



Rosh Hashanah & Yom Kippur Menu





Contact us to Place an Order or Request a Quote

☎: 905-482-3225

✉: info@jpfinefoods.ca

Rosh Hashanah

Order by: Friday, Sept. 4th

Orders are to be picked up and/or delivered on Friday, Sept. 11 and Saturday Sept. 12 between 12-4 pm.

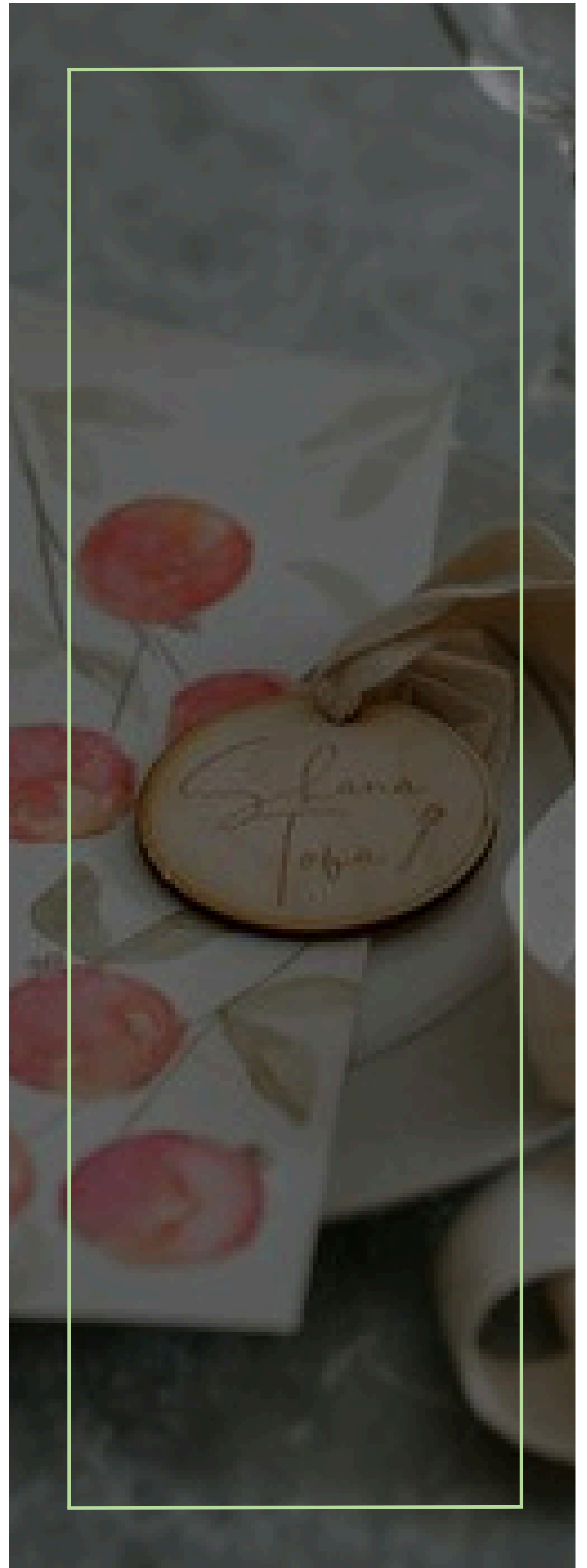
Yom Kippur

Order by: Mon, Sept. 14th

Orders are to be picked up and/or delivered on Sunday, Sept. 20 between 11-3pm.

Limited staffing, please contact us as soon as possible to organize your service and culinary team. Servers are not expected to cook meals. If you require a chef please let us know so we can organize your culinary team.

jpfinefoods.ca



Starters / Soups / Salads / Slaws

Appetizers

Sausage In A Blanket	\$48/dz
Beef sausages/ puff pastry/ ketchup/ mustard	
Vegetarian Samosas	\$42/dz
Peach shutney	
Chicken Satay	\$55/dz
Greek marinated thighs/ tzatziki aioli (dairy free)	
Mushroom Arancini	\$60/dz
Mozzarella/ smoked tomato sauce	
Spring Rolls	\$40/dz
Plum sauce	
Falafel	\$32/dz
Hummus/ tahini	
Rice Paper Cold Rolls	\$45/dz
Mixed vegetables/ rice noodles/ mint/ basil/ pickled carrots/ sweet chili sauces (GF/V)	

On The Table

Crown Challah	\$19 ea
Plain or raisin challah	

Slaws

Coleslaw	\$14/L
Carrots/ cabbage/ apple cider vinaigrette (GF/DF/V)	
Apple Beet Slaw	\$16/L
Beets/ carrots/ apple/ parsley/ mint/ red onion/ pomegranate vinaigrette (GF/DF/V)	

Salads

Medium Serves 6-8 people
Large Serves 10-12 people

Seasonal Greens	\$68 / \$88
Radishes/ cucumbers/ oven roasted tomatoes/ roasted red onions/ hearts of palm/ sherry shallot vinaigrette (GF/DF/V)	
Kale Salad	\$72 / \$96
Green kale/ radicchio/ Brussels sprouts/ goat cheese/ dried cranberries/ candied pecans/ maple balsamic vinaigrette (GF)	
Arugula and Spinach Salad	\$72 / \$96
Grilled peaches/ roasted beets/ roasted squash/ radishes/ toasted almonds/ pomegranate seeds/ honey-citrus vinaigrette (GF/DF/V)	
Quinoa Israeli Salad	\$58 / \$79
Quinoa/ tomatoes/ cucumbers/ peppers/ parsley/ red onions/ lemon herb vinaigrette (GF/DF/V)	

Soups

Middle Eastern Red Lentil Soup	\$15/L
Fried parsnip chips (GF/DF/V)	
Chicken Soup	\$18/L
Rustic/ rich chicken soup (GF/DF)	
Matzo Balls	\$2.50 ea
Classic fluffy matzo balls (DF)	

Mains / Sides / Desserts

Main Courses

Braised Brisket \$59/lb
My grandmother`s secret family recipe of tender brisket (GF)

Beef Meatballs \$36/dz
Tomato sauce/ fresh herbs/ olive oil

Grilled Chicken Supreme \$16.50
Lemon herb/ chimichurri (GF/DF)

Chicken Fingers \$39/dz
Panko breaded/ plum sauce

Chicken Schnitzel \$18 ea
Panko breaded/ herbs/ sesame seeds/ garlic aioli

Salmon \$23 ea
Honey teriyaki grilled/ miso aioli (GF/DF)

Chickpea Vegan Pot Pie \$14
Flakey pie shell/ chickpeas/ tofu/ edamame beans/ corn/ carrots/ mushrooms

Stuffed Squash \$18.50
Quinoa/ roasted carrots/ peppers/ red pepper tomato sauce (GF/DF/V)

Side Dishes

Medium Serves 6-8 people
Large Serves 10-12 people

Grilled Vegetable Platter \$78 / \$99
Oregano garlic and herb marinated/ sweet potatoes/ peppers/ zucchini/ eggplant/ red onions/ asparagus

Roasted Mixed Vegetables \$72 / \$96
Seasonal vegetables/ olive oil/ sea salt (GF/DF/V)

Roasted Potatoes \$48 / \$66
Smoked paprika/ olive oil/ garlic/ herb (GF/DF/V)

Rustic Mashed Potatoes \$55 / \$80
Dairy free

Middle Eastern Rice \$65 / \$95
Basmati rice/ saffron/ barberries/ pistachios

Desserts

Fruit Platter \$73 ea
Artfully plattered seasonal fruit (serves 8-10)

Seasonal Cookies \$31/dz
An assortment of chocolate chip/ ginger snap/ double chocolate/ oatmeal cranberry

Honey Cake 10" \$45
Moist traditional honey cake

Apple Crumble 10" \$49
Oat crumble/ cinnamon stewed apples/ sweet pasty shell

Cheesecake 10" \$60
Vanilla/ gram cracker crust

Mini Butter Tarts (6pcs) \$19.50
Plain or pecan

Additional items for Breaking of the Fast Ideas

Cheese Platter

\$19 per person

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

Greek Salad

\$14 per person

Romaine lettuce/ kalamata olives/ peppers/ cherry tomatoes/ cucumbers/ red onions/ feta cheese/ oregano lemon herb vinaigrette

Baked Mac and Cheese

\$80 / \$150

Aged cheddar cheese/ parmesan panko bread crumb topping (half or full pan)

Baked French Toast

\$70 / \$135

Decadent baked French toast/ maple syrup (half or full pan)

Bagels and Spreads

\$10 per person

Assorted mini bagels/ egg salad/ tuna salad/ cream cheese/ tomatoes/ cucumbers/ red onions/ capers

Whole Side of Salmon

\$130

Fully cooked and served cold/ lemon herb grilled/ lemon caper aioli/ 3lb per side

As a full-service caterer, we would be happy to help you arrange rentals, chefs, and wait staff. Please book early as there is a limited amount of staff available.

