



JP FINE FOODS

Wedding Menu



Cocktail & Stations Option

\$84.25/person
Staffing and rentals extra

Cocktails and station menus are great for that non-traditional more casual wedding feel. Food will be circulated all evening by our professional staff with optional stations available for guests to enjoy. There are many options, and configurations in terms of menu choices to make sure food is passed for the duration.

Stations

Harvest Platter

The season-best vegetables/ hummus/ salsa du jour/ red beet hummus/ wonton chips/ crostini/ pita

Risotto Station

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

- Wild mushroom/ pumpkin/ kale chips
- Truffled mushroom
- Beet/ sweet pea

Passed Hors D'oeuvres 9 pieces per person

Beef Burger Slider

Lettuce/ pickle/ smoked beef bacon jam/ garlic aioli

Lamb Spiedini

Herb marinated/ chimichurri

Chicken Satay

Greek marinated thighs/ tzatziki

Smoked Duck Breast

Wonton chip/ apple fennel salsa/ blueberry sauce

Turkey Meatballs

Ground turkey/ sage/ fennel/ sweet and sour sauce

Smoked Salmon Mousse

Wonton cup/ cucumber fennel salsa

Sesame Pan Seared Tuna Pipette

Wasabi mayo/ ginger tamari sauce

Grilled Cheese

Aged cheddar/ ketchup on the side

Mushroom Arancini

Smoked tomato sauce

Rice Paper Cold Rolls

Mixed vegetables/ rice noodles/ mint/ basil/ pickled carrots/ sweet chili sauces

Spring Rolls

Plum sauce

Desserts

Assorted Mini Desserts

Shooters/ mini tarts/ mini donuts/ squares,
(2 pcs/person)



Buffet Sample Menu

\$109.00/person
Staffing and rentals extra

Buffet menus are part of the more traditional menu when it comes to planning a wedding. Hors d'oeuvres will start you and your guests off as they arrive, or if you choose at the close of ceremonial vows. At this point, guests will be asked to find their seats and a more formal wedding service will unfold (speeches, dancing, and other formalities).

Once it's time for guests to eat, they will be asked to line up and enjoy what they want from the buffet. Our expeditious serving staff will help make sure the line moves along. For dessert, we have a options, from a large dessert buffet to family-style platters being dropped on each table. If you so choose, we can even pass desserts around while you dance the night away.

Passed Hors D'oeuvres 4 pieces per person

Beef Burger Slider

Lettuce/ pickle/ smoked beef bacon jam/ garlic aioli

Lobster Bisque Shooter

Dill cream

Mushroom Arancini

Smoked tomato sauce

Rice Paper Cold Rolls

Mixed vegetables/ rice noodles/ mint/ basil/ pickled carrots/ sweet chili sauces

Chicken Satay

Greek marinated thighs/ tzatziki

Buffet

Breads and Dips

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

Kale Salad

Radicchio/ Brussels sprouts/ shaved Parmesan/ dried cranberries/ pine nuts/ radishes/ maple balsamic vinaigrette

Winter Caprese Salad

Grilled pears/ zucchini threads/ fennel/ roasted squash/ gremolata

Prime New York Striploin

Grilled or seared/ peppercorn beef jus

Buffet Cont.

Arctic Char

Pan seared/ herbed compound butter

Marble Mashed Potatoes (V)

Sweet potato/ Yukon gold potatoes

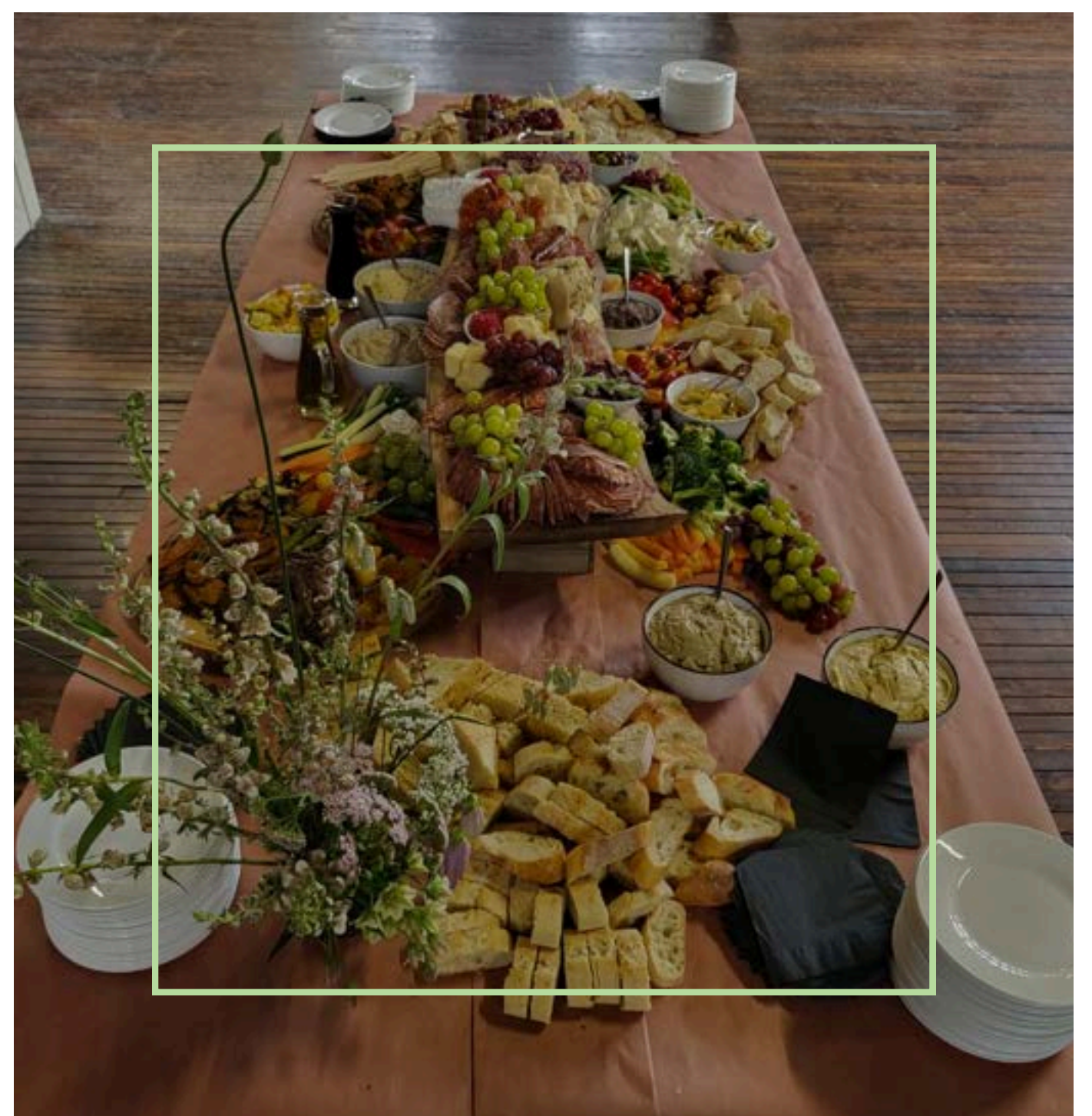
Sauteed Mixed Vegetables

Seasonal vegetables/ olive oil/ sea salt

Desserts

Mini Dessert Station

Assorted mini desserts which may include: shooters/ donuts/ cookies/ squares/ tarts/ fresh seasonal fruit



Plated Sample Menu

\$139.75/person
Staffing and rentals extra

Hors d'oeuvres will start as your guests arrive or if you choose at the close of ceremonial vows. From there, guests will be shown to their seats and a formal wedding service will unfold (speeches, dancing, and other formalities). As plated service begins, your guests will be greeted with fresh breads and dips. A first course will be delivered by serving staff to the table, followed by as many courses as you choose. Piece di resitance, a formal plated dessert will be placed at each guest's place setting. In addition, should you wish to give your guests choices of main courses we will require their entree selection before the event date to be able to execute the event in a favorable fashion. We have different systems in place as to not auction off plates. Our systems allows us to place the correct plate in front of the corresponding guest without the intrusion of asking.

Passed Hors D'oeuvres *4 pieces per person*

Pulled Brisket Slider

BBQ sauce/ cabbage slaw/ pickle

Moroccan Cigars

Ground beef/ Moroccan spices/ herbed tahini

Chicken Satay

Greek marinated thighs/ tzatziki

Jumbo Shrimp Cocktail Shooter

Lemon herb grilled shrimp/ cocktail sauce

Gnocchi

House-made gnocchi/ smoked tomato sauce/ olive oil/ shaved parmesan

Wild Mushroom Crostini

Puffed rice paper crostini/ wild mushroom duxelles/ goat cheese & leek mousse

On The Table

Breads and Dips

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

First Course *Choose one of the following*

Arugula Salad

Blue cheese/ oven roasted tomatoes/ cucumbers/ fennel/ pecans/ sherry shallot vinaigrette

Kale Salad

Radicchio/ brussels sprouts/ shaved parmesan/ dried cranberries/ pine nuts/ radishes/ maple balsamic vinaigrette

Second Course

Choose two proteins and one vegetarian meal

Stuffed Chicken Supreme

Ricotta, spinach & leek stuffed/ mashed potatoes/ seasonal veg/ chicken jus

Ossobuco

Slow braised veal shank/ mashed potatoes/ seasonal vegetables

Arctic Char

Pan seared/ herbed compound butter/ rice pilaf/ seasonal vegetables

Grilled King Oyster Mushrooms

Roasted red cabbage/ white bean ragout/ pickled cipollini/ gremolata

Cheese Tortellini

Ricotta cheese/ arugula/ pancetta/ rosé sauce

Dessert *Choose one of the following*

Chocolate Torte

Poached pears/ chantilli cream

Tiramisu

Espresso soaked lady fingers/ mascarpone mousse

Crème Brûlée

Espresso/ Baileys

Panna Cotta

Pumpkin spiced/ poached pear