



JP FINE FOODS

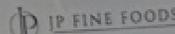
Corporate Menu



Roasted Fingerling Potatoes
Roasted fingerling potatoes, thyme, garlic



Chicken Supreme
Miso marinated chicken supreme made with lemon aioli



Breakfast

Minimum order for delivery \$400

Cold/Room Temperature

| | |
|--|-----------------|
| Continental Breakfast Pastries | \$6.00 |
| Danishes/ scones/ muffins/ croissants/ butter/ preserves (2 per person) | |
| Mini Scones | \$5.00 |
| Seasonal scones/ butter/ preserves | |
| Baked French Toast Muffin | \$5.50 |
| Plain or Nutella filled/ maple syrup | |
| Chia Pudding (V) | \$5.50 / \$7.50 |
| Chia seeds/ berries/ coconut milk 125ml/ 250ml sizes | |
| Yogurt Parfaits | \$5.50 / \$7.50 |
| Greek plain yogurt/ berries/ honey/ granola 125ml/ 250ml sizes | |
| Overnight Oats (V) | \$5.50 / \$7.50 |
| Chia seeds/ steel-cut oats/ oat milk/ berries/ maple syrup 125ml/ 250ml sizes | |
| Bagels and Spreads | \$9.90 |
| Assorted mini bagels/ egg salad/ tuna salad/ cream cheese/ tomatoes/ cucumbers/ red onions/ capers | |
| Open-Faced Bagel Platter | \$7.50 |
| <ul style="list-style-type: none">• Cream cheese/ dill/ cucumbers• Gravlax/ cream cheese/ capers/ cucumbers/ tomatoes• Smoked salmon mousse/ cucumbers/ capers | |
| Smoked Salmon (2oz) | \$9.50 |
| Local steelhead smoked salmon platter/ dill/ capers/ lemon | |
| Salmon Gravlax (2oz) | \$8.50 |
| Dill/ lemon/ vodka/ House-cured salmon/ capers Min 1 week notice, min 12 portions | |
| Mini Quiche | \$3.00 |
| Your choice of up to 3 ingredients for every dozen: Cheddar/ goat/ Swiss/ Brie/ ham/ broccoli/ sundried tomato/ leeks/ mushrooms/ onions/ olives | |

Frittata Egg Bites

\$3.00

Your choice of up to 3 ingredients for every dozen:
Cheddar/ goat's cheese/ Swiss/ Brie/ ham/ broccoli/
sundried tomato/ leeks/ mushrooms/ onions/ olives/
potatoes/ black beans

Breakfast Salad

\$9.50

Hardboiled egg/ bacon/ tomatoes/ hearts of palm/
feta cheese/ garbanzo beans/ lemon olive oil
vinaigrette

Fregola Salad

\$8.50

Zucchini/ corn/ Parmigiano Reggiano/ black
bean/oven-roasted tomatoes/ lemon olive oil
vinaigrette

Date Balls (V)

\$3.00

Orange/ oat/ seeds (2 per person)

Fruit Salad

\$6.00

Assorted seasonal fruit

Fruit Platter

\$7.00

Artfully plattered seasonal fruit

Fruit Skewers

\$5.00

Seasonal fruit skewers



Breakfast

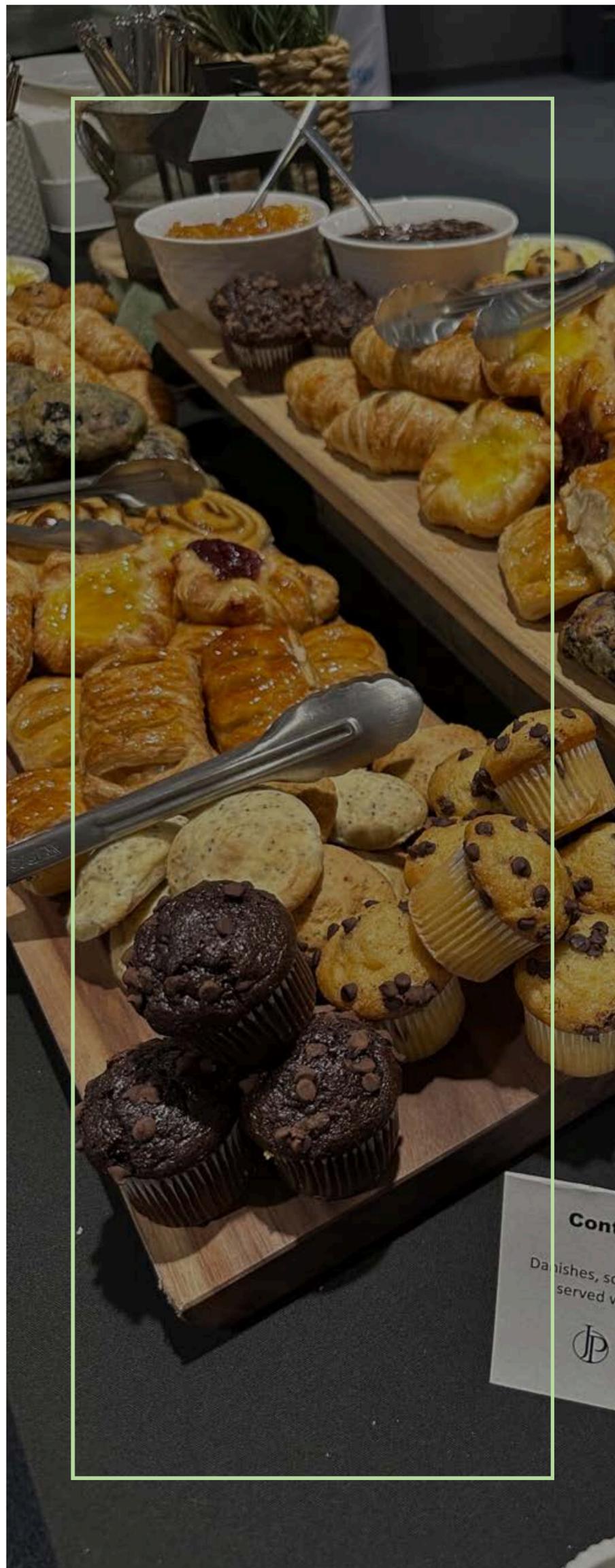
Minimum order for delivery \$400

Hot

| | |
|--|---------|
| Bacon | \$5.00 |
| Thick-cut smoked bacon (2 pcs per person) | |
| Traditional Pork Sausages | \$2.75 |
| 2 pcs per person | |
| Turkey Sausages | \$4.00 |
| 2 pcs per person | |
| Scrambled Eggs | \$6.50 |
| Ketchup/ chives/ three eggs | |
| Baked French Toast | \$6.25 |
| Decadent baked French toast/ maple syrup | |
| Pancakes | \$5.50 |
| Light and fluffy pancakes/ butter/ maple syrup 2 pcs per person | |
| Latkes | \$3.25 |
| Potato latkes/ sour cream | |
| Shakshuka | \$12.50 |
| Middle eastern spiced tomato and peppers/ eggs/ fresh bread (on-site events only) | |

Juice Smoothies

| | |
|--|-----------|
| Freshly Squeezed Orange Juice | \$26.00/L |
| Freshly Squeezed Grapefruit Juice | \$31.00/L |
| Melon Berry Yogurt Smoothie | \$19.00/L |



Lunch

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

Lunch Bowls

Grilled Beef Bowl \$21.00

Balsamic garlic and herb marinated beef/ faro/
broccoli/ black beans/ peppers/ radishes/ pickled
onions/ horseradish chimichurri

Grilled Lemon Chicken Bowl \$20.00

Wild & basmati rice pilaf/ cauliflower/ zucchini/ pickled
cabbage/ sugar snap peas/ lemon aioli

Cilantro Lime Grilled Shrimp Bowl \$24.00

Wild Rice & basmati rice pilaf/ sunchokes/ green
onions/ grilled peppers/ pickled cabbage/ olives/ lime/
spiced aioli

Peruvian Grilled Salmon Bowl \$21.00

Lemon faro/ sautéed purple cabbage/ eggplant/
chickpeas/ roasted root vegetables/ lemon aioli

Tofu Bowl (V) \$20.00

Wild Rice/ basmati rice pilaf/ black beans/ broccoli/
cauliflower/ pickled carrots/ eggplant/ peppers/
sundried tomato feta vinaigrette

Grilled Chicken Caesar Salad Bowl \$20.00

Grilled chicken breast/ romaine lettuce/ croutons/
pancetta/ Parmigiano Reggiano/ Caesar dressing

Tuna Nicoise Salad Bowl \$23.50

Greens/ canned tuna/ lemon herb potatoes/ pickled
green beans/ roasted tomatoes/ olives/ capers/ onions/
hard-boiled eggs/ lemon oregano vinaigrette

Greek Halloumi Salad Bowl \$22.50

Greens/ lemon herb potatoes/ peppers/ cucumbers/
tomatoes/ olives/ sundried tomato feta vinaigrette



Sandwich and Salad Box

Each box contains a sandwich made on panini bread with a mixed greens du jour and a house-made salad dressing
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/ lettuce/ cucumbers

Tuna Salad Sandwich \$19.00

Tuna salad/ lettuce/ pickles

Grilled Vegetable Sandwich \$19.00

Grilled zucchini/ eggplant/ peppers/ pesto/ lettuce

BBQ Pulled Chicken Sandwich \$19.00

Tart cabbage slaw/ pickles/ roasted red peppers

Turkey Sandwich \$19.00

Smoked turkey/ Swiss cheese/ grainy mustard/ cranberry aioli/ tart slaw

Ham & Cheese Sandwich \$19.00

Smoked black forest ham/ aioli/ honey-mustard/ aged cheddar cheese/ lettuce/ tomato/ pickles

Premium Selection

Grilled Chicken Sandwich \$22.00

Pesto/ Brie /balsamic reduction/ roasted peppers

Pulled Brisket Sandwich \$23.00

24 hour slow cooked brisket/tart slaw/ Swiss cheese

Grilled Salmon Sandwich \$23.00

Lettuce/ roasted peppers/ red onions/ cucumbers/ dill aioli

Artisanal Dry-Cured Deli Sandwich \$22.00

Mild and spiced cured meats/ fresh mozzarella/ arugula/ muffuletta spread/ balsamic reduction/ olive oil

Mortadella Sandwich \$23.00

Taleggio cheese/ pistachio spread/ olive oil/ balsamic glaze

Deluxe Grilled Vegetable Sandwich \$21.00

Zucchini/ portobello mushroom/ eggplant/ peppers/ fresh mozzarella/ eggplant dip/ balsamic reduction/ arugula

Chicken Parmesan \$22.00

Breaded chicken cutlet/ sliced mozzarella cheese/ peppers/ onions/ mushrooms/ tomato sauce on the side

Veal Parmesan \$25.00

Breaded veal cutlet/ sliced mozzarella cheese/ peppers/ onions/ mushrooms/ tomato sauce on the side



Ready To Go Platters

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

Classic Sandwich and Wrap Platter \$14.00

Your choice of 3 flavours per dozen:
Egg / tuna/ grilled vegetable/ pulled chicken/
turkey/ ham & cheese

Premium Sandwich and Wrap Platter \$17.00

Your choice of 3 flavours per dozen:
Grilled chicken/ pulled brisket/ grilled salmon/ dry
cured deli/ Mortadella/ deluxe grilled vegetable/
chicken parmesan/ veal parmesan

Mediterranean Platter (V) \$14.50

Grilled tofu skewers/ Israeli salad/ marinated grilled
eggplant/ peppers/ mushrooms/ pickled
vegetables/ marinated olives/ hummus/ pita

Grilled Salmon Platter \$19.00

Grilled salmon/ sauce on the side/ sliced lemon/
your choice of 1 flavour per dozen pieces: Peruvian/
Moroccan/ lemon herb (6oz protein per person)

Grilled Flat Iron \$21.50

Balsamic garlic & herb marinated/ horseradish
chimichurri (6oz protein per person)

Grilled Chicken Supreme \$14.50

Grilled chicken/ sauce on the side
Your choice of 1 flavour per dozen: Peruvian/
Moroccan/ lemon herb/ peri-peri (6oz protein per
person)

Fish & Seafood Platter \$32.00

Grilled salmon/ smoked fish/ grilled shrimp/ grilled
calamari/ seafood sauce/ dill aioli/ lemon/ capers (6oz
protein per person)

Mixed Protein Platter \$21.00

Grilled chicken/ grilled flat iron steak/ grilled salmon/
sauces on the side/ 6oz protein per person
Your choice of 1 flavour per dozen: Peruvian/
Moroccan/ lemon herb/ peri-peri/ balsamic garlic &
herb

Cheese Platter \$19.50

Imported & local cheeses/ pickled vegetables/ olives/
fresh fruit/ dried fruits/ nuts/ jellies/ tapenade/
breads/ crostini/ crackers

Harvest Platter \$14.00

The season-best vegetables/ hummus/ salsa du jour/
red beet hummus/ wonton chips/ crostini/ pita

Charcuterie Platter \$19.00

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

Mediterranean Antipasto Platter \$23.00

Assorted cheeses/ sliced charcuterie/ grilled
vegetables/ JP's hummus/ tapenade/ red beet
hummus/ marinated vegetables/ crudités/ breads/
crostini/ crackers



Salads

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

Green Salads

JP`s Mixed Greens \$41 / \$79 / \$119

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

Caesar Salad \$41 / \$79 / \$119

Romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing

Arugula Salad \$44 / \$87 / \$129

Blue cheese/ oven roasted tomatoes/ cucumbers/ fennel/ pecans/ sherry shallot vinaigrette

Spinach Salad \$44 / \$87 / \$129

Goat cheese/ roasted beets/ poached pears/ candied pumpkin seeds/ cucumbers/ cranberries/ lemon vinaigrette

Kale Salad \$44 / \$87 / \$129

Radicchio/ Brussels sprouts/ shaved Parmesan/ dried cranberries/ pine nuts/ radishes/ maple balsamic vinaigrette

Greek Halloumi Salad \$44 / \$87 / \$129

Romaine/ peppers/ cucumbers/ oven roasted tomatoes/ olives/ sundried tomato feta vinaigrette

Winter Caprese Salad \$56 / \$109 / \$160

Grilled pears/ zucchini threads/ fennel/ roasted squash/ gremolata

Starch Salads

Fusilli Pasta Salad \$38 / \$72 / \$90

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

Lentil Salad \$34 / \$60 / \$78

French lentils du puy/ kale/ peppers/ cucumbers/ roasted squash/ grana padano/ radishes/ maple white balsamic

Quinoa Salad \$34 / \$60 / \$78

Dates/ pomegranate seeds/ mint/ parsley/ feta/ chickpeas/ tahini vinaigrette

Fregola Salad \$38 / \$60 / \$90

Moroccan style fregola/ peppers/ red onions/ dried fruit/ seeds/ fresh herbs/ Moroccan vinaigrette

Ancient Grain Salad \$38 / \$60 / \$90

Diced roasted peppers/ red onion/ kale/ edamame/ roasted corn/ fresh herbs/ lemon vinaigrette

Potato Salad \$34 / \$60 / \$78

Baby new potatoes/ roasted sweet potatoes/ peppers/red onions/ sundried tomato feta vinaigrette

Chickpea and Carrot Salad \$34 / \$60 / \$78

Shaved carrots/ chickpeas/ red onions/ feta cheese/ peppers/ dill/ pumpkin seeds/ cranberry/ white balsamic vinaigrette



Side Dishes

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

Vegetables

Sautéed Mixed Vegetables \$36 / \$64 / \$84

Seasonal vegetables/ olive oil/ sea salt

Roasted Root Vegetables \$32 / \$56 / \$72

Seasonal root vegetables/ olive oil/ thyme/ smoked paprika/ honey

Grilled Zucchini \$44 / \$80 / \$108

Herb marinated/ labneh/ sumac/ chimichurri

Brussels Sprouts \$44 / \$80 / \$108

Caramelized onions/ beef bacon/ tamari-maple syrup

Rapini \$40 / \$72 / \$96

Garlic/ ras el hanout

Roasted Cauliflower \$36 / \$64 / \$84

Bacon/ Parmigiano Reggiano/ fresh herbs

Broccoli \$36 / \$64 / \$84

Cheddar/ roasted broccoli

Mushrooms \$44 / \$80 / \$108

Seasonal mixed mushrooms/ thyme/ shallots/ white wine

Green Bean Almondine \$32 / \$56 / \$72

Green beans/ almonds/ sumac/ olive oil

Roasted Carrot Toppers \$44 / \$80 / \$108

Smoked carrots

Starches

Roasted Baby Potato \$32 / \$56 / \$72

Smoked paprika/ olive oil/ garlic

Marble Mashed Potatoes (V) \$32 / \$56 / \$72

Sweet potato/ Yukon gold potatoes

Rice Pilaf \$32 / \$56 / \$72

Wild rice/ basmati rice/ whole wheat rice/ lemon/ clove

Basmati Rice \$38 / \$68 / \$90

Saffron/ barberries/ pistachios

Farro \$38 / \$68 / \$90

Leeks/ sundried tomatoes/ thyme/ parsley

Potato Gratin \$44 / \$80 / \$108

Thinly sliced potatoes/ cream/ thyme/ Parmigiano Reggiano

Rustic Mashed Potatoes \$44 / \$80 / \$108

Skin on Yukon Gold potatoes/ cream/ butter

Roasted Sunchokes \$44 / \$80 / \$108

Jerusalem artichokes/ honey

Roasted Squash Medley \$32 / \$56 / \$72

Seasonal squash/ harissa/ olive oil

Pasta's To Go

Half Tray Serves 6-8 People
Full Tray Serves 12-16 People

Penne Pomodoro \$72 / \$144

Tomato sauce/ Parmigiano Reggiano

Cheese Tortellini \$86 / \$170

Ricotta cheese/ arugula/ pancetta/ rosé sauce

Cheese Cannelloni \$86 / \$170

Spinach and cheese/ tomato sauce/ mozzarella cheese

Mushroom Ravioli \$86 / \$170

Porcini cream sauce/ crispy onions

Beef Cannelloni \$86 / \$170

Beef/ tomato sauce/ mozzarella

Butternut Squash Ravioli \$80 / \$160

Arugula/ squash/ walnuts/ brown butter sauce

Cheese Lasagna \$80 / \$160

Tomato sauce/ bechamel/ mozzarella/ Parmigiano Reggiano

Vegetarian Lasagna \$80 / \$160

Fresh seasonal vegetables/ tomato sauce/ bechamel/ mozzarella/ Parmigiano Reggiano

Meat Lasagna \$86 / \$170

Ground beef/ tomato sauce/ bechamel/ mozzarella/ Parmigiano Reggiano

Rigatoni Bolognese \$80 / \$160

Choose from beef/ turkey

Macaroni and Cheese \$80 / \$160

Aged cheddar cheese/ Parmigiano Reggiano/ panko bread crumb

*add black truffle paste \$25/\$40

