



# Summer Private Menu





JP FINE FOODS

## Contact us to Place an Order or Request a Quote

905-482-3225 | [info@jpfinefoods.ca](mailto:info@jpfinefoods.ca)

If you're ready to place your order, please get in touch with us by phone or email.

We need to know the following to get started:

- Event Date and Time
- Event type (Meeting, Gala or Awards, Private Event etc.)
- Location
- Estimated Guest Count
- Style of Service (Buffet, Cocktail, Plated, Stations etc.)
- Budget
- Dietary Restrictions / Special Needs

We'll put together the perfect menu for you



[jpfinefoods.ca](http://jpfinefoods.ca)



# TABLE OF CONTENTS

BREAKFAST / BRUNCH	4
HORS D'OEUVRES	5
TASTING PLATES	7
STATIONS	8
INTERACTIVE STATIONS	8
DESSERT STATIONS	9
PLATED MENU	10
BUFFET SALADS	11
PASTAS	12
MAINS	13
SIDES	14
DESSERTS	15

# Breakfast / Brunch

## Cold/Room Temperature

---

<b>Continental Breakfast Pastries</b>	\$8
Danishes/ scones/ muffins/ croissants/ butter/ preserves (2 per person)	
<b>Loaves</b>	\$7
Chef's selection of seasonal loaves	
<b>Scones</b>	\$5
Seasonal scones/ butter/ preserves	
<b>Baked French Toast Muffin</b>	\$6.50
Plain/ Jam/ Nutella filled/ maple syrup	
<b>Chia Pudding (V)</b>	\$7 / \$9
Chia seeds/ berries/ coconut milk (125ml or 250ml)	
<b>Yogurt Parfaits</b>	\$7 / \$9
Vanilla yogurt/ berries/ granola (125ml or 250 ml)	
	\$6.50 / \$8.50
<b>Overnight Oats (V)</b>	
Chia seeds/ steel-cut oats/ oat milk/ berries/ cinnamon/ vanilla/ nutmeg/ maple syrup (125ml or 250ml)	
<b>Bagels &amp; Spreads</b>	\$9.25
Assorted mini bagels/ egg salad/ tuna salad/ cream cheese/ tomatoes/ cucumbers/ red onions/ capers	
<b>Open-Faced Bagel Platter</b>	\$13.50
- Cream cheese/ dill/ cucumbers - Smoked salmon/ cream cheese/ capers/ cucumbers/ tomatoes - Egg salad/ cucumbers	
<b>Smoked Salmon (2oz)</b>	\$10.75
Smoked salmon platter/ dill/ capers/ lemon	
<b>Mini Quiche</b>	\$4
- Mushroom/ goat cheese - Cheddar/ leek/ broccoli	
<b>Frittata Egg Bites</b>	\$4
- Mushroom/ goat cheese - Cheddar/ leek/ broccoli	

<b>Power Balls (V)</b>	\$5
Peanut butter date/ chocolate date & coconut (2 per person)	
<b>Fruit Cup</b>	\$7
Assorted seasonal fruit	
<b>Fruit Platter</b>	\$8.50
Artfully plattered seasonal fruit	
<b>Fruit Skewers</b>	\$5.50
Seasonal fruit skewers	

## Hot

---

<b>Bacon</b>	\$6.50
Thick-cut smoked bacon (2 per person)	
<b>Breakfast Sausages</b>	
Traditional pork sausages (2 per person) \$4.25	
Turkey sausages (2 per person) \$5	
<b>Scrambled Eggs (3 eggs)</b>	\$5.75
Ketchup/ chives/ three eggs	
<b>Omelette</b>	\$11
3 egg omelette filled with your choice of: - Cheddar/ chive - Mushroom/ goat cheese - Ham/ peppers/ onions/ aged cheddar	
<b>Baked French Toast</b>	\$7.25
Decadent baked French toast/ maple syrup	
<b>Pancakes</b>	\$9
Light & fluffy pancakes/ butter/ maple syrup (2 per person)	
<b>Latkes</b>	\$3.25
Potato latkes/ sour cream	

# Hors D'oeuvres

## Beef/ Veal/ Lamb

**Beef Burger Slider** \$5.25

Lettuce/ pickle/ smoked beef bacon jam/ garlic aioli

**Cheeseburger** \$5.75

Caramelized onions/ aged cheddar cheese/ pickle/ 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

**Peppercorn Roast Beef Crostini** \$6

Brioche crostini/ sliced peppercorn roast beef/ pickled onions/ horseradish aioli/ chives

**Beef Bacon Jam Crostini** \$4.75

Fresh rosemary ricotta/ beef bacon jam/ hot honey/ chives

**Beef Satay** \$5.50

Miso garlic & herb/ horseradish aioli

**Beef Boerewors Sausage Roll** \$5.75

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

**Beef and Veal Meatballs (1oz)** \$4.75

Tomato sauce/ basil/ olive oil/ Parmigiano Reggiano

**Lamb Spiedini** \$5.75

Herb marinated/ mint-herb chimichurri

**Lamb Chop Lollipop** \$15.75

NZ lamb chop/ mustard cumin rosemary crust/ mint-herb chimichurri

**Bolognese Gnocchi Spoons** \$5.25

House-made gnocchi/ beef Bolognese sauce/ extra virgin olive oil/ shaved Parmesan/ basil micro green

## Chicken/ Pork/ Duck/ Turkey

**Chicken Schnitzel Slider** \$6

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

**Greek Chicken Satay** \$5

Marinated thighs/ tzatziki

**Chicken Kofta Naan** \$5

Chicken kabob/ mini naan/ tomato-cucumber salsa/ tzatziki aioli

**Charcuterie Skewer** \$7

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

**Smoked Duck** \$5.50

Brioche crostini/ cherry gastrique/ fennel salsa



# Hors D'oeuvres

## Fish/ Seafood

---

<b>Salmon Satay</b>	\$4.50
Cilantro lime marinated/ aji verde	
<b>Smoked Salmon Rosti</b>	\$6.50
Potato pancake/ smoked salmon/ dill-caper crème fraîche/ pickled red onions	
<b>Peri-Peri Grilled Jumbo Shrimp</b>	\$5.50
Butterflied shrimp/ spiced aioli	
<b>Jumbo Shrimp Cocktail Shooter</b>	\$6.50
Lemon herb grilled shrimp/ cocktail sauce	
<b>Tempura Shrimp</b>	\$4.75
Sweet chilli sauce/ hoisin sauce/ aioli/ toasted sesame seeds/ scallions	
<b>Tuna Crudo</b>	\$6.75
Tempura seaweed/ avocado mousse/ cucumber fennel apple salsa/ spiced aioli	
<b>Crispy Salmon Slider</b>	\$5.50
Seasoned panko crusted/ roasted red pepper salsa/ dill aioli/ arugula	
<b>Sesame Pan Seared Tuna Pipette</b>	\$5.75
Wasabi mayo/ ginger tamari sauce	
<b>Lobster Roll</b>	\$7.25
Mini roll/ lobster salad/ chives	

## Vegetarian/ Vegan

---

<b>Falafel Burger</b>	\$5
Eggplant spread/ pickled onions/ arugula/ herbed tahini	
<b>Grilled Mushroom Slider</b>	\$5.50
Truffle aioli/ arugula/ brie/ balsamic caramelized onions	
<b>Tofu Kofta Satay (V)</b>	\$5.25
Middle Eastern flair/ herbed tahini/ parsley	
<b>Grilled Cheese</b>	\$4.50
Aged cheddar/ ketchup on the side	

<b>Caramelized Onion Grilled Cheese</b>	\$5.25
Fig jam/ asiago cheese	
<b>Mushroom Arancini</b>	\$5.25
Smoked tomato sauce/ Parmigiano Reggiano/ olive oil	
<b>Whipped Ricotta Crostini</b>	\$4.75
Whipped ricotta/ crushed pistachios/ hot melon jam/ micro mint	
<b>Spring Rolls</b>	\$3.75
Plum sauce/ sesame seeds/ chives	
<b>Vegetable Samosa</b>	\$3.75
Peach chutney	
<b>Rice Paper Cold Rolls (V)</b>	\$4.25
Mixed vegetables/ rice noodles/ mint/ basil/ pickled carrots/ sweet chili sauces	
<b>Gnocchi</b>	\$4.25
House-made gnocchi/ smoked tomato sauce/ olive oil/ shaved Parmesan	
<b>Caprese Crostini</b>	\$4.50
Cherry tomato/ pesto/ fresh mozzarella/ Maldon salt	
<b>Grilled Peach Phyllo Cup</b>	\$4.50
Grilled peach salsa/ fresh whipped ricotta/ micro mint	

## Kids

---

<b>Sausage in a Blanket</b>	\$4
Beef sausages/ puff pastry/ ketchup/ mustard	
<b>Mac &amp; Cheese Bites</b>	\$4
Breaded mac and cheese/ ketchup	
<b>Kids Burgers</b>	\$5
Ketchup/ tell us your kid's preferences	
<b>Chicken Finger Lollipops</b>	\$5
Breaded chicken/ plum sauce	
<b>Mozzarella Sticks</b>	\$4
Marinara sauce	
<b>Hummus Crudités Shooter</b>	\$4
Assorted seasonal vegetables/ hummus	

# Tasting Plates

Tasting plates can be used as a plated menu tasting or used as larger hors d'oeuvres to supplement your cocktail party.

**Beet Carpaccio** \$8

Heirloom beets/ labneh/ pistachios/ shaved fennel/ goat cheese/ fresh mint/ micro greens/ sherry shallot vinaigrette

**Greek Salad** \$8

Authentic Greek salad/ cucumbers/ heirloom grape tomatoes/ peppers/ kalamata olives/ feta cheese/ oregano lemon vinaigrette

**Watermelon Salad** \$8.50

Cubed watermelon/ cucumbers/ feta cheese/ olives/ mint/ aged balsamic vinegar/ extra virgin olive oil

**Pap & Wors** \$10

South African farmers sausage/ Millie pap/ sweet onion tomato sauce/ fresh sprouts

**BBQ Brisket Plate** \$16

Slow cooked brisket/ mac & cheese/ corn bread/ coleslaw/ pickled jalapeños

**Beef & Lamb Koobideh** \$14.50

Koobideh/ saffron rice/ grilled peppers/ sumac onions/ mint garlic sauce

**Sausage & Polenta** \$10

Italian sausage/ rapini fagioli/ creamy polenta/ tomato concase

**Chicken Shawarma** \$14.50

Basmati rice/ Israeli salad/ mini pita/ herbed tahini sauce/ pickled vegetables

**Shrimp Paella** \$15.25

Authentic paella/ rice/ peppers/ chorizo/ peas

**Branzino** \$16

Pan-seared branzino/ cauliflower purée/ sautéed greens/ chermoula sauce

**Ratatouille Polenta** \$9.50

Cheesy polenta/ ratatouille/ goat cheese/ tomato sauce

**Grilled King Oyster Mushroom** \$10.50

Bean ragu/ grilled red cabbage/ taro chips



# Stations

Priced per person, minimum 25 people  
Rentals and staffing may be required at an additional cost

## Mediterranean Antipasto Station \$27.50

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

## Mezze Station \$24

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

## Charcuterie Station \$25

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

## Cheese Station \$24.50

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

# Interactive Stations

## Middle Eastern Bowl Station \$23

**Choice of 2 proteins:** Beef and Lamb Koobideh/ chicken  
shawarma thighs/ lemon za'atar grilled chicken breasts/  
harissa honey salmon/ braised lamb shoulder.  
Basmati rice/ Tabbouli salad/ Israeli salad/ pickled turnip/  
chopped lettuce/ tomatoes/ sumac onions/ olives/ hot  
peppers/ falafel/ grilled pita/ JP's hummus/ tahini/  
garlic mint sauce/ hot sauce

## Italian Pasta Station \$20.50

**Choice of 2 pastas:** penne/ fusilli/ rigatoni/ spaghetti.  
**Choice of 2 sauces:** tomato/ cream/ mushroom cream/ pesto.  
**Toppings:** garlic/ onions/ spinach/ mushrooms/ roasted  
peppers/ olives/ tomatoes/ Parmigiano Reggiano/ chili flakes.  
**Choice of 1:** chicken/ shrimp/ smoked pork sausages/ smoked  
salmon/ Bolognese

## Mac and Cheese Station \$21.50

**Cheese:** Emmental/ pepper jack/ cheddar. Additions: truffle  
paste/ bacon/ diced tomatoes/ olives/ sauteed mushrooms.  
**Choice of 1 protein:** pulled brisket/ pulled pork/ pulled chicken.  
**Toppings:** Italian garlic & herb breadcrumbs/ panko Parmesan/  
pickled onions/ jalapenos/ ketchup

## Poke Station \$21

**Choice of 2:** tuna/ salmon/ grilled steak/ grilled chicken  
thighs/ grilled shrimp/ marinated tofu.  
**Includes:** sesame brown rice/ sushi rice/ edamame/ purple  
cabbage/ pickled veg/ green onions/ sesame seeds/  
mushrooms/ cucumber/ peppers/ nori/ spiced aioli/ sesame  
soy vinaigrette/ soy sauce

## Taco Stand \$15.50 / \$20.50

**Choice of 1:** pulled brisket/ grilled chicken/ steak carnitas/  
pork belly/ chorizo/ vegan chili.  
**Includes:** lettuce/ crema/ aged cheddar/ salsa verde/ pico de  
gallo/ onions/ pickled red onions/ jalapenos/ flour tortillas/  
radishes/ limes/ cilantro (2pc / 3pc per person)

## Steak Frites \$25

Medium rare flat iron steak/ pomme frites/ peppercorn  
sauce/ chimichurri sauce/ horseradish/ salt blends/ hot sauce/  
BBQ sauce

## Oyster and Seafood Bar \$26.50

- 2 seasonal oysters per person -
- Crudo/ fresh tomato/ onion/ pepper salsa/ lemon juice.
- Lemons/ limes/ mignonette/ horseradish/ hot sauce/  
tabasco/ cocktail sauce. Seafood salad with pepper/  
celery/ fennel/ lemon/ capers (2oz)  
Or
- Steamed mussels in tomato sauce or white wine sauce

## Grilled Cheese Station \$20.50

**Breads:** sourdough/ brioche  
**Cheeses:** brie/ cheddar/ Swiss  
**Vegetables/Fruit:** caramelized onions/ wild mushrooms/  
pickles/ tomatoes/ jalapeno/ pear  
**Jams/Chutneys:** mango chutney/ olive tapenade/ muffaletta  
olive spread/ fig jam  
**Meats:** bacon/ sliced turkey

# Dessert Stations

## Crepe Station \$12.50

Whipped cream/ forest berry compote/ sautéed apple/  
Brandy bananas/ vanilla ice cream/ fresh fruits/ chocolate  
ganache/ caramel sauce

## Mini Dessert Station \$9

Assorted mini desserts: shooters/ donuts/ cookies/ squares/  
tarts/ fresh seasonal fruit (2 per person)

## Ice Cream Waffle Sandwich \$7.50

Belgian waffles/ vanilla or chocolate ice cream.

**Roll it:** chocolate chips/ sprinkles/ cookie crumbles/ roasted  
pistachios/ toasted coconut/ peanuts

## On The Move Desserts

---

*Our custom-made carrier walking around your event serving the  
following options:*

### Cannoli's On The Move \$4.50

**Crema choice:** lemon/ orange chocolate/ chocolate.

**Toppings:** chocolate chips/ sprinkles/ cookie crumbles/  
pistachios/ coconut/ hazelnuts (1 per person)

### Tiramisu On The Move \$7.50

Authentic Italian tiramisu.

**Toppings:** chocolate shavings/ hazelnuts/ berries

### Cookie Sandwich On The Move \$7.50

Seasonal cookies/ choice of butter cream: vanilla/ chocolate/  
pistachio.

**Toppings:** chocolate chips/ sprinkles/ pistachios/ coconut/  
peanuts

### Mini Donuts On The Move \$7.50

**Mini donuts dipped in:** chocolate or vanilla glaze

**Topped with:** chocolate chips/ sprinkles/ Oreo crumble/  
Cinnamon Toast Crunch

### Candy On the Move \$8.50

Bring the candy table to your guests! Personalize your candy  
on the move station with your choice of 8 different types of  
candy



# Plated Menu

## Appetizers

---

### Breads and Dips \$7.50

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

### Baby Gem Caesar Salad \$14

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

### Beet Carpaccio \$14

Heirloom beets/ labneh/ pistachios/ shaved fennel/ feta cheese/ fresh mint/ micro greens/ sherry shallot vinaigrette

### Greek Salad \$13

Authentic Greek salad/ cucumbers/ heirloom grape tomatoes/ peppers/ kalamata olives/ feta cheese/ oregano lemon vinaigrette

### Burrata Salad \$26.75

Burratini/ arugula/ tomatoes/ kalamata olives/ Maldon salt/ olive oil/ balsamic reduction/ fresh basil

### Boston Bib Lettuce Salad \$16

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

### Roasted Tomatoes With Whipped Feta \$18

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

### Spanish Grilled Octopus \$17

Caper fennel olive couscous/ romesco sauce/ greens/ grilled lemon

### Tuna Tartar \$24.50

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

### Shrimp Caponata \$16.50

Peri-peri grilled shrimp/ caponata/ lemon arugula/ spiced aioli

### Meatballs \$14.50

Beef and veal meatballs/ polenta

### Gazpacho \$15.50

Spiced gazpacho/ candied bacon

### Vichyssoise \$14

Chilled leek & potato/ focaccia crostini

### Rustic Chicken Soup \$12

Pulled chicken/ egg noodles/ rich chicken broth



# Buffet Salads

Priced per person

## 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

Sauteed 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/ pepperoncini/ croutons/ lemon herb vinaigrette

### Caprese Salad \$9.50

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/ artichokes/ feta/ chickpeas/ parsley/ oregano lemon vinaigrette

### Mediterranean Quinoa Salad \$5.75

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

### Ancient Grain Salad \$5.75

Black beans/ sundried tomatoes/ corn/ edamame/ 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/ purple/ 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/ herbs/ lemon vinaigrette



# Pastas

Priced per person

<b>Penne Pomodoro</b>	\$10
Tomato sauce/ Parmesan cheese	
<b>Cheese Cannelloni (2 pieces)</b>	\$11.75
Spinach and cheese/ tomato sauce/ mozzarella	
<b>Beef Cannelloni</b>	\$12.75
Beef/ tomato sauce/ mozzarella	
<b>Mushroom Ravioli</b>	\$12.75
Porcini cream sauce/ crispy onions	
<b>Lobster Ravioli</b>	\$17
White wine tomato sauce	
<b>Caprese Ravioli</b>	\$12.75
Summer pomodoro tomato sauce	
<b>Penne Giardino</b>	\$12.50
Penne/ pesto/ roasted red peppers/ sun-dried tomatoes/ cured black olives/ chickpeas	
<b>Papperdelle Lamb Rageaux</b>	\$15
Lamb shank/ sour cream/ pickled onions	
<b>Gnocchi Aglio é Olio</b>	\$12.50
Garlic/ portobello mushrooms/ charred leeks/ olive oil/ pine nuts/ goat cheese	
<b>Bolognese</b>	\$14.50
Rigatoni noodles/ all-beef Bolognese sauce	
<b>Mac and Cheese</b>	\$11
Aged cheddar cheese/ Parmesan panko bread crumb	



## Red Meat

<b>Steak Frites</b>	\$30.50
Flat iron steak/ fries/ peppercorn jus (6oz)	
<b>AAA Beef Tenderloin</b>	\$48.50 / \$62 / \$74
Grilled or seared/ peppercorn jus (6oz, 8oz, 10oz)	
<b>Canadian Prime NY Striploin</b>	\$39.50 / \$47.50 / \$57.50
Grilled or seared/ peppercorn jus (8oz, 10oz, 12oz)	
<b>Canadian Prime Ribeye</b>	\$69 / \$79.50 / \$98.50
Grilled or seared/ peppercorn jus (12oz, 14oz, 18oz)	
<b>Venison Chop</b>	\$45
Pan seared/ Cumberland sauce	
<b>Veal Chop</b>	\$41 / \$52.50
Grilled/ herbed compound butter (10oz, 14oz)	
<b>Australian Rack of Lamb</b>	\$60
Pan seared/ chimichurri/ 4 bones	
<b>Meatballs</b>	\$21
Beef and veal/ polenta	
<b>Bison Ribeye</b>	\$66.50
Chimichurri	

## Poultry

<b>Grilled Chicken Supreme</b>	\$18.50
Lemon herb/ Peruvian/ Moroccan spiced	
<b>Cornish Hen</b>	\$25.50 / \$45.50
Bone-in/ shawarma marinated/ herbed tahini/ sumac shaved onion (half, full)	
<b>Smoked Duck Breast</b>	\$23
Seared/ berry sauce	
<b>Turkey Meatballs</b>	\$20.50
Chickpea tomato ragu	

## Fish/ Seafood

<b>Rainbow Trout</b>	\$29
Pan seared/ herbed compound butter	
<b>Grilled Salmon</b>	\$17 / \$22.50 / \$29.50
Lemon herb/ Peruvian/ Moroccan spiced/ dill aioli (4oz, 6oz, 8oz)	
<b>Branzino</b>	\$32
Grilled/ gremolata/ capers/ olives	
<b>Lobster Tail (3oz)</b>	\$24
Surf your turf/ add to your main course	
<b>Mixed Seafood Platter</b>	\$39
Scallops/ grilled calamari/ shrimp/ octopus white wine tomato sauce	
<b>Market Catch</b>	Ask
Ask us about what options we have	

## Vegetarian/ Vegan

<b>King Oyster Mushrooms</b>	\$19.50
Roasted red cabbage/ white bean ragout/ pickled cipollini/ gremolata	
<b>Tofu Kofta</b>	\$18.50
Hummus/ tabouli/ sumac onions/ olives/ pickled veg/ mini naan/ herbed oil	
<b>Roasted Cauliflower Steak</b>	\$17.25
White bean puree/ pickled onions/ puffed quinoa/ pine nuts/ pomegranate seeds/ gremolata	
<b>Eggplant Parmesan</b>	\$18.50
Tomato sauce/ fresh mozzarella	
<b>Vegan Summer Bowl</b>	\$18.50
Brown rice/ black beans/ edamame/ marinated tofu/ peppers/ cabbage/ cucumbers/ tomatoes/ pickled onions/ herbed tahini/ gremolata	
<b>Roasted Vegetable Bowl</b>	\$18.50
Roasted tomatoes/ carrots/ zucchini/ sweet potato/ beets/ broccoli/ cauliflower/ hummus/ micro greens/ olive oil	

# Sides

## Vegetables

<b>Sauteed Mixed Vegetables</b>	\$8
Seasonal vegetables/ olive oil/ sea salt	
<b>Roasted Broccoli</b>	\$7.50
Honey/ slivered almonds	
<b>Broccolini</b>	\$10
Char grilled/ hot honey/ lemon zest	
<b>Green Bean Almondine</b>	\$8
Green beans/ almonds/ olive oil	
<b>Mushrooms</b>	\$11
Seasonal mushrooms/ thyme/ shallots/ white wine	
<b>Roasted Asparagus</b>	\$10
Parmesan/ lemon	
<b>Rapini</b>	\$8
Chilli flakes/ garlic/ olive oil	
<b>Harissa Roasted Cauliflower</b>	\$7
Herbed tahini	
<b>Brussels Sprouts</b>	\$9
Caramelized onions/ pancetta	
<b>Roasted Rainbow Carrots</b>	\$9
Orange/ ginger/ brown butter	
<b>Grilled Vegetables</b>	\$9
Mushrooms/ peppers/ sweet potato/ zucchini/ eggplant/ onions/ asparagus	
<b>Creamed Corn</b>	\$7.50
Decadent creamed corn	

## Starches

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



# Desserts

## Pass Around/ Buffet

<b>Fruit Platter</b>	\$8.50
Artfully plattered seasonal fruit	
<b>Fruit Skewers</b>	\$5.50
Seasonal fruit skewers	
<b>Cookie Platter</b>	\$6
Assorted gourmet house-made cookies (2 pcs/ person)	
<b>Squares</b>	\$3.50
Brownies/ blondies/ linzer tart/ date/ lemon	
<b>Shooters</b>	\$5.50
Layered chocolate mousse/ seasonal panna cotta/ fruit crumble	
<b>Mini Cheesecake</b>	\$5.50
Berry compote/ caramel/ Nutella	
<b>Assorted Mini Tarts</b>	\$5.50
Fruit tarts/ caramel walnut/ lemon meringue/ coconut cream/ butter tarts	
<b>Mason Jar Desserts</b>	\$8.75
125ml mason jar: layered chocolate mousse/ seasonal panna cotta/ apple crumble/ strawberry shortcake	

## Plated

<b>Dubai Chocolate Brownie</b>	\$16
Decadent chocolate brownie/ pistachio kataifi filling/ milk chocolate ganache/ berry garnish	
<b>Hazelnut Dacquoise (GF)</b>	\$15
Hazelnut meringue/ chocolate ganache/ chocolate Chantilly	
<b>Boozy Chocolate Torte (GF)</b>	\$14
Poached pears/ Chantilly cream	
<b>Fruit Galette</b>	\$14
Seasonal fruit/ ice cream	
<b>Tiramisu</b>	\$14
Espresso soaked lady fingers/ mascarpone mousse	
<b>Crème Brûlée (GF)</b>	\$12
Espresso Baileys	
<b>Panna Cotta (GF)</b>	\$12
Check with sales rep for flavour	
<b>Seasonal Tarts</b>	\$12.50
Fruit tarts/ caramel walnut/ lemon meringue/ coconut cream/ orange chocolate	
<b>Classic Vanilla Cheesecake</b>	\$14
Graham cracker crust/ vanilla bean cream cheese/ salted caramel/ fruit garnish	

