



JP FINE FOODS

Hors D'oeuvres & Stations Menu



Hors D'oeuvres

Corporate and private events.

Beef/ Veal/ Lamb

Beef Burger Slider \$4.75

Lettuce/ pickle/ smoked beef bacon jam/ garlic aioli

Add cheese \$0.75

Cheddar/ blue cheese/ Brie/ Swiss/ taleggio

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 and herb grilled/ peppercorn aioli

Beef Boerewors Sausage Roll \$5.50

South African farmer's beef sausage/ sweet onion/ tomato sauce

Beef And Veal Meatballs \$3.50

Tomato sauce/ basil/ olive oil/ Parmigiano Reggiano

Pulled Brisket Taco \$6.50

Cilantro/ radish/ white onion/ pickled purple cabbage/ lime

Lamb Spiedini \$5.50

Herb marinated/ chimichurri

Lamb Chop Lollipop \$13.50

Mustard cumin rosemary crust/ mint-herb chimichurri

Lamb Loin Crostini \$6.50

Herb dusted/ crostini/ grape jam/ pickled red onion/ mint

Mini Beef Pot Pie \$5.50

Puff pastry/ red wine slow cooked beef/ cherry pepper

Veal Parm Slider \$7.50

Breaded veal/ mozzarella/ smoked tomato sauce

Moroccan Cigars \$6.50

Ground beef/ Moroccan spices/ herbed tahini

Gnocchi \$5.25

House-made gnocchi/ bolognese sauce/ olive oil/ shaved Parmigiano Reggiano

Chicken/ Pork/ Duck / Turkey

Chicken Parm Slider \$6.75

Breaded chicken / mozzarella/ smoked tomato sauce

Chicken Satay \$4.50

Greek marinated thighs/ tzatziki

Sausage Slider \$4.75

Smoked sausage (pork)/ grainy mustard/ pickles/ caramelized onions

Grilled Chicken Bao \$4.75

Peri-peri chicken thighs/ cucumbers/ pickled carrots/ spiced aioli

BLT Slider \$4.75

Smoked bacon/ lettuce/ tomato/ aioli

Mortadella Slider Panini \$6.00

Taleggio cheese/ pistachio spread/ olive oil/ balsamic glaze

Pulled Pork Slider \$4.75

BBQ sauce/ cabbage slaw/ pickle

Charcuterie Skewer \$6.00

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

Duck Confit \$5.90

Taro root chip/ fennel orange slaw/ cranberry aioli

Hors D'oeuvres

Corporate and private events.

Chicken/ Pork/ Duck / Turkey Cont.

Smoked Duck Breast \$6.50

Wonton chip/ apple fennel salsa/ blueberry sauce

Turkey Meatballs \$3.50

Ground turkey/ sage/ fennel/ sweet and sour sauce

Turkey Meatball Slider \$4.50

Brioche bun/ tomato sauce

Pulled Turkey Slider \$4.75

Taleggio/ cranberry aioli/ tart slaw

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

Grilled Tuna \$5.25

Risotto crostini/ puttanesca salsa/ lemon aioli/ dill

Tuna Tartar \$8.50

Glass bread/ 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

Lobster Grilled Cheese \$5.75

Mini brioche/ cheddar cheese/ lobster

Lobster Bisque Shooter \$3.75

Dill cream

Lobster Arancini \$7.50

Lobster/ crème fraiche

Gravlax Crostini \$5.25

Bagel chip/ house-cured gravlax/ cream cheese/ dill/ capers

Vegetarian/Vegan

Grilled Mushroom Slider \$5.75

Truffle aioli/ arugula/ brie/ balsamic caramelized onions

Tofu Satay (V) \$4.00

Marinated tofu/ scallions/ sesame seeds/ grainy mustard vegan aioli

Grilled Cheese \$4.00

Aged cheddar/ ketchup on the side

Mushroom Arancini \$4.00

Smoked tomato sauce

Seared Polenta \$4.50

Roasted cherry tomatoes/ Parmigiano Reggiano/ pesto

Spring Rolls \$3.25

Plum sauce

Vegetable Samosa \$3.50

Peach chutney

Wild Mushroom Crostini \$4.50

Puffed rice paper crostini/ wild mushroom duxelles/ goat cheese & leek mousse

Rice Paper Cold Rolls \$3.75

Mixed vegetables/ rice noodles/ mint/ basil/ pickled carrots/ sweet chili sauces

Hors D'oeuvres

Corporate and private events.

Vegetarian/Vegan Cont.

Gnocchi \$4.25

House-made gnocchi/ smoked tomato sauce/ olive oil/
shaved Parmigiano Reggiano

Vegan Bao \$4.75

Vegan bao bun/ eggplant caponata/ pickled cabbage/
tahini/ mint aioli

Latke \$4.00

Brie, spiced apple salsa, cranberry caviar

Kids

Sausages In A Blankets \$3.75

Beef sausages/ puff pastry/ ketchup/ mustard

Mac and Cheese Bites \$3.75

Breaded macaroni and cheese/ ketchup on the side

Kids Burgers \$3.75

Kids preference

Chicken Finger Lollipops \$4.00

Breaded chicken/ plum sauce

Purpose of JP Fine Foods

*"Create positive memories that
last a lifetime."*



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/ 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	\$11.00
Mashed potatoes/ pickled onions/ micro greens	
Beef Bourguignon Pot Pie	\$14.50
Carrots/ cippolini onions/ mushrooms/ pie crust	
Sheppard's Pie	\$17.50
Ground lamb/ carrots/ peas/ mashed potatoes	
Chicken Pot Pie	\$12.50
Pulled chicken/ cream sauce/ carrots/ peas/ corn/ pie crust	
Pulled Turkey	\$12.00
Mashed potatoes/ sautéed vegetables/ gravy/ cranberry sauce	

Fish/Seafood

Salmon Poke	\$19.00
Marinated salmon/ sushi rice/ cucumbers/ edamame/ purple cabbage/ pickled carrots/ peppers/ spiced aioli/ ponzu	
Seafood Risotto	\$21.00
Tomato lobster stock/ lobster meat/ grilled calamari	
Fish and 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	

Vegetarian

Ratatouille Polenta	\$9.50
Cheesy polenta/ ratatouille/ tomato sauce	
Gnocchi	\$12.50
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	
Winter Risotto	\$13.50
Wild mushroom/ pumpkin/ kale chips	
Eggplant Parmesan	\$14.50
Tomato sauce/ mozzarella /Parmigiano Reggiano	

Stations

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

Cheese Platter \$23.00

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

Harvest Platter \$14.00

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

Mediterranean Antipasto Station \$22.50

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

Charcuterie Platter \$24.00

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

Interactive Stations

Holiday Turkey Station \$15.00

Pulled turkey with:

- Gravy/ Cranberry sauce

Choose 3 of the following:

- Mashed potatoes
- Marble mashed potatoes
- Apple cranberry stuffing
- Sautéed vegetables
- Sautéed green beans
- Brussels sprouts/ caramelized onion/ beef bacon

Risotto Station \$19.00

An interactive station with chefs making fresh risotto served out of a Parmigiano Reggiano wheel

- Wild mushroom/ pumpkin/ kale chips
- Truffled mushroom
- Beet/ sweet pea

Italian Pasta Station \$24.50

- **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 cheese/ olives/ chili flakes
- **Choice of 1:** chicken/ shrimp/ smoked pork sausages/ smoked salmon/ bolognese

Mac and Cheese Station \$21.50

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

Interactive Stations

Poke Station

\$19.00

- **Your choice of two 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/ cucumber/ peppers/ nori/ spiced aioli/ sesame soy vinaigrette/ soy sauce

Taco Stand

\$14.50 / \$19.50

- **Choice of 1:** Pulled beef brisket/ grilled chicken/ steak carnitas/ pork belly/ chorizo/ vegan chilli
- **Each station to include:** Lettuce/ crema/ aged cheddar cheese/ salsa verde/ pico de gallo/ diced white onion/ pickled red onions/ jalapenos/ flour tortillas/ sliced radishes/ limes/ cilantro
- **Choice of 1:** 2pcs per person / 3pcs per person

Oyster and Seafood Bar

\$24.50

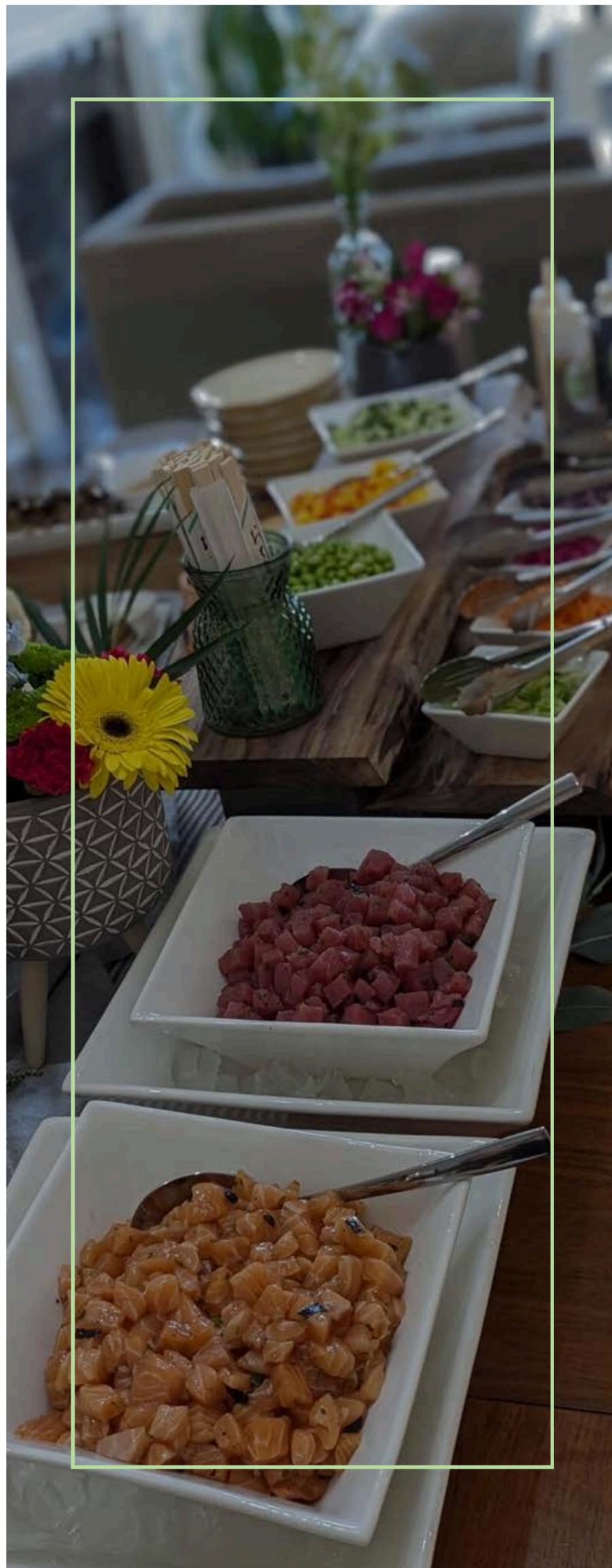
- 2 Seasonal oysters per person
- Crudo/ fresh tomato/ onion/pepper salsa/ lime juice/ Maldon salt/ micro greens/ olive oil
- Seafood salad with pepper/ celery/ fennel/ lemon/ capers - OR - Steamed Mussels tomato sauce or white wine sauce

To Include: Lemons/ limes/ mignonette/ horseradish/ hot sauce/ tabasco/ cocktail sauce

Grilled Cheese Station

\$18.00

- **Breads:** sourdough/ brioche
- **Cheese:** Brie/ cheddar/ Swiss
- **Vegetables/Fruit:** Caramelized onions/ wild mushrooms/ Pickles/ tomatoes/ jalapeno/ pear
- **Variety of jams/chutneys:** Mango chutney/ olive tapenade/ muffuletta olive spread/ fig jam
- **Meats:** Bacon/ sliced turkey



Dessert Stations

Crepe Station

\$13.50

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

Donut Station

\$11.00

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.

Cannoli on the Move

\$6.00

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

Mini Dessert Station

\$12.00

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

Brûlée Station

\$9.00

- **Mini crème brûlée to include:** Classic/ chocolate/ pumpkin/ lemon/ espresso

Vision of JP Fine Foods

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

