



JP FINE FOODS

# Plated Menu Options



# Plated Lunch & Dinner Parties

## Appetizers

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<b>Breads and Dips</b>	\$6.50
Assorted breads/ warm olives/ hummus/ red eggplant dip/ tzatziki	
<b>Tuna Tartar</b>	\$24.00
Avocado mousse/ apple-cucumber fennel salsa/ marinated tuna tartar/ taro chips/ponzu reduction/ spiced aioli	
<b>Spanish Grilled Octopus</b>	\$33.50
Caper fennel olive couscous/ romesco sauce/ greens/ grilled lemon	
<b>Shrimp Caponata</b>	\$18.00
Peri-peri grilled shrimp/ caponata/ lemon arugula/ spiced aioli	
<b>Meatballs</b>	\$12.50
Beef and veal meatballs/ polenta	
<b>Seared Scallops</b>	\$29.50
Mushrooms/ cherry tomatoes/ parsley caper butter sauce	
<b>Seafood Risotto</b>	\$21.00
Tomato lobster stock/ lobster meat/ grilled calamari	
<b>Grilled Eggplant</b>	\$14.50
Spiced pepper tomato sauce/ black olive caper tomato concasse/ za'atar labneh	
<b>Crispy Cauliflower</b>	\$11.50
Okra/ spiced pepper tomato sauce/ Parmigiano Reggiano	
<b>Baby Gem Caesar Salad</b>	\$18.00
Baby gem lettuce/guanciale/ croutons/ Parmigiano Reggiano crisps/ garlic anchovy dressing	
<b>Winter Burrata Salad</b>	\$24.50
Grilled pears/ zucchini threads/ fennel/ roasted squash/ gremolata	
<b>Gravlax</b>	\$24.50
House cured salmon gravlax/ leek cream cheese mousse/ pickled cipollini onions/ dill/ crispy capers/ everything bagel seasoned focaccia crisp/ frieze	

## Soups

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<b>Lobster Bisque</b>	\$17.00
Lobster/ Pernod cream foam/ kale chips/ crème fraiche	
<b>Butternut Squash Soup</b>	\$15.00
Butternut/ pumpkin/ apple/ crème fraiche/ pancetta/ focaccia crostini	
<b>Middle Eastern Red Lentil Soup</b>	\$11.00
Fried parsnip chips	
<b>Zuppa di Pesce</b>	\$28.50
Mussels/ calamari/ shrimp/ cod/ scallops/ tomato sauce *can be a main course or family style	



# Main Courses

## Protein

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**Ossobuco** \$29.50

Slow braised veal shank/ tomato base

**Beef Bourguignon** \$23.50

Mushrooms/ carrots/ cipollini onions/ bacon

**AAA Beef Tenderloin** \$44.50 / \$55.50 / \$68.50

Grilled or seared/ peppercorn beef jus

6oz / 8oz / 10oz

**Prime New York Striploin** \$39.50 / \$47.50 / \$57.50

Grilled or seared/ peppercorn beef jus

8oz / 10oz / 12oz

**Prime Ribeye** \$67.50 / \$77.50 / \$97.50

Grilled or seared/ peppercorn beef jus

12oz / 14oz / 18oz

**Venison Chop** \$51.50

Pan seared/ cumberland sauce / 8oz

**Veal Chop** \$45.00 / \$58.00

Grilled/ herbed compound butter

10oz / 14oz

**Opal Valley Australian Rack of Lamb** \$64.00

Pan seared/ chimichurri/ 4 bones

**Lamb Shank** \$35.50

Slow braised lamb shank/ red wine sauce

**Bison Ribeye** \$66.50

Chimichurri

## Poultry

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**Chicken Supreme 8oz** \$15.50

Pan seared/ chicken jus

**Stuffed Chicken Supreme** \$19.50

- Ricotta/ spinach/ leek
- Wild rice/ mushroom/ spinach

**Cornish Hen** \$25.50 / \$45.50

Bone-in / shawarma marinated / herbed tahini / sumac shaved onion

Half or Full

**Duck Breast** \$19.50

Seared/ cumberland sauce

**Duck Confit** \$24.50

Crispy confit duck legs/ cranberry citrus glaze

## Fish/Seafood

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**Arctic Char** \$26.00

Pan seared/ herbed compound butter

**Salmon** \$17 / \$23 / \$28.50

Grilled/ Moroccan spiced / dill aioli

4oz / 6oz / 8oz

**Branzino** \$32.50

Pan seared or gilled/ romesco sauce

**Georgian Bay White Fish** \$27.00

Pan seared/ puttanesca sauce

**Lobster Tail** \$24.00

Surf your turf/ add to your main course

## Vegetarian/Vegan

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**Grilled King Oyster Mushrooms** \$17.50

Roasted red cabbage/ white bean ragout/ pickled cipollini/ gremolata

**Roasted Cauliflower** \$17.50

Fava bean purée/ pickled onions/ puffed quinoa/ olive oil

**Eggplant Parmesan** \$18.50

Tomato sauce/ fresh mozzarella

**Beet and Portobello Steak** \$16.50

Porcini crusted beet/ portobello steak/ lupini beans/ mushroom jus/ za'atar oil

# Sides

## Vegetables

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<b>Sautéed Mixed Vegetables</b>	\$6.00
Seasonal vegetables/ olive oil/ sea salt	
<b>Roasted Root Vegetables</b>	\$6.00
Seasonal root vegetables/ olive oil/ thyme/ smoked paprika/ honey	
<b>Grilled Zucchini</b>	\$9.00
Herb marinated/ labneh/ sumac/ chimichurri	
<b>Brussels Sprouts</b>	\$9.00
Caramelized onions/ beef bacon/ tamari-maple syrup	
<b>Rapini</b>	\$6.00
Garlic/ ras el hanout	
<b>Roasted Cauliflower</b>	\$6.00
Bacon/ Parmigiano Reggiano/ fresh herbs	
<b>Broccoli</b>	\$6.00
Cheddar roasted broccoli	
<b>Mushrooms</b>	\$9.00
Seasonal mixed mushrooms/ thyme/ shallots/ white wine	
<b>Green Bean Almondine</b>	\$6.00
Green beans/ almonds/ sumac/ olive oil	
<b>Roasted Carrot Toppers</b>	\$9.00
Smoked carrots	

## Starches

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<b>Roasted Baby Potato</b>	\$6.00
Smoked paprika/ olive oil/ garlic	
<b>Marble Mashed Potatoes (V)</b>	\$6.00
Sweet potato/Yukon gold potatoes	
<b>Rice Pilaf</b>	\$6.00
Wild rice/ basmati rice/ whole wheat rice/ lemon/ clove	
<b>Basmati Rice</b>	\$7.50
Saffron/ barberries/ pistachios	
<b>Farro</b>	\$7.50
Leeks/ sundried tomatoes/ thyme/ parsley	
<b>Potato Gratin</b>	\$9.00
Thinly sliced potatoes/ cream/ thyme/ Parmigiano Reggiano cheese	
<b>Rustic Mashed Potatoes</b>	\$9.00
Skin on Yukon Gold potatoes/ cream/ butter	
<b>Roasted Sunchokes</b>	\$9.00
Jerusalem roasted sunchokes/ honey	
<b>Roasted Squash Medley</b>	\$6.00
Seasonal squash/ harissa/ olive oil	
<b>Persian Rice</b>	\$9.00
Saffron/ barberries/ pistachios	

# Desserts

**Chocolate Torte** \$14.00

Flowerless torte/ poached pear/ chantilly cream

**Tiramisu** \$14.00

Espresso soaked lady fingers/ mascarpone mousse

**Crème Brûlée** \$12.00

Espresso/ Baileys

**Panna Cotta** \$11.00

Pumpkin spiced or poached pear

**Seasonal Meringue Tart  
Lemon** \$12.00

