



JP FINE FOODS

BBQ Menu



BBQ Buffet Menu

All menus are based on a 12 person minimum.

Burgers & Dogs BBQ

\$29.50/person

Choose 3 of the following:

- **Beef Burgers**
JP signature 6 oz chuck beef burger.
- **Turkey Burgers**
Free-range turkey burgers.
- **Salmon Burgers**
Atlantic salmon burgers.
- **Falafel Burgers**
House-made vegetarian falafel burger topped with hummus, tahini, coleslaw and pickled cabbage.
- **Jumbo Hotdogs**
All beef jumbo kosher hotdogs.

Included on the buffet:

- Ketchup, mustards, relish, pickles, hot peppers, caramelized onions, mayo, lettuce, sliced tomatoes, sliced onion, served with potato buns.
- **Salad:** Your choice of 2 classic salads.
*Upgrade to premium salad lists \$3.00 per guest.

Chicken & Ribs BBQ

\$41.50/person

- **Grilled Chicken**
Lemon herb marinated chicken supreme and thigh.
- **Pork Back Ribs or Miami**
Tender fall-off-the-bone whole baby back rib or Korean marinated Miami ribs.
- **Tofu Skewers**
Marinated tofu with sweet pepper, summer zucchini, mushrooms, and onion.

Included on the buffet:

- Tzatziki, pineapple salsa, BBQ sauce.
- **Salad:** Your choice of 2 classic salads and one side.
*Upgrade to premium salad lists \$3.00 per guest.



BBQ Buffet Menu Continued...

Premium Steak BBQ

\$52/person

Choose 3 of the following proteins:

- **Steak**
AAA New York striploin steaks.
- **Grilled Chicken**
Lemon and rosemary grilled chicken breasts, thighs.
- **Pork Chop**
Brined pork chop glazed with BBQ sauce.
- **Salmon**
Cedar-planked smoked salmon.
- **Tofu Skewers**
Marinated tofu with sweet pepper, summer zucchini, mushrooms and onion.

Included on the buffet:

- Steak sauce, horseradish aioli, mango salsa, Dijon mustard.
- **Salad:** Your choice of 2 classic salads and one side.
**Upgrade to premium salad lists \$3.00 per guest.*

Great North Smokehouse BBQ

\$48/person

- **Smoked Brisket**
Traditional low and slow-cooked smoked beef brisket.
- **Pulled Pork**
Slow-cooked pulled pork
**Change to smoked chicken for an additional \$5 per guest*
- **Sausages**
Mild or hot Italian sausages or jumbo all-beef hotdogs.

Included on the buffet:

- Pickled onions, pickles, pickled jalapenos, BBQ sauce, ketchup, Peri-peri hot sauce, cornbread.
- **Salad:** Your choice of 2 classic salads and one side.
**Upgrade to premium salad lists \$3.00 per guest.*

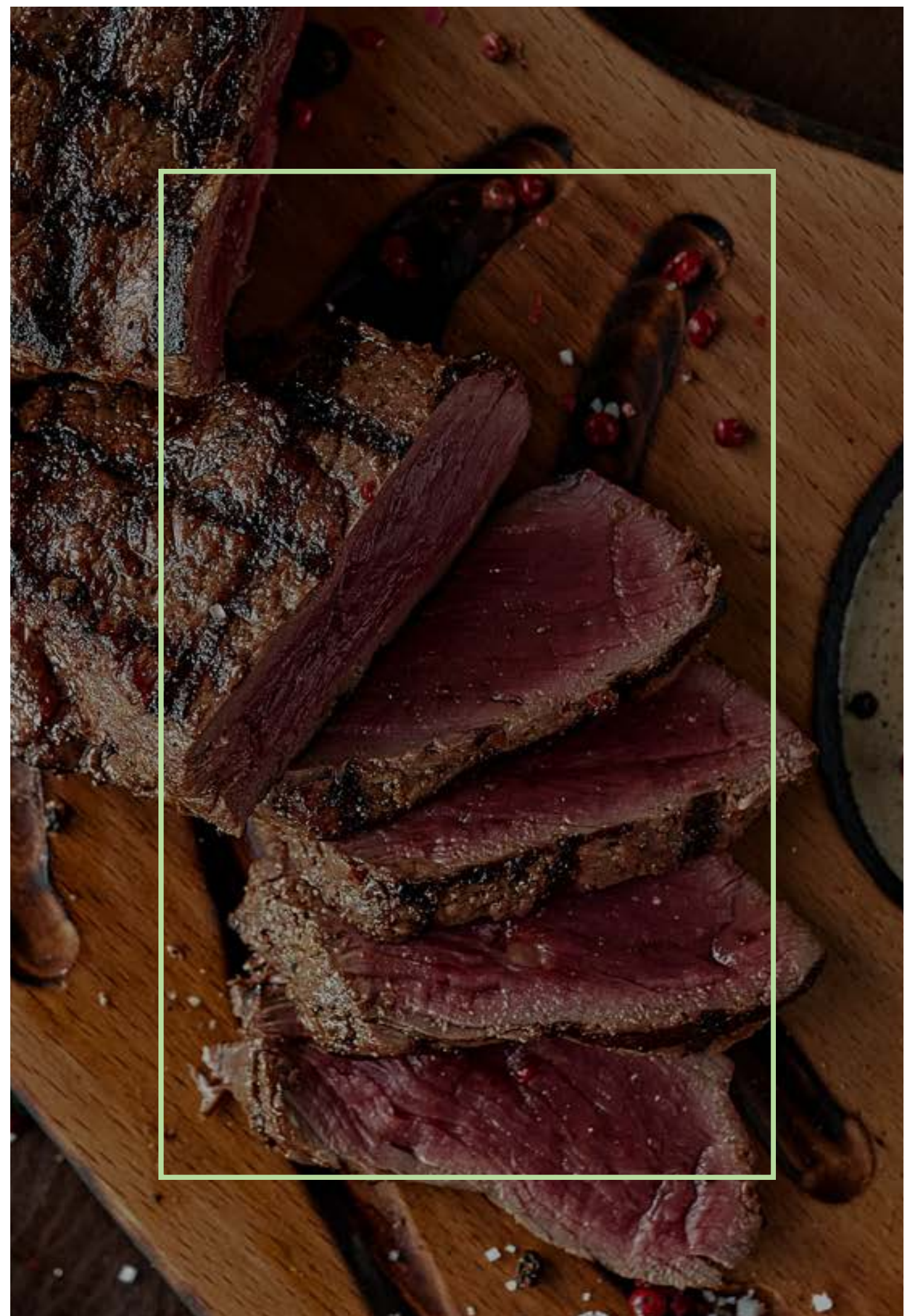
Kids BBQ

\$24.50/person

- **Beef Burgers**
JP signature 4oz chuck beef burger.
- **Jumbo Hotdogs**
All beef jumbo kosher hotdogs.
- **Veggie Burgers**
Premium veggie burger.

Included on the buffet:

- Ketchup, mustards, relish, pickles, lettuce, sliced tomatoes, sliced onion, and potato buns.
- **Salad:** Your choice of 2 classic salads.
**Upgrade to premium salad lists \$3.00 per guest.*



Salads and Sides

Classic Salads

Caesar

Traditional Caesar salad with croutons, bacon, parmesan cheese and a garlic Caesar dressing.

Herbed Potato Salad

Baby potato mixed with a zesty vegan aioli, celery, corn, cucumber, parsley, and dill.

Coleslaw

Traditional carrot, cabbage, and red onion coleslaw with fresh herbs and a tangy.

Mixed Greens

Traditional carrot, cabbage, and red onion coleslaw with fresh herbs and a tangy.

Bean Salad

Tricolour beans and chickpeas mixed with red onion, peppers, kalamata olives, cucumber, artichokes hearts, parsley and cherry tomato seasoned with lemon herb dressing.

Sides

Corn On The Cob

Corn boiled or grilled then served with butter.

Baked Beans

Maple baked beans with double-smoked bacon.

Chips

Handmade Yukon gold potato chips.

Baked Potatoes

Baked Yukon gold potatoes with butter, sour cream, bacon, shredded cheese, and scallions.

Premium Salads

Panzanella

Traditional tomato Panzanella salad with olive oil and lemon dressing.

Tricolor Potato Salad

Roasted sweet potato, red skin, and Yukon Gold potatoes mixed with cherry tomatoes, corn, peppers and fresh herbs tossed in a lemon vinaigrette.

Tomato Feta Salad

Chickpea, cucumber, tomato, and feta salad with mint dressing.

Greek Salad

Greek salad with tomatoes, cucumbers, peppers, red onions, kalamata olives, and feta cheese drizzled with a Tzatziki yogurt dressing.

Green Goddess Salad

Cucumber, tomato, and red onions, with green goddess dressing.

Penne Pasta Salad

Grilled vegetables, goat's cheese and pesto dressing.

Italian White Bean Salad

Roasted pepper and broccoli, red onions, capers, and olives with lemon and olive oil.

Watermelon Salad

Watermelon, tomato, red onion and feta salad with mint.

Bufala Mozzarella Tomato Salad

Quartered heirloom tomatoes with buffalo mozzarella and fresh basil.



Add On's

Priced per person.

JP's 6oz All-Beef Burgers	\$12.75
All Beef Hot Dogs	\$8.00
Homemade Bison Burgers	\$16.50
Lemon Herbed Marinated Chicken Breasts	\$16.50
Miami Ribs Korean Marinated 4 Bones pc	\$7.50
Cedar Planked Salmon	\$16.50
Turkey Burgers	\$11.75
Spicy Italian Sausages	\$8.00
Chorizo Sausages	\$6.50
Whole Butterfly Shawarma Rubbed Chicken	\$24.00
Beef, Mushroom and Peppers Kabob	\$14.00
Chicken and Vegetable Kabobs	\$13.00
Baby Back Ribs (Full Rack)	\$27.00
Individual Ontario Lamb Chops	\$9.00
Skewers of Herb Garlic Marinated	\$14.00
12oz AAA New York Steaks	\$31.00
8oz AAA Beef Tenderloin Steaks	\$38.00
12 oz Angus Striploin	\$48.00
60 days dry aged rib steaks.	
14oz Pork Chops	\$19.00
16oz Choice Veal Chops	\$31.00
Smoked Brisket 6oz Portions	\$31.00

Vegetarian Choices

Portobello and Goat Cheese Burger	\$9.50
Falafel Burgers	\$6.75
House-made vegetarian falafel burger topped with hummus, tahini, coleslaw and pickled cabbage.	
Mixed Mushroom Skewers	\$8.50
Marinated tofu	\$8.50
with sweet pepper, summer zucchini, mushrooms and	

Side Dish / Salad Choices

Roasted Yukon Gold and/or Sweet Potato	\$4.00
Baked Potato With All The Toppings	\$7.50
Poutine (not for delivery)	\$6.50
Grilled Vegetables	\$7.50
Mexican-Style Corn On The Cob Station	\$6.50

Desserts

Smores Brownies	\$4.00
Assorted Soft Cookies	\$5.00
Gelato Cups	\$5.00
Miniature Strawberry Vanilla Tarts	\$4.00
Miniature Cupcakes 12pc	\$24.00
Watermelon Slices	\$3.00
Sliced Fresh Fruit Display	\$7.00
Strawberry Cheesecake Parfaits	\$11.00
250ml Mason Jar.	