



JP FINE FOODS

Fine Catering for Fine Events



Stations/ Tasting Plates Menu

Stations / Tasting Plates

Stations

Priced per person, minimum 25 people. Rentals and staffing may be required at an additional cost.

Mediterranean Antipasto Station \$27.50

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

Mezze Station (V) \$24.00

Hummus/ beet hummus/ tzatziki/ eggplant dip/ marinated olives/ marinated cheese/ roasted tomatoes/ artichokes/ fresh & roasted vegetables/ falafel balls/ pita/ flatbreads

Charcuterie Station \$25.00

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

Cheese Station (V) \$24.50

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



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Interactive Stations

All stations can be adjusted to meet dietary restrictions. Additional costs might apply.

Meat & Potato Station \$24.00

- **Choice of 2 potatoes:** baked potatoes/ rustic skin on mash/ sweet potato mash/ roasted potatoes
- **Choice of 2 protein toppings:** pulled brisket/ beef bourguignon/ pulled chicken/ pulled pork/ beef chili/ vegetarian chili
- **Toppings:** bacon bits/ sour cream/ aged cheddar cheese/ green onions/ pickled red onions/ diced tomatoes/ diced peppers/ blackened corn salsa/ hot sauce

Holiday Turkey Station \$15.00

- Pulled turkey with gravy and cranberry sauce
- **Choose 3:** mashed potatoes/ marble mashed potatoes/ apple cranberry stuffing/ sautéed vegetables/ sautéed green beans/ Brussels sprouts

Middle Eastern Bowl Station \$23.00

- **Choice of 2 proteins:** beef and lamb koobideh/ chicken shawarma thighs/ lemon za'atar grilled chicken breasts/ harissa honey salmon/ pomegranate braised lamb
- **Included:** basmati rice/ tabbouli salad/ Israeli salad/ pickled turnip/ chopped lettuce/ tomatoes/ sumac onions/ olives/ hot peppers/ falafel/ grilled pita/ JP's hummus/ tahini/ garlic mint sauce/ hot sauce

Italian Pasta Station \$20.50

- **Choice of 2 pastas:** penne/ fusilli/ rigatoni/ spaghetti
- **Choice of 2 sauces:** tomato/ cream/ mushroom cream/ pesto
- **Toppings:** garlic/ onions/ spinach/ mushrooms/ roasted peppers/ olives/ tomatoes/ Parmigiano Reggiano/ chili flakes
- **Choice of 1:** chicken/ shrimp/ smoked pork sausages/ smoked salmon/ Bolognese
- Add risotto to the station for \$6.00

Risotto Station \$19.00

An interactive station with chefs making fresh risotto served out of a Parmigiano Reggiano wheel

- Wild mushroom/ pumpkin/ kale chips
- Truffled mushroom
- Beet/ sweet pea

Steak Frites \$25.00

Medium rare flat iron steak/ pomme frites/ peppercorn sauce/ chimichurri sauce/ horseradish/ salt blends/ hot sauce/ BBQ sauce

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Poke Station \$21.00

- **Choice of 2:** tuna/ salmon/ grilled steak/ grilled chicken thighs/ grilled shrimp/ marinated tofu
- **Includes:** sesame brown rice/ sushi rice/ edamame/ purple cabbage/ pickled veg/ green onions/ sesame seeds/ mushrooms/ cucumber/ peppers/ nori/ spiced aioli/ sesame soy vinaigrette/ soy sauce

Taco Stand \$15.50 / \$20.50

- **Choice of 1:** pulled brisket/ grilled chicken/ steak carnitas/ pork belly/ chorizo/ vegan chili
- **Includes:** lettuce/ crema/ aged cheddar/ salsa verde/ pico de gallo/ onions/ pickled red onions/ jalapeños/ flour tortillas/ radishes/ limes/ cilantro
- 2 pc or 3 pc per person

Oyster and Seafood Bar \$26.50

2 seasonal oysters per person

- Crudo/ fresh tomato/ onion/ pepper salsa/ lemon juice
- **Toppings:** lemons/ limes/ mignonette/ horseradish/ hot sauce/ tabasco/ cocktail sauce
- **Seafood salad:** peppers/ celery/ fennel/ lemon/ capers
- **Or steamed mussels:** tomato sauce or white wine sauce

Grilled Cheese Station \$20.50

- **Breads:** sourdough/ brioche
- **Cheese:** brie/ cheddar/ Swiss
- **Vegetables and fruit:** caramelized onions/ wild mushrooms/ pickles/ tomatoes/ jalapeño/ pear
- **Jams and chutneys:** mango chutney/ olive tapenade/ muffuletta olive spread/ fig jam
- **Meats:** bacon/ sliced turkey

Mac and Cheese Station \$21.50

- **Cheese:** cheddar cheese/ Emmental cheese/ pepper jack
- **Infusions:** truffle paste/ bacon/ diced tomatoes/ olives/ sautéed mushrooms
- **Choice of 1 protein:** pulled brisket/ pulled pork/ pulled chicken
- **Toppings:** Italian garlic and herb breadcrumbs/ panko Parmesan breadcrumbs/ pickled onions/ jalapeños/ ketchup



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Comfort Food Tasting Plates

Tasting plates can be used as a plated menu tasting or as larger hors d'oeuvres to supplement your cocktail party. Tasting plates can be adjusted to meet dietary restrictions.

Pap & Wors \$10.00

South African farmers sausage/ millie pap/ sweet onion tomato sauce/ fresh sprouts

Sausage & Rapini \$10.00

Italian sausage/ rapini/ bean ragu

Chicken Shawarma \$14.50

Chopped chicken thighs/ basmati rice/ Israeli salad/ mini pita/ herbed tahini sauce/ pickled vegetables

Pulled Beef Short Rib \$11.00

Mashed potatoes/ pickled onions/ garlic horseradish aioli/ micro greens

Beef Bourguignon Pot Pie \$14.50

Carrots/ cippolini onions/ mushrooms/ puff pastry topper

Braised Lamb Pappardelle \$18.00

Lamb ragu/ pappardelle noodles/ whipped ricotta/ sage

Chicken Pot Pie \$12.50

Pulled chicken/ cream sauce/ carrots/ peas/ corn/ piecrust

Mac & Cheese (V) \$9.50

Aged cheddar/ Parmesan/ crispy breadcrumbs

Pulled Turkey \$15.00

Mashed potatoes/ sautéed vegetables/ gravy/ cranberry sauce

Winter Seafood Risotto \$18.00

Shrimp/ calamari/ roasted squash/ Parmesan/ lobster stock

Peruvian Salmon \$13.50

Polenta/ greens/ dill aioli

Ratatouille Polenta (V) \$9.50

Cheesy polenta/ ratatouille/ goat cheese/ tomato sauce

Grilled King Oyster Mushroom (VG/GF) \$10.50

Bean ragu/ grilled red cabbage/ taro chips

Gnocchi (V) \$12.50

House made gnocchi/ brown butter sauce/ walnuts/ squash/ lemon oil

Mushroom Ravioli (V) \$15.50

Porcini mushroom cream sauce/ crispy onions/ basil oil