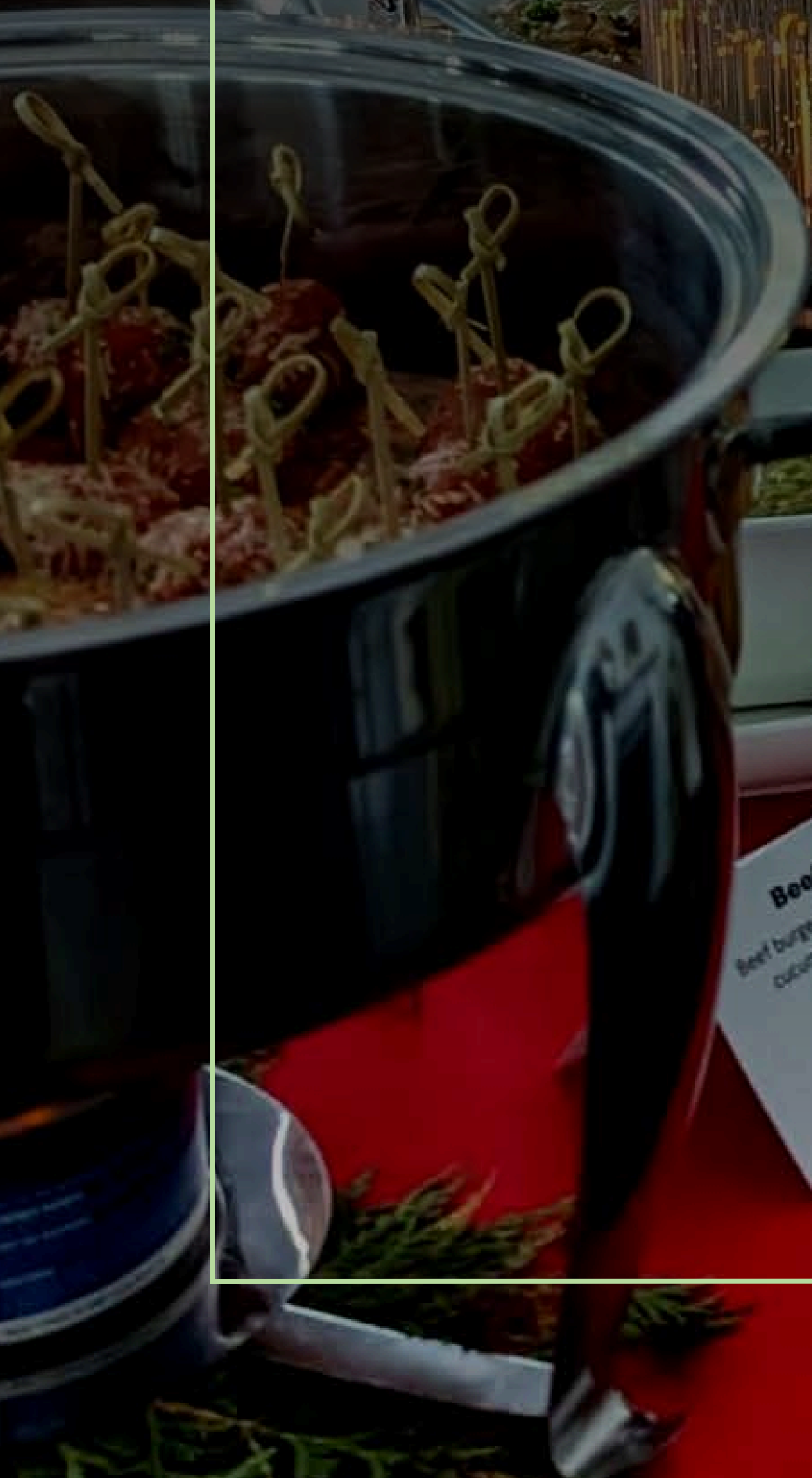




Winter Menu



Beef Meatballs
Beef burgers with pickled onions and cucumbers with a truffled aioli


 JP FINE FOODS

Chicken Empanadas
Traditional chicken empanadas served with salsa verde

 FINE FOODS



All Tasty Crostini
Crispy crostini with a variety of seasonal meats and cheeses

 JP FINE FOODS



Contact us to Place an Order or Request a Quote

905-482-3225 | 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



jpfinefoods.ca



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Breakfast

Minimum order for delivery \$400

Cold/Room Temperature

Continental Breakfast Pastries	\$6.00
Danishes/ scones/ muffins/ croissants/ butter/ preserves (2 per person)	
Mini Scones	\$5.00
Seasonal scones/ butter/ preserves	
Baked French Toast Muffin	\$5.50
Plain or Nutella filled/ maple syrup	
Chia Pudding (V)	\$5.50 / \$7.50
Chia seeds/ berries/ coconut milk 125ml/ 250ml sizes	
Yogurt Parfaits	\$5.50 / \$7.50
Greek plain yogurt/ berries/ honey/ granola 125ml/ 250ml sizes	
Overnight Oats (V)	\$5.50 / \$7.50
Chia seeds/ steel-cut oats/ oat milk/ berries/ maple syrup 125ml/ 250ml sizes	
Bagels and Spreads	\$9.90
Assorted mini bagels/ egg salad/ tuna salad/ cream cheese/ tomatoes/ cucumbers/ red onions/ capers	
Open-Faced Bagel Platter	\$7.50
<ul style="list-style-type: none">• Cream cheese/ dill/ cucumbers• Gravlax/ cream cheese/ capers/ cucumbers/ tomatoes• Smoked salmon mousse/ cucumbers/ capers	
Smoked Salmon (2oz)	\$9.50
Local steelhead smoked salmon platter/ dill/ capers/ lemon	
Salmon Gravlax (2oz)	\$8.50
Dill/ lemon/ vodka/ House-cured salmon/ capers Min 1 week notice, min 12 portions	
Mini Quiche	\$3.00
Your choice of up to 3 ingredients for every dozen: Cheddar/ goat/ Swiss/ Brie/ ham/ broccoli/ sundried tomato/ leeks/ mushrooms/ onions/ olives	

Frittata Egg Bites

\$3.00

Your choice of up to 3 ingredients for every dozen:
Cheddar/ goat's cheese/ Swiss/ Brie/ ham/ broccoli/ sundried tomato/ leeks/ mushrooms/ onions/ olives/ potatoes/ black beans

Breakfast Salad

\$9.50

Hardboiled egg/ bacon/ tomatoes/ hearts of palm/ feta cheese/ garbanzo beans/ lemon olive oil vinaigrette

Fregola Salad

\$8.50

Zucchini/ corn/ Parmigiano Reggiano/ black bean/oven-roasted tomatoes/ lemon olive oil vinaigrette

Date Balls (V)

\$3.00

Orange/ oat/ seeds (2 per person)

Fruit Salad

\$6.00

Assorted seasonal fruit

Fruit Platter

\$7.00

Artfully plattered seasonal fruit

Fruit Skewers

\$5.00

Seasonal fruit skewers



Breakfast

Minimum order for delivery \$400

Hot

Bacon	\$5.00
Thick-cut smoked bacon (2 pcs per person)	
Traditional Pork Sausages	\$2.75
2 pcs per person	
Turkey Sausages	\$4.00
2 pcs per person	
Scrambled Eggs	\$6.50
Ketchup/ chives/ three eggs	
Baked French Toast	\$6.25
Decadent baked French toast/ maple syrup	
Pancakes	\$5.50
Light and fluffy pancakes/ butter/ maple syrup 2 pcs per person	
Latkes	\$3.25
Potato latkes/ sour cream	
Shakshuka	\$12.50
Middle eastern spiced tomato and peppers/ eggs/ fresh bread (on-site events only)	

Juice Smoothies

Freshly Squeezed Orange Juice	\$26.00/L
Freshly Squeezed Grapefruit Juice	\$31.00/L
Melon Berry Yogurt Smoothie	\$19.00/L



Lunch

*All boxes come with a plastic cutlery set.
Served at room temperature or ready to heat.
Priced per box; minimum 6 boxes per order.*

Lunch Bowls

Grilled Beef Bowl \$21.00

Balsamic garlic and herb marinated beef/ faro/
broccoli/ black beans/ peppers/ radishes/ pickled
onions/ horseradish chimichurri

Grilled Lemon Chicken Bowl \$20.00

Wild & basmati rice pilaf/ cauliflower/ zucchini/ pickled
cabbage/ sugar snap peas/ lemon aioli

Cilantro Lime Grilled Shrimp Bowl \$24.00

Wild Rice & basmati rice pilaf/ sunchoke/ green
onions/ grilled peppers/ pickled cabbage/ olives/ lime/
spiced aioli

Peruvian Grilled Salmon Bowl \$21.00

Lemon faro/ sautéed purple cabbage/ eggplant/
chickpeas/ roasted root vegetables/ lemon aioli

Tofu Bowl (V) \$20.00

Wild Rice/ basmati rice pilaf/ black beans/ broccoli/
cauliflower/ pickled carrots/ eggplant/ peppers/
sundried tomato feta vinaigrette

Grilled Chicken Caesar Salad Bowl \$20.00

Grilled chicken breast/ romaine lettuce/ croutons/
pancetta/ Parmigiano Reggiano/ Caesar dressing

Tuna Nicoise Salad Bowl \$23.50

Greens/ canned tuna/ lemon herb potatoes/ pickled
green beans/ roasted tomatoes/ olives/ capers/ onions/
hard-boiled eggs/ lemon oregano vinaigrette

Greek Halloumi Salad Bowl \$22.50

Greens/ lemon herb potatoes/ peppers/ cucumbers/
tomatoes/ olives/ sundried tomato feta vinaigrette



Sandwich and Salad Box

Each box contains a sandwich made on panini bread with a mixed greens du jour and a house-made salad dressing
Priced per box; minimum 6 boxes per order. All boxes come with a plastic cutlery set.

The Classics

Egg Salad Sandwich \$18.00

Egg salad/ lettuce/ cucumbers

Tuna Salad Sandwich \$19.00

Tuna salad/ lettuce/ pickles

Grilled Vegetable Sandwich \$19.00

Grilled zucchini/ eggplant/ peppers/ pesto/ lettuce

BBQ Pulled Chicken Sandwich \$19.00

Tart cabbage slaw/ pickles/ roasted red peppers

Turkey Sandwich \$19.00

Smoked turkey/ Swiss cheese/ grainy mustard/ cranberry aioli/ tart slaw

Ham & Cheese Sandwich \$19.00

Smoked black forest ham/ aioli/ honey-mustard/ aged cheddar cheese/ lettuce/ tomato/ pickles

Premium Selection

Grilled Chicken Sandwich \$22.00

Pesto/ Brie /balsamic reduction/ roasted peppers

Pulled Brisket Sandwich \$23.00

24 hour slow cooked brisket/tart slaw/ Swiss cheese

Grilled Salmon Sandwich \$23.00

Lettuce/ roasted peppers/ red onions/ cucumbers/ dill aioli

Artisanal Dry-Cured Deli Sandwich \$22.00

Mild and spiced cured meats/ fresh mozzarella/ arugula/ muffuletta spread/ balsamic reduction/ olive oil

Mortadella Sandwich \$23.00

Taleggio cheese/ pistachio spread/ olive oil/ balsamic glaze

Deluxe Grilled Vegetable Sandwich \$21.00

Zucchini/ portobello mushroom/ eggplant/ peppers/ fresh mozzarella/ eggplant dip/ balsamic reduction/ arugula

Chicken Parmesan \$22.00

Breaded chicken cutlet/ sliced mozzarella cheese/ peppers/ onions/ mushrooms/ tomato sauce on the side

Veal Parmesan \$25.00

Breaded veal cutlet/ sliced mozzarella cheese/ peppers/ onions/ mushrooms/ tomato sauce on the side



Ready To Go Platters

Room temperature, ready to serve,
priced per person, 12 person minimum

Classic Sandwich and Wrap Platter \$14.00

Your choice of 3 flavours per dozen:
Egg / tuna/ grilled vegetable/ pulled chicken/
turkey/ ham & cheese

Premium Sandwich and Wrap Platter \$17.00

Your choice of 3 flavours per dozen:
Grilled chicken/ pulled brisket/ grilled salmon/ dry
cured deli/ Mortadella/ deluxe grilled vegetable/
chicken parmesan/ veal parmesan

Mediterranean Platter (V) \$14.50

Grilled tofu skewers/ Israeli salad/ marinated grilled
eggplant/ peppers/ mushrooms/ pickled
vegetables/ marinated olives/ hummus/ pita

Grilled Salmon Platter \$19.00

Grilled salmon/ sauce on the side/ sliced lemon/
your choice of 1 flavour per dozen pieces: Peruvian/
Moroccan/ lemon herb (6oz protein per person)

Grilled Flat Iron \$21.50

Balsamic garlic & herb marinated/ horseradish
chimichurri (6oz protein per person)

Grilled Chicken Supreme \$14.50

Grilled chicken/ sauce on the side
Your choice of 1 flavour per dozen: Peruvian/
Moroccan/ lemon herb/ peri-peri (6oz protein per
person)

Fish & Seafood Platter \$32.00

Grilled salmon/ smoked fish/ grilled shrimp/ grilled
calamari/ seafood sauce/ dill aioli/ lemon/ capers (6oz
protein per person)

Mixed Protein Platter \$21.00

Grilled chicken/ grilled flat iron steak/ grilled salmon/
sauces on the side/ 6oz protein per person
Your choice of 1 flavour per dozen: Peruvian/
Moroccan/ lemon herb/ peri-peri/ balsamic garlic &
herb

Cheese Platter \$19.50

Imported & local cheeses/ pickled vegetables/ olives/
fresh fruit/ dried fruits/ nuts/ jellies/ tapenade/
breads/ crostini/ crackers

Harvest Platter \$14.00

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

Charcuterie Platter \$19.00

Artisanal dry cured meats/ domestic & local cheeses/
grapes/ dried fruit/ nuts/ pickled vegetables/ jellies/
tapenade/ bread/ crostini/ crackers.

Mediterranean Antipasto Platter \$23.00

Assorted cheeses/ sliced charcuterie/ grilled
vegetables/ JP's hummus/ tapenade/ red beet
hummus/ marinated vegetables/ crudités/ breads/
crostini/ crackers



Plattered Hors D'oeuvres

Room temperature,
ready to serve.
12 piece min per item.

Steak Slider \$5.50

Sliced flat iron/ caramelized onions/ pickles/
horseradish aioli

BLT Slider \$4.75

Smoked bacon/ lettuce/ tomato/ aioli

Chicken Slider \$4.75

Grilled chicken/ pesto/ roasted peppers/ lettuce

Sausage Slider \$4.75

Smoked sausage (pork)/ grainy mustard/ pickles/
sautéed peppers

Mortadella Slider \$5.00

Taleggio cheese/ pistachio spread/ olive oil/ balsamic
glaze

Grilled Portobello Slider \$4.75

Truffle aioli/ arugula/ taleggio/ balsamic caramelized
onions

Beef Satay \$4.75

Balsamic garlic and herb grilled/ peppercorn aioli

Chicken Satay \$4.55

Greek marinated thighs/ tzatziki

Salmon Satay \$4.75

Cilantro lime marinated/ aji verde

Tofu Satay (V) \$4.00

Marinated tofu/ scallions/ sesame seeds/ grainy
mustard vegan aioli

Charcuterie Skewer \$5.00

Dry cured meat/ cheese/ olive/ artichoke/ oven-dried
tomato

Rice Paper Cold Rolls (V) \$3.75

Sesame noodles/ purple cabbage/ pickled carrots/
cucumber/ herbs/ sweet chili sauce

Gravlax Slider \$5.00

Cream cheese/ dill/ cucumber/ pickled onions

Peri-Peri Grilled Jumbo Shrimp \$5.25

Butterflied shrimp/ spiced aioli

Sesame Pan Seared Tuna Pipette \$5.50

Wasabi mayo/ ginger tamari sauce

Seared Polenta \$3.50

Roasted cherry tomatoes/ Parmigiano Reggiano/ pesto



Desserts

Fruit Platter	\$7.00
Artfully plattered seasonal fruit	
Fruit Skewers	\$5.00
Seasonal fruit skewers	
Mini Cheesecake	\$3.75
Blueberry compote	
Cookie Platter	\$5.00
Assorted gourmet house-made cookies (2 pieces per person)	
Squares	\$3.50
Assortment may include; brownies/ blondies/ linzer / date/ lemon	
Assorted Mini Tarts	\$4.50
Fruit tarts/ caramel walnut/ lemon meringue/ coconut cream	
Assorted Mini Desserts	\$8.00
Shooters/ mini tarts/ mini donuts/ squares, (2 pcs/person)	
Mason Jar Desserts	\$8.99/125ml
Mason jar filled with your choice of: Lemon meringue/ coconut cream pie/ pumpkin spiced panna cotta/ chocolate mousse/ apple crumble	



Vision of JP Fine Foods

*"Our promise of excellence
from phone call to finish line."*

Salads

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

Green Salads

JP`s Mixed Greens \$41 / \$79 / \$119

Radishes/ cucumbers/ oven roasted tomato/ red onions/ edamame/ hearts of palm/ sherry shallot vinaigrette

Caesar Salad \$41 / \$79 / \$119

Romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing

Arugula Salad \$44 / \$87 / \$129

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

Spinach Salad \$44 / \$87 / \$129

Goat cheese/ roasted beets/ poached pears/ candied pumpkin seeds/ cucumbers/ cranberries/ lemon vinaigrette

Kale Salad \$44 / \$87 / \$129

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

Greek Halloumi Salad \$44 / \$87 / \$129

Romaine/ peppers/ cucumbers/ oven roasted tomatoes/ olives/ sundried tomato feta vinaigrette

Winter Caprese Salad \$56 / \$109 / \$160

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

Starch Salads

Fusilli Pasta Salad \$38 / \$72 / \$90

Shaved Brussels sprouts/ roasted sweet potatoes/ feta cheese/ peppers/ fresh herbs/ pumpkin seeds/ lemon thyme vinaigrette

Lentil Salad \$34 / \$60 / \$78

French lentils du puy/ kale/ peppers/ cucumbers/ roasted squash/ grana padano/ radishes/ maple white balsamic

Quinoa Salad \$34 / \$60 / \$78

Dates/ pomegranate seeds/ mint/ parsley/ feta/ chickpeas/ tahini vinaigrette

Fregola Salad \$38 / \$60 / \$90

Moroccan style fregola/ peppers/ red onions/ dried fruit/ seeds/ fresh herbs/ Moroccan vinaigrette

Ancient Grain Salad \$38 / \$60 / \$90

Diced roasted peppers/ red onion/ kale/ edamame/ roasted corn/ fresh herbs/ lemon vinaigrette

Potato Salad \$34 / \$60 / \$78

Baby new potatoes/ roasted sweet potatoes/ peppers/red onions/ sundried tomato feta vinaigrette

Chickpea and Carrot Salad \$34 / \$60 / \$78

Shaved carrots/ chickpeas/ red onions/ feta cheese/ peppers/ dill/ pumpkin seeds/ cranberry/ white balsamic vinaigrette



Side Dishes

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

Vegetables

Sautéed Mixed Vegetables \$36 / \$64 / \$84

Seasonal vegetables/ olive oil/ sea salt

Roasted Root Vegetables \$32 / \$56 / \$72

Seasonal root vegetables/ olive oil/ thyme/ smoked paprika/ honey

Grilled Zucchini \$44 / \$80 / \$108

Herb marinated/ labneh/ sumac/ chimichurri

Brussels Sprouts \$44 / \$80 / \$108

Caramelized onions/ beef bacon/ tamari-maple syrup

Rapini \$40 / \$72 / \$96

Garlic/ ras el hanout

Roasted Cauliflower \$36 / \$64 / \$84

Bacon/ Parmigiano Reggiano/ fresh herbs

Broccoli \$36 / \$64 / \$84

Cheddar/ roasted broccoli

Mushrooms \$44 / \$80 / \$108

Seasonal mixed mushrooms/ thyme/ shallots/ white wine

Green Bean Almondine \$32 / \$56 / \$72

Green beans/ almonds/ sumac/ olive oil

Roasted Carrot Toppers \$44 / \$80 / \$108

Smoked carrots

Starches

Roasted Baby Potato \$32 / \$56 / \$72

Smoked paprika/ olive oil/ garlic

Marble Mashed Potatoes (V) \$32 / \$56 / \$72

Sweet potato/ Yukon gold potatoes

Rice Pilaf \$32 / \$56 / \$72

Wild rice/ basmati rice/ whole wheat rice/ lemon/ clove

Basmati Rice \$38 / \$68 / \$90

Saffron/ barberries/ pistachios

Farro \$38 / \$68 / \$90

Leeks/ sundried tomatoes/ thyme/ parsley

Potato Gratin \$44 / \$80 / \$108

Thinly sliced potatoes/ cream/ thyme/ Parmigiano Reggiano

Rustic Mashed Potatoes \$44 / \$80 / \$108

Skin on Yukon Gold potatoes/ cream/ butter

Roasted Sunchokes \$44 / \$80 / \$108

Jerusalem artichokes/ honey

Roasted Squash Medley \$32 / \$56 / \$72

Seasonal squash/ harissa/ olive oil

Pasta's To Go

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

Penne Pomodoro \$72 / \$144

Tomato sauce/ Parmigiano Reggiano

Cheese Tortellini \$86 / \$170

Ricotta cheese/ arugula/ pancetta/ rosé sauce

Cheese Cannelloni \$86 / \$170

Spinach and cheese/ tomato sauce/ mozzarella cheese

Mushroom Ravioli \$86 / \$170

Porcini cream sauce/ crispy onions

Beef Cannelloni \$86 / \$170

Beef/ tomato sauce/ mozzarella

Butternut Squash Ravioli \$80 / \$160

Arugula/ squash/ walnuts/ brown butter sauce

Cheese Lasagna \$80 / \$160

Tomato sauce/ bechamel/ mozzarella/ Parmigiano Reggiano

Vegetarian Lasagna \$80 / \$160

Fresh seasonal vegetables/ tomato sauce/ bechamel/ mozzarella/ Parmigiano Reggiano

Meat Lasagna \$86 / \$170

Ground beef/ tomato sauce/ bechamel/ mozzarella/ Parmigiano Reggiano

Rigatoni Bolognese \$80 / \$160

Choose from beef/ turkey

Macaroni and Cheese \$80 / \$160

Aged cheddar cheese/ Parmigiano Reggiano/ panko bread crumb

*add black truffle paste \$25/\$40



Hors D'oeuvres

Corporate and private events.

Beef/ Veal/ Lamb

Beef Burger Slider \$4.75

Lettuce/ pickle/ smoked beef bacon jam/ garlic aioli

Add cheese \$0.75

Cheddar/ blue cheese/ Brie/ Swiss/ taleggio

Pulled Brisket Slider \$6.50

BBQ sauce/ cabbage slaw/ pickle

Steak Slider \$6.50

Sliced flat iron/ caramelized onions/ pickles/ horseradish aioli

Beef Satay \$4.75

Balsamic garlic and herb grilled/ peppercorn aioli

Beef Boerewors Sausage Roll \$5.50

South African farmer's beef sausage/ sweet onion/ tomato sauce

Beef And Veal Meatballs \$3.50

Tomato sauce/ basil/ olive oil/ Parmigiano Reggiano

Pulled Brisket Taco \$6.50

Cilantro/ radish/ white onion/ pickled purple cabbage/ lime

Lamb Spiedini \$5.50

Herb marinated/ chimichurri

Lamb Chop Lollipop \$13.50

Mustard cumin rosemary crust/ mint-herb chimichurri

Lamb Loin Crostini \$6.50

Herb dusted/ crostini/ grape jam/ pickled red onion/ mint

Mini Beef Pot Pie \$5.50

Puff pastry/ red wine slow cooked beef/ cherry pepper

Veal Parm Slider \$7.50

Breaded veal/ mozzarella/ smoked tomato sauce

Moroccan Cigars \$6.50

Ground beef/ Moroccan spices/ herbed tahini

Gnocchi \$5.25

House-made gnocchi/ bolognese sauce/ olive oil/ shaved Parmigiano Reggiano

Chicken/ Pork/ Duck / Turkey

Chicken Parm Slider \$6.75

Breaded chicken / mozzarella/ smoked tomato sauce

Chicken Satay \$4.50

Greek marinated thighs/ tzatziki

Sausage Slider \$4.75

Smoked sausage (pork)/ grainy mustard/ pickles/ caramelized onions

Grilled Chicken Bao \$4.75

Peri-peri chicken thighs/ cucumbers/ pickled carrots/ spiced aioli

BLT Slider \$4.75

Smoked bacon/ lettuce/ tomato/ aioli

Mortadella Slider Panini \$6.00

Taleggio cheese/ pistachio spread/ olive oil/ balsamic glaze

Pulled Pork Slider \$4.75

BBQ sauce/ cabbage slaw/ pickle

Charcuterie Skewer \$6.00

Dry cured meat/ cheese/ olive/ artichoke/ oven-dried tomato

Duck Confit \$5.90

Taro root chip/ fennel orange slaw/ cranberry aioli

Hors D'oeuvres

Corporate and private events.

Chicken/ Pork/ Duck / Turkey Cont.

Smoked Duck Breast \$6.50

Wonton chip/ apple fennel salsa/ blueberry sauce

Turkey Meatballs \$3.50

Ground turkey/ sage/ fennel/ sweet and sour sauce

Turkey Meatball Slider \$4.50

Brioche bun/ tomato sauce

Pulled Turkey Slider \$4.75

Taleggio/ cranberry aioli/ tart slaw

Fish/ Seafood

Salmon Satay \$4.75

Cilantro lime marinated/ aji verde

Smoked Salmon Mousse \$5.00

Wonton cup/ cucumber fennel salsa

Peri-Peri Grilled Jumbo Shrimp \$5.25

Butterflied shrimp/ spiced aioli

Jumbo Shrimp Cocktail Shooter \$6.25

Lemon herb grilled shrimp/ cocktail sauce

Grilled Tuna \$5.25

Risotto crostini/ puttanesca salsa/ lemon aioli/ dill

Tuna Tartar \$8.50

Glass bread/ avocado mousse/ cucumber fennel apple salsa/ spiced aioli

Sesame Pan Seared Tuna Pipette \$5.50

Wasabi mayo/ ginger tamari sauce

Lobster Roll \$6.50

Mini roll/ lobster salad/ chives

Lobster Grilled Cheese \$5.75

Mini brioche/ cheddar cheese/ lobster

Lobster Bisque Shooter \$3.75

Dill cream

Lobster Arancini \$7.50

Lobster/ crème fraiche

Gravlax Crostini \$5.25

Bagel chip/ house-cured gravlax/ cream cheese/ dill/ capers

Vegetarian/Vegan

Grilled Mushroom Slider \$5.75

Truffle aioli/ arugula/ brie/ balsamic caramelized onions

Tofu Satay (V) \$4.00

Marinated tofu/ scallions/ sesame seeds/ grainy mustard vegan aioli

Grilled Cheese \$4.00

Aged cheddar/ ketchup on the side

Mushroom Arancini \$4.00

Smoked tomato sauce

Seared Polenta \$4.50

Roasted cherry tomatoes/ Parmigiano Reggiano/ pesto

Spring Rolls \$3.25

Plum sauce

Vegetable Samosa \$3.50

Peach chutney

Wild Mushroom Crostini \$4.50

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

Rice Paper Cold Rolls \$3.75

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

Hors D'oeuvres

Corporate and private events.

Vegetarian/Vegan Cont.

Gnocchi \$4.25

House-made gnocchi/ smoked tomato sauce/ olive oil/
shaved Parmigiano Reggiano

Vegan Bao \$4.75

Vegan bao bun/ eggplant caponata/ pickled cabbage/
tahini/ mint aioli

Latke \$4.00

Brie, spiced apple salsa, cranberry caviar

Kids

Sausages In A Blankets \$3.75

Beef sausages/ puff pastry/ ketchup/ mustard

Mac and Cheese Bites \$3.75

Breaded macaroni and cheese/ ketchup on the side

Kids Burgers \$3.75

Kids preference

Chicken Finger Lollipops \$4.00

Breaded chicken/ plum sauce

Purpose of JP Fine Foods

*"Create positive memories that
last a lifetime."*



Composed Plate Stations

Some of our main course dishes can be turned into composed plates upon request. Rentals or disposables are required at an additional cost.

Meat

Pap And Wors	\$9.50
South African farmers sausage/ millie pap/ sweet onion tomato sauce/ fresh sprouts	
Sausage (Sweet/hot) & Polenta	\$10.50
Italian sausages/ creamy polenta/ tomato sauce	
Pulled Beef Short Rib Parfait	\$11.00
Mashed potatoes/ pickled onions/ micro greens	
Beef Bourguignon Pot Pie	\$14.50
Carrots/ cippolini onions/ mushrooms/ pie crust	
Sheppard's Pie	\$17.50
Ground lamb/ carrots/ peas/ mashed potatoes	
Chicken Pot Pie	\$12.50
Pulled chicken/ cream sauce/ carrots/ peas/ corn/ pie crust	
Pulled Turkey	\$12.00
Mashed potatoes/ sautéed vegetables/ gravy/ cranberry sauce	

Fish/Seafood

Salmon Poke	\$19.00
Marinated salmon/ sushi rice/ cucumbers/ edamame/ purple cabbage/ pickled carrots/ peppers/ spiced aioli/ ponzu	
Seafood Risotto	\$21.00
Tomato lobster stock/ lobster meat/ grilled calamari	
Fish and Smashed Potatoes	\$16.50
Beer battered fish/ smashed potatoes/ tartar sauce/ dill slaw	
Warm Baccala Salad	\$19.50
cod/ potatoes/ clams/ broccoli/ capers/ cherry tomatoes	

Vegetarian

Ratatouille Polenta	\$9.50
Cheesy polenta/ ratatouille/ tomato sauce	
Gnocchi	\$12.50
House made gnocchi/ brown butter sauce/ walnuts/ squash/ arugula	
Mushroom Ravioli	\$15.50
Porcini cream sauce/ crispy onions/ gremolata	
Grilled King Oyster Mushroom	\$13.50
Red eggplant sauce/ pickled red cabbage/ pita chips	
Winter Risotto	\$13.50
Wild mushroom/ pumpkin/ kale chips	
Eggplant Parmesan	\$14.50
Tomato sauce/ mozzarella /Parmigiano Reggiano	

Stations

Priced per person, minimum 25 people
Rentals and staffing may be required at an additional cost

Cheese Platter \$23.00

Imported & local cheeses/ pickled vegetables/ olives/ fresh fruit/ dried fruits/ nuts/ jellies/ tapenade/ breads/ crostini/ crackers

Harvest Platter \$14.00

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

Mediterranean Antipasto Station \$22.50

Assorted cheeses/ sliced charcuterie/ grilled vegetables/ JP`s hummus/ tapenade/ red beet hummus/ marinated vegetables/ crudités/ breads/ crostini/ crackers

Charcuterie Platter \$24.00

Artisanal dry cured meats/ domestic & local cheeses/ grapes/ dried fruit/ nuts/ pickled vegetables/ jellies/ tapenade/ bread/ crostini/ crackers

Interactive Stations

Holiday Turkey Station \$15.00

Pulled turkey with:

- Gravy/ Cranberry sauce

Choose 3 of the following:

- Mashed potatoes
- Marble mashed potatoes
- Apple cranberry stuffing
- Sautéed vegetables
- Sautéed green beans
- Brussels sprouts/ caramelized onion/ beef bacon

Risotto Station \$19.00

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

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

Italian Pasta Station \$24.50

- **Choice of 2 pastas:** penne/ fusilli/ rigatoni/ spaghetti
- **Choice of 2 sauces:** tomato sauce/ cream sauce/ mushroom cream sauce/ pesto
- **Toppings:** garlic/ onions/ spinach/ mushrooms/ roasted peppers/ olives/ fresh tomatoes/ Parmigiano Reggiano cheese/ olives/ chili flakes
- **Choice of 1:** chicken/ shrimp/ smoked pork sausages/ smoked salmon/ bolognese

Mac and Cheese Station \$21.50

- **Cheese:** Cheddar cheese/ emmental cheese/ pepper jack
- **Infusions:** Truffle paste/ bacon/ diced tomatoes/ olives/ sautéed mushrooms
- **Choice of 1 protein:** Pulled brisket/ pulled pork/ pulled chicken
- **Toppings:** Italian garlic and herb breadcrumbs/ Panko Parmesan bread crumbs/ pickled onions/ jalapenos/ ketchup

Interactive Stations

Poke Station

\$19.00

- **Your choice of two of the following:** Tuna/ salmon/ grilled steak/ grilled chicken thighs/ grilled shrimp/ marinated tofu
- **Each station to include:** Sesame brown rice/ sushi rice/ edamame beans/ purple cabbage/ pickled vegetables/ green onions/ sesame seeds/ mushrooms/ cucumber/ peppers/ nori/ spiced aioli/ sesame soy vinaigrette/ soy sauce

Taco Stand

\$14.50 / \$19.50

- **Choice of 1:** Pulled beef brisket/ grilled chicken/ steak carnitas/ pork belly/ chorizo/ vegan chilli
- **Each station to include:** Lettuce/ crema/ aged cheddar cheese/ salsa verde/ pico de gallo/ diced white onion/ pickled red onions/ jalapenos/ flour tortillas/ sliced radishes/ limes/ cilantro
- **Choice of 1:** 2pcs per person / 3pcs per person

Oyster and Seafood Bar

\$24.50

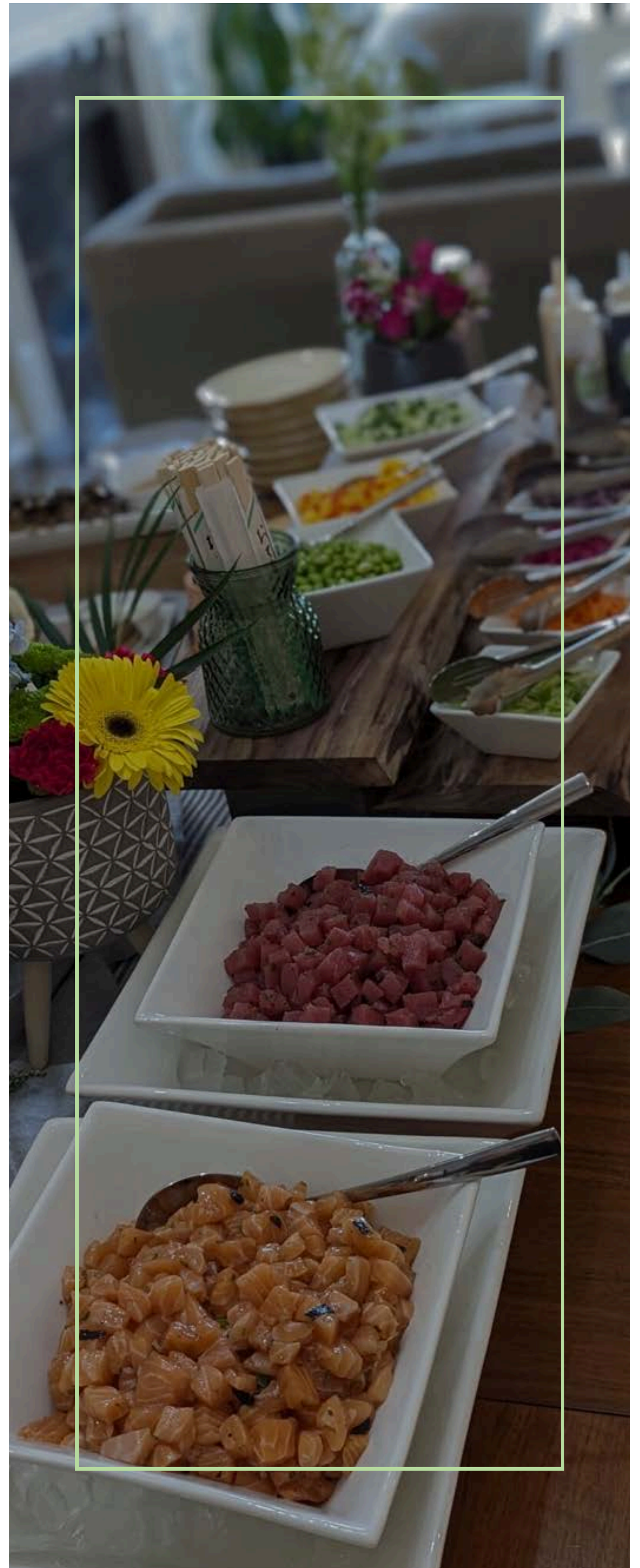
- 2 Seasonal oysters per person
- Crudo/ fresh tomato/ onion/pepper salsa/ lime juice/ Maldon salt/ micro greens/ olive oil
- Seafood salad with pepper/ celery/ fennel/ lemon/ capers - OR - Steamed Mussels tomato sauce or white wine sauce

To Include: Lemons/ limes/ mignonette/ horseradish/ hot sauce/ tabasco/ cocktail sauce

Grilled Cheese Station

\$18.00

- **Breads:** sourdough/ brioche
- **Cheese:** Brie/ cheddar/ Swiss
- **Vegetables/Fruit:** Caramelized onions/ wild mushrooms/ Pickles/ tomatoes/ jalapeno/ pear
- **Variety of jams/chutneys:** Mango chutney/ olive tapenade/ muffuletta olive spread/ fig jam
- **Meats:** Bacon/ sliced turkey



Dessert Stations

Crepe Station

\$13.50

Includes: Whipped cream/ forest berry compote/ sautéed apple/ brandy bananas/ vanilla or chocolate ice cream/ fresh fruits/ chocolate ganache

Donut Station

\$11.00

Plain donuts/ filled donuts/ mini donuts

- **Dip it in:** Chocolate/ vanilla/ berry glaze
- **Top it with:** Sprinkles/ chocolate chips/ chocolate cookie crumbs/ fruity pebbles/ caramel chunks
- **Spike it with a pipette:** Chocolate ganache/ caramel sauce/ berries coulis.

Cannoli on the Move

\$6.00

- **Your choice of crema:** Lemon/ orange chocolate/ pistachio
- **Toppings:** Chocolate chips/ sprinkles/ cookies crumbs/ roasted pistachios/ toasted coconut/ hazelnuts

Mini Dessert Station

\$12.00

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

Brûlée Station

\$9.00

- **Mini crème brûlée to include:** Classic/ chocolate/ pumpkin/ lemon/ espresso

Vision of JP Fine Foods

"Build strong relationships on our promise of honesty and integrity."



Plated Lunch & Dinner Parties

Appetizers

Breads and Dips	\$6.50
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	
Spanish Grilled Octopus	\$33.50
Caper fennel olive couscous/ romesco sauce/ greens/ grilled lemon	
Shrimp Caponata	\$18.00
Peri-peri grilled shrimp/ caponata/ lemon arugula/ spiced aioli	
Meatballs	\$12.50
Beef and veal meatballs/ polenta	
Seared Scallops	\$29.50
Mushrooms/ cherry tomatoes/ parsley caper butter sauce	
Seafood Risotto	\$21.00
Tomato lobster stock/ lobster meat/ grilled calamari	
Grilled Eggplant	\$14.50
Spiced pepper tomato sauce/ black olive caper tomato concasse/ za'atar labneh	
Crispy Cauliflower	\$11.50
Okra/ spiced pepper tomato sauce/ Parmigiano Reggiano	
Baby Gem Caesar Salad	\$18.00
Baby gem lettuce/guanciale/ croutons/ Parmigiano Reggiano crisps/ garlic anchovy dressing	
Winter Burrata Salad	\$24.50
Grilled pears/ zucchini threads/ fennel/ roasted squash/ gremolata	
Gravlax	\$24.50
House cured salmon gravlax/ leek cream cheese mousse/ pickled cipollini onions/ dill/ crispy capers/ everything bagel seasoned focaccia crisp/ frieze	

Soups

Lobster Bisque	\$17.00
Lobster/ Pernod cream foam/ kale chips/ crème fraiche	
Butternut Squash Soup	\$15.00
Butternut/ pumpkin/ apple/ crème fraiche/ pancetta/ focaccia crostini	
Middle Eastern Red Lentil Soup	\$11.00
Fried parsnip chips	
Zuppa di Pesce	\$28.50
Mussels/ calamari/ shrimp/ cod/ scallops/ tomato sauce *can be a main course or family style	



Main Courses

Protein

Ossobuco \$29.50

Slow braised veal shank/ tomato base

Beef Bourguignon \$23.50

Mushrooms/ carrots/ cipollini onions/ bacon

AAA Beef Tenderloin \$44.50 / \$55.50 / \$68.50

Grilled or seared/ peppercorn beef jus
6oz / 8oz / 10oz

Prime New York Striploin \$39.50 / \$47.50 / \$57.50

Grilled or seared/ peppercorn beef jus
8oz / 10oz / 12oz

Prime Ribeye \$67.50 / \$77.50 / \$97.50

Grilled or seared/ peppercorn beef jus
12oz / 14oz / 18oz

Venison Chop \$51.50

Pan seared/ cumberland sauce / 8oz

Veal Chop \$45.00 / \$58.00

Grilled/ herbed compound butter
10oz / 14oz

Opal Valley Australian Rack of Lamb \$64.00

Pan seared/ chimichurri/ 4 bones

Lamb Shank \$35.50

Slow braised lamb shank/ red wine sauce

Bison Ribeye \$66.50

Chimichurri

Poultry

Chicken Supreme 8oz \$15.50

Pan seared/ chicken jus

Stuffed Chicken Supreme \$19.50

- Ricotta/ spinach/ leek
- Wild rice/ mushroom/ spinach

Cornish Hen \$25.50 / \$45.50

Bone-in / shawarma marinated / herbed tahini /
sumac shaved onion
Half or Full

Duck Breast \$19.50

Seared/ cumberland sauce

Duck Confit \$24.50

Crispy confit duck legs/ cranberry citrus glaze

Fish/Seafood

Arctic Char \$26.00

Pan seared/ herbed compound butter

Salmon \$17 / \$23 / \$28.50

Grilled/ Moroccan spiced / dill aioli
4oz / 6oz / 8oz

Branzino \$32.50

Pan seared or gilled/ romesco sauce

Georgian Bay White Fish \$27.00

Pan seared/ puttanesca sauce

Lobster Tail \$24.00

Surf your turf/ add to your main course

Vegetarian/Vegan

Grilled King Oyster Mushrooms \$17.50

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

Roasted Cauliflower \$17.50

Fava bean purée/ pickled onions/ puffed quinoa/
olive oil

Eggplant Parmesan \$18.50

Tomato sauce/ fresh mozzarella

Beet and Portobello Steak \$16.50

Porcini crusted beet/ portobello steak/ lupini beans/
mushroom jus/ za'atar oil

Sides

Vegetables

Sautéed Mixed Vegetables	\$6.00
Seasonal vegetables/ olive oil/ sea salt	
Roasted Root Vegetables	\$6.00
Seasonal root vegetables/ olive oil/ thyme/ smoked paprika/ honey	
Grilled Zucchini	\$9.00
Herb marinated/ labneh/ sumac/ chimichurri	
Brussels Sprouts	\$9.00
Caramelized onions/ beef bacon/ tamari-maple syrup	
Rapini	\$6.00
Garlic/ ras el hanout	
Roasted Cauliflower	\$6.00
Bacon/ Parmigiano Reggiano/ fresh herbs	
Broccoli	\$6.00
Cheddar roasted broccoli	
Mushrooms	\$9.00
Seasonal mixed mushrooms/ thyme/ shallots/ white wine	
Green Bean Almondine	\$6.00
Green beans/ almonds/ sumac/ olive oil	
Roasted Carrot Toppers	\$9.00
Smoked carrots	

Starches

Roasted Baby Potato	\$6.00
Smoked paprika/ olive oil/ garlic	
Marble Mashed Potatoes (V)	\$6.00
Sweet potato/Yukon gold potatoes	
Rice Pilaf	\$6.00
Wild rice/ basmati rice/ whole wheat rice/ lemon/ clove	
Basmati Rice	\$7.50
Saffron/ barberries/ pistachios	
Farro	\$7.50
Leeks/ sundried tomatoes/ thyme/ parsley	
Potato Gratin	\$9.00
Thinly sliced potatoes/ cream/ thyme/ Parmigiano Reggiano cheese	
Rustic Mashed Potatoes	\$9.00
Skin on Yukon Gold potatoes/ cream/ butter	
Roasted Sunchokes	\$9.00
Jerusalem roasted sunchokes/ honey	
Roasted Squash Medley	\$6.00
Seasonal squash/ harissa/ olive oil	
Persian Rice	\$9.00
Saffron/ barberries/ pistachios	

Desserts

Chocolate Torte \$14.00

Flowerless torte/ poached pear/ chantilly cream

Tiramisu \$14.00

Espresso soaked lady fingers/ mascarpone mousse

Crème Brûlée \$12.00

Espresso/ Baileys

Panna Cotta \$11.00

Pumpkin spiced or poached pear

**Seasonal Meringue Tart
Lemon** \$12.00



Other Catering Expenses To Consider

Rentals

As a full-service catering company we can help elevate your experience by having rentals ordered and delivered right to your venue. 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

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. All of our bartender 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	\$60
Assistant Chef	\$50
Event Supervisor	\$55
Lead Server	\$47
Server	\$41.50
Bartender	\$41.50
Flair Bartender	\$60

Other

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.

