



JP FINE FOODS

Breakfast/ Brunch



Breakfast

Minimum order for delivery of \$400

Cold/Room Temperature

- Continental Breakfast Pastries** \$5.00
Danishes, scones, muffins, and croissants served with butter and preserves.
- Mini Scones** \$5.00
Your choice of blueberry or lemon poppy seed scone served with butter and preserves.
- Baked French Toast Muffin** \$3.50
Decadent baked French toast may include blueberries, Nutella, cinnamon, and apple, served with maple syrup and oat crumble top.
- Chia Pudding (V)** \$7.50
Chia seeds, blueberries, and coconut milk.
- Yogurt Parfaits** \$7.50
Natural yogurt, blueberries, and honey topped with granola.
- Overnight Oats (V)** \$7.50
Chia seeds, steel-cut oats, oat milk, berries, and maple syrup.
- Bagels and Spreads** \$9.90
Assorted mini bagels which may include: sesame, poppy, everything, pumpernickel, or whole wheat served with egg salad, tuna salad, cream cheese, sliced tomatoes, cucumbers, and red onions.
- Smoked Salmon** \$6.50
Local steelhead smoked salmon platter, topped with dill, capers and lemon.
- Mini Quiche** \$3.00
Assorted two-inch mini quiche to include:
 - Wild mushroom and brie
 - Cheddar broccoli
 - Feta, sun-dried tomato and leek
- Fruit Salad** \$6.00
Seasonal diced fruit tossed in freshly squeezed orange juice.
- Fruit Platter** \$7.00
Seasonal fruits may include melons, pineapples, oranges, and berries.

Fruit Skewers \$5.00

Seasonal fruit which may include; pineapple, melons, strawberries, and grapes.

Hot

Bacon \$7.00

Thick-cut smoked bacon 3 pc pp.

Breakfast Sausage

Traditional breakfast sausage 2 pc pp. \$2.75

Turkey breakfast sausage 2 pc pp. \$3.75

Scrambled Eggs \$4.50

Served with ketchup and topped with chives.

Omelette \$9.50

3 egg omelette filled with one of the following:

- Wild mushroom and brie
- Cheddar broccoli
- Feta, sun-dried tomato and leek

Baked French Toast \$5.50

Decadent baked French toast served with maple syrup.

Pancakes \$5.50

Light and fluffy pancakes served with butter and maple syrup.

Latkes \$3.25

Potato latkes served with sour cream.

Juice Served By The Liter

Freshly Squeezed Orange Juice \$21.00/L

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Freshly Squeezed Grapefruit Juice \$21.00/L

Freshly squeezed grapefruit juice with pulp.

Fresh Lemonade \$21.00/L

Freshly squeezed sweetened lemonade.

Melon juice \$15.00/L

Blended mixed melon juice.

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.

Watermelon Salad \$50 \ \$94 \ \$139

Watermelon pieces, arugula, cucumber, shaved red onion, kalamata olives, mint, feta cheese, mint vinaigrette.

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

Fiore di latte, vine-ripened tomatoes, olive oil, Maldon salt, pesto.



Starch Salads

Creamy Macaroni Salad \$44 \ \$85 \ \$129

Macaroni, green peas, dill, roasted cauliflower, pumpkin seeds, creamy lemon dressing.

Penne Pasta Salad \$44 \ \$85 \ \$129

Red peppers, celery, pickled red onions, grilled broccoli, cherry tomato, radish, creamy basil pesto.

Lentil and Kale Salad \$44 \ \$85 \ \$129

French lentils kale, cashews, cranberries, watermelon radishes, pomegranates, roasted cauliflower, sunflower seeds, pomegranate balsamic vinaigrette.

Quinoa Salad \$44 \ \$85 \ \$129

Moroccan quinoa salad with roasted cauliflower, diced peppers, red onions, mint, parsley, pickled carrots.

Toasted Israeli Couscous \$44 \ \$85 \ \$129

Kalamata olives, chickpeas, roasted red onion, red pepper, fennel, fresh herbs, sundried tomato vinaigrette.

Ancient Grain Salad \$44 \ \$85 \ \$129

Tri-color quinoa, wild rice, bulgur, barley, mixed with roasted corn, pickled carrots, diced red onions, parsley, yellow peppers, and a lemon dressing.

Herbed Potato Salad \$44 \ \$85 \ \$129

Baby potatoes, zesty vegan aioli, celery, corn, cucumber, parsley, and dill.

Bean Salad \$44 \ \$85 \ \$129

Tri-color beans, chickpeas, red onion, peppers, kalamata olives, cucumber, artichokes hearts, parsley, cherry tomato, lemon herb dressing.

Pasta's To Go

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

Penne Pomodoro \$72 / \$144

Tomato sauce, Parmesan cheese, and basil.

Cheese Tortellini \$75 / \$150

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

Potato Gnocchi \$80 / \$160

Sun-dried tomatoes, artichokes, spinach, mushrooms, tomato sauce.

Lemon Chicken Penne \$80 / \$160

Sliced grilled chicken spinach and cherry tomatoes tossed in a creamy butter, lemon and onion sauce, topped with Parmesan cheese.

Ricotta Spinach Agnolotti \$80 / \$160

With a rosé sauce and sautéed leeks.

Butternut Squash Ravioli \$80 / \$160

Roasted butternut squash, caramelized onions, walnuts, spinach, cream sauce.

Vegetarian Lasagna \$80 / \$160

Grilled vegetables, tomato sauce, mozzarella, Parmesan.

Beef Lasagna \$86 / \$170

Mozzarella, Parmesan cheese, beef ragu, tomato sauce.

Rigatoni Bolognese \$80 / \$160

Choose from beef or turkey.

Truffle Mac and Cheese \$86 / \$160

Aged cheddar mac and cheese, black truffle paste, topped with Parmesan panko bread crumbs.

