



JP FINE FOODS

Fine Catering for Fine Events

Hors D'oeuvres Menu

Hors D'oeuvres

Beef / Veal / Lamb

Beef Wellington Crostini \$6.50

Beef tenderloin/ mushroom duxelles/ puff pastry crostini/ horseradish cream

Mini Shepherd's Pie \$5.50

Potato cup/ ground beef/ carrots/ green beans/ corn/ mashed potatoes

Braised Short Rib Empanada \$6.25

Red wine braised short rib/ horseradish aioli

Beef Burger Slider \$5.25

Lettuce/ pickle/ smoked beef bacon jam/ garlic aioli

Pulled Brisket Slider \$6.25

24 hour slow cooked brisket/ Bourbon BBQ sauce/ cabbage slaw/ pickles

Steak Slider \$6.50

Sliced flat iron/ caramelized onions/ pickles/ horseradish aioli

Beef Boerewors Sausage Roll \$5.75

South African farmer's beef sausage/ sweet onion tomato sauce

Beef Satay \$5.50

Miso garlic & herb/ horseradish aioli

Beef and Veal Meatballs \$4.75

Tomato sauce/ basil/ olive oil/ Parmigiano Reggiano

Lamb Spiedini (GF) \$5.75

Herb marinated/ mint-herb chimichurri

Lamb Chop Lollipop (GF) \$15.75

Maple Dijon glazed/ pistachio crusted/ mint-herb chimichurri

Veal Parm Slider \$6.00

Veal/ mushrooms/ onions/ peppers/ tomato sauce/ cheese



Hors D'oeuvres

Chicken / Turkey / Duck / Pork

Chicken Schnitzel Slider \$6.00

Za'atar breaded chicken/ red eggplant spread/
sumac slaw/ pickle garnish

Greek Chicken Satay (GF) \$5.00

Marinated thighs/ tzatziki

Harissa Grilled Chicken Satay (GF) \$5.50

Harissa marinated grilled chicken satay/
pomegranate honey glaze/ pistachios/ garlic mint
labneh

Charcuterie Skewer (GF) \$7.00

Dry-cured meat/ cheese/ olive/ artichoke/ cherry
tomato

Duck Confit Tartlet \$8.50

Duck confit/ apple cranberry thyme jam

Mini Chicken Pot Pie \$5.50

Pulled chicken/ winter vegetables/ cream sauce/
puff pastry

Fish / Seafood

Latke with Smoked Salmon \$6.50

Potato latke/ smoked salmon/ dill crème fraîche/
pickled onion

Salmon Cake \$5.50

Crispy salmon cake/ aji verde sauce

Salmon Satay (GF) \$4.50

Cilantro lime marinated/ aji verde

Peri-Peri Grilled Jumbo Shrimp (GF) \$5.50

Butterflied shrimp/ spiced aioli

Jumbo Shrimp Cocktail Shooter (GF) \$6.50

Lemon herb grilled shrimp/ cocktail

Tuna Crudo \$6.75

Wonton crostini/ avocado mousse/ cucumber
fennel apple salsa/ spiced aioli

Sesame Pan Seared Tuna Pipette \$5.75

Wasabi mayo/ ginger tamari sauce/ puffed millet



Hors D'oeuvres

Vegetarian / Vegan

Brie & Apple Latke (V) \$5.50

Brie/ apple cranberry jam

Grilled Cheese (V) \$4.50

Aged cheddar/ ketchup on the side

Pear Grilled Cheese (V) \$4.75

Caramelized onions/ asiago cheese/ poached pear

Roasted Pear & Goat Cheese Crostini (V) \$4.75

Whipped goat cheese/ red wine poached pear/
candied pecan/ balsamic caviar/ crispy sage

Caprese Crostini (V) \$4.50

Cherry tomato/ pesto/ fresh mozzarella/ Maldon salt

Falafel Burger (V/DF) \$5.00

Eggplant spread/ pickled onions/ arugula/ herbed tahini

Grilled Mushroom Slider (V) \$5.50

Truffle aioli/ arugula/ brie/ balsamic caramelized onions

Tofu Kofta Satay (VG/GF) \$5.25

Middle Eastern flair/ herbed tahini/ parsley

Mushroom Arancini (V) \$5.25

Smoked tomato sauce/ Parmigiano Reggiano/ olive oil

Spring Rolls (VG) \$3.75

Plum sauce/ sesame seeds/ chives

Vegetable Samosa (VG) \$3.75

Peach chutney

Rice Paper Cold Rolls (VG/GF) \$4.25

Mixed vegetables/ rice noodles/ mint/ basil/
pickled carrots/ sweet chili sauces

Kid-Friendly

Sausage in a Blanket \$4.00

Beef sausages/ puff pastry/ ketchup/ mustard

Mac & Cheese Bites (V) \$4.00

Breaded mac and cheese/ ketchup

Kids Burgers \$5.00

Ketchup/ tell us your kid's preferences

Chicken Finger Lollipops (DF) \$5.00

Breaded chicken/ plum sauce

Mozzarella Sticks (V) \$4.00

Marinara sauce

Hummus Crudités Shooter (VG/GF) \$4.00

Assorted seasonal vegetables/ hummus

Tempura Shrimp \$4.75

Sweet chili sauce