



JP FINE FOODS

Buffet Menu



Heirloom Tomato Salad
Assorted heirloom tomatoes topped with basil, olive oil, sea salt and a balsamic reduction

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Shaved Brussel Sprouts
Brussels sprouts, kale, cranberries, toasted seeds, pomegranate, radishes, parsley, and white balsamic vinaigrette

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Buffet Menu Examples

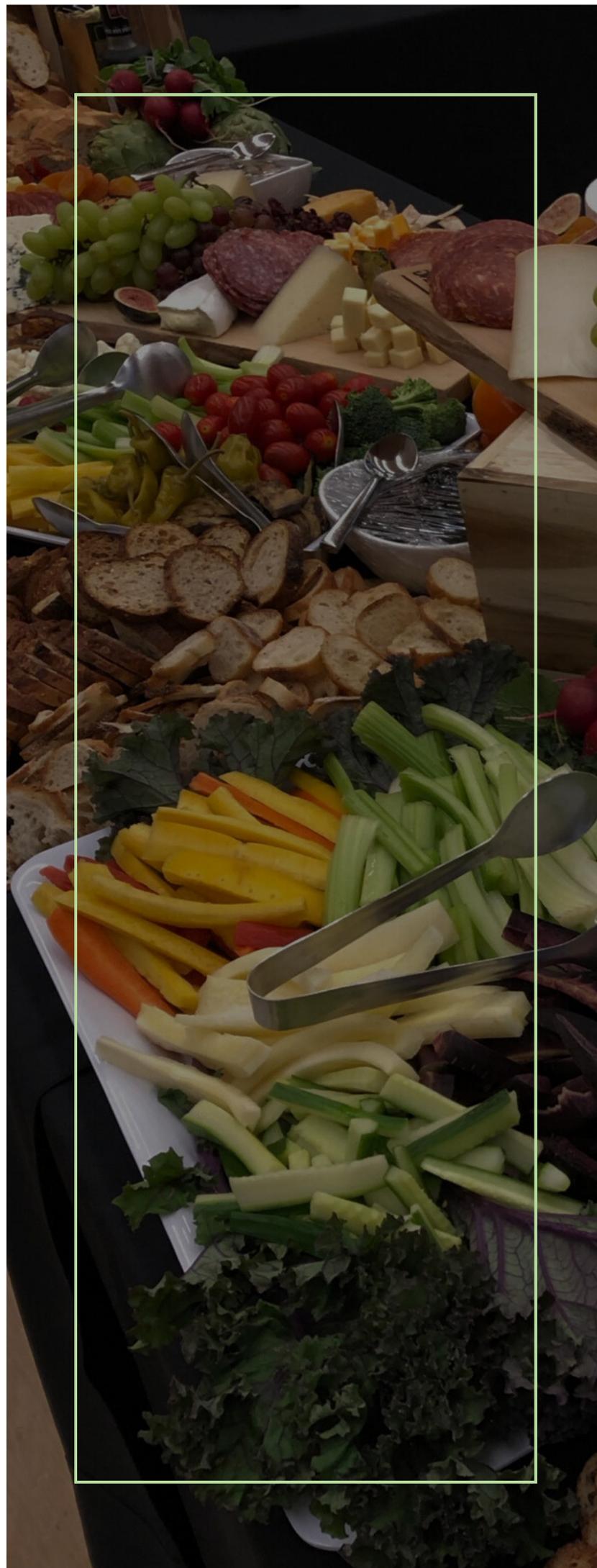
Discover the versatility of buffets with our customizable menu options, perfect for your next event.

Whether you prefer a casual atmosphere or want to offer guests the freedom to graze at their own pace, our buffet service is the ideal solution. Mix and match from our selection of hors d'oeuvres and stations to create a personalized experience for your guests upon arrival. Then, open up our buffet where our attentive staff will ensure everyone is served to satisfaction.

Don't see something you crave on our menu? No problem!

As a bespoke catering company, we're committed to bringing your vision to life. Please note that service and rental fees are additional.

In addition to our culinary offerings, our experienced design team can transform any space to suit your event's theme and atmosphere. Whether it's an intimate gathering or a grand affair, let us help you create a memorable dining experience tailored to your unique needs and preferences.



Sample Menu I

\$70 per person

Stationary Platter

Put out before the guests arrive.

Harvest Station

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

Buffet

Bread Basket

Assorted artisanal bread served with hummus and butter.

Caesar Salad

Croutons, bacon bits, Parmesan, roasted garlic dressing.

Grilled Vegetables

Grilled vegetable platter, portobello mushrooms, red and yellow peppers, sweet potato, zucchini, and eggplant.

Penne Pomodoro

Tomato sauce, Parmesan cheese, and basil.

Chicken Supreme

Lemon herb marinated grilled chicken served with a garlic lemon aioli.

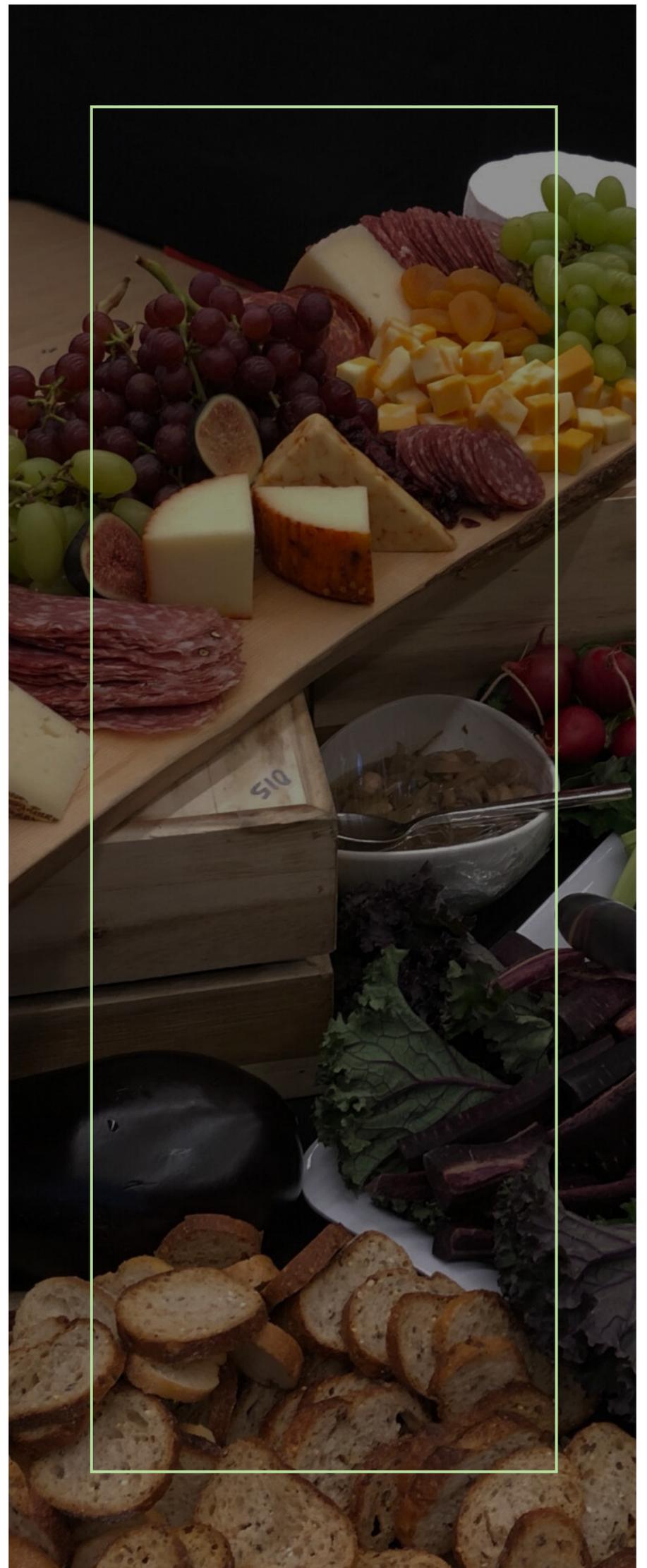
Dessert

Assorted Cookies and Squares

Chef's selection of gourmet soft cookies and delicious squares.

Fruit Platter

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



Sample Menu 2

\$95 per person

Hors D'oeuvres

Pulled Brisket Slider

BBQ sauce, cabbage slaw.

Tuna Tartare

In a wonton cup, avocado, and spiced aioli.

Mushroom Arancini

Smoked tomato sauce.

Rice Paper Cold Rolls

Mixed vegetables, rice noodles, mint, basil, and pickled carrots, served with a sweet chili sauce. (GF/V)

Buffet

Bread Basket

Assorted artisanal bread served with hummus and butter.

JP's Green Mix

Radishes, cucumber, pickled red onion, edamame, toasted pumpkin seeds, hearts of palm, sherry shallot vinaigrette.

Spinach Salad

Goat cheese, orange segments, blueberries, cucumber, walnuts, orange-white balsamic dressing.

Roasted Baby Potatoes

Smoked paprika, olive oil, chili flakes.

Sautéed Mixed Vegetables

Olive oil, fresh herbs, garlic, and Maldon salt.

Ricotta Spinach Agnolotti

With a rosé sauce and sauteed leeks.

Salmon

Lemon herb marinated grilled salmon served with a dill aioli.

Beef Kabobs

Beef, mushroom and pepper kabobs served with chimichurri sauce.

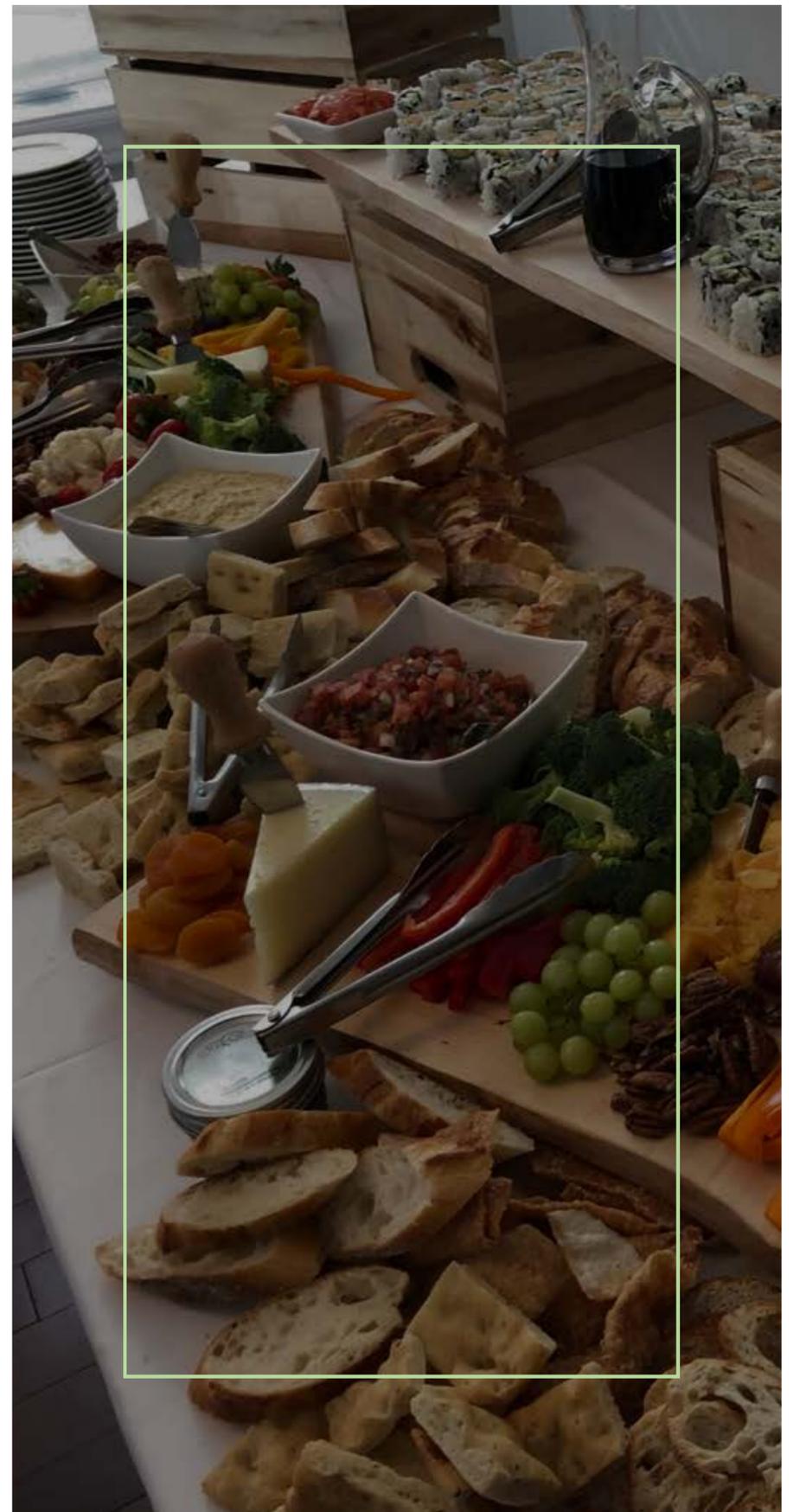
Dessert

Mini Dessert Station

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

Coffee and Tea

Regular or decaffeinated coffee and assorted teas served with milk, cream, sugar and sweetener.



Sample Menu 3

\$160 per person

Station

Charcuterie Station

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

Passed Hors D'oeuvres

Pulled Brisket Taco

Cilantro, radish, lime, white onion, pickled purple cabbage.

Patata Brava Octopus

Patata brava served with grilled octopus and harissa aioli.

Mushroom Arancini

Smoked tomato sauce.

Rice Paper Cold Rolls

Mixed vegetables, rice noodles, mint, basil, and pickled carrots served with a sweet chili sauce. (GF/V)

Buffet

Bread Basket

Assorted artisanal bread served with hummus and butter

Kale Salad

Radicchio, ricotta salata, red onion, pine nuts, puffed quinoa, pickled carrots, and honey with a rosemary dressing.

Caprese Salad

Fiore de latte, wine-ripened tomatoes, olive oil, Maldon salt, pesto.

Roasted Carrots

Smoked honey glazed carrots.

Rapini

Rapini sauteed with garlic and lemon juice.

Mashed Potatoes

Rustic garlic mashed potato. (dairy)

New York Striploin Steak

Grilled AAA New York striploin steaks served with a fresh chopped chimichurri sauce.

Branzino

Grilled and stuffed European seabass, served with dill aioli and lemon.

Boneless Cornish Hen

Lemon and rosemary marinated grilled boneless half-cornish hen topped with a herbed chimichurri.

Dessert Buffet

Donut Station

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 or berry coulis

Mini Dessert Station

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