



JP FINE FOODS

VIRTUAL EVENTS MENU

INTERACTIVE COOKING DEMOS



WE'RE EXCITED TO BE OFFERING VIRTUAL COOKING EVENTS WITH CHEF JONATHAN PRESKOW

This is the kind of zoom meeting you'll be looking forward to.

Hosted by our Executive Chef, Jonathan Preskow, book an interactive cooking demo with your team, family or friends. Select from Chef's favourite recipes and receive your cooking kit delivered to your door (within the GTA). Cooking demos will run approximately 60-90 minutes on a time and date that works best for you and your group.

CONTACT US TO BOOK | 905-482-3225 | info@jpfinefoods.ca

jpfinefoods.ca   



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COOKING DEMO

MINIMUM 4 PARTICIPANTS

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BUILD THE ULTIMATE CHARCUTERIE BOARD

\$105.00 per person

Each kit serves 2 people
Assemble a pro charcuterie board with assorted meats, cheeses, pickled vegetables, fresh and dried fruits, nuts and make your own crostini

LEARN TO ROLL YOUR OWN SUSHI

\$95.00 per person

Each kit serves 2 people
Learn how to make seasoned sushi rice like a professional. Prepare your vegetables, sauces, fish and seafood to make assorted rolls
Included: sushi mat, nori, sesame seeds, wasabi and house pickled ginger

COOK A DIVINE TRUFFLE OIL RISOTTO

\$85.00 per person

Each kit serves 2 people
Truffle oil drizzled mushroom risotto topped with blackened leeks and parmesan crisps
option to add fresh winter truffles

Cooking demos are approximately 60-90 mins

Each Package Includes:

- Fresh, pre-portioned ingredients delivered right to each participants' door
- Recipes for the selected menu so you can recreate the menu items after the event.
- Unique link to cooking demo
- Free delivery

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ADDITIONAL OPTIONS

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If you would prefer to join and only watch the cooking session, or if you will be picking up your own ingredients and cooking along with us, the price per person is \$25.00 with a minimum of 10 participants.

COVID-19 FOOD SAFETY

The health and well-being of our clients and staff has always been a priority for us here at JP Fine Foods. With that as our focus, we are taking the necessary safety precautions to help make sure that everyone is protected during these uncharted times. These actions affect everything from how your order is handled by our staff, to how it gets to you and your family.

While at this time there is no evidence that food or food packaging is a likely basis or path of transmission for COVID-19, we are taking all precautions to ensure that your orders are protected.

Recommendations have been issued by the City of Vaughan, The Canadian Food Inspection Agency (CFIA) and World Health Organization (WHO), including the need to continue following good hygiene practices during food handling and preparation. These hygiene practices have been in place before the COVID outbreak and are being followed as we always have and will continue to do.

Please contact us for a full breakdown of what we are doing to protect you, our clients, as well as our staff.