



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.

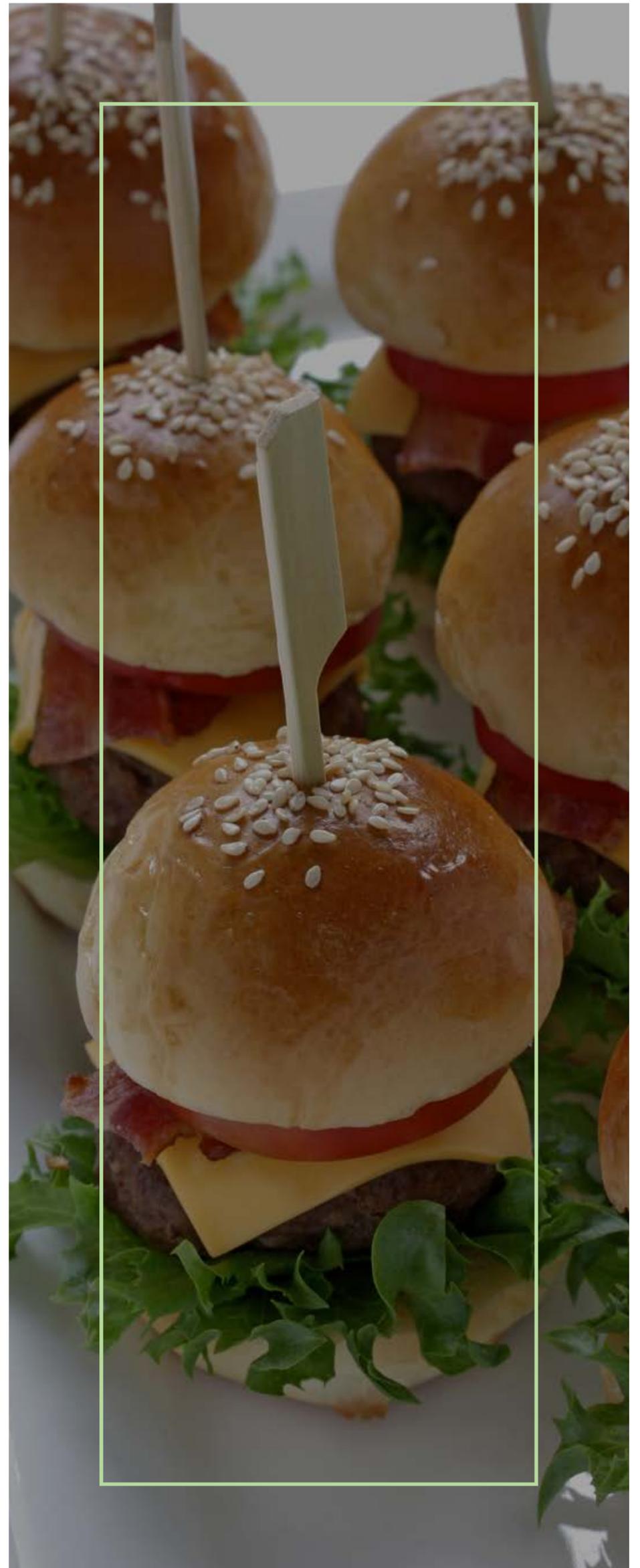
## Chicken & Ribs BBQ

\$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.*

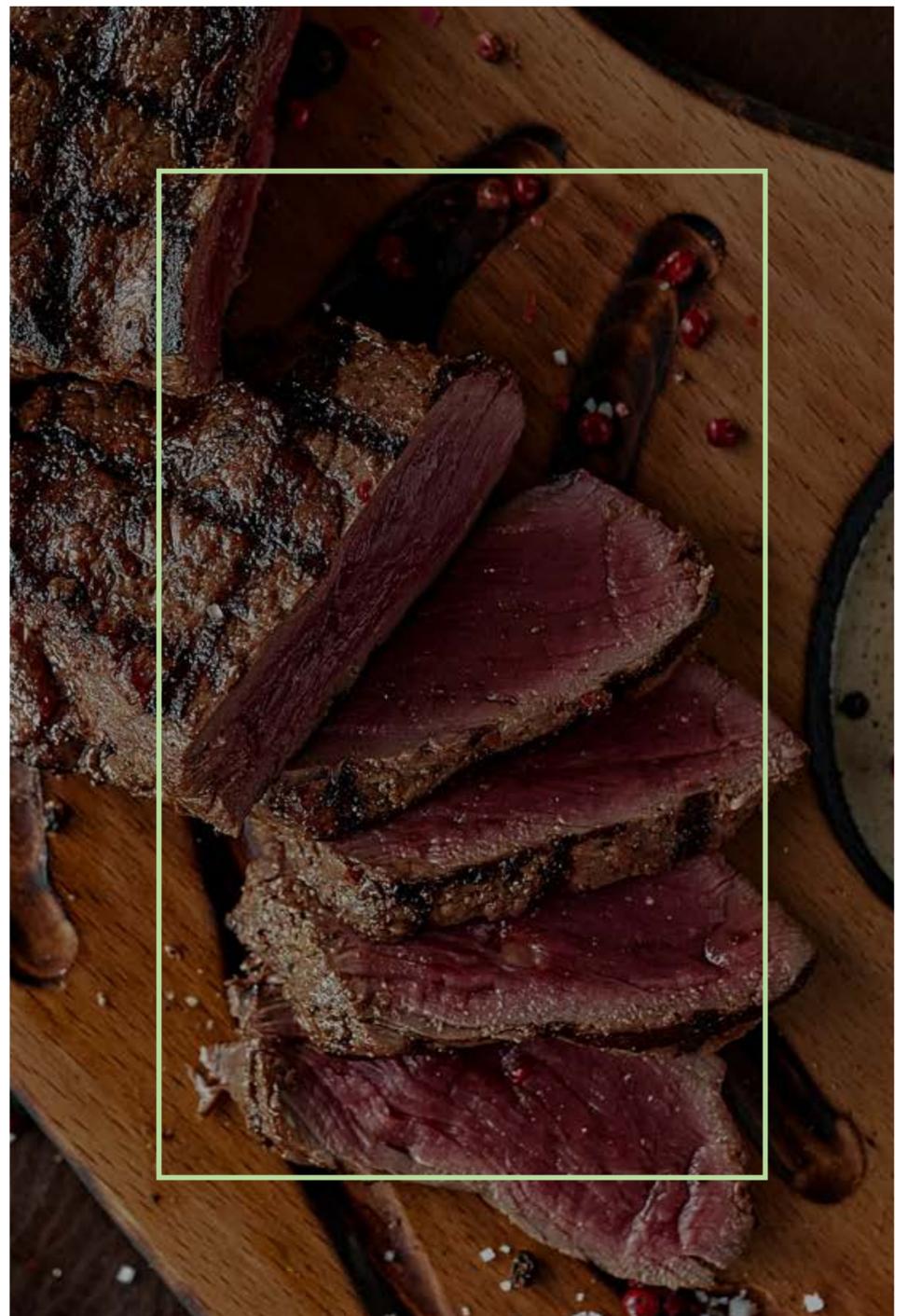
## Kids BBQ

\$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

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### 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

Radishes, cucumbers, cherry tomato, pickled red onions, edamame, hearts of palm, sherry shallot vinaigrette.

### 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

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### 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

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### 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.

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

## Vegetarian Choices

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

## Side Dish / Salad Choices

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

## Desserts

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