



JP FINE FOODS

# Buffet Menu





## **Discover the versatility of buffets with our customizable menu options, perfect for your next event!**

Whether you prefer a casual atmosphere or want to offer guests the freedom to graze at their own pace, our buffet service is the ideal solution. Mix and match from our selection of hors d'oeuvres and stations to create a personalized experience for your guests upon arrival. Then, open up our buffet where our attentive staff will ensure everyone is served to satisfaction.

*Don't see something you crave on our menu? No problem!*

As a bespoke catering company, we're committed to bringing your vision to life. Please note that service and rental fees are additional.

In addition to our culinary offerings, our experienced design team can transform any space to suit your event's theme and atmosphere. Whether it's an intimate gathering or a grand affair, let us help you create a memorable dining experience tailored to your unique needs and preferences.

All menus listed are just a reference, the price does not include staffing or rentals.

Please contact us for more information: **905-482-3225**

# Sample Menu I

\$35.00/person  
Staffing and rentals extra

## **Bread Basket**

Assorted rolls/ butter

## **Turkey Dinner**

Herb roasted sliced turkey

## **Sauteed Mixed Vegetables**

Seasonal vegetables/ olive oil/ sea salt

## **Bread Stuffing**

Apple/ cranberry/ herb stuffing

## **Rustic Mashed Potatoes**

Skin on Yukon Gold potatoes/ cream/ butter

## **Turkey Gravy**

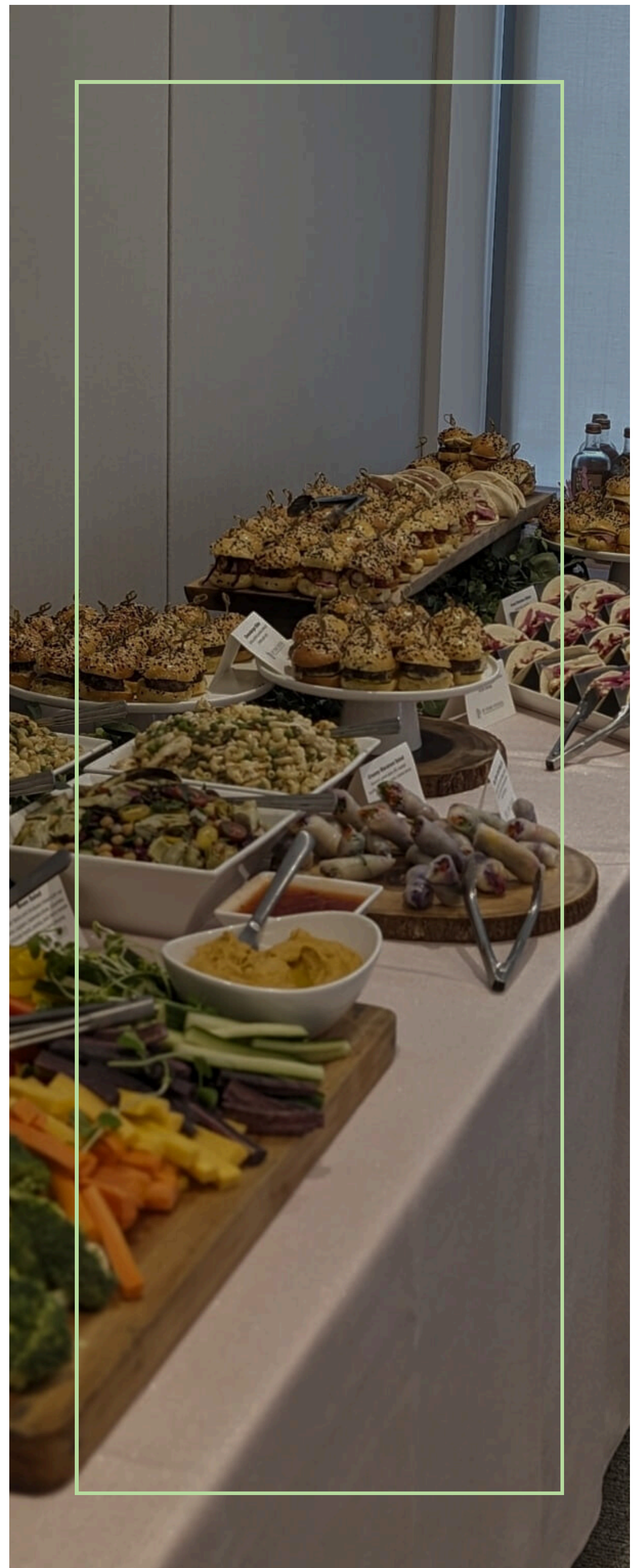
Classic gravy

## **Cranberry Sauce**

Orange/ port

## **Gourmet Cookies**

House made decadent cookies



# Sample Menu 2

\$79.50/person  
Staffing and rentals extra

## Station

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### Charcuterie Station

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

## Buffet

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### Breads and Dips

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

### Arugula Salad

Blue cheese/ oven roasted tomatoes/ cucumbers/ fennel/ pecans/ sherry shallot vinaigrette

### Butternut Squash Ravioli

Arugula/ squash/ walnuts/ brown butter sauce

### Chicken Supreme

Pan seared/ chicken jus

### Sauteed Mixed Vegetables

Seasonal vegetables/ olive oil/ sea salt

### Fruit Platter

Artfully plattered seasonal fruit

### Mason Jar Desserts

Mason jar filled with your choice of 1 of the following:

Lemon meringue/ coconut cream pie/ pumpkin spiced panna cotta/ chocolate mousse/ apple crumble



# Sample Menu 3

\$109.00/person  
Staffing and rentals extra

## Passed Hors D'oeuvres

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### Beef Burger Slider

Lettuce/ pickle/ smoked beef bacon jam/ garlic aioli

### Lobster Bisque Shooter

Dill cream

### Mushroom Arancini

Smoked tomato sauce

## Buffet

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### Breads and Dips

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

### Kale Salad

Radicchio/ Brussels sprouts/ shaved Parmesan/ dried cranberries/ pine nuts/ radishes/ maple balsamic vinaigrette

### Winter Caprese Salad

Grilled pears/ zucchini threads/ fennel/ roasted squash/ gremolata

### Prime New York Striploin

Grilled or seared/ peppercorn beef jus

### Arctic Char

Pan seared/ herbed compound butter

### Roasted Baby Potatoes

Smoked paprika/ olive oil/ garlic

### Brussels Sprouts

Caramelized onions/ beef bacon/ tamari-maple syrup

## Desserts

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### Mini Dessert Station

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

