



SUMMER CATERING MENU



**Strawberry
Summer Salad**
Strawberries, cucumbers, candied
onion and a white balsamic
vinaigrette.

JP FINE FOODS



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 for breakfast, brunch, and lunch. 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 small white dish contains butter balls, and two jars of jam are placed on a wooden slice. In the background, there are more food items, including what appears to be a bowl of fruit and a person's hand reaching for a plate. The table is covered with a white cloth, and the overall atmosphere is bright and inviting.

Breakfast, Brunch & Lunch

Breakfast

Minimum order for delivery of \$400

Cold/Room Temperature

Continental Breakfast Pastries	\$6.50
Danishes/ scones/ muffins/ croissants/ butter/ preserves (2 per person)	
Loaves	\$5
Lemon poppy/ carrot/ banana bread/ marble/ sour cream chocolate	
Mini Scones	\$5
Seasonal scones/ butter/ preserves	
Baked French Toast Muffin	\$6
Plain or Nutella filled/ maple syrup	
Chia Pudding (V)	\$6.50 \ \$8
Chia seeds/ berries/ coconut milk (125ml or 250 ml)	
Yogurt Parfaits	\$7.50 \ \$9.50
Greek plain yogurt/ berries/ honey/ granola (125ml or 250 ml)	
Overnight Oats (V)	\$5.50 \ \$7.50
Chia seeds/ steel-cut oats/ oat milk/ berries/ cinnamon/ vanilla/ nutmeg/ maple syrup (125ml or 250 ml)	
Bagels and Spreads	\$9.90
Assorted mini bagels/ egg salad/ tuna salad/ cream cheese/ tomatoes/ cucumbers/ red onions/ capers	
Open-Faced Bagel Platter	\$12.50
<ul style="list-style-type: none">• Cream cheese/ dill/ cucumbers• Smoked salmon/ cream cheese/ capers/ cucumbers/ tomatoes• Egg salad/ cucumbers	
Smoked Salmon	\$10.50
Local steelhead smoked salmon platter/ dill/ capers/ lemon	

Mini Quiche \$3.50

Your choice of up to 3 ingredients for every dozen:
Cheddar/ goat/ Swiss/ or Brie cheese/ ham/ broccoli/ sundried tomatoes/ leeks/ mushrooms/ onions/ olives

Frittata Egg Bites \$3.50

Your choice of up to 3 ingredients for every dozen:
Cheddar/ goat/ Swiss/ Brie cheese/ ham/ broccoli/ sundried tomatoes/ leeks/ mushrooms/ onions/ olives/ potatoes/ black beans

Date Balls (V) \$3

Orange/ oat/ seeds (2 per person)

Fruit Salad \$7

Assorted seasonal fruit

Fruit Platter \$8

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
Thick-cut smoked bacon (2 pcs per person)	
Breakfast Sausage	
Traditional breakfast sausage (2 pcs per person)	\$3.75
Turkey breakfast sausage (2 pcs per person)	\$4
Scrambled Eggs	\$7
Ketchup/ chives/ three eggs	
Baked French Toast	\$6.75
Decadent baked French toast/ maple syrup	
Pancakes	\$8
Light & fluffy pancakes/ butter/ maple syrup (2 pcs per person)	
Latkes	\$3.25
Potato latkes/ sour cream	
Shakshuka	\$12.50
Middle Eastern spiced tomato and peppers/ eggs/ fresh bread (on site events only)	

Juice Smoothies

Freshly Squeezed Orange Juice	\$29/L
Freshly Squeezed Grapefruit Juice	\$33/L
Melon Berry Yogurt Smoothie	\$19/L



Prices subject to change based on market pricing.

Lunch Bowls

Lunch Bowls (Choose your bowl & protein)

Served at room temperature or ready to heat.
Priced per bowl; minimum 6 bowls per order

Grilled Vegetable Bowl \$15

Brown rice/ zucchini/ eggplant/ peppers/ sweet potato/ pickled cabbage/ goat cheese/ lemon aioli

Spanish Bowl \$13.50

Lemon farro/ black beans/ grilled peppers/ pickled green beans/ zucchini/ cherry tomatoes/ olives/ smoked paprika aioli

Middle Eastern Bowl \$13.50

Quinoa/ parsley/ cucumbers/ pickled red onions/ cherry tomatoes/ grilled eggplant/ fennel/ herbed tahini sauce

Quinoa Power Bowl \$16

Quinoa/ chickpeas/ roasted sweet potatoes/ cherry tomatoes/ sautéed kale/ pickled carrots/ watermelon radishes/ olives/ herbed tahini sauce

Mediterranean Bowl \$15

Lemon farro/ cherry tomatoes/ artichokes/ cucumbers/ sautéed kale/ fennel/ kalamata olives/ smoked paprika aioli

Cobb Salad \$14.50

JP's mixed greens/ hard-boiled eggs/ smoked bacon/ Gorgonzola/ corn/ cherry tomatoes/ watermelon radishes/ sherry shallot vinaigrette

Tuna Nicoise Salad Bowl \$21

JP's mixed greens/ light tuna/ potatoes/ pickled green beans/ cherry tomatoes/ olives/ capers/ pickled onions/ hard-boiled eggs/ oregano lemon herb vinaigrette

Caesar Salad Bowl \$14

Romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing

Greek Salad Bowl \$15.50

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

Add Your Protein

Sliced lemon herb grilled chicken supreme (5oz) \$9

Seared salmon (4oz) \$9

Balsamic garlic & herb marinated beef (3oz) \$12

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

Tofu kofta (2 pcs) \$6

Falafel balls (4pcs) \$6



Prices subject to change based on market pricing.

Sandwich and 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. All boxes come with a plastic cutlery set

The Classics

Egg Salad Sandwich	\$18
Egg salad/ lettuce/ cucumbers	
Tuna Salad Sandwich	\$19
Tuna salad/ lettuce/ pickles	
Grilled Vegetable Sandwich	\$20
Grilled zucchini/ eggplant/ peppers/ pesto/ lettuce	
BBQ Pulled Chicken Sandwich	\$19
Tart cabbage slaw/ pickles/ roasted red peppers	
Turkey Sandwich	\$19
Roasted turkey/ Swiss cheese/ grainy mustard aioli/ tart slaw	
Ham & Cheese Sandwich	\$19
Smoked black forest ham/ aioli/ honey-mustard/ aged cheddar cheese/ lettuce/ tomato/ pickles	

Vision of JP Fine Foods

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

Premium Selection

Grilled Chicken Sandwich	\$22
Pesto/ Brie/ balsamic reduction/ roasted peppers	
Pulled Brisket Sandwich	\$23
24 hour slow cooked brisket/ tart slaw/ Swiss cheese	
Grilled Salmon Sandwich	\$23
Lettuce/ roasted peppers/ red onions/ cucumbers/ dill aioli	
Artisanal Dry-Cured Meat Sandwich	\$22
Mild & spiced cured meats/ fresh mozzarella/ arugula/ muffuletta spread/ balsamic reduction/ olive oil	
Mortadella Sandwich	\$23
Taleggio cheese/ pistachio spread/ olive oil/ balsamic glaze	
Deluxe Grilled Vegetable Sandwich	\$22.50
Zucchini/ portobello mushroom/ eggplant/ peppers/ fresh mozzarella/ eggplant dip/ balsamic reduction/ arugula	
Chicken Parmesan	\$22
Breaded chicken cutlet/ sliced mozzarella cheese/ peppers/ onions/ mushrooms/ tomato sauce	
Veal Parmesan	\$25
Breaded veal cutlet/ sliced mozzarella cheese/ peppers/ onions/ mushrooms/ tomato sauce	

Ready To Go Platters



JP's Green Mix
Radishes, cucumber, pickled red onion,
edamame, feta, pumpkin seeds, mango,
almond, soybean sprouts, miso dressing

JP FINE FOODS

Ready To Go Platters

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

Ready To Go Platters

Classic Sandwich and Wrap Platter \$15

Your choice of 3 flavours per dozen

Egg/ tuna/ grilled vegetable/ pulled chicken/ turkey/
ham & cheese

Premium Sandwich and Wrap Platter \$18

Your choice of 3 flavours per dozen

Grilled chicken/ pulled brisket/ grilled salmon/ dry-cured
deli/ Mortadella/ deluxe grilled vegetable/ chicken
parmesan/ veal parmesan

Mediterranean Platter (V) \$15.50

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

Grilled Salmon Platter \$19

Grilled salmon/ sauce on the side/ sliced lemon

Your choice of 1 flavour per dozen pieces:

Peruvian/ Moroccan/ lemon herb (6oz protein per
person)

Prime Flat Iron \$23.50

Balsamic garlic & herb marinated/ horseradish
chimichurri (6oz protein per person)

Fish & Seafood Platter \$32

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

Grilled Chicken Supreme \$16.50

Grilled chicken/ Sauce on the side

Your choice of 1 flavour per dozen:

Peruvian/ Moroccan/ lemon herb/ peri-peri
(6oz protein per person)

Mixed Protein Platter \$24.50

Grilled chicken/ grilled flat iron steak/ grilled salmon/
sauces on the side (6oz protein per person)

Your choice of 1 flavour per dozen:

Peruvian/ Moroccan/ lemon herb/ peri-peri/ balsamic
garlic & herb

Italian Protein Platter \$23

Pesto marinated branzino/ fennel salsa/ Barresi
sausage/ JP's house-made hot sauce/ grilled chicken
supreme/ salsa verde (5-6oz of protein per person)

Cheese Platter \$19.50

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

Harvest Platter \$17.50

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 Station \$23

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



Prices subject to change based on market pricing.

Ready To Go Platters Continued

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 \$4.75

Roasted turkey/ smoked bacon/ lettuce/ tomato/ aioli

Chicken Slider \$5.25

Grilled chicken/ pesto/ roasted peppers/ lettuce

Mortadella Slider \$5

Taleggio cheese/ pistachio spread/ olive oil/ balsamic glaze

Grilled Portobello Slider \$5.25

Truffle aioli/ arugula/ taleggio cheese/ balsamic caramelized onions

Beef Satay \$4.75

Balsamic garlic & herb grilled/ horseradish aioli

Chicken Satay \$4.50

Greek marinated thighs/ tzatziki

Salmon Satay \$4.75

Cilantro lime marinated/ aji verde

Charcuterie Skewer \$7

Dry-cured meat/ Brie cheese/ olive/ artichoke/ oven-dried tomato

Grilled Veg Skewer (V) \$6

Grilled zucchini/ grilled peppers/ grape tomato/ artichoke/olive/ olive oil/ balsamic reduction/ fresh herbs

Rice Paper Cold Rolls (V) \$3.75

Rice noodles/ purple cabbage/ pickled carrots/ cucumbers/ herbs/ sweet chili sauce

Tofu Kofta Satay (V) \$4

Middle Eastern flair/ herbed tahini/ parsley

Smoked Salmon Slider \$5.50

Cream cheese/ dill/ cucumber/ pickled onions

Peri-Peri Grilled Jumbo Shrimp \$5.25

Butterflied shrimp/ spiced aioli

Sesame Pan Seared Tuna Pipette \$5.50

Wasabi mayo/ ginger tamari sauce



Prices subject to change based on market pricing.

Salads

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

Green Salads

JP`s Mixed Greens \$45 \ \$84 \ \$122

Radishes/ cucumbers/ oven roasted tomatoes/ pickled red onions/ edamame/ hearts of palm/ sherry shallot vinaigrette

Caesar Salad \$45 \ \$84 \ \$122

Romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing

Arugula Mushroom Salad \$49 \ \$92 \ \$133

Sautéed mushrooms/ fresh figs/ Parmigiano Reggiano crisp/ truffle vinaigrette

Spinach Salad \$48 \ \$88 \ \$129

Goat cheese/ roasted beets/ seasonal berries/ candied pumpkin seeds/ cucumbers/ blood orange vinaigrette

Kale Salad \$49 \ \$92 \ \$133

Radicchio/ brussels sprouts/ shaved Parmigiano Reggiano/ barberries/ pine nuts/ radishes/ maple balsamic vinaigrette

Beet Salad \$49 \ \$92 \ \$133

Greens/ Red, candy cane and golden beets/ goat cheese/ walnuts/ fennel/ Prosecco honey vinaigrette

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

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

Starch Salads

Fusilli Pasta Salad \$38 \ \$72 \ \$92

Shaved Brussels sprouts/ roasted sweet potatoes/ feta cheese/ peppers/ fresh herbs/ pumpkin seeds/ lemon thyme vinaigrette

Quinoa Tabbouleh Salad \$36 \ \$60 \ \$78

Tomatoes/ cucumbers/ peppers/ red onions/ parsley/ mint/ olive oil/ lemon juice

Fregola Salad \$36 \ \$60 \ \$90

Italian sausage/ grilled fennel/ roasted peppers/ grilled zucchini/ fresh herbs/ white balsamic vinaigrette

Ancient Grain Salad \$36 \ \$60 \ \$90

Diced peppers/ red onions/ kale/ edamame/ roasted corn/ fresh herbs/ lemon vinaigrette

Three Potato & Corn Salad \$36 \ \$60 \ \$90

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

Bean Salad \$38 \ \$72 \ \$92

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



Delivered Side Dishes

Regular serves 3-4 people
Medium serves 6-8 people
Large serves 10-12 people

Vegetables

Sautéed Mixed Vegetables	\$32 \ \$64 \ \$90
Seasonal vegetables/ olive oil/ sea salt	
Brussels Sprouts	\$36 \ \$72 \ \$102
Caramelized onions/ beef bacon/ tamari-maple syrup	
Roasted Cauliflower	\$24 \ \$48 \ \$66
Bacon/ Parmigiano Reggiano/ fresh herbs	
Roasted Broccoli	\$24 \ \$48 \ \$66
Parmigiano Reggiano	
Sautéed Mushrooms	\$44 \ \$88 \ \$126
Seasonal mixed mushrooms/ thyme/ shallots/ white wine	
Green Bean Almondine	\$30 \ \$56 \ \$78
Green beans/ almonds/ sumac/ olive oil	
Roasted Carrot Toppers	\$39 \ \$74 \ \$105
Smoked carrots	
Patty Pans (Sunburst Squash)	\$56 \ \$112 \ \$162
Herb roasted	
Grilled Asparagus	\$35 \ \$68 \ \$95
Herb marinated	
Rapini	\$35 \ \$88 \ \$95
Chili flakes/ garlic/ olives oil	

Starches

Roasted Baby Potato	\$24 \ \$48 \ \$66
Lemon herb/ olive oil/ garlic	
Fingerling Potatoes	\$32 \ \$64 \ \$90
Smoked paprika/ garlic/ herbs	
Rice Pilaf	\$33 \ \$65 \ \$90
Wild rice/ basmati rice/ whole wheat rice/ lemon	
Basmati Rice	\$40 \ \$79 \ \$111
Saffron/ barberries/ pistachios	
Farro	\$30 \ \$60 \ \$84
Leeks/ artichokes/ olives/ herbs	
Barley	\$30 \ \$60 \ \$84
Mushroom/ herbs	
Rustic Mashed Potatoes	\$36 \ \$72 \ \$102
Skin on Yukon Gold potatoes/ cream/ butter	
Garbanzo Smash	\$30 \ \$60 \ \$84
Soft smash garbanzo beans/ tomato concassé/ fresh herbs/ first press olive oil	



Pasta's/ Primi's

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

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

Cheese Tortellini \$86 \ \$170
Ricotta cheese/ arugula/ roasted red onions/ zucchini/
tomato sauce

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/ crispy onions

Lobster Ravioli \$133 \ \$250
White wine tomato sauce

Butternut Squash Ravioli \$80 \ \$160
Arugula/ squash/ walnuts/ brown butter sauce

Vegetarian Lasagna \$85 \ \$165
Fresh seasonal vegetables/ tomato sauce/ béchamel/
mozzarella/ Parmigiano Reggiano

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

Meat Lasagna \$95 \ \$185
Ground beef/ tomato sauce/ béchamel/ mozzarella/
Parmigiano Reggiano

Bolognese \$80 \ \$160
Choose from beef/ turkey

Macaroni and Cheese \$80 \ \$160
Aged cheddar cheese/ Parmigiano Reggiano panko
bread crumb



Hors D'oeuvres



Hors D'oeuvres

Beef/ Veal/ Lamb

Beef Burger Slider	\$4.75
Lettuce/ pickle/ smoked beef bacon jam/ garlic aioli	
Add cheese: Swiss/ cheddar/ blue/ Brie/ taleggio	\$0.75
Pulled Brisket Slider	\$6.50
BBQ sauce/ cabbage slaw/ pickle	
Steak Slider	\$6.50
Sliced flat iron/ caramelized onions/ pickles/ horseradish aioli	
Beef Satay	\$4.75
Balsamic garlic & herb grilled/ horseradish aioli	
Beef Boerewors Sausage Roll	\$5.50
South African farmer's beef sausage/ sweet onion tomato sauce	
Beef And Veal Meatballs	\$4.50
Tomato sauce/ basil/ olive oil/ Parmigiano Reggiano	
Pulled Brisket Taco	\$6.50
Cilantro/ radishes/ white onions/ pickled purple cabbage/ lime	
Lamb Spiedini	\$5.50
Herb marinated/ chimichurri	
Lamb Chop Lollipop	\$14.50
Mustard cumin rosemary crust/ mint-herb chimichurri	
Salami Chip	\$6.50
Whipped ricotta/ crushed pistachios/ hot melon jam/ micro mint	
Veal Parm Slider	\$6.50
Breaded veal/ fresh mozzarella/ tomato sauce	
Moroccan Cigars	\$6.50
Ground beef/ Moroccan spices/ herbed tahini	
Gnocchi	\$4.75
House-made gnocchi/ Bolognese sauce/ olive oil/ shaved Parmigiano Reggiano	

Chicken/ Pork/ Duck/ Turkey

Chicken Parm Slider	\$6.75
Breaded chicken /fresh mozzarella/ tomato sauce	
Chicken Satay	\$4.50
Greek marinated thighs/ tzatziki	
Prosciutto & Melon Skewer	\$5.75
Melon wrapped with prosciutto/ basil/ balsamic caviar	
Grilled Chicken Bao	\$4.75
Peri-peri chicken thighs/ cucumbers/ pickled carrots/ spiced aioli	
Turkey BLT Slider	\$4.75
Roasted turkey/ smoked bacon/ lettuce/ tomato/ aioli	
Mortadella Slider Panini	\$6
Taleggio cheese/ pistachio spread/ olive oil/ balsamic glaze	
Pulled Pork Slider	\$4.75
BBQ sauce/ cabbage slaw/ pickle	
Charcuterie Skewer	\$6
Dry-cured meat/ cheese/ olive/ artichoke/ oven-dried tomato	
Duck Confit Tostada	\$5.90
Taro root chip/ slaw/ melon marmalade/ micro mint	
Turkey Meatballs	\$3.50
Ground turkey/ sage/ fennel/ sweet & sour sauce	
Turkey Meatball Slider	\$4.50
Brioche bun/ tomato sauce	

Prices subject to change based on market pricing.

Fish/ Seafood

Salmon Satay	\$4.75
Cilantro lime marinated/ aji verde	
Smoked Salmon Mousse	\$5.00
Wonton cup/ cucumber fennel salsa	
Peri-Peri Grilled Jumbo Shrimp	\$5.25
Butterflied shrimp/ spiced aioli	
Jumbo Shrimp Cocktail Shooter	\$6.25
Lemon herb grilled shrimp/ cocktail sauce	
Tuna Tartar	\$8.50
Fried rice cake/ avocado mousse/ cucumber fennel apple salsa/ spiced aioli	
Sesame Pan Seared Tuna Pipette	\$5.50
Wasabi mayo/ ginger tamari sauce	
Lobster Roll	\$6.50
Mini roll/ lobster salad/ chives	
Seafood Salad Shooter	\$7.50
Shrimp/ octopus/ scallops/ fennel/ capers/ lemon vinaigrette	

Kids

Sausage In A Blanket	\$3.75
Beef sausages/ puff pastry/ ketchup/ mustard	
Mac & Cheese Bites	\$3.75
Breaded macaroni & cheese/ ketchup on the side	
Kids Burgers	\$4.75
Ketchup/ let us know if your kids want anything else	
Chicken Finger Lollipops	\$5
Breaded chicken/ plum sauce	

Vegetarian/ Vegan

Grilled Mushroom Slider	\$5.75
Truffle aioli/ arugula/ brie/ balsamic caramelized onions	
Tofu Kofta Satay (V)	\$4
Middle Eastern flair/ herbed tahini/ parsley	
Grilled Cheese	\$4.50
Aged cheddar/ ketchup on the side	
Mushroom Arancini	\$4.50
Smoked tomato sauce	
Whipped Ricotta Crostini	\$5.00
Whipped ricotta/ crushed pistachios/ hot melon jam/ micro mint	
Spring Rolls	\$3.25
Plum sauce	
Vegetable Samosa	\$3.50
Peach chutney	
Wild Mushroom Crostini	\$4.50
Brioche crostini/ wild mushroom duxelles/ goat cheese & leek mousse	
Rice Paper Cold Rolls (V)	\$3.75
Rice noodles/ purple cabbage/ pickled carrots/ cucumbers/ herbs/ sweet chili sauce	
Gnocchi	\$3.25
House-made gnocchi/ smoked tomato sauce/ olive oil/ shaved Parmigiano Reggiano	
Caprese Crostini	\$4.50
Cherry tomato/ pesto/ fresh mozzarella/ Maldon salt	
Latke	\$4
Brie/ apple fennel salsa/ cranberry caviar	

Vision of JP Fine Foods

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

Composed Plate Stations/ Pass Around

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 & Wors \$10.50

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

Sausage (sweet/hot) & Polenta \$10.50

Italian sausages/ creamy polenta/ tomato sauce

Pulled Beef Short Rib Parfait \$11

Mashed potatoes/ pickled onions/ micro greens

Antipasto Plate \$12.50

Dry-cured meats/ cheeses/ olives/ pickled vegetables/ crostini

Fish & Seafood

Salmon Poke \$19

Marinated salmon/ sushi rice/ cucumbers/ edamame/ purple cabbage/ pickled carrots/ peppers/ spiced aïoli/ ponzu

Grilled Seafood \$22

Calamari/ shrimp/ octopus/ lemon rice/ seasonal vegetables/ hot oil

Seafood Risotto \$21

Tomato/ lobster stock/ lobster meat

Fish & Smashed Potatoes \$16.50

Beer battered fish/ smashed potatoes/ tartar sauce/ dill slaw

Warm Baccala Salad \$19.50

Cod/ potatoes/ clams/ broccoli/ capers/ cherry tomatoes

Grilled Octopus \$19.50

Cannellini beans/ grape tomatoes/ olives/ capers/ Peruvian peppers

Pasta Vongole \$13.50

Squid ink pasta/ clams/ white wine/ tomato concassé/ parsley

Vegetarian

Ratatouille Polenta \$9.50

Cheesy polenta/ ratatouille/ tomato sauce

Gnocchi \$13.50

House made gnocchi/ brown butter sauce/ walnuts/ squash/ arugula

Mushroom Ravioli \$15.50

Porcini cream sauce/ crispy onions/ gremolata

Grilled King Oyster Mushroom \$13.50

Red eggplant sauce/ pickled red cabbage/ pita chips

Summer Risotto \$13.50

Wild mushrooms/ pumpkin/ kale chips

Eggplant Parmesan \$14.50

Tomato sauce/ mozzarella /Parmigiano Reggiano



Prices subject to change based on market pricing.

Stations

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

Cheese Station \$26.50

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

Harvest Station \$17.50

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

Mediterranean Antipasto Station \$24.50

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

Charcuterie Station \$22.50

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

Interactive Stations

Italian Pasta Station \$24.50

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

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

Mac & Cheese Station \$21.50

- **Cheese:** Cheddar cheese/ emmental cheese/ pepper jack
- **Additions:** Truffle paste/ bacon/ diced tomatoes/ olives/ sautéed mushrooms
- **Choice of 1 protein:** Pulled brisket/ pulled pork/ pulled chicken
- **Toppings:** Italian garlic & herb breadcrumbs/ panko Parmesan bread crumbs/ pickled onions/ jalapeños/ ketchup

Poké Station \$21

Your choice of 2 of the following: Tuna/ salmon/ grilled steak/ grilled chicken thighs/ grilled shrimp/ marinated tofu

- **Each station to include:** Sesame brown rice/ sushi rice/ edamame beans/ purple cabbage/ pickled vegetables/ green onions/ sesame seeds/ mushrooms/ cucumbers/ peppers/ nori/ spiced aioli/ sesame soy vinaigrette/ soy sauce

Taco Stand \$15.50

Choice of 1: Pulled beef brisket/ grilled chicken/ steak carnitas/ pork belly/ chorizo/ vegan chili

- **To include:** Lettuce/ crema/ aged cheddar cheese/ salsa verde/ pico de gallo/ diced white onion/ pickled red onions/ jalapeños/ flour tortillas/ sliced radishes/ limes/ cilantro
- **Add Ons:** Tequila shots package

Ahi Tuna Nachos \$21

Wonton chips/ corn chips/ sesame soy marinated tuna/ cucumbers/ edamame beans/ marinated mushrooms/ pickled cabbage/ pineapple/ scallions/ sesame seeds/ nori

- **Sauces:** Spiced mayo/ wasabi aioli/ ponzu glaze

Steak Frites \$23

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

Oyster and Seafood Bar \$24.50

- 2 Seasonal oysters per person
- Crudo/ fresh tomato/ onion/pepper salsa/ lime juice/ Maldon salt/ micro greens/ olive oil
- Seafood salad with peppers/ celery/ fennel/ lemon/ capers
- OR
- Steamed mussels/ tomato sauce or white wine sauce
- **To Include:** Lemons/ limes/ mignonette/ horseradish/ hot sauce/ tabasco/ cocktail sauce

Stations Cont.

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

Grilled Cheese Station \$19.50

- **Breads:** Sourdough/ brioche
- **Cheeses:** Brie/ cheddar/ Swiss
- **Vegetables/Fruit:** Caramelized onions/ wild mushrooms/ pickles/ tomatoes/ jalapeños/ pear
- **Variety of jams/chutneys:** Mango chutney/ olive tapenade/ muffaletta olive spread/ fig jam
- **Meats:** Bacon/ sliced turkey

Deli Panini Station \$24.50

- **Choice of 2 meats:** Montréal smoked meat/ smoked turkey/ mortadella/ pastrami/ smoked brisket/ tuna salad
- **Toppings:** Yellow mustard/ Dijon mustard/ Pommery mustard/ bacon jam/ sauerkraut/ slaw/ pickles/ caramelized onions/ banana peppers/ pickled jalapeños/ mushrooms
- **Cheese:** Swiss/ cheddar/ provolone

Dessert Station

Crêpe Station \$13.50

Includes: Whipped cream/ forest berry compote/ sautéed apple/ brandy bananas/ vanilla or chocolate ice cream/ fresh fruits/ chocolate ganache

Mini Dessert Station (3 per person) \$15

Assorted mini desserts which may include: shooters/ donuts/ cookies/ squares/ tarts/ fresh seasonal fruit

Donut Station \$12.50

- Plain donuts/ filled donuts/ mini donuts:
- **Dip it in:** Chocolate/ vanilla/ 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

On The Move

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

Cannoli's \$6.50

- **Your choice of one filling:** Lemon/ orange chocolate/ chocolate
- **Toppings:** Chocolate chips/ sprinkles/ cookies crumbs/ roasted pistachios/ toasted coconut/ hazelnuts

Tiramisu \$7.50

Authentic Italian tiramisu

- **Toppings:** Chocolate shavings/ hazelnuts/ berries

Cookie Sandwich \$7.50

- **Cookies:** Chocolate chip/ double chocolate chip
- **Your choice of one butter cream:** Vanilla/ chocolate/ pistachio
- **Toppings:** Chocolate chips/ sprinkles/ cookies crumbs/ roasted pistachios/ toasted coconut/ hazelnuts

Cheesecakes \$9.50

Mini cheesecakes topped with your choice of: strawberry coulis/ blueberry coulis/ salted caramel/ key lime jam/ mango/ mint salsa

Vision of JP Fine Foods

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

Plated Lunch & Dinner Parties



Appetizers

Breads and Dips \$8.50

Assorted breads/ warm olives/ hummus/ red eggplant dip/ tzatziki

Tuna Tartar \$24.00

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

Branzino Crudo \$22.50

Fennel/ orange segments/ pomegranate seeds/ micro greens/ capers/ extra virgin olive oil/ Maldon salt

Seafood Trio \$29.50

Seared scallops/ grilled calamari/ grilled shrimp/ cherry tomatoes/ parsley caper beurre blanc

Spanish Grilled Octopus \$24.50

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

Shrimp Caponata \$19.00

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

Seafood Risotto \$22.00

Tomato lobster stock/ lobster meat/ grilled calamari

Beef Carpaccio \$23.00

Peppercorn crusted beef/ Shimeji mushrooms/ arugula/ Parmigiano Reggiano crisp / lemon caper vinaigrette

Meatballs \$14.50

Beef and veal meatballs/ polenta

Stuffed Sicilian Eggplant \$14.50

Black olive caper tomato concasse/ za'atar labneh/ herbed oil

Heirloom Panzanella \$19.00

Heirloom tomatoes/ cucumbers/ bread/ salami chips/ fresh herbs/ stracciatella

Baby Gem Caesar Salad \$18.00

Baby gem lettuce/ pancetta chips/ crumbled croutons/ Parmigiano Reggiano crisps/ garlic anchovy dressing

Burrata Mushroom Salad \$25.50

Arugula/ sautéed mushrooms/ figs/ Parm crimp

Boston Bib Lettuce Salad \$18.00

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

Beet Carpaccio Salad \$18.00

Shaved beets/ fresh ricotta/ pistachios/ honey lemon vinaigrette/ micro greens

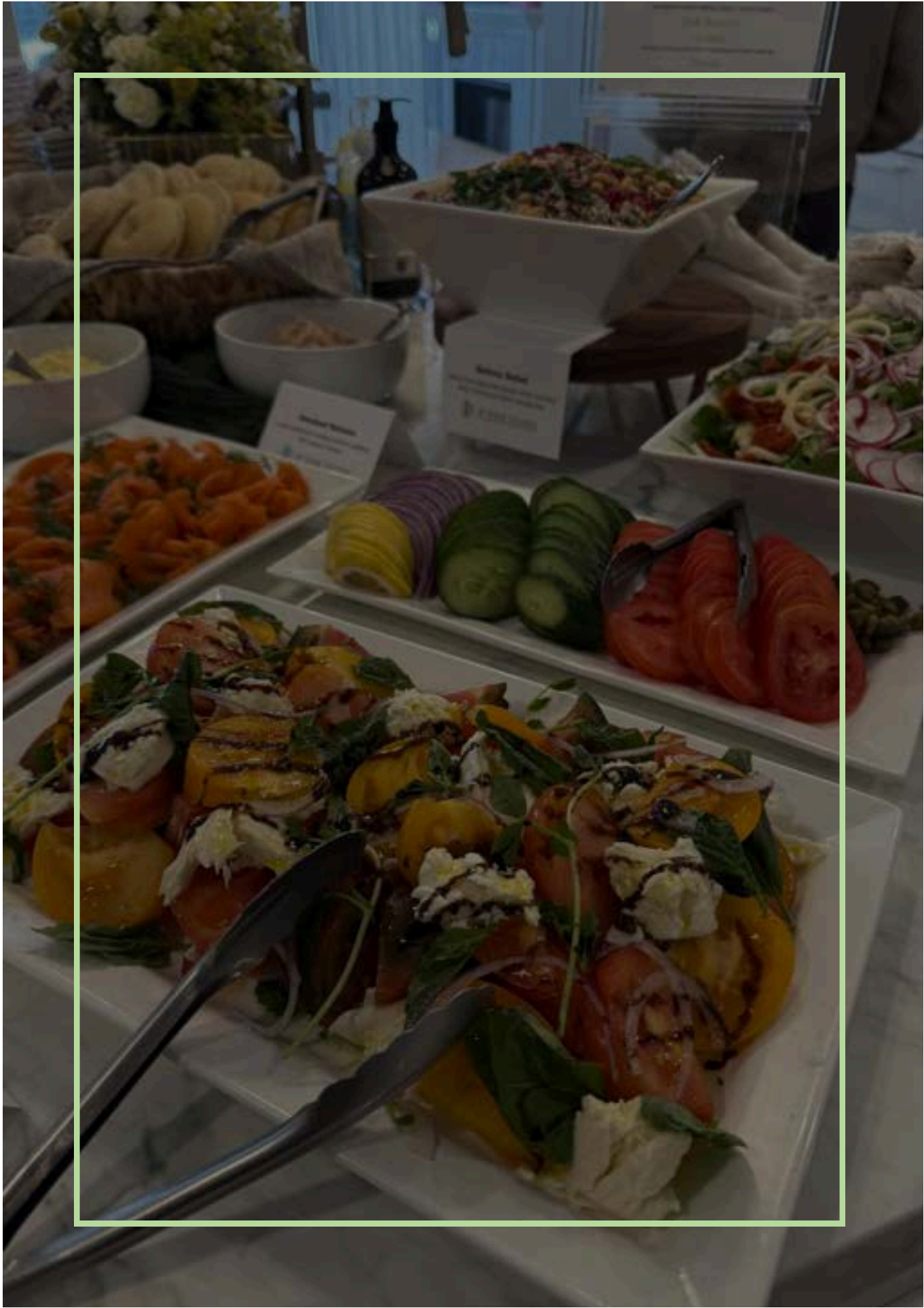
Soups

Gazpacho Caesar \$17.00

Spiced gazpacho/ candied bacon

Vichyssoise \$14.00

Leek/ potato/ focaccia crostini



Prices subject to change based on market pricing.

Main Courses

Protein Choices

Steak Frites	\$28.50
Flat iron steak/ fries/ peppercorn jus (6oz)	
AAA Beef Tenderloin	\$48.50 \ \$62 \ \$74
Grilled or seared/ peppercorn beef jus (6oz/ 8oz/ 10oz)	
Canadian Prime New York Striploin	\$39.50 \ \$47.50 \ \$57.50
Grilled or seared/ peppercorn beef jus (8oz/ 10oz/ 12oz)	
Canadian Prime Ribeye	\$69 \ \$79.50 \ \$98.50
Grilled or seared/ peppercorn beef jus (12oz/ 14oz/ 18oz)	
Venison Chop	\$57
Pan seared/ Cumberland sauce (10oz/ 14oz)	
Veal Chop	\$52 \ \$65
Grilled/ herbed compound butter (10oz/ 14oz)	
Opal Valley Australian Rack of Lamb	\$68
Pan seared/ chimichurri/ 4 bones	
Meatballs	\$18.50
Beef meatballs/ polenta	
Bison Ribeye	\$66.50
Grilled/ chimichurri	

Poultry

Grilled Chicken Supreme (8oz)	\$18.50
Lemon herb/ Peruvian/ Moroccan spiced	
Stuffed Chicken Supreme (6oz)	\$21.50
<ul style="list-style-type: none">Spinach/ sundried tomatoes/ feta cheeseMushrooms/ goat cheese	
Cornish Hen	\$25.50 \ \$45.50
Bone-in/ shawarma marinated/ herbed tahini/ sumac shaved onion (half/ full)	
Duck Breast	\$28.50
Seared/ berry sauce (6oz - 7oz)	
Duck Confit	\$24.50

20 Crispy confit duck legs/ citrus glaze

Turkey Meatballs	\$22.50
Chickpea/ tomato ragu	

Fish/Seafood

Rainbow Trout	\$24
Pan seared/ herbed compound butter	
Grilled Salmon	\$17 \ \$23 \ \$28.50
Lemon herb/ Peruvian/ Moroccan spiced/ dill aioli (4oz/ 6oz/ 8oz)	
Branzino	\$34
Pan seared or gilled/ romesco sauce	
Georgian Bay White Fish	\$23.50
Pan seared/ puttanesca sauce	
Lobster Tail 3oz	\$24
Surf your turf/ add to your main course	
Mixed Seafood Platter	\$48
Scallops/ grilled calamari/ grilled shrimp/ octopus/ white wine tomato sauce	

Vegetarian/Vegan

King Oyster Mushrooms	\$19.50
Roasted red cabbage/ white bean ragout/ pickled cipollini/ gremolata	
Tofu Kofta	\$18.50
Hummus/ tabouli/ sumac onions/ olives/ pickled veg/ mini naan/ herbed oil	
Roasted Cauliflower	\$17.50
Red lentil puree/ spinach/ pickled onions/ puffed quinoa/ olive oil	
Eggplant Parmesan	\$18.50
Tomato sauce/ fresh mozzarella	
Beet & Portobello Steak	\$18.50
Porcini crusted beet/ portobello steak/ lupini ragu/ mushroom jus/ herb oil	

Prices subject to change based on market pricing.

Sides

Vegetables

Sautéed Mixed Vegetables	\$9
Seasonal vegetables/ olive oil/ sea salt	
Brussels Sprouts	\$9
Caramelized onions/ beef bacon/ tamari-maple syrup	
Rapini	\$9
Garlic/ ras el hanout	
Roasted Cauliflower	\$7
Bacon/ Parmigiano Reggiano/ fresh herbs	
Broccoli	\$7
Parmigiano Reggiano roasted broccoli	
Mushrooms	\$11
Seasonal mixed mushrooms/ thyme/ shallots/ white wine	
Green Bean Almondine	\$8
Green beans/ almonds/ sumac/ olive oil	
Roasted Carrot Toppers	\$9
Smoked carrots	
Patty Pans (Sunburst Squash)	\$14
Herb roasted	

Starches

Roasted Baby Potato	\$6
Lemon herb/ olive oil/ garlic	
Fingerling Potatoes	\$8
Smoked paprika/ garlic/ herb	
Rice Pilaf	\$8.25
Wild rice/ basmati rice/ whole wheat rice/ lemon	
Basmati Rice	\$10
Saffron/ barberries/ pistachios	
Farro	\$7.50
Leeks/ artichokes/ olives/ herbs	
Barley	\$8.50
Mushroom/ herbs	
Rustic Mashed Potatoes 4oz	\$10
Skin on Yukon Gold potatoes/ cream/ butter	

Desserts

Plated

Black Forest	\$15
Dark chocolate mousse/ cherry compote/ white chocolate insert	
Hazelnut Dacquoise (GF)	\$15
Hazelnut meringue/ chocolate ganache/ chocolate chantilly	
Boozy Chocolate Torte (GF)	\$14
Poached pears/ chantilly cream	
Fruit Galette	\$14
Seasonal fruit/ ice cream	
Tiramisu	\$14
Espresso soaked lady fingers/ mascarpone mousse	
Crème Brûlée (GF)	\$12
Espresso/ Baileys	
Tropical Fruit Panna Cotta (GF)	\$12
Check with sales rep for flavour	
Seasonal Tarts	\$12.50
Fruit tarts/ caramel walnut/ lemon meringue/ coconut cream/ orange chocolate	

Passed/ Buffet/ Stationary

Fruit Platter	\$8
Artfully plattered seasonal fruit	
Fruit Skewers	\$6
Seasonal fruit skewers	
Cookie Platter	\$6
Assorted gourmet house-made cookies (2 pcs/ person)	
Squares	\$3.50
Assortment may include; brownies/ blondies/ linzer tart/ dates/ lemon	
Churros	\$4
Cinnamon sugar/ caramel	
Shooters	\$5.50
Layered chocolate mousse/ panna cotta/ fruit crumble/ lemon lime parfait	
Mini Cheesecake	\$5.50
Berry compote/ caramel/ Nutella	
Assorted Mini Tarts	\$5.50
Fruit tarts/ caramel walnut/ lemon meringue/ coconut cream/ orange chocolate	
Assorted Mini Desserts	\$9
Shooters/ mini tarts/ mini donuts/ squares/cookies (2 pcs/person)	
Mason Jar Desserts	\$8.99 \ \$12.99
Mason jar filled with your choice of: Layered chocolate mousse/ panna cotta/ fruit crumble/ lemon lime parfait/ coconut cream pie (125ml / 250ml)	

Purpose of JP Fine Foods

"Create positive memories that last a lifetime."

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

Prices subject to change without notice.

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.

