



Hors D'oeuvres & Stations Menu



Hors D'oeuvres

Beef, Veal and Lamb

Beef Burger Slider	\$4.75
Lettuce, pickled cucumber, smoked beef bacon jam, garlic aioli.	
Cheeseburger Slider	\$5.50
Lettuce, pickled cucumber, white old cheddar, garlic aioli.	
JP`s Lamb Burger Slider	\$5.90
Blue cheese aioli, smoked tomato jam, arugula.	
Pulled Brisket Slider	\$5.50
BBQ sauce, cabbage slaw.	
Lamb Loin Crostini	\$6.00
Herb dusted and seared lamb loin, olive crostini, grape jam, pickled red onion, mint.	
Beef Satay	\$5.50
Coffee rubbed AAA beef striploin, chimichurri aioli, sliced green onions.	
Beef Boerewors Sausage Roll	\$4.50
South African farmer's beef sausage, house-made bun, sweet onion tomato sauce.	
Beef And Veal Meatballs	\$3.50
Tomato sauce, basil, olive oil, Parmesan cheese.	
Lamb Chop	\$13.50
Lamb chop lollipop, mustard-rosemary crust, mint-herb chimichurri.	
Pigs In The Blankets	\$3.75
Beef sausages, ketchup and mustard dots.	
Pulled Brisket Taco	\$5.50
Cilantro, radish, lime, white onion, pickled purple cabbage.	

Chicken, Pork, and Duck

Banh Mi Chicken Slider	\$5.00
Hoisin chicken, pickled carrots, cucumber, cilantro, garlic mayo.	
Grilled Hoisin Chicken Bao	\$4.75
Bao bun, pickled carrots, cucumber, spied aioli, scallions, sesame seeds.	
Fried Chicken Slider	\$5.00
Spiced aioli, coleslaw.	
Pulled Duck Tostada	\$4.50
Taro root tostada, pickled carrots, orange zested slaw, cilantro, roasted corn, spiced aioli.	
Chicken Cacciatore Potato Croquette	\$4.50
Spiced aioli.	
Peruvian Marinated Chicken Satay	\$4.50
Aji verde sauce.	
Pulled Pork Slider	\$4.75
BBQ sauce, and coleslaw.	
Smoked Duck Breast	\$6.50
Wonton chip, blueberry compote, microgreens.	
Turkey Meatballs	\$3.50
Ground turkey, sage, fennel, sweet and sour sauce.	
Turkey Meatball Slider	\$4.50
Ground turkey meatballs, tomato sauce, house made brioche bun.	

Vision of JP Fine Foods

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

Fish and Seafood

Sous Vide Lobster Tail Tart	\$6.00
Lobster tail, avocado mousse, red pepper spheres.	
Peruvian Marinated Salmon Satay	\$5.00
Chermoula salsa.	
Grilled Jumbo Shrimp	\$5.25
Chimichurri marinated, lime aioli.	
Jumbo Shrimp Cocktail Shooter	\$5.50
Lemon herb grilled shrimp, horseradish tomato sauce.	
Ahi Tuna Nicoise	\$5.25
Grilled and sliced ahi tuna, blanched potato with a caper, olive, tomato, red onion, salsa, tomato aioli, snow peas.	
Branzino Crudo	\$4.75
Tomato salsa with peppers, lemon, cilantro, red onion, on a spoon.	
Tuna Tartare	\$5.50
In a wonton cup, avocado, spiced aioli.	
Lobster Roll	\$6.50
House made mini roll, lobster salad, chives.	
Lobster Grilled Cheese	\$6.00
With aged white cheddar cheese.	
Lobster Bisque	\$6.00
Dill cream, served in a shooter.	
Smoked Salmon Mousse Cone	\$4.00
Smoked salmon mousse, savoury cone, balsamic spheres.	
Sesame Pan Seared Tuna Pipette	\$5.50
Wasabi mayo and ginger tamari sauce.	
Patata Brava Octopus	\$6.00
Patata brava, grilled octopus, harissa aioli.	

Vegetarian

Grilled Cheese	\$3.50
White cheddar, house made brioche.	
Mushroom Grilled Cheese	\$3.75
White cheddar, caramelized onions, roasted mushrooms.	
Grilled Portobello Slider	\$4.50
Truffle aioli, arugula, brie, balsamic caramelized onions.	
Mushroom Arancini	\$4.00
Smoked tomato sauce.	
Tortilla De Papa	\$4.50
Sliced potatoes, onions, egg, Jamon serrano.	
Seared Polenta	\$4.00
Roasted cherry tomatoes, ricotta salata, arugula pesto.	
Gougers	\$4.00
Filled with mornay sauce.	
Spring Rolls	\$3.25
Served with plum sauce.	
Vegetarian Samosas	\$3.50
Served with peach chutney.	
Wild Mushroom Crostini	\$3.50
Goat cheese mousse, thyme, olive oil.	
Hummus Crudités Shooter	\$4.00
Pea hummus, seasonal vegetable batons.	
Rice Paper Cold Rolls (GF/V)	\$2.75
Mixed vegetables, rice noodles, mint, basil, pickled carrots, sweet chili sauce.	
Caprese Crostini	\$4.00
Bruschetta mix, cherry tomato, bocconcini, basil pesto.	

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 called Boerewors, polenta style millie pap, sweet onion tomato sauce, fresh sprouts.

Pulled Beef Short Rib Parfait \$11.00

Braised short rib, garlic potato mash, pickled red onion, micro greens, served in a jar.

Lemon Chicken \$11.00

Grilled chicken pieces, spinach, cherry tomatoes, penne in a buttery lemon and onion sauce topped with Parmesan cheese.

Seared Beef Tenderloin \$19.00

Served with potato gratin, sautéed greens, beef jus.

Fish And Seafood

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.

Poke \$14.50

Your choice of marinated tuna or salmon served with sushi rice, ponzu, purple cabbage, scallions, edamame, cucumber, seaweed, spiced aioli, mango, sesame soy dressing.

Lobster Mac & Cheese \$16.50

Creamy cheese sauce, lobster meat and Parmesan breadcrumbs.

Seared Scallop \$17.50

Cannellini bean ragu, cherry pepper, crispy capers and lemon spheres.

Vegetarian

Hand-Made Ricotta Gnocchi \$12.00

Tossed in a beef and veal bolognese with micro basil.

Ricotta Spinach Agnolotti \$16.00

With a rosé sauce and sautéed leeks.

Arugula Pesto Risotto \$14.00

Served with grilled portobello, spinach, sundried tomatoes, grilled onions, ricotta and balsamic glaze.

Grilled King Oyster Mushrooms (V) \$11.00

With white bean purée, sautéed red cabbage and chilli garlic rapini.

Gnocchi \$12.00

Roasted red peppers, caramelized onion, walnuts, with olive oil and garlic.

Eggplant Involtni (V) \$14.50

Tofu cheese, angel pasta, tomato sauce, basil, panko.



Stations

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

Cheese Station \$19.00

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

Harvest Station \$14.00

Best of-the-season vegetables served with JP`s hummus, tapenade, red beet hummus, wonton chips, crostini, and flatbreads.

Mediterranean Antipasto Station \$22.50

Assorted cheeses, sliced charcuterie, grilled vegetables, JP`s hummus, sun-dried tomato, olive tapenade, beet hummus, marinated vegetables, an assortment of crudité`s served with bread, crostini, and crackers.

Charcuterie Station \$19.00

Assorted dry cured meats served with domestic and imported cheeses, fresh fruit, dried fruits, nuts, jelly, tapenade, breads, crostini, and crackers.

Interactive Stations

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.

Italian Pasta Station \$16.00

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

- **2 pastas:** penne, fusilli, rigatoni or spaghetti.
- **Choice of 2 sauces:** tomato sauce, cream sauce or 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 \$7 per person.
- **Replace house and handmade pasta:** Ricotta gnocchi \$8, stuffed short rib agnolotti \$9.

Poke Station \$19.00

Your choice of two of the following: Tuna, salmon, blue grilled steak, grilled hoisin chicken thighs, grilled shrimp, or 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 and soy sauce.
- Add tobiko any colour \$4 per person.

Risotto \$19.00

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

- **Choice of:** Truffled mushroom; spinach & zucchini, asparagus, green peas and leek.
- **Add:** Grilled shrimp for an additional \$7.00 per person, or freshly shaved black truffles.

Mac and Cheese Station \$21.50

- **Cheese:** Cheddar cheese, emmental cheese and pepper jack.
- **Additions:** Truffle paste, bacon, diced tomatoes, olives, sautéed mushrooms.
- **Choice of 1 protein:** Pulled brisket, pulled pork, or pulled chicken.
- **Toppings:** Italian garlic and herb breadcrumbs, panko parmesan bread crumbs, pickled onions, jalapenos, ketchup.

Stations Cont.

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

Taco Stand \$14.50

Pulled beef brisket, grilled chicken, steak carnitas, pork belly, chorizo, or 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.

Oyster and Seafood Bar \$22.50

For the fresh fish and oyster lovers, enjoy 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, with fresh tomato, onion and pepper salsa, lime juice, maldon salt, micro greens.
- Seafood salad with shrimp, scallops, octopus, fish, pepper, celery, fennel, lemon, capers.
- Toppings: Lemons, horseradish, hot sauce, tabasco, limes, and cocktail sauce.
- Add to this experience with salmon caviar \$6 pp, (5gr pp), trout caviar \$7 pp, king shrimp \$23pp.

Grilled Cheese Station \$18.00

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

- **Cheeses:** Brie, cheddar, and Swiss.
- **Vegetables/Fruit:** Caramelized onions, wild mushrooms, pickles, tomato, jalapeno, and pear.
- **Variety of jams/chutneys:** Mango chutney, olive tapenade, muffuletta olive spread and fig jam.
- **Meats:** Bacon and sliced turkey.

Smoke Carving Station \$26.00

For the Southern smoked BBQ lovers, enjoy the tenderness of our smoked brisket, the flavours of our smoked chicken wings, and grilled boneless chicken thighs tossed in BBQ sauce.

- **This station includes on the table:** Potato salad, coleslaw, green beans, BBQ baked white beans, deviled egg pasta salad, herbed grilled corn rounds, fresh herbs, JP's hot sauce, pickled onions, and pickles.

Dessert Station

Crepe Station \$11.00

Interactive station with chefs making fresh crepes.

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

Donut Station \$11.00

Plain donuts, filled donuts, and mini donuts:

- **Dip it in:** Chocolate, vanilla and 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 Station \$11.00

Your choice of: Lemon, orange chocolate, or pistachio ricotta crema stuffed cannoli.

Toppings: Chocolate chips, sprinkles, roasted pistachios, candy orange, toasted coconut, hazelnuts.

Tarts and Cheesecake Station \$11.00

Assorted mini-size cheesecake, mini fruit tarts, mini coconut cream pie.

On the side: berries, coulis, chocolate ganach, and whipped cream.

Mini Dessert Station \$12.00

Assorted mini desserts to include: shooters, donuts, cookies, squares, and fresh seasonal fruit.

Fruit Platter \$7.00

Seasonal fruits may include melons, pineapples, oranges and berries.

Purpose of JP Fine Foods

"Create positive memories that last a lifetime."