



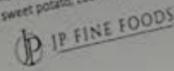
JP FINE FOODS

SUMMER CATERING MENU

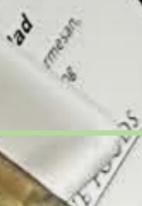
Caprese Salad
Fiore di latte, tomatoes, olive oil, Maldon salt, pesto



Grilled Vegetables
Grilled vegetable platter, portobello mushrooms, red and yellow peppers, sweet potato, zucchini and eggplant



Truffle Potato Balls
Truffle aioli, parmesan, salt





Contact us to Place an Order or Request a Quote

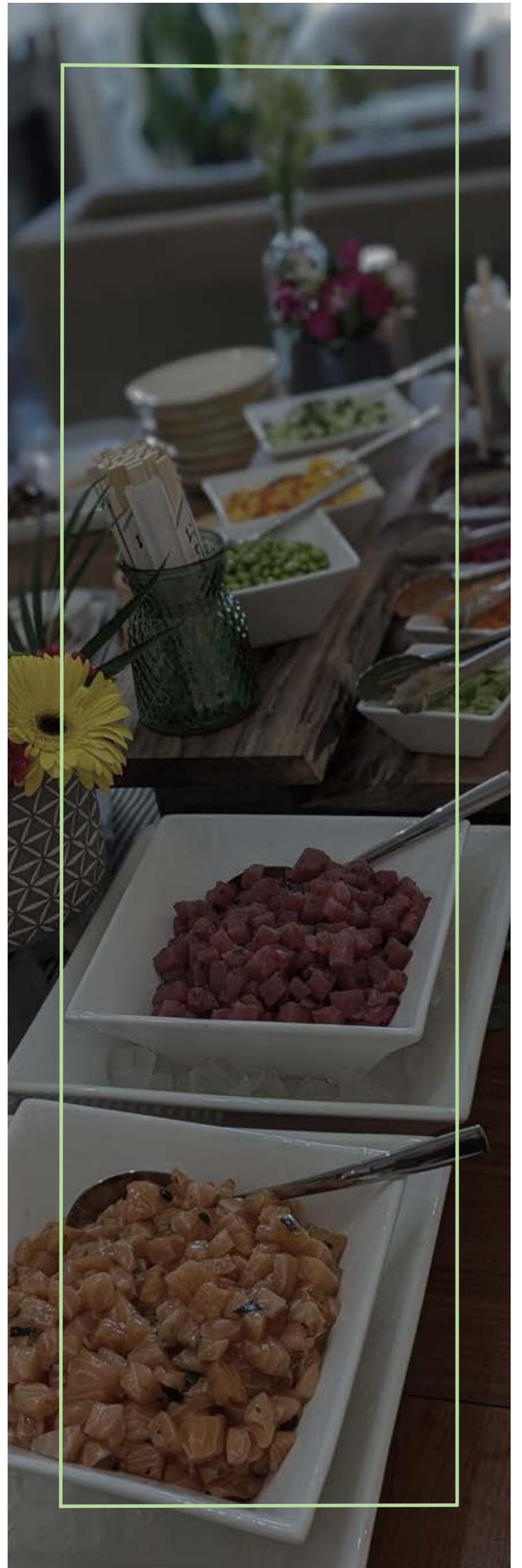
905-482-3225 | info@jpfinefoods.ca

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



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A buffet table set up for breakfast, brunch, and lunch. The table is covered with a white tablecloth and features a variety of food items. In the foreground, two large woven baskets are filled with bagels, some topped with sesame seeds and others with poppy seeds. Behind them, a wooden board holds several croissants. To the right, a wooden slice serves as a base for a white bowl of butter balls and two small jars of jam. In the background, there are several stainless steel chafing dishes on stands, some containing soups or other hot items. The overall atmosphere is bright and inviting, with natural light coming from a window in the background.

Breakfast, Brunch & Lunch

Breakfast

Minimum order for delivery of \$400

Cold/Room Temperature

Continental Breakfast Pastries	\$5.00
Danishes, scones, muffins, and croissants served with butter and preserves.	
Mini Scones	\$5.00
Your choice of blueberry or lemon scone served with butter and preserves.	
Baked French Toast Muffin	\$3.50
Decadent baked French toast may include blueberries, Nutella, cinnamon, and apple, served with maple syrup and oat crumble top.	
Chia Pudding (V)	\$7.50
Chia seeds, blueberries, and coconut milk.	
Yogurt Parfaits	\$7.50
Natural yogurt, blueberries, and honey topped with granola.	
Overnight Oats (V)	\$7.50
Chia seeds, steel-cut oats, oat milk, berries, and maple syrup.	
Bagels and Spreads	\$9.90
Assorted mini bagels which may include: sesame, poppy, everything, pumpernickel, or whole wheat served with egg salad, tuna salad, cream cheese, sliced tomatoes, cucumbers, and red onions.	
Smoked Salmon	\$6.50
Local steelhead smoked salmon platter, topped with dill, capers and lemon.	
Mini Quiche	\$3.00
Assorted two-inch mini quiche to include:	
<ul style="list-style-type: none">• Wild mushroom and brie• Cheddar broccoli• Feta, sun-dried tomato and leek	
Fruit Salad	\$6.00
Seasonal diced fruit tossed in freshly squeezed orange juice.	
Fruit Platter	\$7.00
Seasonal fruits may include melons, pineapples, oranges, and berries.	

Fruit Skewers

\$5.00

Seasonal fruit which may include; pineapple, melons, strawberries, and grapes.

Hot

Bacon

\$7.00

Thick-cut smoked bacon 3 pc pp.

Breakfast Sausage

Traditional breakfast sausage 2 pc pp. \$2.75

Turkey breakfast sausage 2 pc pp. \$3.75

Scrambled Eggs

\$4.50

Served with ketchup and topped with chives.

Omelette

\$9.50

3 egg omelette filled with one of the following:

- Wild mushroom and brie
- Cheddar broccoli
- Feta, sun-dried tomato and leek

Baked French Toast

\$5.50

Decadent baked French toast served with maple syrup.

Pancakes

\$5.50

Light and fluffy pancakes served with butter and maple syrup.

Latkes

\$3.25

Potato latkes served with sour cream.

Juice Served By The Liter

Freshly Squeezed Orange Juice

\$21.00/L

Freshly Squeezed Orange Juice.

Freshly Squeezed Grapefruit Juice

\$21.00/L

Freshly squeezed grapefruit juice with pulp.

Fresh Lemonade

\$21.00/L

Freshly squeezed sweetened lemonade.

Melon juice

\$15.00/L

Blended mixed melon juice.

Lunch

Lunch Boxes

All boxes come with a plastic cutlery set. Served at room temperature or ready to heat. Priced per box; minimum 6 boxes per order.

Miso Marinated Beef Bowl \$21.00

Wild and white rice, marinated grilled eggplant, roasted sweet potatoes, green onions, sautéed black beans, pickled purple cabbage, pickled carrots, and spiced aioli.

Lemon Chicken Bowl \$20.00

Wild and white rice, edamame, grilled broccoli, grilled red peppers, pickled red onions, sautéed purple cabbage, and lemon aioli.

Grilled Chicken Caesar Salad \$20.00

Grilled chicken breast, romaine, croutons, bacon, Parmesan cheese, and Caesar dressing.

Lemon Herb Shrimp Bowl \$24.00

Four lemon herb grilled jumbo shrimp with lemon brown rice, grilled peppers, zucchini, edamame, pickled purple cabbage, and lemon aioli.

Salmon Bowl \$21.00

Moroccan grilled salmon with lemon brown rice, Moroccan roasted cauliflower, grilled red peppers, broccoli, kalamata olives, radishes, and chermoula sauce.

Vegan Tofu Bowl \$20.00

Soy-marinated fried tofu mixed with hoisin sauce, wild and white rice, roasted seasonal vegetable mix, scallions, edamame, pickled cabbage, and miso sesame vinaigrette.

BBQ Tempeh \$20.00

Mixed greens, roasted red onions, cucumbers, sautéed black beans, radishes, roasted beets, and sherry shallot vinaigrette.

Halloumi Cheese \$22.00

Fried halloumi cheese, grilled pepper, kalamata olive, cherry tomato, watermelon radish, arugula, toasted seeds, and white balsamic dressing.

Sandwiches

Priced per box; minimum 6 boxes per order. All boxes come with a plastic cutlery set

The Classics

Egg Salad Sandwich \$18.00

Egg salad with lettuce and cucumbers served with mixed greens du jour, and house-made dressing.

Tuna Salad Sandwich \$19.00

Tuna salad with lettuce and pickles served with mixed greens du jour, and house-made dressing.

Grilled Vegetable Sandwich \$19.00

Grilled zucchini, eggplant, peppers, with hummus and lettuce, served with mixed greens du jour, and house-made dressing.

Grilled Chicken Sandwich \$19.00

Lemon aioli, tomatoes, lettuce, pickled red onions, and roasted red peppers, served with mixed greens du jour, and house-made dressing.

Turkey Sandwich \$19.00

Turkey with Swiss cheese, spiced aioli, tart cabbage slaw, served with mixed greens du jour, and house-made dressing.

Ham & Cheese Sandwich \$19.00

Smoked black forest ham with a garlic aioli, honey-mustard, aged cheddar, lettuce, tomato, and pickles, served with mixed greens du jour, and house-made dressing.



Lunch Continued

Premium Selection

Banh Mi Chicken Sandwich \$22.00

Pulled hoisin chicken, pickled carrots, cucumbers, cilantro, and garlic aioli, served with mixed greens du jour, house-made dressing.

Pulled Brisket Sandwich \$23.00

Pulled brisket, tart cabbage slaw, Swiss cheese, and pickles, served with mixed greens du jour, house-made dressing.

Grilled Salmon Sandwich \$22.00

Lettuce, roasted red peppers, red onions, cucumbers, and a dill aioli, served with mixed greens du jour, house-made dressing.

Artisanal Dry-Cured Meat Sandwich \$22.00

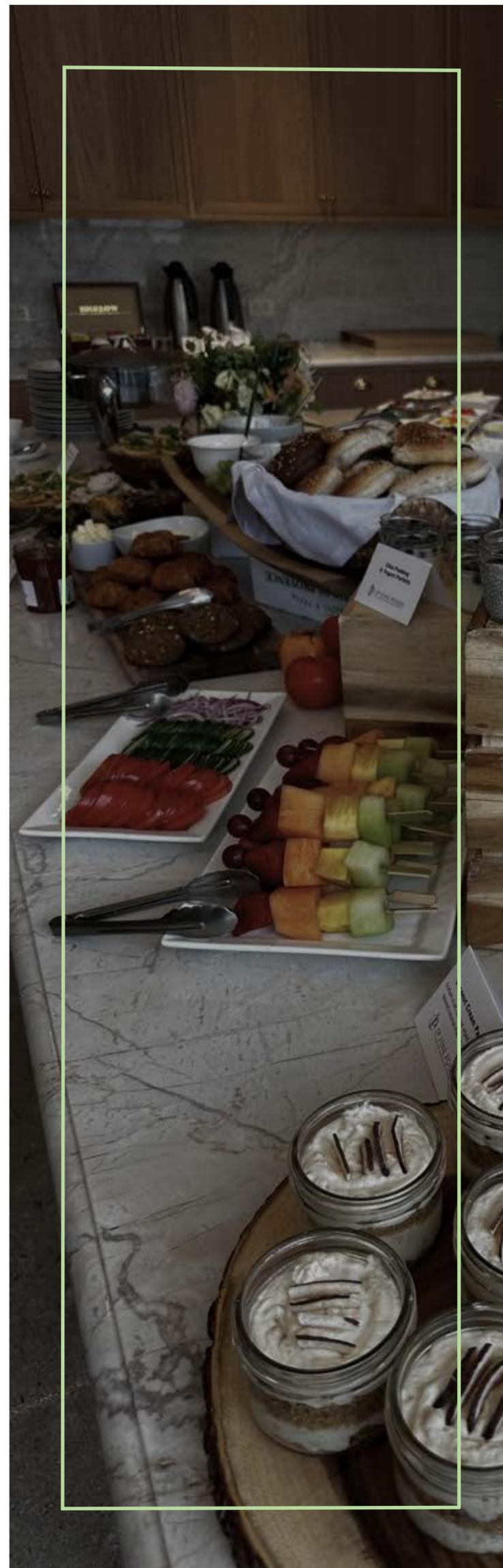
Sliced mild and spicy salami, bufala mozzarella, arugula, muffuleta spread, and balsamic reduction, served with mixed greens du jour, house-made dressing.

Deluxe Grilled Vegetable Sandwich \$21.00

Zucchini, portobello mushroom cap, eggplant, peppers, bufala mozzarella, and lettuce, served with mixed greens du jour, house-made dressing.

Vision of JP Fine Foods

"Our promise of excellence from phone call to finish line."



Ready To Go Platters



Ready To Go Platters

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

Ready-To-Go Platters

Classic Sandwich and Wrap Platter \$14.00

Your choice of 3 flavours per dozen. Ham & cheese, tuna salad, grilled vegetables, grilled chicken, egg salad.

Premium Sandwich and Wrap Platter \$17.00

Your choice of 3 flavours per dozen. Bánh mi chicken, pulled brisket, artisanal dry-cured meats, grilled salmon, deluxe grilled vegetable.

Mediterranean Platter (V) \$14.00

With falafel, Israeli salad, marinated grilled eggplant, roasted bell peppers, mushrooms, pickled vegetables, whole olives, hummus with tahini, tapenade, fresh pita.

Fresh Atlantic Salmon (6oz per person) \$19.00

Cilantro and orange marinated grilled salmon, dill aioli, fresh lemon wedges, served at room temperature.

Grilled Flat Iron Steak \$19.50

Grilled room temperature flat iron steak, cooked to your liking, horseradish, and chimichurri.

Angus Beef Tenderloin \$35.00

Coffee rubbed grilled tenderloin, cooked to your liking, served with horseradish and grainy mustard aioli.

Chicken Supreme \$14.50

Lemon herb marinated grilled chicken supreme, served at temperature with a grainy-mustard lemon aioli.

Mixed Protein Platter \$20.00

Cilantro orange grilled Atlantic salmon with garlic aioli, lemon herb grilled chicken supreme with pineapple salsa, and miso flat iron steak served with horseradish aioli (6oz of protein per person).

Cheese Platter \$19.50

Imported and local cheese board artfully presented with pickled vegetables, olives, fresh fruit, dried fruits, nuts, jellies, tapenade, breads, crostini, and crackers.

Harvest Platter \$14.00

The season-best vegetables served with JP`s hummus, salsa du jour, red beet hummus, wonton chips, crostini, and corn chips.

Charcuterie Platter \$19.50

Artisanal dry cured meats, domestic and local cheeses, grapes, dried fruit, nuts, pickled vegetables, jellies, tapenade, bread, crostini, and crackers.

Mediterranean Antipasto Station \$23.00

Assorted cheeses, sliced charcuterie, grilled vegetables, JP`s hummus, tapenade, red beet hummus, marinated vegetables, an assortment of crudités, served with breads, crostini, and crackers.

Plattered Hors D'oeuvres

Room temperature, ready to serve 12 piece min per item

Steak Slider \$6.00

Sliced flat iron, caramelized onions, pickled cucumber, horseradish aioli.

Mini Sheppard's Pie \$5.00

Mashed potatoes, puff pastry, ground beef, carrots, and green peas.

Beef Satay \$6.00

Chimichurri marinated AAA beef striploin, chimichurri aioli.

Banh Mi Chicken Slider \$6.00

Hoisin chicken, pickled carrots, cucumber, cilantro, garlic mayo.

Fried Chicken Slider \$5.00

Spiced aioli and coleslaw.

Chicken Satay \$4.50

Peruvian marinated chicken served with an aji verde sauce.

Salmon Satay \$5.00

Moroccan marinated salmon with a chermoula salsa.

Platters Continued

Grilled Shrimp \$5.50

Chimichurri marinated jumbo shrimp and lime aioli.

Lobster Roll \$6.50

House-made mini roll, lobster salad, chives.

Grilled Portobello Slider \$5.00

Truffle aioli, arugula, brie, balsamic caramelized onions.

Rice Paper Cold Rolls \$3.25

Sesame noodles, purple cabbage, pickled carrots, cucumber, herbs, and sweet chili sauce.

Tortilla de Papa \$4.50

Sliced potatoes, onions, egg, and Jamon serrano.

Seared Polenta \$4.50

Roasted cherry tomatoes, ricotta salata, and arugula pesto.

Plattered Desserts

Mini Cheese Cake \$3.75

Creamy cheese cake with blueberry compote.

Cookie Platter \$5.00 pp

Assorted gourmet house-made cookies (2 pieces per person).

Mini Tarts \$4.50

Fruit tarts, caramel walnut, key lime, and/or lemon meringue.

Fruit Platter \$7.00

Seasonal fruits may include melons, pineapples, oranges, and berries.



Salads

Small Serves 3-4 people
Medium Serves 6-8 people
Large Serves 10-12 people

Green Salads

JP's Mixed Greens \$36 \ \$69 \ \$104

Radishes, cucumbers, cherry tomato, pickled red onions, edamame, hearts of palm, sherry shallot vinaigrette.

Caesar Salad \$41 \ \$79 \ \$119

Croutons, bacon bits, Parmesan, roasted garlic dressing.

Arugula Salad \$44 \ \$85 \ \$129

Fried halloumi cheese, radishes, sweet potato, cucumber, candied pecans, salt roasted beet, white balsamic dressing.

Spinach Salad \$44 \ \$85 \ \$129

Goat cheese, orange segments, blueberries, cucumber, walnuts, orange white balsamic dressing.

Kale Salad \$44 \ \$87 \ \$129

Radicchio, ricotta salata, pine nuts, puffed quinoa, pickled carrots, honey-rosemary dressing.

Watermelon Salad \$50 \ \$94 \ \$139

Watermelon pieces, arugula, cucumber, shaved red onion, kalamata olives, mint, feta cheese, mint vinaigrette.

Caprese Salad \$56 \ \$109 \ \$160

Fiore di latte, vine-ripened tomatoes, olive oil, Maldon salt, pesto.



Starch Salads

Creamy Macaroni Salad \$44 \ \$85 \ \$129

Macaroni, green peas, dill, roasted cauliflower, pumpkin seeds, creamy lemon dressing.

Penne Pasta Salad \$44 \ \$85 \ \$129

Red peppers, celery, pickled red onions, grilled broccoli, cherry tomato, radish, creamy basil pesto.

Lentil and Kale Salad \$44 \ \$84 \ \$129

French lentils kale, cashews, cranberries, watermelon radishes, pomegranates, roasted cauliflower, sunflower seeds, pomegranate balsamic vinaigrette.

Quinoa Salad \$44 \ \$85 \ \$129

Moroccan quinoa salad with roasted cauliflower, diced peppers, red onions, mint, parsley, pickled carrots.

Toasted Israeli Couscous \$44 \ \$85 \ \$129

Kalamata olives, chickpeas, roasted red onion, red pepper, fennel, fresh herbs, sundried tomato vinaigrette.

Ancient Grain Salad \$44 \ \$85 \ \$129

Tricolor quinoa, wild rice, bulgur, barley, mixed with roasted corn, pickled carrots, diced red onions, parsley, yellow peppers, and a lemon dressing.

Herbed Potato Salad \$44 \ \$85 \ \$129

Baby potatoes, zesty vegan aioli, celery, corn, cucumber, parsley, and dill.

Bean Salad \$44 \ \$85 \ \$129

Tri-color beans, chickpeas, red onion, peppers, kalamata olives, cucumber, artichokes hearts, parsley, cherry tomato, lemon herb dressing.

Side Dishes

Small Serves 3-4 People
Medium Serves 6-8 People
Large Serves 10-12 People

Roasted Carrots \$24 \ \$48 \ \$72

Smoked honey glazed carrots.

Steamed Green Beans \$24 \ \$48 \ \$72

Olive oil, sea salt, roasted tomatoes, fresh herbs.

Sautéed Mixed Vegetables \$24 \ \$48 \ \$72

Olive oil, fresh herbs, maldon salt.

Grilled Broccoli \$24 \ \$48 \ \$72

With caramelized red onions, lemon zest, sunflower seeds.

Roasted Cauliflower \$24 \ \$48 \ \$72

Moroccan spiced cauliflower, toasted pumpkin seeds tossed in chermoula sauce.

Rapini \$24 \ \$48 \ \$72

Blanched rapini sautéed with garlic and lemon juice.

Roasted Baby Potato \$24 \ \$48 \ \$72

Smoked paprika, olive oil, chilli flakes.

Potato Gratin \$24 \ \$48 \ \$72

Layers of thinly sliced potatoes in a milk and cream mixture baked until golden brown and topped with Parmesan cheese.

Sweet Potato Purée \$24 \ \$48 \ \$72

Fresh thyme and olive oil.

Mashed Potatoes \$24 \ \$48 \ \$72

Rustic garlic mashed potato (contains dairy).

Rice Pilaf \$24 \ \$48 \ \$72

Brown and white rice pilaf, fresh thyme, leeks, and sun-dried tomatoes.

Farro \$24 \ \$48 \ \$72

Farro cooked with roasted corn, green peas and herbs.



Pasta's To Go

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

Penne Pomodoro \$72 / \$144

Tomato sauce, Parmesan cheese, and basil.

Cheese Tortellini \$75 / \$150

Ricotta cheese, arugula, roasted red onions, zucchini, tomato sauce.

Potato Gnocchi \$80 / \$160

Sun-dried tomatoes, artichokes, spinach, mushrooms, tomato sauce.

Lemon Chicken Penne \$80 / \$160

Sliced grilled chicken, spinach, cherry tomatoes, creamy-buttery lemon onion sauce, Parmesan cheese.

Ricotta Spinach Agnolotti \$80 / \$160

With a rosé sauce and sautéed leeks.

Butternut Squash Ravioli \$80 / \$160

Roasted butternut squash, caramelized onions, walnuts, spinach, cream sauce.

Vegetarian Lasagna \$80 / \$160

Grilled vegetables, tomato sauce, mozzarella, Parmesan.

Beef Lasagna \$86 / \$170

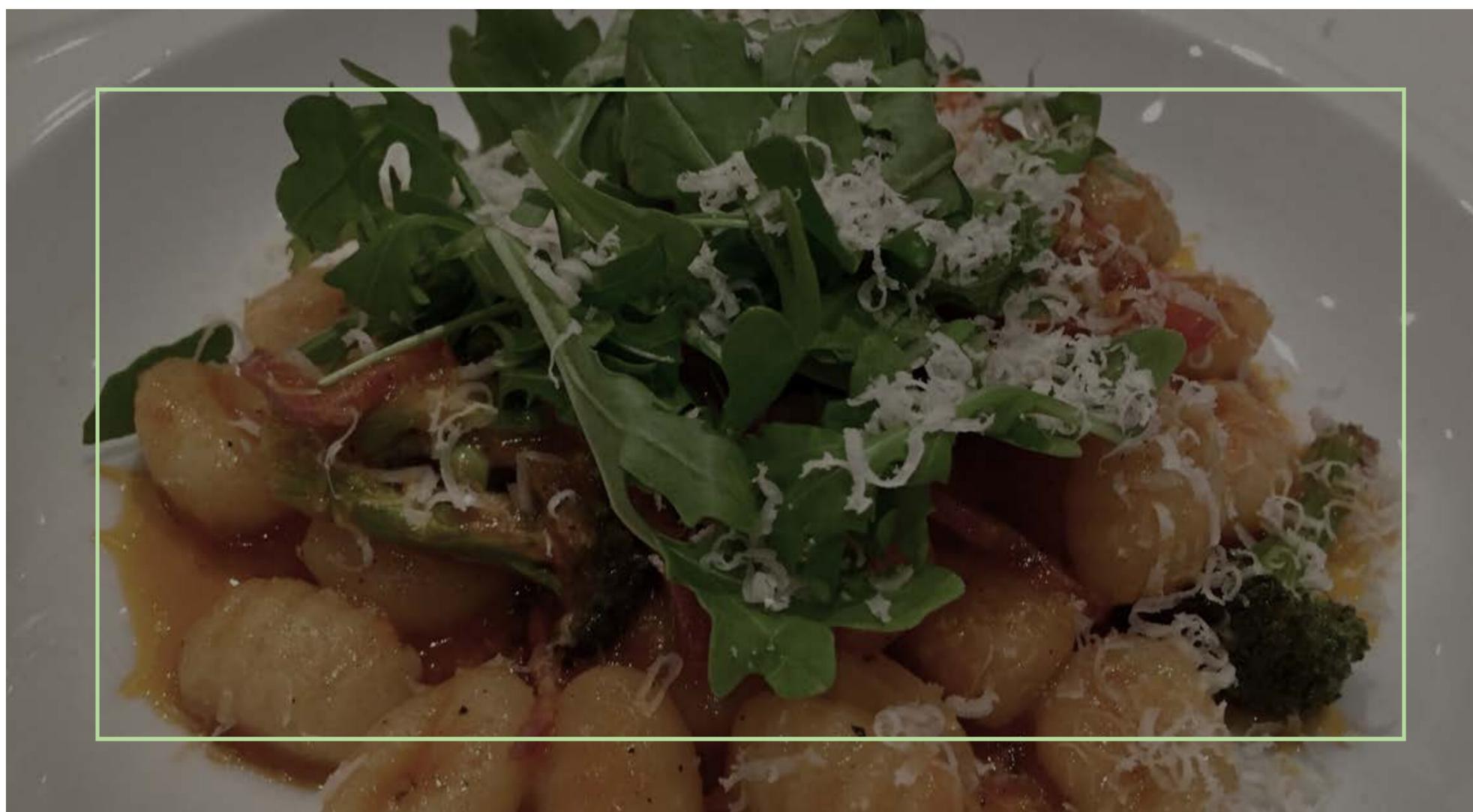
Mozzarella, Parmesan cheese, beef ragu, tomato sauce.

Rigatoni Bolognese \$80 / \$160

Choose from beef or turkey.

Truffle Mac and Cheese \$86 / \$160

Aged cheddar mac and cheese, black truffle paste, topped with Parmesan panko bread crumbs.



Hors D'oeuvres



Hors D'oeuvres

Beef, Veal and Lamb

Beef Burger Slider	\$4.75
Lettuce, pickled cucumber, smoked beef bacon jam, garlic aioli.	
Cheeseburger Slider	\$5.50
Lettuce, pickled cucumber, white old cheddar, garlic aioli.	
JP`s Lamb Burger Slider	\$5.90
Blue cheese aioli, smoked tomato jam, arugula.	
Pulled Brisket Slider	\$5.50
BBQ sauce, cabbage slaw.	
Lamb Loin Crostini	\$6.00
Herb dusted and seared lamb loin, olive crostini, grape jam, pickled red onion, mint.	
Beef Satay	\$5.50
Coffee rubbed AAA beef striploin, chimichurri aioli, sliced green onions.	
Beef Boerewors Sausage Roll	\$4.50
South African farmer's beef sausage, house-made bun, sweet onion tomato sauce.	
Beef And Veal Meatballs	\$3.50
Tomato sauce, basil, olive oil, Parmesan cheese.	
Lamb Chop	\$13.50
Lamb chop lollipop, mustard-rosemary crust, mint-herb chimichurri.	
Pigs In The Blankets	\$3.75
Beef sausages, ketchup and mustard dots.	
Pulled Brisket Taco	\$5.50
Cilantro, radish, lime, white onion, pickled purple cabbage.	

Chicken, Pork, and Duck

Banh Mi Chicken Slider	\$5.00
Hoisin chicken, pickled carrots, cucumber, cilantro, garlic mayo.	
Grilled Hoisin Chicken Bao	\$4.75
Bao bun, pickled carrots, cucumber, spied aioli, scallions, sesame seeds.	
Fried Chicken Slider	\$5.00
Spiced aioli, coleslaw.	
Pulled Duck Tostada	\$4.50
Taro root tostada, pickled carrots, orange zested slaw, cilantro, roasted corn, spiced aioli.	
Chicken Cacciatore Potato Croquette	\$4.50
Spiced aioli.	
Peruvian Marinated Chicken Satay	\$4.50
Aji verde sauce.	
Pulled Pork Slider	\$4.75
BBQ sauce, and coleslaw.	
Smoked Duck Breast	\$6.50
Wonton chip, blueberry compote, microgreens.	
Turkey Meatballs	\$3.50
Ground turkey, sage, fennel, sweet and sour sauce.	
Turkey Meatball Slider	\$4.50
Ground turkey meatballs, tomato sauce, house made brioche bun.	

Vision of JP Fine Foods

"Build strong relationships on our promise of honesty and integrity."

Fish and Seafood

Sous Vide Lobster Tail Tart	\$6.00
Lobster tail, avocado mousse, red pepper spheres.	
Peruvian Marinated Salmon Satay	\$5.00
Chermoula salsa.	
Grilled Jumbo Shrimp	\$5.25
Chimichurri marinated, lime aioli.	
Jumbo Shrimp Cocktail Shooter	\$5.50
Lemon herb grilled shrimp, horseradish tomato sauce.	
Ahi Tuna Nicoise	\$5.25
Grilled and sliced ahi tuna, blanched potato with a caper, olive, tomato, red onion, salsa, tomato aioli, snow peas.	
Branzino Crudo	\$4.75
Tomato salsa with peppers, lemon, cilantro, red onion, on a spoon.	
Tuna Tartare	\$5.50
In a wonton cup, avocado, spiced aioli.	
Lobster Roll	\$6.50
House made mini roll, lobster salad, chives.	
Lobster Grilled Cheese	\$6.00
With aged white cheddar cheese.	
Lobster Bisque	\$6.00
Dill cream, served in a shooter.	
Smoked Salmon Mousse Cone	\$4.00
Smoked salmon mousse, savoury cone, balsamic spheres.	
Sesame Pan Seared Tuna Pipette	\$5.50
Wasabi mayo and ginger tamari sauce.	
Patata Brava Octopus	\$6.00
Patata brava, grilled octopus, harissa aioli.	

Vegetarian

Grilled Cheese	\$3.50
White cheddar, house made brioche.	
Mushroom Grilled Cheese	\$3.75
White cheddar, caramelized onions, roasted mushrooms.	
Grilled Portobello Slider	\$4.50
Truffle aioli, arugula, brie, balsamic caramelized onions.	
Mushroom Arancini	\$4.00
Smoked tomato sauce.	
Tortilla De Papa	\$4.50
Sliced potatoes, onions, egg, Jamon serrano.	
Seared Polenta	\$4.00
Roasted cherry tomatoes, ricotta salata, arugula pesto.	
Gougers	\$4.00
Filled with mornay sauce.	
Spring Rolls	\$3.25
Served with plum sauce.	
Vegetarian Samosas	\$3.50
Served with peach chutney.	
Wild Mushroom Crostini	\$3.50
Goat cheese mousse, thyme, olive oil.	
Hummus Crudités Shooter	\$4.00
Pea hummus, seasonal vegetable batons.	
Rice Paper Cold Rolls (GF/V)	\$2.75
Mixed vegetables, rice noodles, mint, basil, pickled carrots, sweet chili sauce.	
Caprese Crostini	\$4.00
Bruschetta mix, cherry tomato, bocconcini, basil pesto.	

Composed Plate Stations

Some of our main course dishes can be turned into composed plates upon request. Rentals or disposables are required at an additional cost.

Meat

Pap And Wors \$9.50

South African farmers sausage called Boerewors, polenta style millie pap, sweet onion tomato sauce, fresh sprouts.

Pulled Beef Short Rib Parfait \$11.00

Braised short rib, garlic potato mash, pickled red onion, micro greens, served in a jar.

Lemon Chicken \$11.00

Grilled chicken pieces, spinach, cherry tomatoes, penne in a buttery lemon and onion sauce topped with Parmesan cheese.

Seared Beef Tenderloin \$19.00

Served with potato gratin, sautéed greens, beef jus.

Fish And Seafood

Peri-Peri Grilled Shrimp Taco \$10.50

Smoked dill aioli, pickled onion, cilantro, radishes, lettuce.

Fish Taco \$8.00

Fried haddock, cabbage coleslaw, cilantro, lime crema.

Poke \$14.50

Your choice of marinated tuna or salmon served with sushi rice, ponzu, purple cabbage, scallions, edamame, cucumber, seaweed, spiced aioli, mango, sesame soy dressing.

Lobster Mac & Cheese \$16.50

Creamy cheese sauce, lobster meat and Parmesan breadcrumbs.

Seared Scallop \$17.50

Cannellini bean ragu, cherry pepper, crispy capers and lemon spheres.

Vegetarian

Hand-Made Ricotta Gnocchi \$12.00

Tossed in a beef and veal bolognese with micro basil.

Ricotta Spinach Agnolotti \$16.00

With a rosé sauce and sautéed leeks.

Arugula Pesto Risotto \$14.00

Served with grilled portobello, spinach, sundried tomatoes, grilled onions, ricotta and balsamic glaze.

Grilled King Oyster Mushrooms (V) \$11.00

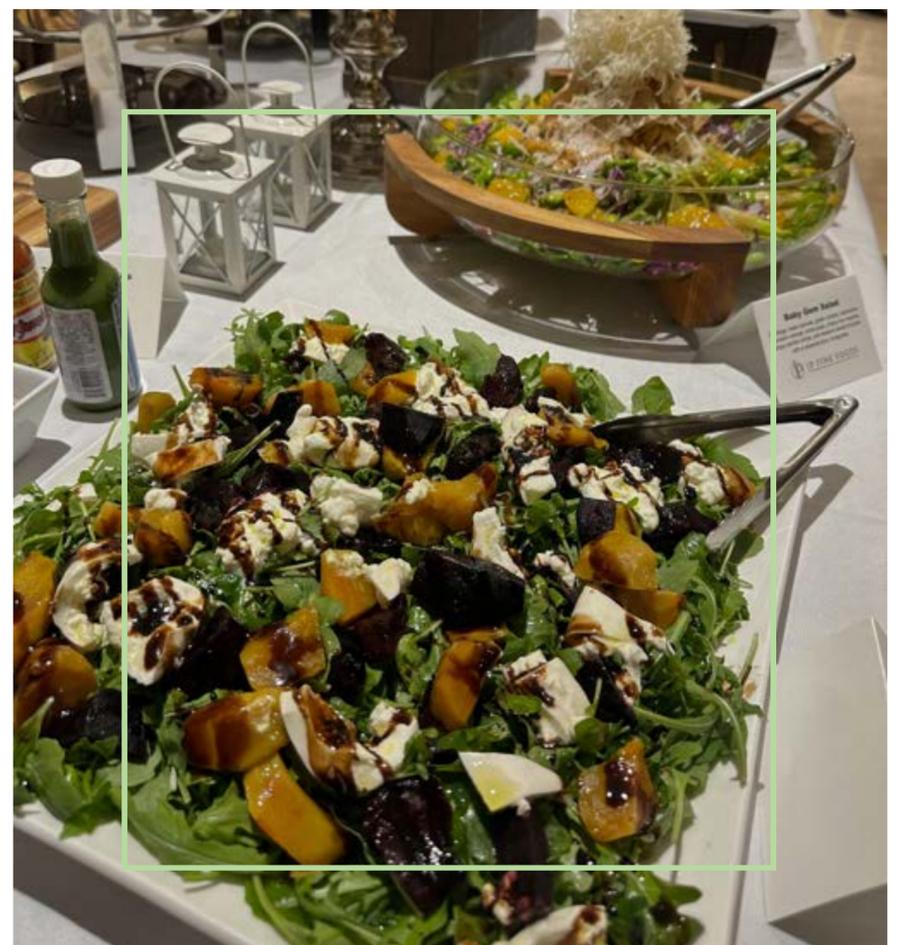
With white bean purée, sautéed red cabbage and chilli garlic rapini.

Gnocchi \$12.00

Roasted red peppers, caramelized onion, walnuts, with olive oil and garlic.

Eggplant Involtni (V) \$14.50

Tofu cheese, angel pasta, tomato sauce, basil, panko.



Stations

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

Cheese Station \$19.00

Imported and domestic cheese board, artfully presented with pickled vegetables, olives, fresh fruit, dried fruits, nuts, fruit jam and jelly, tapenade, breads, crostini, and crackers.

Harvest Station \$14.00

Best of-the-season vegetables served with JP`s hummus, tapenade, red beet hummus, wonton chips, crostini, and flatbreads.

Mediterranean Antipasto Station \$22.50

Assorted cheeses, sliced charcuterie, grilled vegetables, JP`s hummus, sun-dried tomato, olive tapenade, beet hummus, marinated vegetables, an assortment of crudité`s served with bread, crostini, and crackers.

Charcuterie Station \$19.00

Assorted dry cured meats served with domestic and imported cheeses, fresh fruit, dried fruits, nuts, jelly, tapenade, breads, crostini, and crackers.

Interactive Stations

Bao Steamed Bun Station \$17.50

Your choice of two of the following: Pulled brisket, pork belly, chicken thighs or tofu.

Each station includes: Pickled onions, pickled carrots, marinated cucumbers, cilantro, coleslaw, hot sauce, hoisin sauce and spiced aioli.

Burrito Bowl Bar \$14.50

Your choice of two of the following: Grilled chicken, pork carnitas, pork belly, Carne asada, chorizo, vegetarian chilli.

Each station to include: Seasoned rice and beans, diced tomatoes, corn, green onions, white onion, hot sauce, pickled red onions, hot sauce, sour cream, guacamole, pico de gallo, cheese.

Italian Pasta Station \$16.00

An interactive station with chefs tossing your pasta to order to include:

- **2 pastas:** penne, fusilli, rigatoni or spaghetti.
- **Choice of 2 sauces:** tomato sauce, cream sauce or pesto.
- **Toppings:** garlic, onions, spinach, mushrooms, roasted peppers, olives, fresh tomatoes, Parmesan cheese, olives and chilli flakes.
- **Add:** chicken, shrimp, or smoked salmon for an additional \$7 per person.
- **Replace house and handmade pasta:** Ricotta gnocchi \$8, stuffed short rib agnolotti \$9.

Poke Station \$19.00

Your choice of two of the following: Tuna, salmon, blue grilled steak, grilled hoisin chicken thighs, grilled shrimp, or marinated tofu.

- **Each station to include:** Sesame brown rice, sushi rice, edamame beans, purple cabbage, pickled vegetables, green onions, sesame seeds, mushrooms, cucumber, peppers, nori, spiced aioli, sesame soy vinaigrette and soy sauce.
- Add tobiko any colour \$4 per person.

Risotto \$19.00

An interactive station with chefs making fresh risotto served out of a Parmesan wheel.

- **Choice of:** Truffled mushroom; spinach & zucchini, asparagus, green peas and leek.
- **Add:** Grilled shrimp for an additional \$7.00 per person, or freshly shaved black truffles.

Mac and Cheese Station \$21.50

- **Cheese:** Cheddar cheese, emmental cheese and pepper jack.
- **Additions:** Truffle paste, bacon, diced tomatoes, olives, sautéed mushrooms.
- **Choice of 1 protein:** Pulled brisket, pulled pork, or pulled chicken.
- **Toppings:** Italian garlic and herb breadcrumbs, panko parmesan bread crumbs, pickled onions, jalapenos, ketchup.

Stations Cont.

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

Taco Stand \$14.50

Pulled beef brisket, grilled chicken, steak carnitas, pork belly, chorizo, or vegan chilli.

- **To include:** Lettuce, crema, aged cheddar cheese, salsa verde, salsa roja, pico de gallo, diced white onion, pickled red onions, jalapenos, tortillas, sliced radishes, limes, cilantro.

Oyster and Seafood Bar \$22.50

For the fresh fish and oyster lovers, enjoy the tenderness and milky flavours that the sea has to offer:

- 2 Seasonal oysters shucked and served on their half shell.
- Thinly sliced pieces of branzino crudo, with fresh tomato, onion and pepper salsa, lime juice, maldon salt, micro greens.
- Seafood salad with shrimp, scallops, octopus, fish, pepper, celery, fennel, lemon, capers.
- Toppings: Lemons, horseradish, hot sauce, tabasco, limes, and cocktail sauce.
- Add to this experience with salmon caviar \$6 pp, (5gr pp), trout caviar \$7 pp, king shrimp \$23pp.

Grilled Cheese Station \$18.00

Interactive station with a chef making fresh sandwiches on sourdough and brioche breads.

- **Cheeses:** Brie, cheddar, and Swiss.
- **Vegetables/Fruit:** Caramelized onions, wild mushrooms, pickles, tomato, jalapeno, and pear.
- **Variety of jams/chutneys:** Mango chutney, olive tapenade, muffuletta olive spread and fig jam.
- **Meats:** Bacon and sliced turkey.

Smoke Carving Station \$26.00

For the Southern smoked BBQ lovers, enjoy the tenderness of our smoked brisket, and flavours of our smoked chicken wings and grilled boneless chicken thighs, tossed in our BBQ sauce.

- **This station includes on the table:** Potato salad, coleslaw, green beans, BBQ baked white beans, deviled egg pasta salad, herbed grilled corn rounds, fresh herbs, JP's hot sauce, pickled onions, and pickles.

Dessert Station

Crepe Station \$11.00

Interactive station with chefs making fresh crepes.

- **Includes:** Whipped cream, forest berry compote, sautéed apple, brandy bananas, vanilla or chocolate Ice cream, fresh fruits, fresh berries, chocolate ganache.

Donut Station \$11.00

Plain donuts, filled donuts, and mini donuts:

- **Dip it in:** Chocolate, vanilla and berry glaze.
- **Top it with:** Sprinkles, chocolate chips, chocolate cookie crumbs, fruity pebbles, caramel chunks.
- **Spike it with a pipette:** Chocolate ganache, caramel sauce, berries coulis.

Cannoli Station \$11.00

Your choice of: Lemon, orange chocolate, or pistachio ricotta crema stuffed cannoli.

Toppings: Chocolate chips, sprinkles, roasted pistachios, candy orange, toasted coconut, hazelnuts.

Tarts and Cheesecake Station \$11.00

Assorted mini-size cheesecake, mini fruit tarts, mini coconut cream pie.

On the side: berries, coulis, chocolate ganach, and whipped cream.

Mini Dessert Station \$12.00

Assorted mini desserts to include: shooters, donuts, cookies, squares, and fresh seasonal fruit.

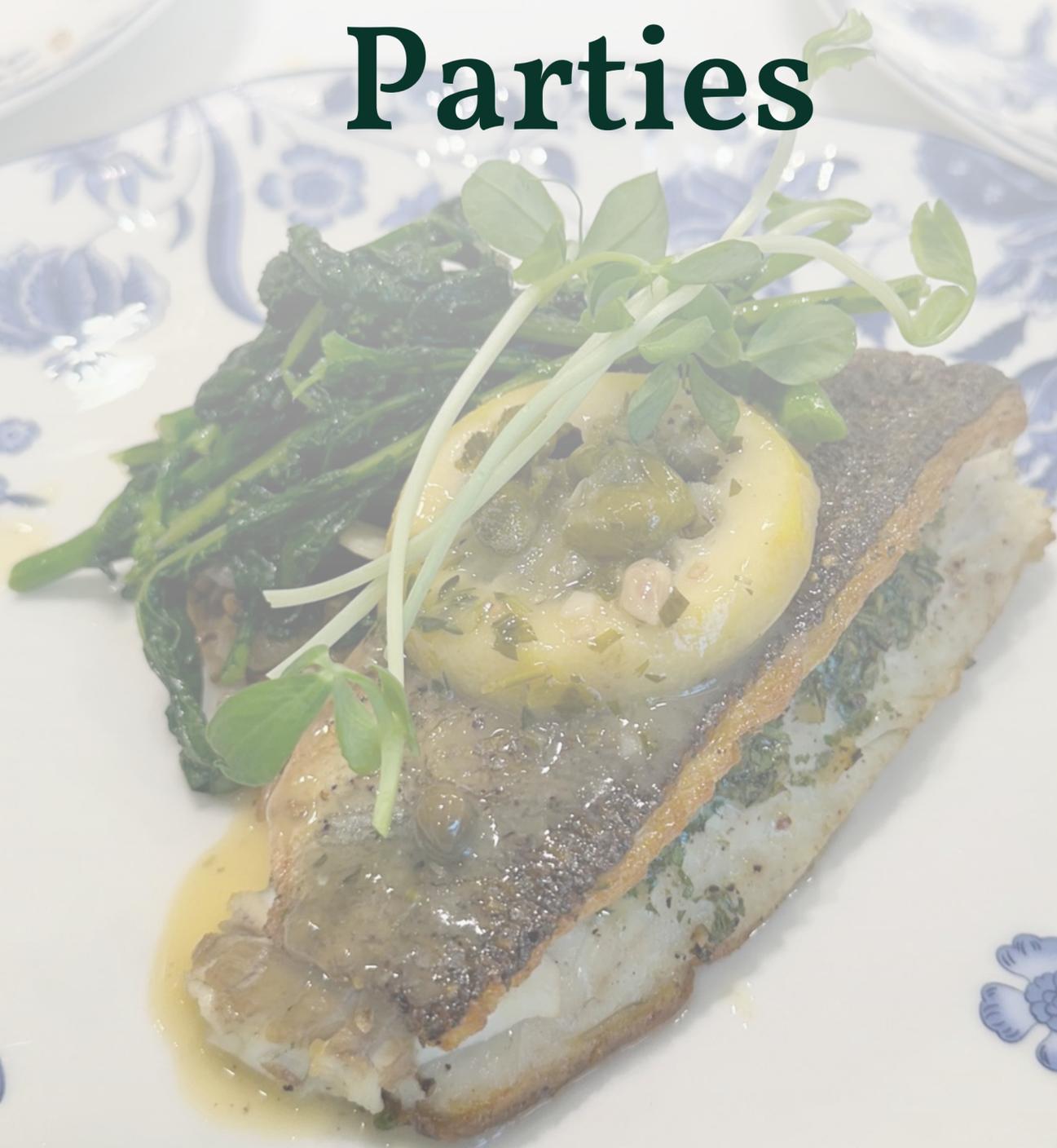
Fruit Platter \$7.00

Seasonal fruits may include melons, pineapples, oranges and berries.

Purpose of JP Fine Foods

"Create positive memories that last a lifetime."

Lunch & Dinner Parties



Appetizer / Soup / Salad / Pasta

Lobster Bisque \$17.00

Garnished with pieces of lobster, Pernod cream foam, kale chips and crème fraiche.

Sauté Shrimp \$17.50

Served with lobster sauce, fried kale, micro greens, cherry tomatoes, and fennel powder (5 pc).

Middle Eastern Lentil Soup \$9.00

Fried parsnip chips.

Gazpacho \$9.00

Garnished with basil and crostini.

Crispy Roasted Za'atar Cauliflower \$12.00

Labneh, sumac, pumpkin seeds, herbed oil.

Polenta Fries \$12.00

Creamy truffle sauce, freshly grated Parmesan cheese.

Grilled Octopus \$24.00

Couscous with, capers, fennel, kalamata olives, diced tomatoes, parsley, romesco sauce, grilled lemon.

Beef Tenderloin Tartare \$22.00

Traditional seasoning, quail egg, micro greens, rice crostini.

Baby Gem Caesar Salad \$18.00

Baby gem lettuce, brioche croutons, beef bacon chips, Parmesan crisp, Caesar dressing.

Arugula Salad \$16.50

Sliced avocado, goat cheese, candied pecans, pickled red cabbage, watermelon radish, lemon vinaigrette.

Burrata Salad \$21.00

Fresh strawberries, blueberries, arugula, toasted pine nuts, extra virgin olive oil, balsamic reduction, Maldon salt.

Penne Pomodoro \$17.00

Tomato sauce, Parmesan cheese, and micro basil.

Cheese Tortellini \$16.00

Arugula, roasted red onions, grilled zucchini, tomato, ricotta cheese sauce.

Watermelon Salad \$16.00

Watermelon cubes, avocado, feta cheese, olives, cucumbers, and mint with a pomegranate vinaigrette.



Main Courses

Meat

Smoked Beef Short Ribs \$51.00

Slow-cooked beef short ribs, grilled oyster mushrooms, baby carrots, cacio e pepe risotto, beef jus.

USDA Prime Beef Tenderloin 6oz \$59.00

Garlic mash potato, grilled red peppers, green beans bundle, red wine jus.

AAA Beef Striploin \$49.00

California cut striploin, roasted carrots, broccolini, roasted potatoes, red wine beef jus.

AAA Ribeye \$59.00

12 oz grilled boneless beef ribeye, truffle mashed potato, sautéed mushrooms, grilled peppers.

Venison Chop \$69.00

Fig port sauce, roasted grapes, sautéed baby zucchini & carrots, porcini barley.

Rosemary and Herb-Crusted Ontario Lamb (4 bones) \$44.00

With sweet smokey roasted carrots, charred radicchio, mashed potatoes, mint chimichurri.

Poultry

Stuffed Chicken \$28.00

Wild mushroom, ricotta, and spinach stuffed chicken breast supreme, wild rice pilaf, roasted carrots, sautéed kale, chicken jus.

Duck Breast \$42.00

Potato gratin, sautéed greens, caramelized onions, port and cranberry sauce.

Cornish Hen \$39.00

Boneless, lemon and rosemary marinated, grilled broccolini, roasted rosemary potatoes, pickled pearl onions, and chicken jus.

Duck Leg Confit \$33.00

Rosemary bean purée, asparagus bundle, and sour cherry duck jus.

Roasted Whole Quail \$34.00

Lemon herb marinated roasted quail, sautéed baby zucchini & carrots, zesty farro, and quail jus.

Fish/Seafood

Miso Black Cod \$57.00

Miso marinated black cod (6oz), wilted greens, garlic purple potatoes purée, miso glaze, toasted sesame seeds.

Moroccan Seared Salmon \$34.00

Quinoa pilaf, sautéed vegetables, tzatziki, lemon wedge.

Double Branzino \$41.00

Herb stuffed, sautéed garlic rapini, lemon farro, caper beurre blanc.

Lobster Tail \$49.00

Saffron Israeli couscous, snow peas, asparagus, green pea medley.

Seared Halibut \$39.00

Roasted fennel, smashed potatoes with a puttanesca sauce.

Vegetarian/Vegan

Grilled King Oyster Mushrooms \$26.00

Roasted eggplant purée, grilled & marinated cabbage, garlic and chili rapini, taro crisps, miso vegan aioli.

Roasted Cauliflower Steak \$24.00

Chilli flakes, red pepper lentil ragu, crispy onions.

Stuffed Red Pepper \$17.00

Brown rice, onions, parsley, green pepper, tomato sauce.

Vegan Artichoke \$19.00

Lentils, and spinach puff pastry roll, vegan sundried tomato sauce.

Platter Desserts

Hazelnut Chocolate Mousse \$14.00

Served in a chocolate shell, with berries, vanilla cream, toasted hazelnuts.

Chocolate Torte \$14.00

Flourless chocolate cake, boozy ganache, pineapple compote, chantilly cream.

Tiramisu \$14.00

Classic tiramisu served in a Jar covered in cocoa powder.

Crema Catalana \$14.00

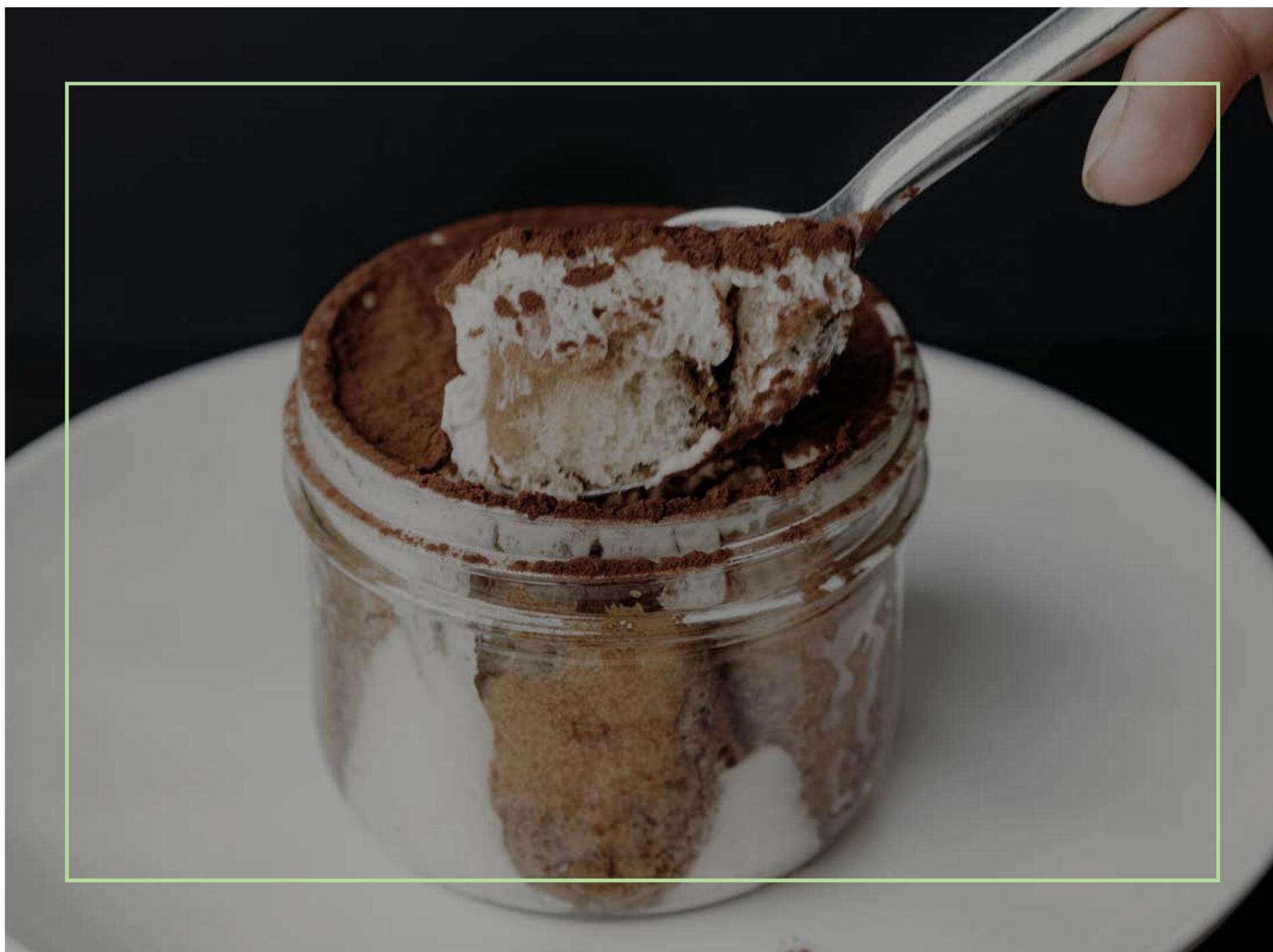
Parfait with mango compote, mint.

Strawberries Panna Cotta \$14.00

Served on angel cake, fresh mint berries and berry coulis.

Zesty Lemon Meringue Tart \$14.00

Served with lime and orange coulis, and white chocolate ganache.



Other Catering Expenses To Consider

Rentals

As a full-service catering company we can help elevate your experience by having rentals ordered and delivered right to your door. This way there is minimal cleanup required. Rentals can encompass everything from tables, chairs and place settings to tents, linens and much more. Contact us to discuss your events specific needs and to get a formal quote.

Staffing

If you are looking to become a true guest at your own event then staffing is a must. All of our staff work on a 4 hour minimum shift. All of our bartenders and servers are Smart Serve certified and extremely professional. Depending on where you are in the GTA, travel time might be added to each servers hours. Contact us for more details.

Staff	Cost per hour
Executive Chef	\$60
Assistant Chef	\$50
Event Supervisor	\$55
Lead Server	\$47
Server	\$41.50
Bartender	\$41.50
Flair Bartender	\$65

Other

Other things we can help you with include, floral and decor, event installations, photo booths and many other event based entertainment needed.

Contact us for more details.

