



JP FINE FOODS

Wedding Menu



Cocktail & Station Menu

\$75 per person

Cocktails and station menus are great for that non-traditional more casual wedding feel. Food will be circulated all evening by our professional staff with optional stations available for guests to enjoy. There are many options, and configurations in terms of menu choices to make sure food is passed for the duration.

Passed Hors D'oeuvres

Beef Burger Slider

Lettuce, pickled cucumber, smoked beef bacon jam, and garlic aioli.

Lamb Loin Crostini

Herb dusted and seared lamb loin, on an olive crostini, grape jam, pickled red onion, and mint.

Banh Mi Chicken Slider

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

Turkey Meatballs

Ground turkey seasoned with sage, fennel, served with sweet and sour sauce.

Jumbo Shrimp Cocktail Shooter

Lemon herb grilled shrimp in a horseradish tomato sauce.

Sesame Pan Seared Tuna Pipette

Wasabi mayo and ginger tamari sauce.

Grilled Cheese

White cheddar and house-made brioche.

Mushroom Arancini

Smoked tomato sauce.

Rice Paper Cold Rolls

Mixed vegetables, rice noodles, mint, basil, and pickled carrots, served with a sweet chili sauce. (GF/V)

Choose 1 of the following stations:

- **Mediterranean Antipasto Station**

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

- **Oyster and Seafood Bar**

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

Each seafood bar includes the following:

- Seasonal oysters shucked and served on the half shell (2 pieces per person).
- Thinly sliced pieces of branzino crudo, with lemon olive oil, Maldon salt, microgreens
- Seafood salad with, shrimp, scallops, octopus, fish, pepper, fennel, lemon, capers.
- Toppings: lemons, horseradish, hot sauce, tabasco, limes, and cocktail sauce.

Add to this experience with salmon caviar \$3 pp, (5gr pp), trout caviar \$4 pp, jumbo shrimp \$5 per person, king shrimp \$23.

Passed Desserts

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

Buffet Menu

\$97 per person

Buffet menus are part of the more traditional menu when it comes to planning a wedding. Hors d'oeuvres will start you and your guests off as they arrive, or if you choose at the close of ceremonial vows. At this point, guests will be asked to find their seats and a more formal wedding service will unfold (speeches, dancing, and other formalities).

Once it's time for guests to eat, they will be asked to line up and enjoy what they want from the buffet. Our expeditious serving staff will help make sure the line moves along. For dessert, we have a options, from a large dessert buffet to family-style platters being dropped on each table. If you so choose, we can even pass desserts around while you dance the night away.

Hors D'oeuvres

Pulled Brisket Slider

BBQ sauce, cabbage slaw.

Tuna Tartare

In a wonton cup, avocado, and spiced aioli.

Mushroom Arancini

Smoked tomato sauce.

Rice Paper Cold Rolls

Mixed vegetables, rice noodles, mint, basil, and pickled carrots, served with a sweet chili sauce. (GF/V)

Buffet

Bread Basket

Assorted artisanal bread served with hummus and butter.

JP's Green Mix

Radishes, cucumber, pickled red onion, edamame, toasted pumpkin seeds, hearts of palm, sherry shallot vinaigrette.

Spinach Salad

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

Roasted Baby Potatoes

Smoked paprika, olive oil, chili flakes.

Sautéed Mixed Vegetables

Olive oil, fresh herbs, garlic, and Maldon salt.

Ricotta Spinach Agnolotti

With a rosé sauce and sauteed leeks.

Salmon

Lemon herb marinated grilled salmon served with a dill aioli.

Chicken Supreme

Peruvian marinated grilled chicken supreme served with an aji verde sauce.

Desserts

Mini Dessert Station

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

Coffee and Tea

Regular or decaffeinated coffee and assorted teas served with milk, cream, sugar and sweetener.



Plated Menu

\$105 per person

Hors d'oeuvres will start as your guests arrive or if you choose at the close of ceremonial vows. From there, guests will be shown to their seats and a formal wedding service will unfold (speeches, dancing, and other formalities).

As plated service begins, your guests will be greeted with fresh breads and dips. A first course will be delivered by serving staff to the table, followed by as many courses as you choose. Piece di resistance, a formal plated dessert will be placed at each guest's place setting. In addition, should you wish to give your guests choices of main courses we will require their entree selection before the event date to be able to execute the event in a favorable fashion. We have different systems in place as to not auction off plates. Our systems allows us to place the correct plate in front of the corresponding guest without the intrusion of asking.

Hors D'oeuvres

Beef Satays

Coffee-rubbed AAA beef striploin, chimichurri aioli, and sliced green onions.

Pulled Duck Tostada

Taro root tostada, pickled carrots, orange-zested slaw, cilantro, roasted corn, spiced aioli.

Patata Brava Octopus

Patata brava served with grilled octopus and harissa aioli.

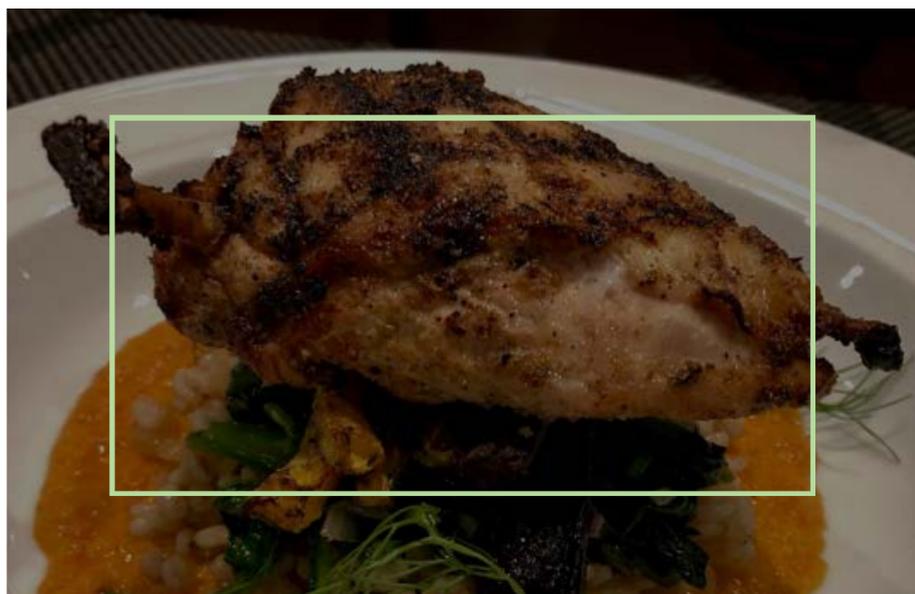
Seared Polenta

Roasted cherry tomatoes, ricotta salata and arugula pesto.

On The Table

Bread Basket

Assorted artisanal bread served with hummus and butter.



First Course

Watermelon Salad

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

Main Course

Your choice of main course:

Smoked Beef Short Ribs

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

Stuffed Chicken Supreme

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

Moroccan Seared Salmon

Quinoa pilaf, sautéed vegetables, tzatziki, lemon wedge.

Grilled King Oyster Mushrooms (V)

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

Desserts

Tiramisu

Classic tiramisu served in a jar covered in cocoa powder.