JP FINE FOODS

Fine Catering for Fine Events

Appetizers/ Mains/ Sides/ Pastas Menu

Appetizers / Mains / Sides / Pastas

Appetizers

Breads and Dips (V) $9.50

Assorted breads/ warm olives/ hummus/ red eggplant dip/ compound butter

Roasted Peppers & Whipped Feta (V) $18.00

Kalamata olives/ fried capers/ micro greens/ extra virgin olive oil/ balsamic reduction/ fresh focaccia/ whipped feta

Winter Burrata Salad (V) $24.50

Burrata/ arugula/ heirloom beets/ focaccia crostini/ grilled squash/ fresh mozzarella/ Maldon salt/ olive oil/ balsamic reduction/ fresh basil sprouts

Baby Gem Caesar Salad $14.00

Baby gem romaine/ brioche croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing

Boston Bibb Lettuce Salad (V/GF) $16.00

French gorgonzola/ walnuts/ asparagus/ pickled shallots/ honey Dijon vinaigrette

Tuna Tartar (GF) $24.50

Avocado mousse/ apple-cucumber fennel salsa/ marinated tuna tartar/ taro chips/ ponzu reduction/ spiced aïoli

Seafood Risotto $21.00

Tomato lobster stock/ lobster meat/ grilled calamari

Meatballs $14.50

Beef and veal meatballs/ polenta

Root Veggie Carpaccio (GF) $14.00

Roasted root vegetables/ labneh/ pistachios/ shaved fennel/ feta cheese/ fresh mint/ micro greens/ sherry shallot vinaigrette

Mushroom Polenta (GF) $18.50

Fried polenta/ mixed mushroom duxelle/ gorgonzola/ chive oil

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Plated & Buffet Mains

Red Meat

Canadian Prime Flat Iron Steak $24.00

Grilled/ miso marinated/ chimichurri (6 oz)

Beef Tenderloin $34.00 / $46.00 / $58.00

Grilled or seared/ peppercorn jus or chimichurri (6 oz/ 8 oz/ 10 oz)

USDA Choice New York Striploin $35.00 / $45.00 / $55.00

Grilled or seared/ peppercorn jus or chimichurri (8 oz/ 10 oz/ 12 oz)

Canadian Prime Ribeye $66.00 / $76.00 / $96.00

Grilled or seared/ peppercorn jus (12 oz/ 14 oz/ 18 oz)

Venison Chop $41.00

Pan seared/ Cumberland sauce

Veal Chop (GF/DF) $51.50

Grilled/ chimichurri

Veal Parmesan $24.50

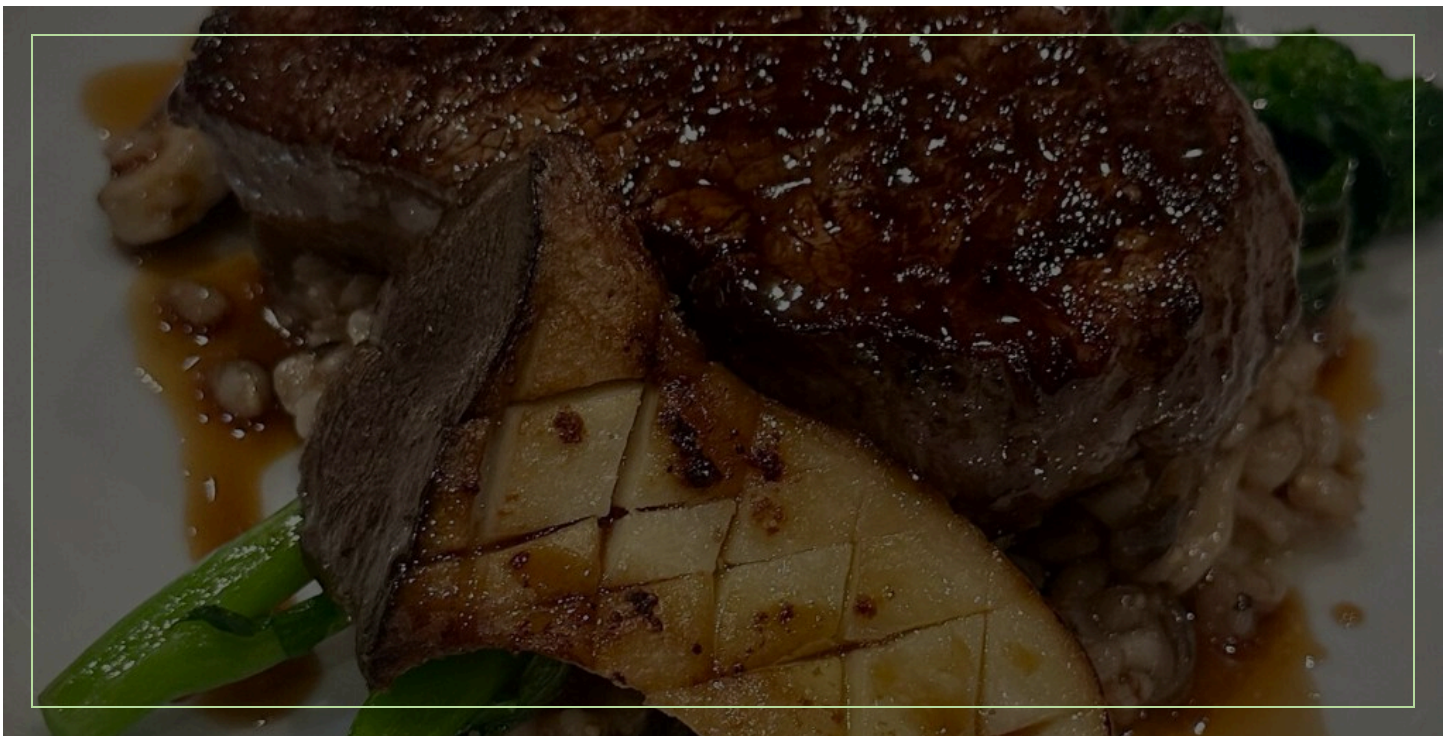
Breaded veal/ tomato sauce/ mozzarella cheese

Rack of Lamb (DF) $60.00

Maple Dijon glazed/ pistachio crusted/ mint chimichurri (4 bones)

Cranberry-Balsamic Glazed Duck Breast (GF) $23.00

Crispy duck/ cranberry citrus glaze



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Slow Cooked

Braised Beef Brisket $25.00

My grandmother's secret recipe (6 oz)

Osso Bucco $31.00

Slow-braised shank/ red wine tomato sauce

Short Ribs $31.50

Braised/ red wine jus

Meatballs $18.50

Beef meatballs in tomato sauce/ Parmigiano Reggiano (4 oz)

Classic Beef Bourguignon $28.00

Mushrooms/ carrots/ pearl onions/ bacon (6 oz)

Shepherd's Pie $22.50

Ground beef & lamb/ veggies/ mashed potato topping

Lamb Shank $29.00

Slow braised lamb shank/ tomato sauce

Rosemary Garlic Roasted Leg of Lamb $27.50

Rosemary jus/ mint gremolata

Duck Confit (GF) $25.00

Crispy duck leg

Pork

Maple Glazed Ham $22.00

Smoked honey ham/ maple glaze

Roasted Pork Tenderloin $21.00

Goat cheese, pecan, sage, cranberry stuffed/ apple jus

Pork Chop (GF) $19.00

Pan seared/ apple jus

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Poultry

Roasted Turkey $18.50

White and dark meat/ herb roasted/ white wine gravy

Maple & Mustard Glazed Turkey Breast $18.50

Grainy mustard/ maple/ sage white wine gravy

Grilled Chicken Supreme $15.00

Your choice of lemon herb/ Peruvian/ peri-peri spiced

Chicken Roulade $21.00

Ricotta/ spinach/ squash/ leek/ chicken jus

Chicken Parmesan $21.00

Breaded chicken/ tomato sauce/ mozzarella cheese

Chicken Schnitzel $16.00

Sesame breaded chicken/ lemon/ caper tartar sauce

Chicken Cacciatore $19.50

White wine/ tomato/ peppers/ olives/ braised bone-in chicken

Chicken or Turkey Pot Pie $15.50

Winter vegetables/ cream sauce/ puff pastry (individual portion)

Turkey Meatballs $19.00

Sweet & sour sauce

Fish / Seafood

Salmon $22.50

Peruvian grilled/ maple Dijon/ pomegranate glazed

Rainbow Trout (GF/DF) $21.50

Pan-seared/ dill aïoli

Branzino (GF/DF) $32.00

Pan-seared/ capers/ lemon/ dill aïoli

Red Snapper (GF/DF) $36.50

Pan-seared/ puttanesca sauce

Blackened Shrimp $32.00

Blackened jumbo shrimp/ Cajun brown butter beurre blanc (6 pcs)

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Vegetarian / Vegan

Wild Mushroom & Lentil Wellington $18.00

Mushroom/ lentils/ spinach/ puff pastry/ vegetarian jus

Tofu Kofta (VG) $16.50

Herbed tahini sauce

Eggplant Parmesan $18.50

Tomato sauce/ fresh mozzarella

Vegan Pot Pie (VG) $13.00

Chickpeas/ vegetables/ crispy pie shell

Stuffed Acorn Squash (VG/DF) $14.00

Quinoa/ black bean stuffed/ tomato sauce

Grilled King Oyster Mushrooms (VG/GF) $19.50

Bean ragu/ grilled red cabbage wedge/ taro crisp

Starch Sides

Cranberry Apple Stuffing $6.00

Brioche/ apple/ dried cranberry/ sage brown butter/ herbs

Rustic Mashed Potatoes (GF) $7.00

Skin on Yukon Gold/ cream/ butter

Marble Mashed Potatoes (GF) $6.00

Yukon Gold marbled with sweet potatoes

Potato Gratin (GF) $10.50

Thin-sliced potatoes/ cream/ thyme/ Parmigiano Reggiano

Fingerling Potatoes $8.00

Garlic/ rosemary/ Parmigiano Reggiano

Couscous $6.50

Israeli couscous/ za'atar/ dried apricots/ barberries/ fresh herbs

Saffron Rice Pilaf (VG/GF) $9.50

Basmati/ saffron/ dried barberries/ pistachio

Whole Wheat Wild Rice Pilaf (VG/GF) $6.50

Brown rice/ black rice

Maple Roasted Root Vegetables (VG/GF) $8.50

Seasonal root veggies/ maple/ thyme/ toasted pumpkin seeds

Barley Risotto $8.50

Slow cooked in chicken stock/ leeks/ mushrooms

Vegetable Sides

Sautéed Mixed Vegetables (VG/GF) $8.00

Seasonal vegetables/ olive oil/ sea salt

Brussels Sprouts with Chestnuts & Cranberries (GF) $9.50

Roasted Brussels sprouts/ chestnuts/ cranberry/ balsamic

Roasted Root Vegetables (VG/GF) $8.00

Chili maple roasted root vegetables

Green Beans with Crispy Shallots $9.00

Haricots verts/ lemon/ toasted almonds/ crispy shallots

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Roasted Broccoli (VG/GF) $7.50

Honey/ slivered almonds

Broccolini (VG/GF) $12.00

Char grilled/ hot honey/ lemon zest

Rapini (VG/GF) $8.00

Chili flakes/ garlic/ olive oil

Harissa Roasted Cauliflower $7.00

Panko Parmesan/ herbed tahini sauce/ pumpkin seeds

Roasted Rainbow Carrots (GF) $9.00

Orange/ ginger/ brown butter/ pistachios

Mushrooms (VG/GF) $11.00

Seasonal mushrooms/ thyme/ shallots/ white wine

Baby Bok Choy (VG/GF) $7.50

Maple/ sesame/ ginger/ herb

Pastas

Half pan serves 6 to 8 people. Full pan serves 12 to 16 people.

Penne Pomodoro (V) $72.00 / $144.00

Tomato sauce/ Parmigiano Reggiano

Casarecce Primavera (V) $72.00 / $144.00

Zucchini/ tomatoes/ olives/ broccoli/ Parmigiano Reggiano

Sausage Fusilli Arrabbiata $86.00 / $170.00

Spiced pork sausage/ peppers/ arrabbiata/ tomato sauce

Braised Lamb Pappardelle $95.00 / $185.00

Lamb ragu/ pappardelle noodles/ whipped ricotta/ sage

Squash Ravioli $86.00 / $170.00

Rosé sauce/ sundried tomatoes/ spinach

Mushroom Ravioli $86.00 / $170.00

Porcini cream sauce

Cheese Cannelloni $86.00 / $170.00

Spinach & cheese/ tomato sauce/ mozzarella cheese

Beef Cannelloni $86.00 / $170.00

Beef/ tomato sauce/ mozzarella cheese

Vegetable Lasagna (V) $80.00 / $160.00

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

Cheese Lasagna (V) $85.00 / $165.00

Tomato sauce/ béchamel/ mozzarella/ Parmigiano Reggiano

Meat Lasagna $90.00 / $170.00

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

Rigatoni Bolognese $80.00 / $160.00

Rigatoni noodles/ all-beef Bolognese sauce

Macaroni & Cheese (V) $80.00 / $160.00

Aged cheddar cheese/ Parmigiano Reggiano/ panko breadcrumb

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