



JP FINE FOODS

Fine Catering for Fine Events



Appetizers/ Mains/ Sides/ Pastas Menu

www.jpfinefoods.ca

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 aioli

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



Appetizers / Mains / Sides / Pastas

Plated & Buffet Mains

Red Meat

Canadian Prime Flat Iron Steak \$30.50

Grilled/ miso marinated/ chimichurri (6 oz)

Beef Tenderloin \$48.50 / \$62.00 / \$74.00

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

Canadian Prime New York Striploin \$39.50 / \$47.50 / \$57.50

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

Canadian Prime Ribeye \$69.00 / \$79.50 / \$98.50

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

Venison Chop \$45.00

Pan seared/ Cumberland sauce

Veal Chop (GF/DF) \$41.00 / \$52.50

Grilled/ chimichurri (10 oz/ 12 oz)

Veal Parmesan \$24.50

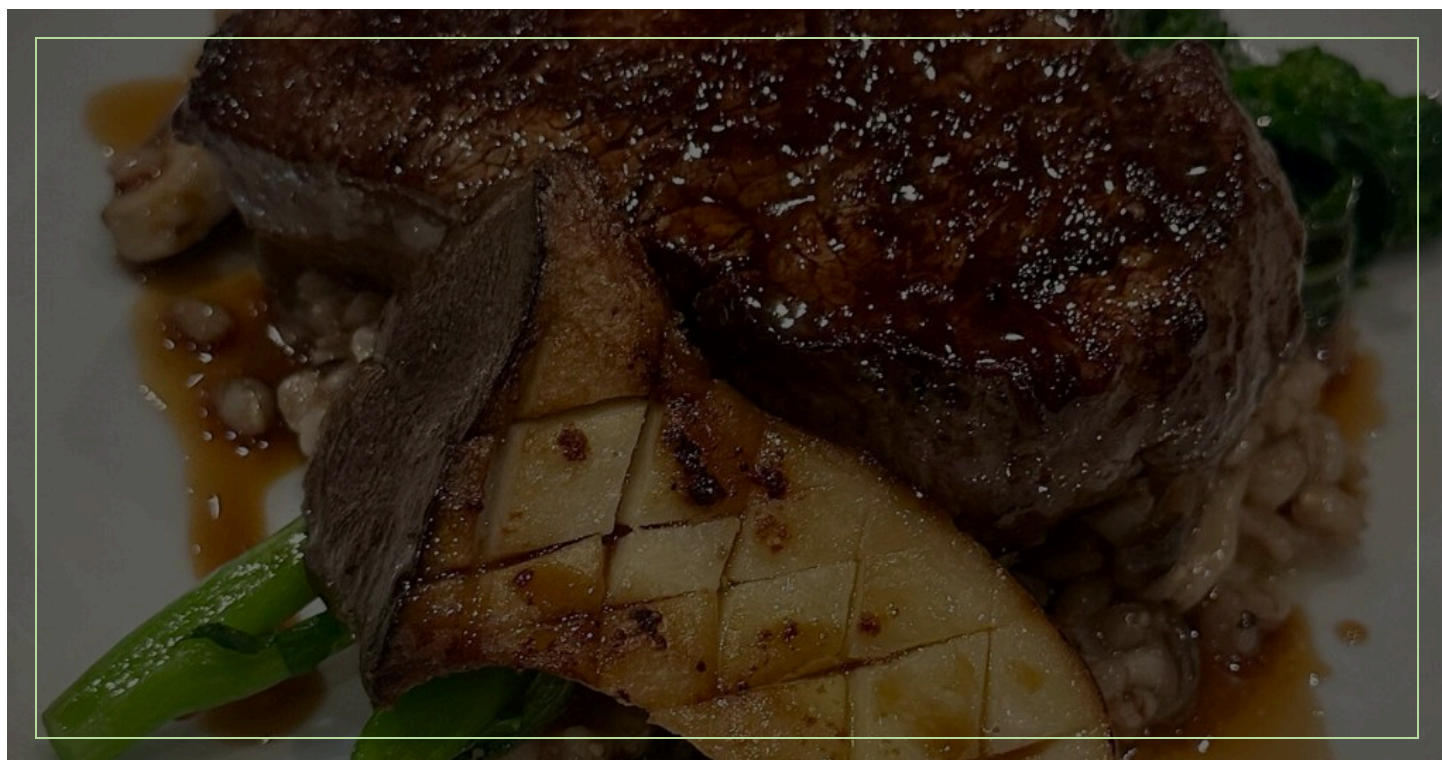
Breaded veal/ tomato sauce/ mozzarella cheese

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 \$28.50

Braised/ red wine jus

Meatballs \$18.50

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

Classic Beef Bourguignon \$29.25

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

Shepherd's Pie \$22.50

Ground beef & lamb/ veggies/ mashed potato topping

Lamb Shank \$36.00

Slow braised lamb shank/ tomato sauce

Rosemary Garlic Roasted Leg of Lamb \$34.00

Rosemary jus/ mint gremolata

Duck Confit (GF) \$29.50

Crispy duck leg

Pork

Maple Glazed Ham \$22.00

Smoked honey ham/ maple glaze

Roasted Pork Tenderloin \$27.00

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

Pork Chop (GF) \$25.00

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 \$18.50

Ricotta/ spinach/ squash/ leek/ chicken jus

Chicken Parmesan \$17.00

Breaded chicken/ tomato sauce/ mozzarella cheese

Chicken Schnitzel \$17.00

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 \$16.50

Sweet & sour sauce

Fish / Seafood

Salmon \$22.50

Peruvian grilled/ maple Dijon/ pomegranate glazed

Rainbow Trout (GF/DF) \$21.50

Pan-seared/ dill aioli

Branzino (GF/DF) \$32.00

Pan-seared/ capers/ lemon/ dill aioli

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