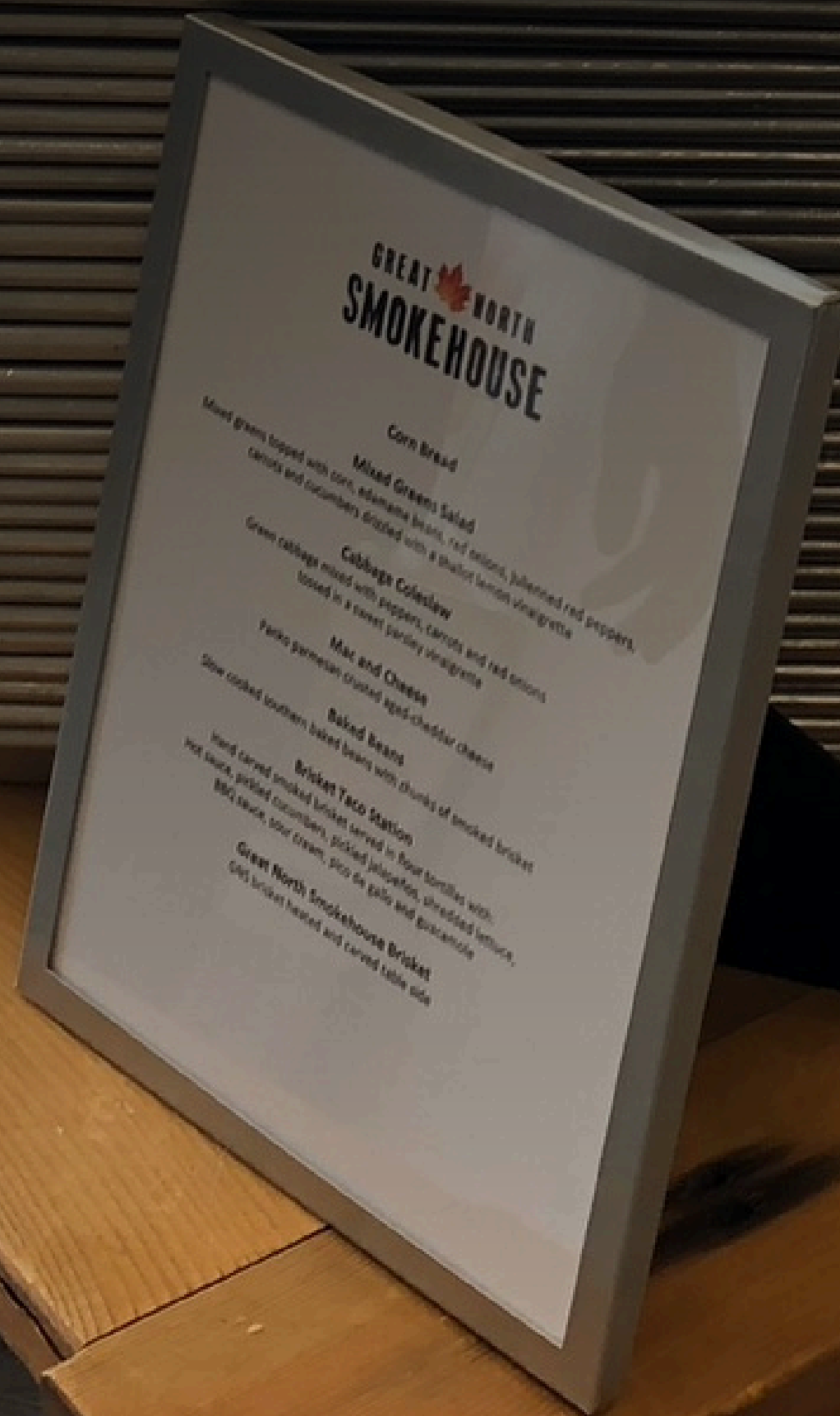




JP FINE FOODS

# BBQ Menu





# Between the Bun

\$36.50/ person  
Minimum 25 people

## Burgers

*Your choice of 1 of the following:*

- **Beef Burgers**  
JP's signature 6 oz chuck beef burger
- **Turkey Burgers**  
Free-range turkey burgers
- **Salmon Burgers**  
Atlantic salmon burgers
- **Falafel Burgers**  
Vegetarian falafel burger
- **Tofu Kofta Burger**  
JP's Middle Eastern tofu burger

## Dogs

*Your choice of 1 of the following:*

- **Jumbo Hotdogs**  
All beef jumbo kosher hotdogs
- **Italian Sausages**  
Your choice of one: mild/ hot
- **Smoked Sausages**  
Cheddar smoked sausage/ Jalapeno smoked sausage
- **Veggie Dog**  
JP's vegetarian hotdog

## Salad

**Your choice of 1 salad (Page 5)**

## Dessert

**Gourmet Cookies and Squares**  
Assorted cookies / squares (2 per person)

### Condiments

Ketchup/ mustards/ relish/ pickles/ hot peppers/  
caramelized onions/ mayo/ lettuce/ sliced  
tomatoes/ sliced onion/ potato buns





# Great North Smokehouse

\$55.00 per person  
Minimum 12 people

## Smoked Brisket

Coffee crusted/ smoked beef brisket

## Sausages

**Your choice of one:** Mild/ hot Italian sausages/ Cheddar smoked sausage/ Jalapeno smoked sausage/ all-beef hotdogs

## Pork Back Ribs

Tender fall-off-the-bone/ BBQ sauce

OR

## Miami Ribs

Korean marinated

## Salads

Your choice of 2 salads (Page 5)

## Sides

Your choice of 2 sides (Page 5)

## Dessert

## Cookies and Squares

Assorted cookies and Squares (2 per person)

## Fruit Platter

Artfully plattered seasonal fruit

## BBQ Condiments/ Sides

Pickled onions/ pickles/ pickled jalapenos/ BBQ sauce/ ketchup/ Peri-peri hot sauce/ cornbread





# Premium BBQ

\$85.00 per person  
Minimum 10 people

## From The Fiery Grill

Your choice of 2 of the following:

- **Grilled Chicken**  
Choice of 1 marinade: lemon herb/ miso/ peri-peri/ Peruvian/ Moroccan
- **Whole Branzino**  
Her stuffed/ grill roasted/ lemon aioli
- **Canadian Prime New York Striploin**  
6oz grilled striploin
- **Opal Valley Lamb Chop**  
Middle Eastern herb marinated
- **New Zealand Venison**  
Garlic and herb marinated
- **Veal Chop**  
10 oz garlic and herb marinated

## Salads

Your choice of 2 salads (Page 5)

## Sides

Your choice of 2 sides (Page 5)

## Dessert

### Shooters

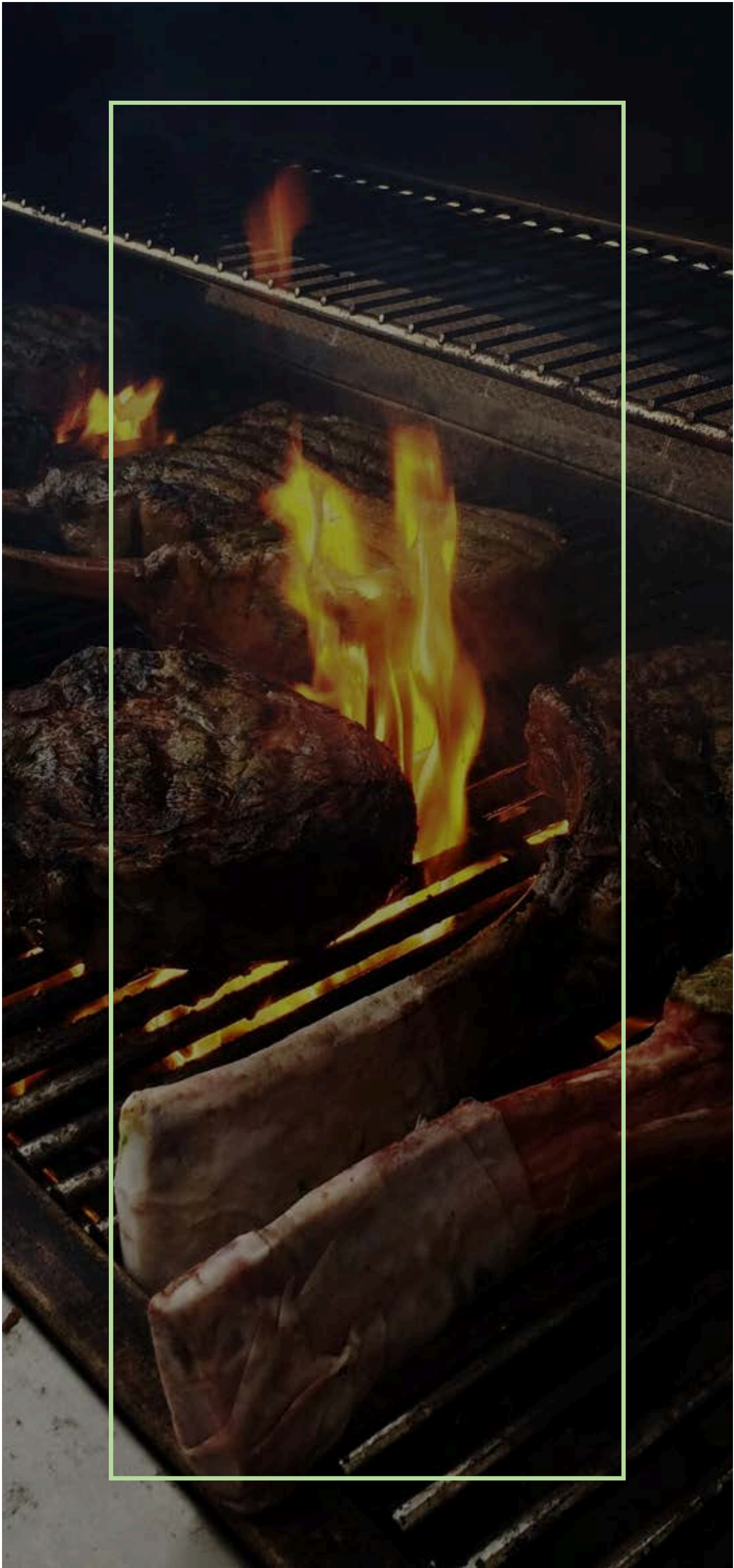
Layered chocolate mousse/ panna cotta/ fruit crumble/ lemon lime parfait

### Fruit Platter

Artfully plattered seasonal fruit

### Condiments

Steak sauce/ horseradish aioli/ mango salsa/ Dijon mustard/ chimichurri





# 6 Kids BBQ

\$24.50 per kid

## From The Fiery Grill

2 of the following:

- **Beef Burgers**  
JP signature 4oz chuck beef burger

AND

- **Jumbo Hotdogs**  
All beef jumbo kosher hotdogs

Available upon request:

- **Veggie Burgers**  
Premium veggie burger

## Included on the Buffet

Ketchup/ mustards/ relish/ potato buns

### Veggies and Dip

Seasonal kid friendly vegetables/ dill dip

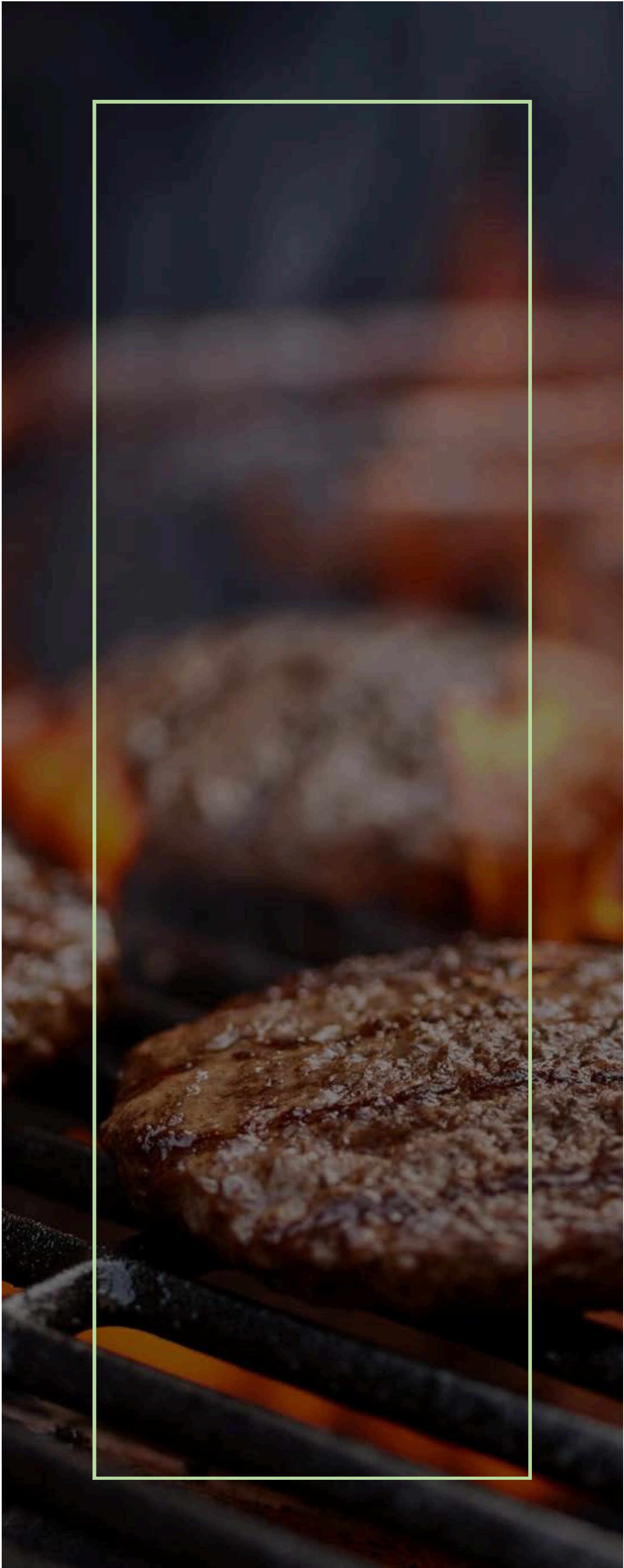
## Side

Your choice of 1 side (Page 5)

## Dessert

### Gourmet Cookies

Assorted gourmet soft cookies (2 per person)





# Salads & Sides

## Salads

### JP's Mixed Greens

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

### Caesar Salad

Romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing

### Spinach Salad

Goat cheese/ roasted beets/ seasonal berries/ candied pumpkin seeds/ cucumbers/ blood orange vinaigrette

### Kale Salad

Radicchio/ brussels sprouts/ shaved Parmesan/ barberries/ pine nuts/ radishes/ maple balsamic vinaigrette

### Coleslaw

Cabbage/ carrots/ peppers/ red onions/ parsley/ tart vinaigrette

### Fusilli Pasta Salad

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

### Fregola Salad

Italian sausage/ grilled fennel/ roasted peppers/ grilled zucchini/ fresh herbs/ white balsamic vinaigrette

### Three Potato and Corn Salad

Baby potatoes/ purple potatoes/ sweet potatoes/ corn/ peppers/ red onions/ herbs/ lemon vinaigrette

### Mixed Bean Salad

Mixed beans/ green and wax beans/ roasted cherry tomatoes/ red onion/ olives/ capers/ fresh herbs/ lemon vinaigrette

## Sides

### Grilled Broccoli

Parmesan lemon vinaigrette

### Grilled Rapini

Garlic hot honey drizzled

### Roasted Potato Wedges

Lemon herb/ olive oil/ garlic

### Baked Potatoes

Sour cream/ butter/ chives

### Corn On the Cob

Grilled or boiled/ served with butter

### Herb Marinated Grilled Vegetables

Served room temperature/ peppers/ zucchini/ eggplant/ mushrooms/ asparagus/ onions

### Baked Beans

Maple/ double-smoked bacon

### Corn Bread

Jalapeno spotted/ butter



# Build Your Own BBQ

Priced per person

## Proteins

12oz New York Striploin Steaks	\$31.00
8oz AAA Beef Tenderloin Steaks	\$38.00
12 oz Canadian Prime Ribeye	\$79.50
Smoked Brisket 6 oz Portions	\$19.00
14 oz Pork Chops	\$29.00
14 oz Veal Chops	\$52.50
Opal Valley Lamb Chop	\$16.00
New Zealand Venison	\$15.00
Veal Chop 10oz	\$33.00
Pork Back Ribs	\$34.00
Tender fall-off-the-bone/ BBQ sauce/ full rack	
Miami Ribs	\$7.50
Korean marinated	
Chicken Breast	\$16.50
Lemon herbed marinated/ dill aioli	
Shawarma Chicken	\$28.00
Spatchcocked whole shawarma rubbed chicken/ tahini sauce/ sumac onions	
Shrimp Skewers	\$14.00
Garlic/ herb marinated	
Whole Rainbow Trout	\$25.00
Her stuffed/ grill roasted/ lemon aioli	
Whole Branzino	\$31.00
Her stuffed/ grill roasted/ lemon aioli	
Whole Orata	\$31.00
Whole side/ dry rubbed/ dill aioli/ lemon	
Cedar Planked Salmon	\$16.50
Smoked salmon/ dill aioli (4oz)	
Beef Kabob	\$16.50
Canadian prime flat iron steak/ seasonal vegetables/ horseradish aioli	

Chicken Kabob	\$12.50
Chicken thigh/ seasonal vegetable roasted garlic/ lemon herb aioli	
Shrimp Kabob	\$16.50
Jumbo shrimp/ Peri Peri or lemon herb marinade/ spiced aioli	
Salmon Kabob	\$12.50
Atlantic Salmon/ seasonal vegetables/ chive and roasted garlic aioli	
Tofu Kabob	\$9.50
Marinated tofu/ seasonal vegetables/ vegan garlic and herb aioli	
Beef Burgers	\$14.75
JP's signature 6 oz chuck beef burger	
Bison Burgers	\$16.50
JP's signature 6 oz	
Turkey Burgers	\$11.75
Free-range turkey burgers	
Salmon Burgers	\$18.00
Atlantic salmon burgers	
Falafel Burgers	\$12.00
Vegetarian falafel burger	
Tofu Kofta Burger	\$13.00
JP's Middle Eastern tofu burger	
Jumbo Hotdogs	\$9.00
All beef jumbo kosher hotdogs	
Veggie Dog	\$9.00
JP's vegetarian hotdog	
Italian Sausages	\$9.00
Your choice of one: mild/ hot	
Smoked Sausages	\$9.00
Cheddar smoked sausage/ Jalapeno smoked sausage	
Chorizo Sausages	\$7.50
Spanish smoked sausage	



# Build Your Own BBQ

Priced per person

## Salads

<b>JP's Mixed Greens</b>	\$10.00
Radishes/ cucumbers/ oven roasted tomato/ pickled red onions/ edamame/ hearts of palm/ sherry shallot vinaigrette	
<b>Caesar Salad</b>	\$10.00
Romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing	
<b>Spinach Salad</b>	\$11.00
Goat cheese/ roasted beets/ seasonal berries/ candied pumpkin seeds/ cucumbers/ blood orange vinaigrette	
<b>Kale Salad</b>	\$10.00
Radicchio/ brussels sprouts/ shaved Parmesan/ barberries/ pine nuts/ radishes/ maple balsamic vinaigrette	
<b>Coleslaw</b>	\$6.00
Cabbage/ carrots/ peppers/ red onions/ parsley/ tart vinaigrette	
<b>Fusilli Pasta Salad</b>	\$7.50
Shaved brussels sprouts/ roasted sweet potatoes/ feta cheese/ peppers/ fresh herbs/ pumpkin seeds/ lemon thyme vinaigrette	
<b>Fregola Salad</b>	\$8.50
Italian sausage/ grilled fennel/ roasted peppers/ grilled zucchini/ fresh herbs/ white balsamic vinaigrette	
<b>Three Potato and Corn Salad</b>	\$8.50
Baby potatoes/ purple potatoes/ sweet potatoes/ corn/ peppers/ red onions/ herbs/ lemon vinaigrette	
<b>Mixed Bean Salad</b>	\$9.50
Mixed beans/ green and wax beans/ roasted cherry tomatoes/ red onion/ olives/ capers/ fresh herbs/ lemon vinaigrette	

## Sides

<b>Corn On The Cob</b>	\$6.00
Boiled or grilled/ butter	
<b>Baked Beans</b>	\$7.00
Maple/ double-smoked bacon	
<b>Loaded Baked Potatoes</b>	\$6.00
Butter/ sour cream/ bacon/ shredded cheese/ scallions	
<b>French Fries</b>	\$7.00
Ketchup	
<b>Poutine</b>	\$12.50
Quebec cheese curds/ gravy	
<b>Sweet Potato Fries</b>	\$7.00
Spiced aioli	
<b>Fingerling Potatoes</b>	\$8.00
Herb/ garlic/ Maldon salt	
<b>Corn Bread</b>	\$5.00
Jalapeno spotted/ butter	
<b>Baked Mac and Cheese</b>	\$10.00
Aged cheddar cheese/ parmesan panko bread crumb topping	
<b>Herb Marinated Grilled Vegetables</b>	\$9.00
Served room temperature/ peppers/ zucchini/ eggplant/ mushrooms/ asparagus/ onions	



# Desserts

<b>Fruit Platter</b>	\$8.00	<b>Assorted Mini Desserts</b>	\$9.00
Artfully plattered seasonal fruit		Shooters/ mini tarts/ mini donuts/ squares/cookies (2 pcs/person)	
<b>Fruit Skewers</b>	\$6.00	<b>Shooters</b>	\$5.50
Seasonal fruit skewers		Layered chocolate mousse/ panna cotta/ fruit crumble/ lemon lime parfait	
<b>Gelato cups</b>	\$12.00	<b>Churros</b>	\$4.00
Ask our sales adviser for flavours		Cinnamon sugar/ caramel	
<b>Sorbet Cups</b>	\$18.00	<b>Cookie Platter</b>	\$6.00
Ask our sales adviser for flavours		Assorted gourmet house-made cookies (2 pcs/ person)	
<b>Mason Jar Desserts</b>	\$8.99 \ \$12.99	<b>Squares</b>	\$3.50
Mason jar filled with your choice of: Layered chocolate mousse/ panna cotta/ fruit crumble/ lemon lime parfait/ coconut cream pie (125ml / 250ml)		Assortment may include; brownies/ blondies/ linzer tart/ date/ lemon	

