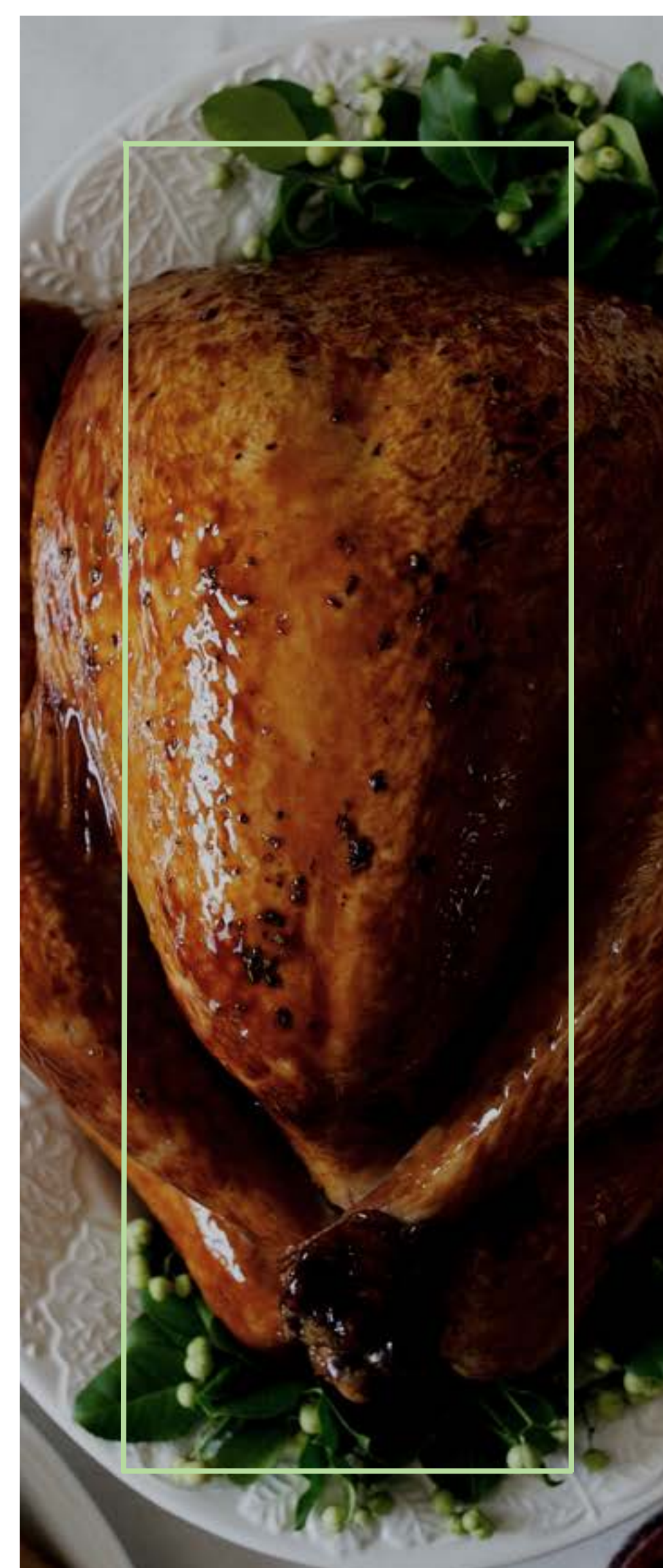
**Apple Crumble** \$34 \ \$65

**Mixed Berry Crumble** \$34 \ \$65

**Coconut Cream Square Pie** \$44 \ \$84

**Marbled Berry Cheesecake Square** \$44 \ \$84

**Fruit Platter** \$28 \ \$39



A photograph of a buffet table set up in a restaurant or event space. The table is made of light-colored wood and is covered with several silver chafing dishes. The dishes are arranged in a line, with some containing food like fried items and others containing liquids. In the foreground, there are stacks of white plates and small white bowls containing silver serving utensils. The background is slightly blurred, showing more of the buffet area and some chairs. The overall lighting is warm and bright.

# Sample Wedding Menu

# Wedding Menu

Staffing and rentals coordination extra

## Wedding Menu Sample 1

\$75/guest

### Passed Hors D`oeuvres

*Based on 4 pieces per person*

- Beef burger slider pickled onions, cucumber, truffle aioli
- Chimichurri marinated chicken satay chimichurri aioli
- Shrimp cocktail shooter, horseradish tomato sauce, Jumbo shrimp
- Mushroom arancini, brie cheese, lemon aioli

### Dinner

On the table artisan selection, whipped butter, white bean and mint dip

### Appetizer

Arugula salad, goat cheese, radishes, cucumber, candied pecans, salt roasted beet, white balsamic dressing

### Main Course

*Choose from the following:*

- Grilled chicken breast supreme stuffed with sundried tomatoes, and caramelized onions yukon gold mashed potatoes, green asparagus bundle, fresh microgreens
- Cavatelli with broccoli, sugar snaps, asparagus medley, sweet pea pesto, parmesan cheese

### Dessert

Passion fruit crème brûlée, mint and fresh berries

## Wedding Menu Sample 2

\$96/guest

### Passed Hors D`oeuvres

*Based on 6 pieces per person*

- Jumbo shrimp pan seared, lime aioli, sweet chilli sauce
- Mini aged cheddar grilled cheese, caramelized onions, on mini brioche loaf slices
- Rice paper cold rolls with vermicelli noodles, cucumber, pepper, pickled carrot, snow peas, mint, basil, sweet chili sauce
- Smoked duck breast crostini, blueberry compote, microgreens

### Dinner

On the table artisan bread selection, whipped butter, beet hummus dip

### Appetizer

Kale, raisins, candied pecans, radicchio, parsley, roasted pears, pickled carrots honey rosemary dressing

### Main Course

*Choose from the following:*

- Roasted California style beef striploin, sweet corn and red pepper succotash, roasted baby new potatoes with fresh herbs, French green bean bundle, and fresh rosemary
- Moroccan marinated salmon with roasted fingerling potatoes, French green bean bundle, green pea sprouts
- Asparagus and squash risotto with roasted butternut squash, and crispy sage

### Dessert

Coconut cream parfait with graham and walnut crust, raspberry gelees, strawberry meringue kisses

# Wedding Menu

Staffing and rentals coordination extra

## Wedding Menu Sample 3

\$185/guest

### Passed Hors D`oeuvres

*Based on 6 pieces per person*

- Creamy polenta fries, thyme, rosemary, parmesan cheese, Tomato sauce
- Lobster grilled cheese, gouda cheese on miniature brioche loaf slices
- Mushroom arancini, Fontina centre, roasted garlic aioli
- Tuna tartar, cucumber barrel, avocado, parsley, wasabi aioli
- Lamb chop, mustard and rosemary crust, mint aioli

### Oyster And Seafood Bar

*For the fresh fish and oyster lovers, enjoy of the tenderness and milky flavours that the sea has to offer:*

- 2 Seasonal oysters shucked and serve on its half shell
- Thinly sliced pieces of branzino crudo
- Seafood salad with, shrimp, scallops, octopus, fish, pepper, celery, fennel, lemon, capers
- On the station, lemon wedges, horseradish, hot sauce, tabasco, limes, and cocktail sauce

### Dinner

On the table JP`s Herbs and sea salt focaccia served with extra virgin olive oil and a sundried tomato tapenade

### Appetizer

Caprese Salad

Fiore di latte, the seasons best tomatoes, extra virgin olive oil, Maldon salt, basil pesto

### Main Course

*Choose from the following:*

- Roasted beef tenderloin with mashed potatoes and aged cheddar, heirloom carrots and brussels sprouts leaf smoked beef Jus
- Miso marinated seared black cod fillet, shiitake mushrooms, cauliflower puree, heirloom carrots and miso glaze
- Roasted cauliflower steak with salsa verde chickpea tahini spread, wild rice and grain pilaf, heirloom carrots and grilled lemon
- Vegan eggplant involtini with tofu cheese, angel hair pasta, tomato sauce, basil, and panko

### Dessert

Lemon ganache, lemon curd, merengue



# Other Catering Expenses To Consider

## Rentals

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As a full-service catering company we can help elevate your experience by having rentals ordered and delivered right to your door. This way there is minimal cleanup required. Rentals can encompass everything from tables, chairs and place settings to tents, linens and much more. Contact us to discuss your events specific needs and to get a formal quote.

## Staffing

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If you are looking to become a true guest at your own event then staffing is a must. All of our staff work on a 4 hour minimum shift. All of our bartenders are Smart Serve certified and extremely professional. Depending on where you are in the GTA, travel time might be added to each servers hours. Contact us for more details.

Staff	Cost per hour
Executive Chef	\$65
Assistant Chef	\$45
Event Supervisor	\$50
Lead Server	\$45
Server	\$37.50
Bartender	\$37.50
Flair Bartender	\$50

## Other

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Other things we can help you with include, floral and decor, event installations, photo booths and many other event based entertainment needed.

Contact us for more details.

