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Holiday Menu Package Fall/Winter

2018-19

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HORS D'OEUVRES

Priced per piece, minimum 12 pieces

Meat

	Per piece
Miso Chicken Satay <i>miso marinated with a teriyaki glaze and topped with scallions and sesame seeds</i>	\$2.75
Shawarma Chicken Satay <i>grilled and served with a sumac yogurt</i>	\$2.75
Beef Satays <i>Toasted coriander and herb marinated beef satay served with a traditional chimichurri</i>	\$3.00
Beef Burger Slider <i>pickled onions and cucumbers with lettuce and a roasted garlic aioli</i>	\$3.75
Bacon Cheese Burger Slider <i>blue cheese, smoked bacon, caramelized onions and a garlic aioli</i>	\$4.00
Chicken Burger Slider <i>cabbage slaw, lettuce and spiced aioli</i>	\$4.00
Smoked Pulled Brisket Slider <i>apple green cabbage slaw and pickle</i>	\$3.75
Hoisin Pulled Chicken Slider <i>pickled carrot, miso napa cabbage slaw and roasted garlic aioli</i>	\$3.75
Lamb Chops <i>cumin rosemary honey mustard panko crusted lamb chops drizzled with smoked sea salt</i>	\$6.75
Apple Pork Belly Bao <i>topped with julienned apples, pickled onions, scallions and a roasted garlic aioli</i>	\$4.50
Duck Confit Crêpe <i>topped with a blueberry port compote, cucumbers, sesame brittle and shiso cress</i>	\$3.00
Hoisin Chicken Cold Rolls <i>assorted vegetables, basil, cilantro, noodles and pickled carrots with a sweet chili sauce</i>	\$2.50
Bacon Phyllo Tart <i>brie mousse, bacon and a roasted tomato jam</i>	\$2.25
Truffle Salami Phyllo Tart <i>balsamic pearls, micro greens and gorgonzola mousse</i>	\$2.25
Prosciutto and Crostini <i>poached pears, blue cheese, candied pecan brittle and balsamic caviar</i>	\$2.50
Smoked Duck Wonton King Cole <i>smoked duck, cranberry jam, apple salsa</i>	\$3.00
Boerewors Roll <i>traditional South African farmers sausage, mini bun, sweet onion tomato sauce</i>	\$4.00

Fish and Seafood

Salmon Satays <i>Moroccan marinated salmon topped with a herbed raita, fresh herbs and pomegranate seeds</i>	\$3.00
Salmon Burger Slider <i>balsamic caramelized onions, goat cheese, tomatoes and greens</i>	\$4.00
Shrimp Purse <i>nori band wrapped shrimp, water chestnut, carrot and mushroom purses served with a soy dipping sauce</i>	\$3.50
Fish Tacos <i>battered white fish, bean puree, corn salsa, spiced tomato sauce and apple fennel slaw</i>	\$3.00
Tuna Pipettes <i>ginger pickled cucumber salsa skewered on a pipette loaded with a wasabi soy sauce</i>	\$3.00
Peri-Peri Shrimp <i>grilled Portuguese spiced shrimp served with a dill aioli</i>	\$3.25
Citrus and Herb Shrimp <i>grilled shrimp served with a spiced aioli</i>	\$3.25
Shrimp Cold Rolls <i>shrimp, rice noodles, vegetables, mint, cilantro and pickled carrots with a sweet chili sauce</i>	\$2.75
Salmon Poke <i>rice, kimchi, chives, sesame seeds and spicy mayo</i>	\$3.75
Tuna Poke <i>traditional ahi tuna poke with rice, scallions, shredded nori and topped with a spicy mayo</i>	\$4.50
Salmon Gravlax Crostini <i>bagel crostini, dill mascarpone, pickled beets and onion salsa</i>	\$3.25
Mini Bagels <i>smoked salmon, house pickled mini cucumbers, dill whipped cream cheese</i>	\$3.75

Vegetarian

Flatbread <i>béchamel, mozzarella, roasted squash, hazelnuts, arugula</i>	\$2.25
Fresh Mozzarella Flatbread <i>marinara sauce with fior de latte and basil</i>	\$2.25
Vegetable Dim Sum <i>vegetable medley filled dim sum with a soy dipping sauce</i>	\$2.50
Mushroom Potstickers <i>mushroom and vegetable pan seared potstickers served with a miso soy dipping sauce</i>	\$2.50
Samosas <i>vegetable samosas served with a peach chutney</i>	\$2.00
Risotto Croquettes <i>mushroom and ricotta risotto croquettes served with a garlic aioli</i>	\$2.50
Grilled Portobello Slider <i>walnut parsley pesto, goat cheese, pickled red onions</i>	\$3.50
Grilled Cheese <i>can't go wrong with a classic white cheddar grilled cheese *add bacon for an additional \$0.50 each</i>	\$2.00
Mushroom and Goat Cheese Grilled Cheese <i>sautéed mushrooms mixed with creamy goat cheese</i>	\$2.50
Sweet Potato Latkes <i>caramelized onions, brie and pickled onions</i>	\$2.75
Rice Paper Cold Rolls <i>mixed vegetable, rice noodles, mint, basil and pickled carrots served with a sweet chili sauce</i>	\$1.75
Squash Crostini <i>Roasted squash, ricotta, candied pecans and balsamic caviar</i>	\$2.25

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STATIONS

Minimum 25 people, priced per person (rentals may be required)

	Per person
Harvest Station <i>Sliced seasonal vegetables served with a traditional hummus, olive tapenade and a seasonal salsa served with wonton chips, crostini and flat breads</i>	\$6.50
Mediterranean Antipasto Station <i>Assorted grilled vegetables, cheeses, sliced meats, hummus, eggplant dip, tomato eggplant dip, marinated vegetables and an assortment of crudité's served with breads, crostini, olive oil and balsamic vinegar</i>	\$12.00
Cheese Station <i>Imported and domestic cheese board artfully presented with fresh fruit, dried fruits, nuts, jams and breads and crostini</i>	\$7.00
Sushi Station <i>Assorted traditional and exotic sushi of your choice prepared by a sushi chef.</i> <i>*market price based on selection</i>	Market Price
Taco Stand <i>Tortillas filled with your choice of two:</i> <i>Slow braised beef, vegetarian bean chili, spiced pulled chicken, pulled brisket or pulled pork</i> <i>Each station includes: lettuce, sour cream, aged cheddar cheese, spiced red chili sauce, Pico de Gallo, slaw and guacamole</i>	\$10.00
Nacho Station <i>Nacho chips with your choice of toppings that could include: tomatoes, olives, green onion, melted cheese, chili, sour cream, tomato salsa and guacamole</i>	\$7.00
Bao Steamed Bun Station <i>Your choice of two of the following: Pulled pork, pork belly, brisket, chicken or tofu</i> <i>Each station includes: pickled veg, herbs, slaw, peanuts, hot sauce, hoisin sauce, roasted garlic aioli and a spiced aioli</i>	\$9.50
Fish and Chips Station <i>Classic beer-battered fish served with French fries, coleslaw, pickles, malt vinegar and tartar sauce</i>	\$9.00
Baked Potato Bar <i>Traditional baked russet potatoes</i> <i>Each station includes: Sour cream, bacon bits, cheddar cheese, green onions, butter, hot sauce, red onions and broccoli</i>	\$7.50
Burrito Bowl Bar <i>Your choice of two of the following: Pulled chicken, ground beef, pulled pork, pork belly or vegetarian chili</i> <i>Each station includes: Rice & beans, diced tomatoes, corn, green onions, red onions, hot sauce, sour cream, guacamole, salsa and cheese</i>	\$10.00
Curry Bar <i>Your choice of two curries which may include: Chicken, beef, shrimp, vegetarian and lamb</i> <i>Each station includes: Rice, naan, mint raita, cilantro, chutney and pickled vegetables</i>	\$9.50
Slider Station <i>Choice of two sliders from our hors d'oeuvres menu served with assorted burger toppings, fries and pickles (page 10)</i>	\$9.50
Traditional Turkey Dinner In a Glass Station <i>Slow roasted turkey breast with mashed potatoes, stuffing, cranberry sauce and a turkey jus served in a martini glass</i>	\$9.00
Lamb Carving Station <i>Spiced leg of lamb served with Moroccan quinoa, roasted carrots and an herbed yogurt sauce</i>	\$15.50
Roast Beef Carving Station <i>Roasted New York striploin served with silky mashed potatoes, vegetables and a red wine demi</i>	\$16.00
Risotto Station <i>An interactive station with chefs making fresh risotto served with freshly grated Parmesan cheese</i> <i>Ask your sales representative about our seasonal flavours</i>	Market price

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STATIONS CONTINUED

Oyster Bar

Seasonal Oysters shucked and served on the half shell

Each station includes: A trained shucker, approximately 3 oysters per person, lemon wedges, horseradish and house sauces

Market price

Italian Pasta Station

An interactive station with chefs making fresh pastas to order

- Ask your sales representative about our seasonal flavours

Each station includes: Parmesan cheese, olives and chili flakes

Market price

Poke Station

Hawaiian marinated tuna, salmon and sautéed mushrooms

Each station includes: Brown rice, sushi rice, edamame beans, purple cabbage, pickled vegetables, green onions, sesame seeds, cucumbers, peppers, nori, spiced aioli, avocado aioli, sesame soy vinaigrette and a ponzu glaze

\$18.00

Pierogi Bar

Your choice of spinach and feta, cheese and potato or potato onion and cheddar

Each station includes: Sour cream, green onions, red onions, diced tomatoes, pickled jalapenos, hot sauce and bacon bits

Add pulled brisket, pulled pork or pulled chicken for \$3.50 per person

\$6.00

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COMPOSED PLATES

Composed plates are ideal for events where there is not enough seating for each guest.
Our professional serving staff will pass around miniature main course plates to each of your guests.
The composed plates are the equivalent of serving two-three pieces of hors d'oeuvres
Rentals or disposables are required at an additional cost

Meat

	Per person
Pap and Wors traditional beef South African farmer's sausage, corn meal porridge and sweet onion tomato sauce	\$5.50
Beef Bourguignon Classic French slow cooked stew with mushrooms, cipolini onions and served on mashed potatoes	\$8.00
Pot Pie classic chicken pot pie topped with a flakey pie shell	\$6.00
Short Rib spätzle, pickled onions, sour cream and chives	\$7.50
Spanish Chicken Kabob saffron couscous, chorizo and peppers topped with fresh herbs	\$6.50
Lamb Ragout pappardelle noodles, basil sprouts, parmesan cheese	\$10.50
Mac & Cheese Classic parmesan and panko crusted mac and cheese *add lobster for \$3.50	\$6.50
Rigatoni Bolognese topped with basil sprouts and parmesan cheese (can be done with beef, pork, veal or *turkey)	\$5.00
Pork Belly braised pork belly served with brussels sprout, caramelized onion and bacon topped with an apple jus	\$8.50

Fish and Seafood

Pan Seared Salmon wilted kale and parsnip mash topped with a tomato chutney	\$10.50
Maple Miso Salmon served in a miso broth with sautéed vegetables, sesame seeds and nori	\$10.50
Spanish Shrimp Polenta chorizo sausage, kale and pepper sautéed shrimp on silky polenta	\$9.00
Fish 'N Chips paper boats filled with fries, battered fish, tartar sauce and slaw	\$7.50
Trout Moroccan spiced rainbow trout, kale, Israeli couscous, minted yogurt	\$7.50
Bouillabaisse classic French fish stew, saffron broth, fennel, peppers, new potatoes, smoked aioli and fresh herbs	\$9.50

Vegetarian

Falafel quinoa tabbouleh, Israeli salad, pickled red cabbage, tahini and pita	\$5.50
Mushroom Risotto truffled wild mushroom risotto	\$6.50
Gnocchi House made gnocchi tossed with kale, artichokes, sundried tomatoes in a gorgonzola cream sauce	\$6.00
Ravioli your choice of cheese, spinach & cheese or squash ravioli in a rose sauce or brown butter sauce topped with fresh herbs, parmesan cheese and chili flakes	\$6.00
Tofu Poke Bowl rice, peppers, edamame, beans, miso tofu, watermelon radishes, fresh herbs and a ponzu vinaigrette	\$7.00
Vegetable Curry roasted cauliflower with crunchy rice cake, in a green curry coconut sauce	\$6.50

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BUFFET DINNERS

Buffet meals may require rentals as well as staff
Price per person; Minimum 24 people

Excellence Buffet Dinner

Per person
\$28.00

Bread Basket *Ace Bakery breads served with butter and hummus*
Mixed Greens Salad *your choice of one basic salad (page 9)*
Roasted Turkey *herb roasted turkey served with cranberry sauce and a white wine jus*
Bread Stuffing *apple, herb and cranberry stuffing*
Rustic Mashed Potatoes *skin on mashed potatoes*
Roasted Vegetables *seasonal roasted vegetables*
Fresh Fruit Skewers *assorted melons, grapes, pineapple and berry skewers*
Assorted Cookies and Squares *Chef's selection of gourmet soft cookies and assorted squares*

Elegance Buffet Dinner

\$38.00

Mixed Greens Salad *your choice of one basic salad (page 9)*
Starch Salad *your choice of a basic starch salad (page 9)*
Your choice of two proteins:
Whole Grilled Chicken *za'atar marinated grilled chickens drizzled with a herbed tahini and pomegranate seeds*
Beef Bourguignon *Classic French slow cooked with mushrooms and cipolini onions*
Pork Tenderloin *Grainy mustard rubbed pork tenderloin sous vide, seared and topped with an apple bourbon salsa*

Roasted Vegetables *seasonal roasted vegetables*
Rustic Mashed Potatoes *skin on mashed potatoes*
Fresh Fruit Skewers *assorted melons, grapes, pineapple and berry skewers*
Assorted Cookies and Squares *Chef's selection of gourmet soft cookies and assorted squares*

Exuberance Buffet Dinner

\$58.00

Mixed Greens Salad *your choice of a basic or elevated salad (page 9)*
Starch Salad *your choice of a basic or elevated starch salad (page 9)*
Beet, Carrot and Apple Slaw *with red onions, fresh mint, parsley and a pomegranate vinaigrette*
Grilled Chicken Supreme *mushroom, kale and goat cheese stuffed chicken*
Your choice of one other protein:
Roast Beef *slow roasted and served with a mushroom demi glace*
Salmon *pan seared salmon topped with a maple miso glaze, scallions and sesame seeds*

Bacon Brussels Sprouts *char grilled and tossed with bacon and caramelized onions (bacon can be substituted)*
Roasted Vegetables *seasonal roasted vegetables*
Roasted Potatoes *herb roasted potatoes*
Fresh Fruit Platter *assorted melons, grapes, pineapple and berries*
Mini Petit Four *mini French pastries*

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PLATED DINNER

Dinners may require rentals and service staff

Cold Appetizers

Per person

Classic Caesar Salad <i>romaine hearts with herbed croutons, parmigiano reggiano and smoked bacon bits in a creamy roasted garlic dressing</i>	\$7.00
Spinach and Pear Salad <i>red wine poached pears, candied walnuts, cranberries, radishes and goat cheese drizzled with a maple white balsamic vinaigrette</i>	\$8.50
Mixed Greens Salad <i>with roasted butternut squash, toasted almonds, cucumbers, currants, blue cheese and poached pears with a pear sherry vinaigrette</i>	\$8.50
Burrata Prosciutto Salad <i>arugula topped with mixed beets, walnuts brittle, pomegranate seeds, shaved watermelon radishes and burrata drizzled with a balsamic pomegranate vinaigrette</i>	\$21.50
Winter Caprese Salad <i>roasted tomatoes, roasted beets, basil sprouts, mozzarella, olive oil and a balsamic reduction</i>	\$16.00
Tuna Tartare <i>avocado mousse, apple fennel salsa, micro greens, and root chips</i>	\$18.00

Hot Appetizers

Mushroom Risotto <i>drizzled with a white truffle oil</i>	\$12.00
Mediterranean Octopus <i>Sous vide and grilled with capers, olives, tomatoes, chorizo, greens and a grilled baguette</i>	\$16.00
Stripped Squash Ravioli <i>in a tomato cream sauce with ricotta, leeks, olives and pancetta</i>	\$14.00
Cheese Cannelloni <i>ricotta, spinach and squash filled cannelloni topped in our house tomato sauce and micro greens</i>	\$14.00
Gnocchi <i>house made gnocchi tossed in a sun-dried tomato sauce with grilled zucchini, blistered tomatoes and asparagus</i>	\$15.00
Polenta Bowl <i>grilled shrimp, chard and slow roasted vegetables topped with an arugula pesto and micro greens</i>	\$15.50
Squash Soup <i>ginger and coconut with candied seed clusters</i>	\$7.00
Carrot Pear & Parsnip Soup <i>garnished with an apple chutney</i>	\$7.00
Potato Leek Soup <i>Creamy potato and leek soup garnished with crispy onions</i>	\$7.00
Shrimp Bisque <i>classic creamy shrimp bisque topped with crème fraiche</i>	\$9.00
Linguine Arrabbiata <i>spiced Calabrese salami, artichokes, olives, sundried tomatoes, basil sprouts and parmesan cheese</i>	\$12.50

Main Course Meat

Grilled Stuffed Chicken <i>wild rice, mushroom and goat cheese stuffed chicken, parsnip and potato purée, roasted winter vegetables and a chicken demi glace</i>	\$18.00
Stuffed Chicken <i>kale, leek and quinoa pan seared stuffed chicken, squash purée, roasted vegetables and a chicken jus</i>	\$21.00
Tenderloin Steak <i>8oz bacon char grilled brussels sprouts, rustic mashed potatoes, seasonal veg and a red wine jus</i>	\$39.00
Braised Short Ribs <i>bacon sautéed brussels sprouts, rustic mashed parsnip and potato purée and a pan jus</i>	\$35.00
Grilled Veal Chop <i>rustic mashed potatoes, sautéed seasonal vegetables, roasted tomatoes and a winter chimichurri</i>	\$44.00
Veal Tenderloin <i>6oz coffee crusted grilled veal tenderloin, parsnip and celeriac mash, seasonal vegetables, crispy leeks and a coffee veal demi-glace</i>	\$29.50
Coffee Grilled 9oz Pork Chop <i>bacon and apple roasted Jerusalem artichokes, seasonal veg and a maple Bourbon jus</i>	\$19.50
Rack of Lamb <i>mustard crusted lamb, wilted greens, parsnip purée, served with a minted chimichurri and blue cheese</i>	\$34.50

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PLATED DINNER CONTINUED

Main Course Fish

Per person

Moroccan Shrimp and Octopus <i>polenta, rapini and winter vegetables</i>	\$31.00
Peruvian Grilled Salmon <i>spiced aji verde, brown rice pilaf, seasonal vegetables and a grilled lemon wedge</i>	\$29.00
Lemon and Herb Salmon <i>chard corn salsa, seasonal vegetables, grain pilaf, in a spiced red pepper sauce</i>	\$29.00
Trout <i>Middle Eastern roasted trout, Persian saffron rice, roasted vegetables and a herbed tahini</i>	\$24.50
Paiche <i>pan seared, with chard leeks, wilted rapini, quinoa and a herbed oil</i>	\$26.00
Scallops <i>sesame pan seared scallops, buckwheat noodles, vegetables, peanuts, scallions, and a hoisin glaze</i>	\$30.00
Branzino <i>Genoa olive tomato and caper sauce, wilted greens, barley and grilled lemon</i>	\$35.50

Main Course Vegetarian

Stuffed Portobello <i>ricotta, kale, mushroom, leek and sun-dried tomato stuffed and served with a parsley pesto linguini</i>	\$21.00
Stuffed Sweet Potato <i>with sautéed chickpeas, eggplant and zucchini topped with an herbed tahini and fresh herbs</i>	\$19.50
Cheese Ravioli <i>tomato sauce, ricotta cheese, olives, grilled zucchini and arugula</i>	\$18.00
Mushroom Risotto <i>truffled wild mushroom risotto</i>	\$12.50
Tofu Poke Bowl <i>brown rice, peppers, edamame, beans, miso tofu, watermelon radishes, fresh herbs and a ponzu vinaigrette</i>	\$15.00
Vegetable Curry <i>roasted cauliflower with crunchy rice cake, green coconut curry sauce</i>	\$12.50

Plated Desserts

Per piece

Burnt Butter Apple and Plum Crumble <i>topped with champagne sabayon</i>	\$12.00
Sticky Toffee Pudding <i>topped with vanilla bean crème anglaise</i>	\$10.00
Dulce De Leche <i>White biscuit filled with vanilla bean mousse and dulce de leche</i>	\$9.00
Double Chocolate Mousse <i>bittersweet mousse, dark chocolate glaze (gf)</i>	\$9.00
Seasonal Trio <i>Chef's selection of three mini plated desserts</i>	\$12.00
Rocher hazelnut <i>chocolate mousse in a chocolate shell served with berries</i>	\$14.00
Mini Bûche de Noël <i>Hazelnut milk chocolate covered sponge rolled with hazelnut mousse</i>	\$12.00

CUSTOM DINNER EXPERIENCES

Are you looking for a unique dining experience where your guests are treated to a wine and food tasting? Let us work with you to focus on a theme and come up with a menu that pairs perfectly with our Sommelier's wines.

Or are you looking to do a 6 or 8 or even 10 course tasting menu? Lets work together to come up with a unique tasting experience that will have your guests thinking about the experience for a lifetime.