



PASSOVER

CATERING MENU





Contact us to Place an Order

☎: 905-482-3225

✉: info@jpfinefoods.ca

Order deadline: Thurs, March 26

First night Sedar: Weds, April 1

Orders are to be picked up and delivered on Weds, April 1 and Thurs, April 2 between 12-4 pm

Limited staffing, please contact us as soon as possible to organize your service and culinary team. Servers are not expected to cook meals.

If you require a chef please let us know so we can organize your culinary team.



jpfinefoods.ca



Starters / Salads / Soups / Slaws

ON THE SEDER TABLE

- Seder Plate** \$12.50ea
Zeroa (chicken neck)/ Beitza (roasted hard-boiled egg)/ Maror (horseradish)/ Charoset/Karpas (parsley)/ Bitter herb (romaine lettuce)
- Hard Boiled Eggs** \$1.50ea
Perfectly cooked eggs served in salt water
- Charoset** \$14/8oz
Roasted walnuts/ pecans/ almonds/ apple/ cinnamon/ honey/ sweet red wine
- Nut Free Charoset** \$12/8oz
Toasted seeds/ apple/ cinnamon/ honey/ sweet red wine
- Horseradish (Manor)** \$9/8oz
House-made beet horseradish
- Latkes** \$36/dz
Potato latkes/ house made apple sauce

SOUPS

- Butternut Squash Soup** \$15/L
Butternut/ sweet potato/ apple (GF/DF/V)
- Middle Eastern Sephardic Red Lentil Soup** \$15/L
Fried parsnip chips (GF/DF/V)
- Chicken Soup** \$15/L
Rustic/ rich chicken soup (GF/DF)
- Matzo Balls** \$12.50ea
Classic fluffy matzo balls (DF)

SALADS

Medium serves 6-8 | Large serves 10-12

- JP's Mixed Greens** \$50 | \$70
Radishes/ cucumbers/ oven roasted tomato/ pickled red onions/ hearts of palm/ sherry shallot vinaigrette (GF/DF/V)
- Arugula and Spinach Salad** \$55 | \$72
Roasted squash/ cucumbers/ radishes/ toasted almonds/ pomegranate seeds/ honey-citrus vinaigrette (GF/DF/V)
- Kale Salad** \$72 | \$96
Radicchio/ brussel sprouts/ shaved parmesan/ dried cranberries/ pine nuts/ maple balsamic vinaigrette (GF/V)
- Quinoa Salad** \$52 | \$72
Dates/ pomegranate seeds/ roasted carrots/ red onion/ mint/ parsley/ Moroccan shallot vinaigrette (GF/DF/V)
- Sweet Potato Salad** \$56 | \$82
Cube roasted sweet potatoes/ shredded kale/ roasted red onions/ cranberries/ pecans/ parsley/ pomegranate seeds/ white balsamic vinaigrette
- SLAWS**
- Coleslaw** \$18/L
Carrots/ cabbage/ apple cider vinaigrette (GF/DF/V)
- Apple Beet Slaw** \$21/L
Beets/ carrots/ apple/ parsley/ mint/ red onion/ pomegranate vinaigrette (GF/DF/V)

Mains

Let us know about any allergies, dietary restrictions or adjustments.

PROTEIN CHOICES

Braised Brisket	\$56/lb
My grandmother`s secret family recipe of tender brisket (GF)	
Lamb Shank	\$30ea
Slow braised lamb shank/ red wine sauce (GF/DF)	
Turkey Meatballs	\$48/dz
Sweet & sour	
Meatballs	\$38/dz
All beef/ tomato sauce	
Grilled Chicken Supreme (8oz)	\$16.50
Rosemary-lemon and garlic/ chimichurri	
Grilled Chicken Thighs	\$32ea
Bone in/ skin on/ grilled/ spiced honey garlic 6 pcs	

Chicken Fingers	\$39/dz
Matzo breaded/ plum sauce	
Chicken Schnitzel	\$16.50ea
Matzo breaded/ herbs/ sesame seeds/ garlic aioli	
Salmon	\$23ea
Grilled/ maple glazed (GF/DF)	
Branzino	\$35
Herb stuffed branzino/ double fillets/ dill aioli	
Stuffed Squash	\$16.50
Quinoa/ roasted carrots/ peppers/ red pepper tomato sauce (GF/DF/V)	
Stuffed Eggplant	\$16.50
Herb roasted eggplant/ caponata/ vegan aioli/ toasted pine nuts (GF/DF/V)	



Sides / Desserts

SIDES

Medium Serves 10-12 | Large Serves 15-20

Sautéed Mixed Vegetables \$62 | \$96

Seasonal vegetables/ olive oil/ sea salt
(GF/DF/V)

**Roasted Root Vegetable
Medley** \$48 | \$85

Seasonal root vegetables/ harissa/ olive oil
(GF/DF/V)

Potato Kugel \$32 | \$60

Traditional potato kugel/ fresh herbs (DF)

**Roasted Baby Potato
Medley** \$48 | \$66

Yukon/ purple potato/ sweet potatoes/
smoked paprika/ olive oil/ garlic (GF/DF/V)

Heriloom Carrot Tzimmes \$46 | \$80

Colorful roasted heriloom carrots/ sweet
potato/ dates

Grilled Vegetables \$55 | \$95

Eggplant/ zucchini/ sweet potatoes/ red and
yellow peppers/ mushrooms/ red onions/
best enjoyed at room temperature

DESSERTS

Brownies \$5.50ea

Decadent chocolate brownies (GF)

Macaroons \$5.50ea

Coconut/ chocolate (GF)

Matzo Bark \$15ea

Caramel/ chocolate (225-300g)

Layered Chocolate Mousse \$75

Dark chocolate Mousse/ Passover cookie
crumb/ white chocolate mousse
(serves 12-15)

Fruit Platter \$73ea

Artfully plattered seasonal fruit (serves 8-10)

Matzo Granola \$22.50

Almonds/ dried fruit/ maple honey matzo

