



JP FINE FOODS

# Rosh Hashanah & Yom Kippur Menu





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

☎: 905-482-3225

✉: [info@jpfinefoods.ca](mailto:info@jpfinefoods.ca)

### Rosh Hashanah

**Order by:** Wed, Sept. 17th

Orders are to be picked up and/or delivered on Monday the 22nd and Tuesday the 23rd between 12-4 pm.

### Yom Kippur

**Order by:** Mon, Sept. 29th

Orders are to be picked up and/or delivered on Wednesday October 1st between 11-3pm.

*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](http://jpfinefoods.ca)



# Starters / Soups / Salads / Slaws

## Appetizers

**Beef Satay** \$69/dz

Balsamic garlic and herb grilled/ horseradish aioli

**Moroccan Cigars** \$60/dz

Ground beef/ Moroccan spices/ herbed tahini

**Chicken Satay** \$55/dz

Greek marinated thighs/ tzatziki aioli (dairy free)

**Mushroom Arancini** \$60/dz

Mozzarella/ smoked tomato sauce

**Spring Rolls** \$40/dz

Plum sauce

**Vegetarian Samosas** \$40/dz

Peach chutney

**Rice Paper Cold Rolls** \$45/dz

Mixed vegetables/ rice noodles/ mint/ basil/  
pickled carrots/ sweet chili sauces (GF/V)

## On The Table

**Crown Challah** \$19 ea

Plain or raisin challah

## Slaws

**Coleslaw** \$14/L

Carrots/ cabbage/ apple cider vinaigrette  
(GF/DF/V)

**Apple Beet Slaw** \$16/L

Beets/ carrots/ apple/ parsley/ mint/ red onion/  
pomegranate vinaigrette (GF/DF/V)

## Salads

*Medium Serves 6-8 people*

*Large Serves 10-12 people*

**Seasonal Greens** \$68 / \$88

Radishes/ cucumbers/ oven roasted tomatoes/  
roasted red onions/ hearts of palm/ sherry  
shallot vinaigrette (GF/DF/V)

**Kale Salad** \$72 / \$96

Green kale/ radicchio/ Brussel sprouts/ goat  
cheese/ dried cranberries/ candied pecans/  
maple balsamic vinaigrette (GF)

**Arugula and Spinach Salad** \$72 / \$96

Poached pears/ roasted beets/ roasted squash/  
radishes/ toasted almonds/ pomegranate seeds/  
honey-citrus vinaigrette (GF/DF/V)

**Quinoa Israeli Salad** \$58 / \$79

Quinoa/ tomatoes/ cucumbers/ peppers/  
parsley/ red onions/ lemon herb vinaigrette  
(GF/DF/V)

## Soups

**Middle Eastern Red Lentil Soup** \$15/L

Fried parsnip chips (GF/DF/V)

**Chicken Soup** \$18/L

Rustic/ rich chicken soup (GF/DF)

**Matzo Balls** \$2.50 ea

Classic fluffy matzo balls (DF)

# Mains / Sides / Desserts

## Main Courses

**Braised Brisket** \$59/lb

My grandmother's secret family recipe of tender brisket (GF)

**Beef Meatballs** \$36/dz

Tomato sauce/ fresh herbs/ olive oil

**Grilled Chicken Supreme** \$16.50

Lemon herb/ chimichurri (GF/DF)

**Chicken Fingers** \$39/dz

Panko breaded/ plum sauce

**Chicken Schnitzel** \$18 ea

Panko breaded/ herbs/ sesame seeds/ garlic aioli

**Salmon** \$23 ea

Honey teriyaki grilled/ miso aioli (GF/DF)

**Chickpea Vegan Pot Pie** \$14

Flakey pie shell/ chickpeas/ tofu/ edamame beans/ corn/ carrots/ mushrooms

**Stuffed Squash** \$18.50

Quinoa/ roasted carrots/ peppers/ red pepper tomato sauce (GF/DF/V)

## Side Dishes

*Medium Serves 6-8 people*

*Large Serves 10-12 people*

**Grilled Vegetable Platter** \$78 / \$99

Oregano garlic and herb marinated/ sweet potatoes/ peppers/ zucchini/ eggplant/ red onions/ asparagus

**Roasted Mixed Vegetables** \$72 / \$96

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

**Roasted Potatoes** \$48 / \$66

Smoked paprika/ olive oil/ garlic/ herb (GF/DF/V)

**Rustic Mashed Potatoes** \$55 / \$80

Dairy free

**Middle Eastern Rice** \$65 / \$95

Basmati rice/ saffron/ barberries/ pistachios

## Desserts

**Fruit Platter** \$73 ea

Artfully plattered seasonal fruit (serves 8-10)

**Seasonal Cookies** \$31/dz

An assortment of chocolate chip/ ginger snap/ double chocolate/ oatmeal cranberry

**Honey Cake 10"** \$45

Moist traditional honey cake

**Apple Crumble 10"** \$49

Oat crumble/ cinnamon stewed apples/ sweet pasty shell

**Cheesecake 10"** \$60

Vanilla/ graham cracker crust

**Mini Butter Tarts (6pcs)** \$19.50

Plain or pecan

# Additional items for Breaking of the Fast Ideas

## **Cheese Platter** \$19 per person

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

## **Greek Salad** \$14 per person

Romaine lettuce/ kalamata olives/ peppers/ cherry tomatoes/ cucumbers/ red onions/ feta cheese/ oregano lemon herb vinaigrette

## **Baked Mac and Cheese** \$80 / \$150

Aged cheddar cheese/ parmesan panko bread crumb topping (half or full pan)

## **Baked French Toast** \$70 / \$135

Decadent baked French toast/ maple syrup (half or full pan)

## **Bagels and Spreads** \$10 per person

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

## **Whole Side of Salmon** \$130

Fully cooked and served cold/ lemon herb grilled/ lemon caper aioli/ 3lb per side

**As a full-service caterer, we would be happy to help you arrange rentals, chefs, and wait staff. Please book early as there is a limited amount of staff available.**

