



JP FINE FOODS

# Corporate Delivery Menu



# Breakfast

Minimum order for delivery of \$400

## Cold/Room Temperature

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### 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

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### 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

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### Freshly Squeezed Orange Juice \$21.00/L

Freshly Squeezed Orange Juice.

### 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.

# Lunch

## Lunch Boxes

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All boxes come with a plastic cutlery set. Served at room temperature or ready to heat. Priced per box; minimum 6 boxes per order.

### Miso Marinated Beef Bowl \$21.00

Wild and white rice, marinated grilled eggplant, roasted sweet potatoes, green onions, sautéed black beans, pickled purple cabbage, pickled carrots, and spiced aioli.

### Lemon Chicken Bowl \$20.00

Wild and white rice, edamame, grilled broccoli, grilled red peppers, pickled red onions, sautéed purple cabbage, and lemon aioli.

### Grilled Chicken Caesar Salad \$20.00

Grilled chicken breast, romaine, croutons, bacon, Parmesan cheese, and Caesar dressing.

### Lemon Herb Shrimp Bowl \$24.00

Four lemon herb grilled jumbo shrimp with lemon brown rice, grilled peppers, zucchini, edamame, pickled purple cabbage, and lemon aioli.

### Salmon Bowl \$21.00

Moroccan grilled salmon with lemon brown rice, Moroccan roasted cauliflower, grilled red peppers, broccoli, kalamata olives, radishes, and chermoula sauce.

### Vegan Tofu Bowl \$20.00

Soy-marinated fried tofu mixed with hoisin sauce, wild and white rice, roasted seasonal vegetable mix, scallions, edamame, pickled cabbage, and miso sesame vinaigrette.

### BBQ Tempeh \$20.00

Mixed greens, roasted red onions, cucumbers, sautéed black beans, radishes, roasted beets, and sherry shallot vinaigrette.

### Halloumi Cheese \$22.00

Fried halloumi cheese, grilled pepper, kalamata olive, cherry tomato, watermelon radish, arugula, toasted seeds, and white balsamic dressing.

## Sandwiches

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Priced per box; minimum 6 boxes per order. All boxes come with a plastic cutlery set

### The Classics

#### Egg Salad Sandwich \$18.00

Egg salad with lettuce and cucumbers served with mixed greens du jour, and house-made dressing.

#### Tuna Salad Sandwich \$19.00

Tuna salad with lettuce and pickles served with mixed greens du jour, and house-made dressing.

#### Grilled Vegetable Sandwich \$19.00

Grilled zucchini, eggplant, peppers, with hummus and lettuce, served with mixed greens du jour, and house-made dressing.

#### Grilled Chicken Sandwich \$19.00

Lemon aioli, tomatoes, lettuce, pickled red onions, and roasted red peppers, served with mixed greens du jour, and house-made dressing.

#### Turkey Sandwich \$19.00

Turkey with Swiss cheese, spiced aioli, tart cabbage slaw, served with mixed greens du jour, and house-made dressing.

#### Ham & Cheese Sandwich \$19.00

Smoked black forest ham with a garlic aioli, honey-mustard, aged cheddar, lettuce, tomato, and pickles, served with mixed greens du jour, and house-made dressing.



# Lunch Continued

## Premium Selection

### **Banh Mi Chicken Sandwich** \$22.00

Pulled hoisin chicken, pickled carrots, cucumbers, cilantro, and garlic aioli, served with mixed greens du jour, house-made dressing.

### **Pulled Brisket Sandwich** \$23.00

Pulled brisket, tart cabbage slaw, Swiss cheese, and pickles, served with mixed greens du jour, house-made dressing.

### **Grilled Salmon Sandwich** \$22.00

Lettuce, roasted red peppers, red onions, cucumbers, and a dill aioli, served with mixed greens du jour, house-made dressing.

### **Artisanal Dry-Cured Meat Sandwich** \$22.00

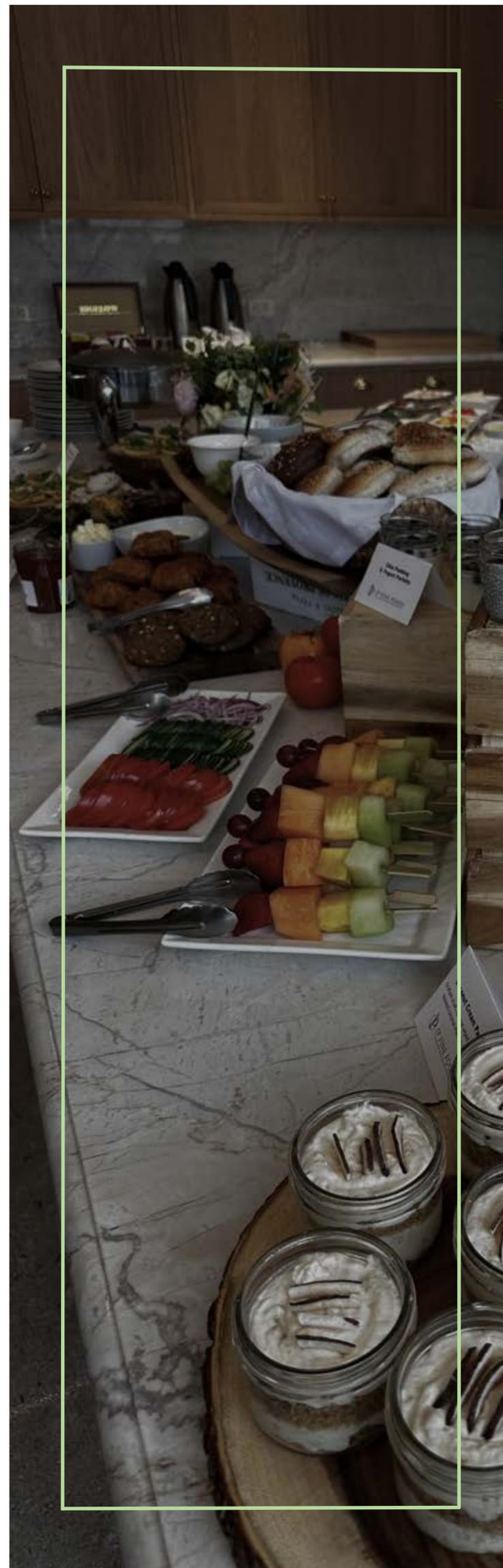
Sliced mild and spicy salami, bufala mozzarella, arugula, muffuleta spread, and balsamic reduction, served with mixed greens du jour, house-made dressing.

### **Deluxe Grilled Vegetable Sandwich** \$21.00

Zucchini, portobello mushroom cap, eggplant, peppers, bufala mozzarella, and lettuce, served with mixed greens du jour, house-made dressing.

## **Vision of JP Fine Foods**

*"Our promise of excellence from phone call to finish line."*



# Ready To Go Platters

Room temperature, ready to serve,  
priced per person, 12 person minimum

## Ready To Go Platters

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### **Classic Sandwich and Wrap Platter** \$14.00

Your choice of 3 flavours per dozen. Ham & cheese, tuna salad, grilled vegetables, grilled chicken, egg salad.

### **Premium Sandwich and Wrap Platter** \$17.00

Your choice of 3 flavours per dozen. Bánh mi chicken, pulled brisket, artisanal dry-cured meats, grilled salmon, deluxe grilled vegetable.

### **Mediterranean Platter (V)** \$14.00

With falafel, Israeli salad, marinated grilled eggplant, roasted bell peppers, mushrooms, pickled vegetables, whole olives, hummus with tahini, tapenade, fresh pita.

### **Fresh Atlantic Salmon (6oz per person)** \$19.00

Cilantro and orange marinated grilled salmon, dill aioli, fresh lemon wedges, served at room temperature.

### **Grilled Flat Iron Steak** \$19.50

Grilled room temperature flat iron steak, cooked to your liking, horseradish, and chimichurri.

### **Angus Beef Tenderloin** \$35.00

Coffee rubbed grilled tenderloin, cooked to your liking, served with horseradish and grainy mustard aioli.

### **Chicken Supreme** \$14.50

Lemon herb marinated grilled chicken supreme, served at temperature with a grainy-mustard lemon aioli.

### **Mixed Protein Platter** \$20.00

Cilantro orange grilled Atlantic salmon with garlic aioli, lemon herb grilled chicken supreme with pineapple salsa, and miso flat iron steak served with horseradish aioli (6oz of protein per person).

### **Cheese Platter** \$19.50

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

### **Harvest Platter** \$14.00

The season-best vegetables served with JP`s hummus, salsa du jour, red beet hummus, wonton chips, crostini, and corn chips.

### **Charcuterie Platter** \$19.50

Artisanal dry cured meats, domestic and local cheeses, grapes, dried fruit, nuts, pickled vegetables, jellies, tapenade, bread, crostini, and crackers.

### **Mediterranean Antipasto Station** \$23.00

Assorted cheeses, sliced charcuterie, grilled vegetables, JP`s hummus, tapenade, red beet hummus, marinated vegetables, an assortment of crudités, served with breads, crostini, and crackers.

## Plattered Hors D'oeuvres

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*Room temperature, ready to serve, 12 piece min per item*

### **Steak Slider** \$6.00

Sliced flat iron, caramelized onions, pickled cucumber, horseradish aioli.

### **Mini Sheppard's Pie** \$5.00

Mashed potatoes, puff pastry, ground beef, carrots, and green peas.

### **Beef Satay** \$6.00

Chimichurri marinated AAA beef striploin, chimichurri aioli.

### **Banh Mi Chicken Slider** \$6.00

Hoisin chicken, pickled carrots, cucumber, cilantro, garlic mayo.

### **Fried Chicken Slider** \$5.00

Spiced aioli and coleslaw.

### **Chicken Satay** \$4.50

Peruvian marinated chicken served with an aji verde sauce.

### **Salmon Satay** \$5.00

Moroccan marinated salmon with a chermoula salsa.

# Ready To Go Platters Continued

**Grilled Shrimp** \$5.50

Chimichurri marinated jumbo shrimp and lime aioli.

**Lobster Roll** \$6.50

House-made mini roll, lobster salad, chives.

**Grilled Portobello Slider** \$5.00

Truffle aioli, arugula, brie, balsamic caramelized onions.

**Rice Paper Cold Rolls** \$3.25

Sesame noodles, purple cabbage, pickled carrots, cucumber, herbs, and sweet chili sauce.

**Tortilla de Papa** \$4.50

Sliced potatoes, onions, egg, and Jamon serrano.

**Seared Polenta** \$4.50

Roasted cherry tomatoes, ricotta salata, and arugula pesto.

## Plattered Desserts

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**Mini Cheese Cake** \$3.75

Creamy cheese cake with blueberry compote.

**Cookie Platter** \$5.00 pp

Assorted gourmet house-made cookies (2 pieces per person).

**Mini Tarts** \$4.50

Fruit tarts, caramel walnut, key lime, and/or lemon meringue.

**Fruit Platter** \$7.00

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



# 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.

# Side Dishes

Small Serves 3-4 People  
Medium Serves 6-8 People  
Large Serves 10-12 People

**Roasted Carrots** \$24 \ \$48 \ \$72

Smoked honey glazed carrots.

**Steamed Green Beans** \$24 \ \$48 \ \$72

Olive oil, sea salt, roasted tomatoes, fresh herbs.

**Sautéed Mixed Vegetables** \$24 \ \$48 \ \$72

Olive oil, fresh herbs, maldon salt.

**Grilled Broccoli** \$24 \ \$48 \ \$72

With caramelized red onions, lemon zest, sunflower seeds.

**Roasted Cauliflower** \$24 \ \$48 \ \$72

Moroccan spiced cauliflower, toasted pumpkin seeds tossed in chermoula sauce.

**Rapini** \$24 \ \$48 \ \$72

Blanched rapini sautéed with garlic and lemon juice.

**Roasted Baby Potatoes** \$24 \ \$48 \ \$72

Smoked paprika, olive oil, chilli flakes.

**Potato Gratin** \$24 \ \$48 \ \$72

Layers of thinly sliced potatoes in a milk and cream mixture baked until golden brown and topped with Parmesan cheese.

**Sweet Potato Purée** \$24 \ \$48 \ \$72

Fresh thyme and olive oil.

**Mashed Potatoes** \$24 \ \$48 \ \$72

Rustic garlic mashed potato (contains dairy).

**Rice Pilaf** \$24 \ \$48 \ \$72

Brown and white rice pilaf, fresh thyme, leeks, and sun-dried tomatoes.

**Farro** \$24 \ \$48 \ \$72

Farro cooked with roasted corn, green peas and herbs.



# 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.

