



JP FINE FOODS

Corporate Menu





Contact us to Place an Order or Request a Bespoke Quote

905-482-3225 | info@jpfinefoods.ca

Corporate Catering To Help You With:

- Catered breakfasts/ lunches/ dinners
- Product launches
- Team cooking challenges/ team building
- Wine tastings with our in-house sommelier
- Cocktail parties
- Town halls
- Staff appreciation (not just the old pizza party)
- Celebrations (anniversaries/ birthdays/ retirements/ special achievements)
- Executive dinners
- You need food...we have you covered!

Full Service Features:

- Staffing
- Rentals
- Event Installations
- Design and graphics
- Event planning
- Set up and breakdown

Delivery fees are based on your location to our production kitchen located at Dufferin and Steeles. Drop off, setup and staffed options available based on request.

Packaging options: Eco-friendly biodegradable, plastic, melamine or ceramics (delivery and pickup fees will reflect the option chosen).

jpfinefoods.ca



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Breakfast

Minimum order for delivery of \$400

Cold/Room Temperature

Continental Breakfast Pastries \$8

Danishes/ scones/ muffins/ croissants/ butter/ preserves
(2 per person)

Loaves \$7

Lemon poppy/ carrot/ banana bread/ marble/ sour cream
chocolate

Scones \$5

Seasonal scones/ butter/ preserves

Baked French Toast Muffin \$6.50

Plain/ Jam/ Nutella filled/ maple syrup

Chia Pudding (V) \$7 / \$9

Chia seeds/ berries/ coconut milk
(125ml or 250 ml)

Yogurt Parfaits \$7 / \$9

Vanilla yogurt/ berries/ granola
(125ml or 250 ml)

Overnight Oats (V) \$6.50 / \$8.50

Chia seeds/ steel-cut oats/ oat milk/ berries/ cinnamon/
vanilla/ nutmeg/ maple syrup
(125ml or 250 ml)

Bagels and Spreads \$9.25

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

Open-Faced Bagel Platter \$8.75

1.5 pieces per person

- Cream cheese/ dill/ cucumbers
- Smoked salmon/ cream cheese/ capers/ cucumbers/
tomatoes
- Egg salad/ cucumbers

Smoked Salmon (2oz) \$10.75

Smoked salmon platter/ dill/ capers/ lemon

Mini Quiche \$4

- Mushroom/ goat cheese
- Cheddar/ leek/ broccoli

Frittata Egg Bites \$4

- Mushroom/ goat cheese
- Cheddar/ leek/ broccoli

Power Balls (V) \$5

Peanut butter date/ chocolate date & coconut
(2 per person)

Fruit Cup \$7

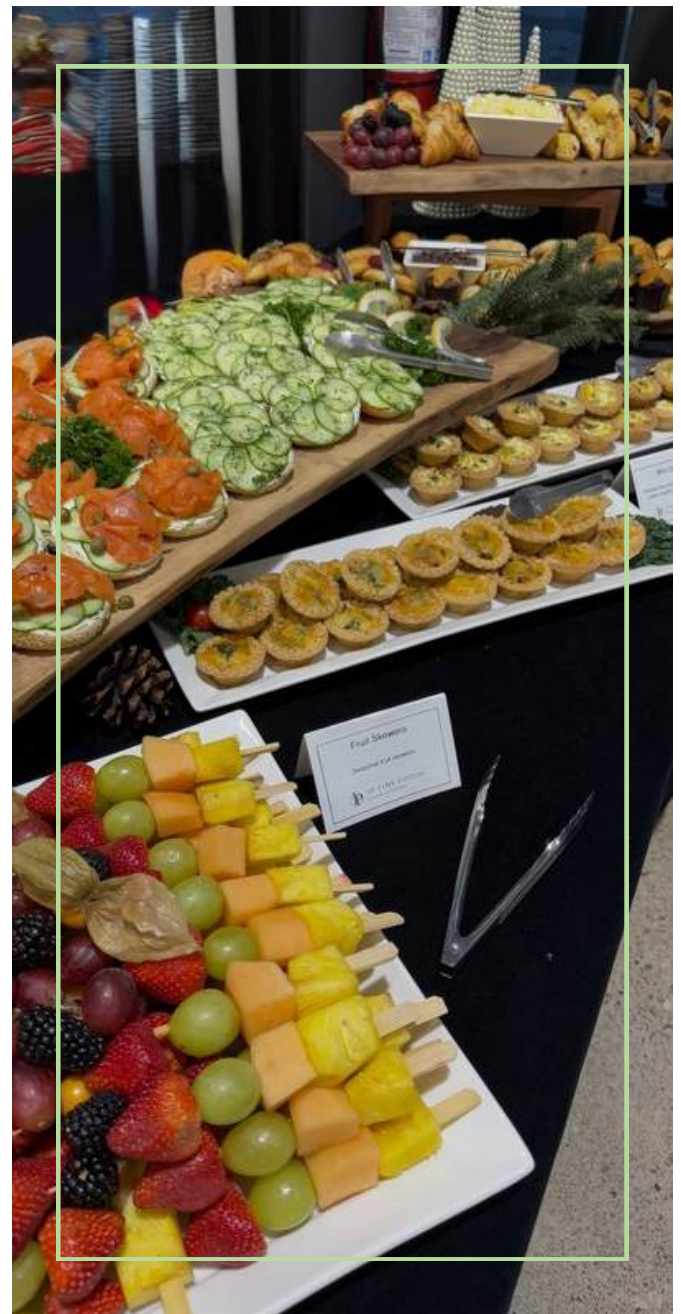
Assorted seasonal fruit

Fruit Platter \$8.50

Artfully plattered seasonal fruit

Fruit Skewers \$5.50

Seasonal fruit skewers



Prices subject to change based on market pricing.

Breakfast

Minimum order for delivery of \$400

Hot

Bacon	\$6.50
Thick-cut smoked bacon (2 pcs per person)	
Breakfast Sausages	
Traditional pork sausages (2 per person)	\$4.25
Turkey sausages (2 per person)	\$5
Vegan breakfast sausages	\$8.50
Scrambled Eggs (3 eggs)	\$5.75
Ketchup/ chives/ three eggs	
Plant Based Vegan Eggs	\$5.75
Vegan egg substitute	
Omelette	\$11
3 egg omelette filled with your choice of:	
- Cheddar/ chive	
- Mushroom/ goat cheese	
- Bacon/ peppers/ onions/ aged cheddar	
Baked French Toast	\$7.25
Decadent baked French toast/ maple syrup	
Pancakes	\$9
Light & fluffy pancakes/ butter/ maple syrup (2 pcs per person)	
Latkes	\$3.25
Potato latkes/ sour cream	
Breakfast Burrito	\$9.50
Bacon/ egg/ rice & beans/ sautéed peppers & onions/ cheddar cheese/ side spiced aioli	
Vegetable Breakfast Burrito	\$8.75
Eggs/ goat cheese/ rice & beans/ sautéed peppers & onions/ side spiced aioli	
Breakfast Sandwiches	\$11
Your choice on ciabatta bread:	
- Egg/ chicken/ bacon/ aged cheddar cheese	
- Egg/ beef bacon jam/ Brie/ sautéed spinach	
- Egg/ pesto/ grilled peppers/ feta cheese	



Lunch Bowls

Cold/Room Temperature

Served at room temperature or ready to heat.
Priced per box; minimum 6 boxes per order

Mexican Bowl \$15

Brown rice pilaf/ black beans/ charred corn/ tomatoes/ cucumbers/ pickled onions/ feta cheese/ fresh cilantro/ lime crema

Italian Bowl \$14

Lemon farro/ cherry tomatoes/ roasted peppers/ red onions/ pepperoncini/ artichokes/ shaved Parmigiano Reggiano/ gremolata

Quinoa Power Bowl \$15.50

Quinoa/ chickpeas/ grilled sweet potatoes/ cherry tomatoes/ marinated kale/ pickled carrots/ radishes/ herbed tahini sauce

Middle Eastern Bowl \$15

Basmati rice pilaf/ sumac tomato & cucumber/ grilled eggplant/ peppers/ pickled turnips/ parsley/ herbed tahini sauce

Green Goddess Bowl \$15

Mixed greens/ quinoa/ cucumbers/ sugar snap peas/ roasted broccoli/ toasted sunflower seeds/ fresh herbs/ green goddess dressing

Grilled Vegetable Pesto Bowl \$15.50

Arugula/ lemon farro/ grilled zucchini/ eggplant/ peppers/ cherry tomatoes/ shaved Parmigiano Reggiano/ pesto (nut free)

Cobb Salad \$15

Mixed greens/ hard-boiled eggs/ smoked bacon/ Gorgonzola/ corn/ roasted beets/ watermelon radish/ sherry vinaigrette

Caesar Salad Bowl \$15.50

Lettuce/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing

Greek Salad Bowl \$15.50

Lettuce/ kalamata olives/ peppers/ cherry tomatoes/ red onions/ feta cheese/ oregano lemon herb vinaigrette

Additions

Shawarma chicken thigh (Halal 6oz) \$8.75

Lemon herb grilled chicken (Halal 6oz) \$10

Seared salmon (4oz) \$12

Miso herb flat iron beef (5oz) \$12

Peri-peri grilled jumbo shrimp (3pcs) \$11

Tofu Kofta (2 pcs) \$6

Falafel Balls (5pcs) \$6



Sandwich & Salad Boxes

Each box contains a sandwich made on panini bread with a mixed greens du jour and a house-made salad dressing. Priced per box; minimum 6 boxes per order.

Tuna Salad Sandwich \$19.50

Tuna salad/ lettuce/ pickles

Egg Salad Sandwich \$19

Cucumbers/ lettuce

BBQ Pulled Chicken Sandwich \$21

Tart cabbage slaw/ pickles/ roasted red peppers

Turkey Club Sandwich \$24

Roasted turkey/ bacon/ cheddar cheese/ lettuce/ tomatoes/ aioli

Smoked Turkey Sandwich \$21

Lettuce/ pickled turnips/ Havarti cheese/ honey mustard aioli

Ham & Cheese Sandwich \$21

Smoked black forest ham/ aioli/ honey-mustard/ aged cheddar cheese/ lettuce/ tomato/ pickles

Grilled Chicken Sandwich \$24

Nut free pesto/ brie/ balsamic reduction/ roasted peppers/ lettuce

Pulled Brisket Sandwich \$24

24 hour slow cooked brisket/ tart slaw/ Swiss cheese

Steak & Chimichurri Sandwich \$25

Sliced flat iron steak/ arugula/ roasted peppers/ pickled onions/ chimichurri sauce

Smoked Salmon Sandwich \$23

Lettuce/ roasted peppers/ red onions/ cucumbers/ dill aioli (4oz)

Salmon Salad Sandwich \$20

Lettuce/ dill/ cucumbers/ pickled red onions

Artisanal Dry-Cured Deli Sandwich \$24

Mild & spiced cured meats/ fresh mozzarella/ arugula/ muffuletta spread/ balsamic reduction/ olive oil

Deluxe Grilled Vegetable Sandwich \$22.50

Zucchini/ portobello mushroom/ eggplant/ peppers/ fresh mozzarella/ eggplant dip/ balsamic reduction/ arugula

Chicken Schnitzel Sandwich \$22

Breaded chicken cutlet/ red eggplant sauce/ arugula/ fresh mozzarella/ pickles/ pickled onions

Middle Eastern Falafel Wrap \$19

Lettuce/ pickled turnip/ tomato cucumber salad/ mint/ parsley/ herbed tahini sauce



Ready To Go Platters

Room temperature, ready to serve,
priced per person, 12 person minimum

Sandwich and Wrap Platter \$18

Your choice of 3 flavours per dozen from our sandwich list

Mediterranean Platter (V) \$16.50

Grilled tofu kofta/ falafel/ Israeli salad/ marinated grilled eggplant/ peppers/ mushrooms/ pickled vegetables/ marinated olives/ hummus/ pita

Fish & Seafood Platter \$28

Grilled salmon/ octopus/ grilled shrimp/ grilled calamari/ seafood sauce/ dill aioli/ lemon/ capers
(6oz protein per person)

Mixed Protein Platter \$26

Lemon herb grilled chicken/ miso grilled flat iron steak/ Peruvian grilled salmon/ sauce on the side
(6oz protein per person)

Mixed Roasted Vegetable Platter \$18.50

Carrots/ parsnips/ squash/ eggplant/ zucchini/ peppers/ Brussels sprouts/ potatoes/ cauliflower/ tomatoes/ hummus with olives

Cheese Platter \$19.50

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

Mezze Platter \$19.50

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

Harvest Platter \$16

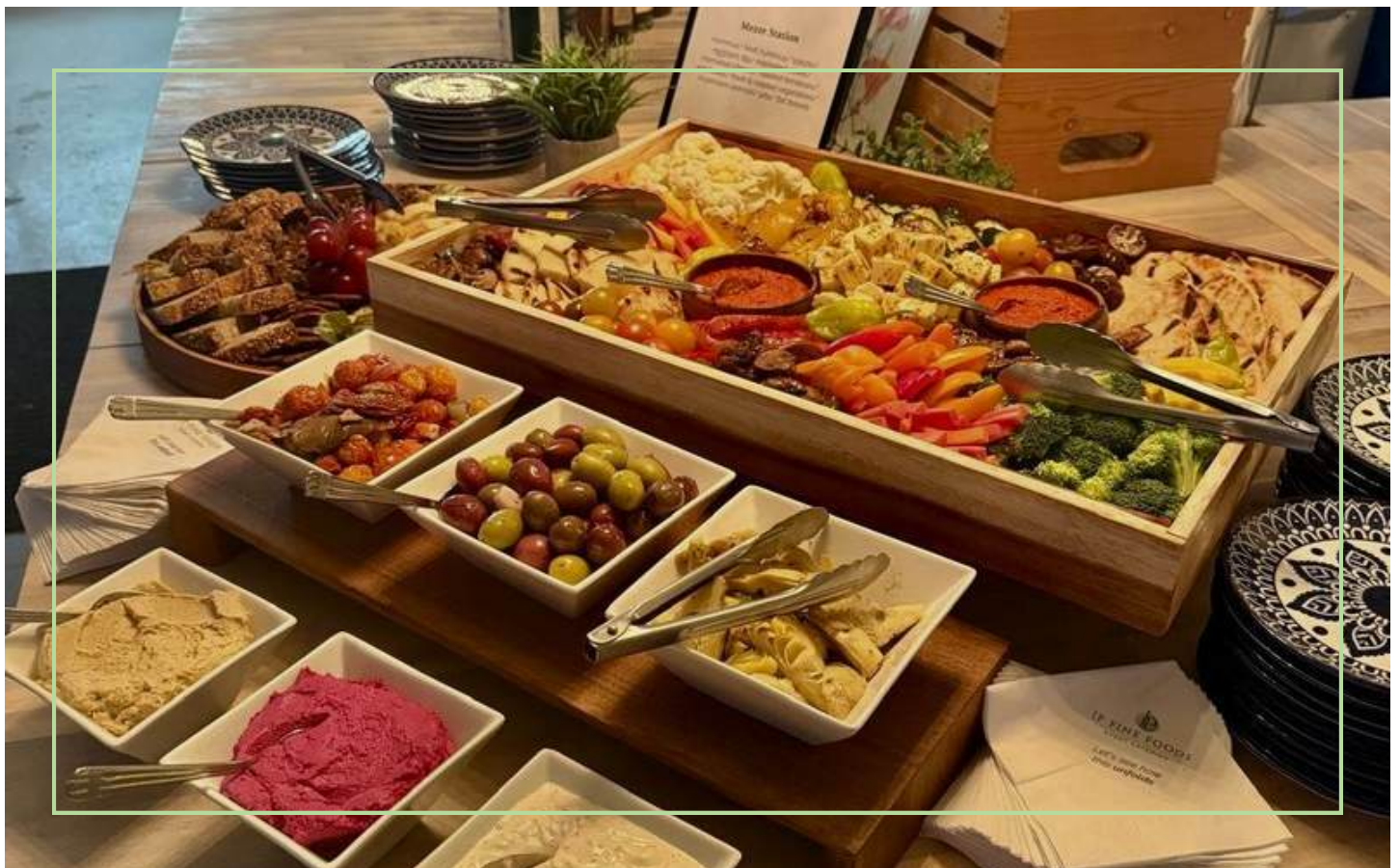
The season's-best vegetables/ hummus/ salsa du jour/ red beet hummus/ wonton chips/ crostini/ pita

Charcuterie Platter \$24

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

Mediterranean Antipasto Platter \$23

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

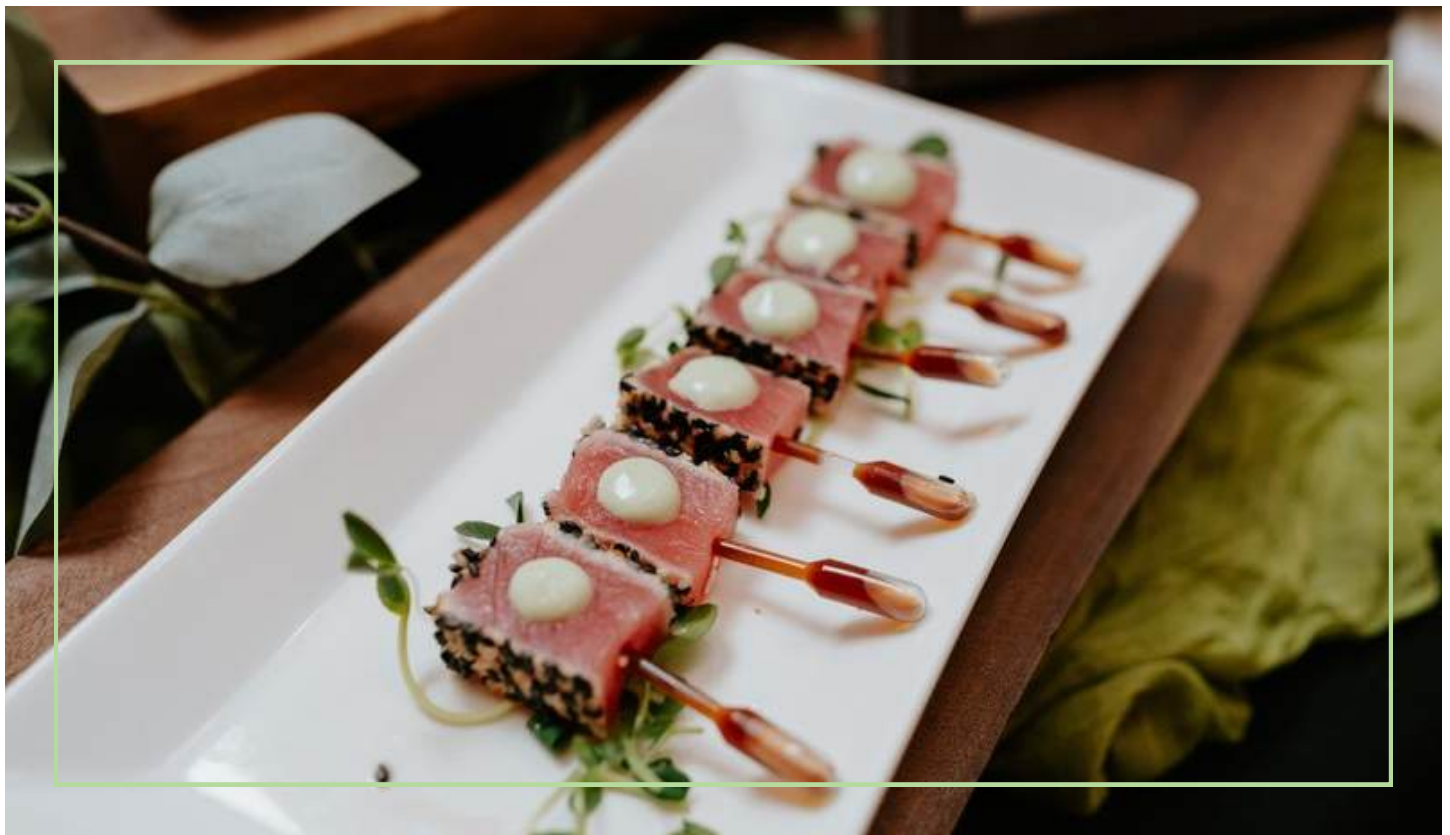


Plattered Hors D'oeuvres

Room temperature, ready to serve,
12-piece min per item

Steak Slider	\$6.50
Sliced flat iron/ caramelized onions/ pickles/ horseradish aioli	
Turkey BLT Slider	\$5.50
Roasted turkey/ smoked bacon/ lettuce/ tomato/ aioli	
Chicken Slider	\$5
Grilled chicken/ pesto/ roasted peppers/ lettuce	
Grilled Mushroom Slider	\$6
Truffle aioli/ arugula/ Taleggio cheese/ balsamic caramelized onions	
Beef Satay	\$5.50
Balsamic garlic & herb grilled steak/ horseradish aioli	
Chicken Satay	\$5
Greek marinated thighs/ tzatziki	
Salmon Satay	\$4.50
Cilantro lime marinated/ aji verde	
Charcuterie Skewer	\$7
Dry-cured meat/ Brie cheese/ olive/ artichoke/ oven-dried tomato	

Grilled Veg Skewer (V)	\$5.50
Grilled zucchini/ grilled peppers/ squash/ artichoke/ olive/ olive oil/ balsamic/ fresh herbs	
Rice Paper Cold Rolls (V)	\$3.75
Sesame noodles/ purple cabbage/ pickled carrots/ cucumber/ herbs/ sweet chili sauce	
Tofu Kofta Satay (V)	\$4
Middle Eastern flair/ herbed tahini/ parsley	
Smoked Salmon Slider	\$5.50
Roasted pepper & dill aioli/ cucumber/ pickled onions	
Peri-Peri Grilled Shrimp	\$5.50
Butterflied shrimp/ spiced aioli	
Sesame Seared Tuna Pipette	\$5.50
Wasabi mayo/ ginger tamari sauce	
Lobster Roll	\$7
Mini roll/ lobster salad/ chives	



Green Salads

JP's Mixed Greens Salad \$6.75

Radishes/ cucumbers/ grape tomatoes/ grilled red onions/ edamame/ hearts of palm/ sherry-shallot vinaigrette

Caesar Salad \$7.25

Romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing

Kale Salad \$8

Radicchio/ Brussels sprouts/ shaved Parmesan/ barberries/ pine nuts/ radishes/ maple balsamic vinaigrette

Arugula Mushroom Salad \$7.75

Sautéed mushrooms/ roasted almonds/ fennel/ radishes/ shaved Parmesan/ sherry-shallot vinaigrette

Spinach Salad \$7.50

Goat cheese/ roasted beets/ berries/ candied pumpkin seeds/ pomegranate seeds/ pomegranate vinaigrette

Heirloom Beet & Orange Salad \$7.50

Orange slices/ heirloom beets/ Gorgonzola/ roasted walnuts/ fennel/ maple white balsamic vinaigrette

Italian Chopped Salad \$7.75

Lettuce/ radicchio/ tomatoes/ roasted peppers/ red onions/ olives/ mild dry-cured salami/ provolone cheese/ pepperoncini/ croutons/ lemon herb vinaigrette

Caprese Salad \$14

Arugula/ heirloom tomatoes/ fresh mozzarella/ Maldon salt/ olive oil/ balsamic reduction/ fresh basil sprouts

Starch Salads

Summer Fusilli Pasta Salad \$7.25

Cherry tomatoes/ cucumbers/ peppers/ red onions/ kalamata olives/ artichoke hearts/ feta cheese/ chickpeas/ chopped parsley/ oregano lemon vinaigrette

Mediterranean Quinoa Salad \$5.75

Herbed quinoa/ edamame/ peppers/ artichokes/ pickled onions/ crumbled feta cheese/ sumac lemon vinaigrette

Ancient Grain Salad \$5.75

Black beans/ sundried tomatoes/ corn/ edamame beans/ peppers/ red onions/ sherry-shallot vinaigrette

Lentil Potato Salad \$5.75

Baby potatoes/ roasted sweet potatoes/ lentils/ celery/ red onions/ fresh herbs/ green beans/ Moroccan lemon vinaigrette

Three Potato & Corn Salad \$5.50

Baby potatoes/ purple potatoes/ sweet potatoes/ corn/ peppers/ red onions/ herbs/ lemon vinaigrette

Bean Salad \$7.25

Mixed beans/ green & wax beans/ roasted cherry tomatoes/ red onions/ olives/ capers/ fresh herbs/ lemon vinaigrette



Buffet & Delivery Main Courses

Beef/ Veal/ Lamb

Canadian Prime Flat Iron Steak	\$24
Grilled/ miso marinated/ chimichurri	
AAA Beef Tenderloin	\$42.50
Grilled/ chimichurri	
Canadian Prime New York Striploin	\$33.50
Grilled/ chimichurri	
Veal Chop	\$33
Grilled/ chimichurri	
Meatballs	\$18.50
Beef meatballs in tomato sauce/ Parmigiano Reggiano	
Veal Parmesan	\$24.50
Breaded veal/ tomato sauce/ mozzarella cheese	
Lamb Shank	\$36
Slow braised lamb shank/ tomato sauce	
Short Ribs	\$28.50
Smoked/ BBQ sauce	

Poultry

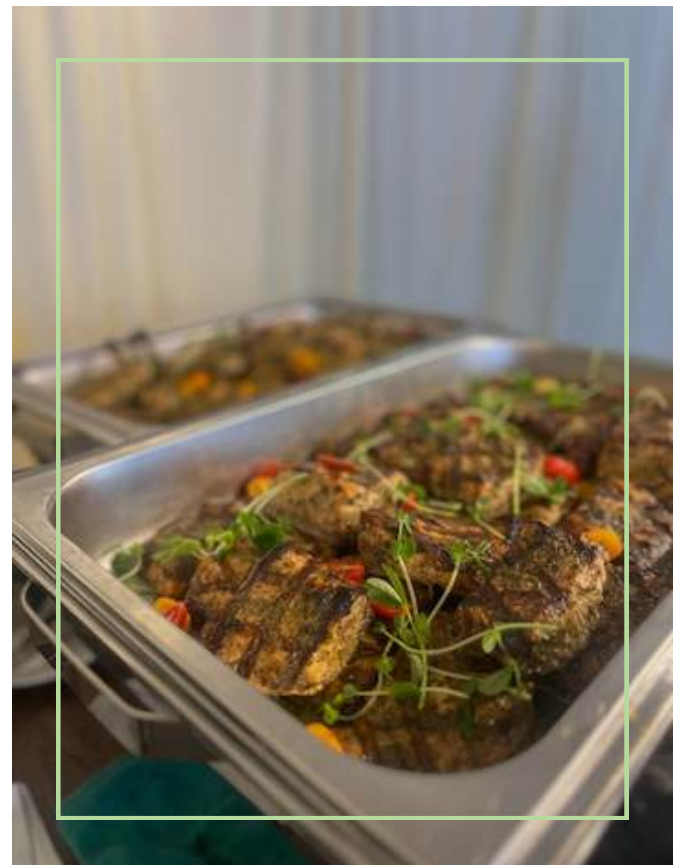
Grilled Chicken Supreme	\$15
Your choice of: Lemon herb/ Peruvian/ peri-peri spiced	
Grilled Chicken Thighs	\$25.50
Bone-in/ skin-on/ grilled/ spiced honey garlic	
Grilled Chicken Kabob	\$12.50
Marinated chicken breast/ peppers/ zucchini/ onions	
Chicken Parmesan	\$17
Breaded chicken/ tomato sauce/ mozzarella cheese	
Chicken Schnitzel	\$17
Sesame breaded chicken/ lemon/ caper tartar sauce	
Lemon White Wine & Herb Braised Chicken	\$20
Bone-in chicken/ garlic/ shallots/ white wine/ olives/ lemon/ thyme/ parsley	
Turkey Meatballs	\$16.50
Sweet & sour sauce	

Fish/ Seafood

Grilled Salmon	\$22.50
Peruvian grilled/ aji verde sauce	
Rainbow Trout	\$21.50
Pan-seared/ dill aioli	
Branzino	\$32
Pan-seared/ capers/ lemon/ dill aioli	
Red Snapper	\$36.50
Pan-seared/ puttanesca sauce	

Vegetarian/ Vegan

Tofu Kofta	\$16.50
Herbed tahini sauce	
Eggplant Parmesan	\$18.50
Tomato sauce/ fresh mozzarella	
Vegan Pot Pie	\$13
Chickpeas/ vegetables/ crispy pie shell	
Stuffed Acorn Squash	\$14
Quinoa/ black bean stuffed/ tomato sauce	



Pastas

Half Pan Serves 6-8 People
Full Pan Serves 12-16 People

Penne Pomodoro \$72 \ \$144
Tomato sauce/ Parmigiano Reggiano

Cheese Cannelloni \$86 \ \$170
Spinach & cheese/ tomato sauce/ mozzarella cheese

Beef Cannelloni \$86 \ \$170
Beef/ tomato sauce/ mozzarella cheese

Mushroom Ravioli \$86 \ \$170
Porcini cream sauce

Spring Fusilli \$86 \ \$170
Green & red peppers/ cherry tomatoes/ mushrooms/
pesto sauce

Caprese Ravioli \$86 \ \$170
Summer pomodoro tomato sauce

Vegetable Lasagna \$80 \ \$160
Fresh seasonal vegetables/ tomato sauce/ béchamel/
mozzarella/ Parmigiano Reggiano

Cheese Lasagna \$85 \ \$165
Tomato sauce/ béchamel/ mozzarella/ Parmigiano Reggiano

Meat Lasagna \$90 \ \$170
Ground beef/ tomato sauce/ béchamel/ mozzarella/
Parmigiano Reggiano

Rigatoni Bolognese \$80 \ \$160
Rigatoni noodles/all-beef Bolognese sauce

Macaroni & Cheese \$80 \ \$160
Aged cheddar cheese/ Parmigiano Reggiano Panko bread
crumb



Delivered Side Dishes

Vegetables

Sautéed Mixed Vegetables	\$8
Seasonal vegetables/ olive oil/ sea salt	
Sautéed Mushrooms	\$11
Seasonal mixed mushrooms/ thyme/ shallots/ white wine	
Roasted Asparagus	\$10
Parmigiano Reggiano/ lemon	
Harissa Roasted Cauliflower	\$7
Tahini/ fresh herbs	
Roasted Rainbow Carrots	\$9
Orange/ ginger/ brown butter	
Grilled Vegetables	\$9
Mushrooms/ peppers/ sweet potato/ zucchini/ eggplant/ onions/ asparagus	
Creamed Corn	\$7.50
Decadent creamed corn	

Starches

Roasted Baby Potatoes	\$6
Lemon herb/ olive oil/ garlic	
Mixed Rice Pilaf	\$7.50
Wild rice/ basmati rice/ whole wheat rice/ lemon	
Basmati Rice	\$9.50
Saffron/ barberries/ pistachios	
Farro	\$7.50
Leeks/ artichokes/ lemon/ olives/ herbs	
Barley	\$7.50
Leek/ sundried tomato/ lemon/ herbs	
Rustic Mashed Potatoes	\$7
Skin-on Yukon Gold potatoes/ cream/ butter	



Dessert

Fruit Platter	\$9
Artfully plattered seasonal fruit	
Fruit Skewers	\$5.50
Seasonal fruit skewers	
Cookie Platter	\$6
Assorted gourmet house-made cookies (2 pcs/person)	
Squares	\$3.50
Chef's selection of delicious assorted squares	
Mini Shooters	\$5.50
Chef's selection of decadent shooters	
Mini Cheesecake	\$5.50
Berry compote/ caramel/ Nutella	
Assorted Mini Tarts	\$5.50
Chef's selection of gourmet mini tarts	
Mason Jar Desserts	\$8.75
125ml mason jar filled with your choice: Layered chocolate mousse/ seasonal panna cotta/ fruit crumble/ strawberry shortcake	



Beverages

Soft Drinks

Bottled Water \$5

Glass bottles 330ml

Soft Drinks \$3.50

Coke/ Diet Coke/ Ginger Ale/ Sprite/ Soda Water/

Assorted Bubly flavours

Soft Drinks & Juice \$4

An assortment of Coke/ Diet Coke/ Ginger Ale/ Sprite/

Bubly/ apple juice/ orange juice/ grapefruit juice

Fresh Juice/ Shakes

Freshly squeezed Oranje Juice \$6.50

Feshly Squeezed Grapefruit Juice \$7.75

Melon Berry Yogurt Smoothie \$4.75

Protein Shakes 4oz or 8oz \$4.50 / \$8.75

Choose 2 flavours:

- **Classic Vanilla Berry** - protein powder/ strawberries/ banana/ Greek yogurt/ almond milk
- **Vanilla coffee** - protein powder/ cold brew coffee/ coconut milk/ banana/ cinnammon
- **Peanut Butter & Banana** - Vanilla protein powder/ banana/ peanut butter/ almond milk
- **Vanilla Bean** - protein powder/ powdered nut butter/ vanilla extract/ milk
- **Chocolate Peanut Butter** - protein powder/ almond milk/ banana/ peanut butter/ cocoa powder
- **Chocolate Sea Salt and Cinnamon** - protein powder/ almond milk/ almond butter/ banana/ cinnamon/ sea salt

Hot Beverages

Coffee and Tea \$4.50ea

Premium roasted coffee/ milk/ cream/ sugar/ sweetener

*Decaffeinated coffee available when requested