
JP CATERING

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Daily Corporate Catering Package Fall/Winter

2018-19

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BREAKFAST PACKAGE MENUS

Price per person, minimum 12 people

Continental Breakfast

Per person
\$ 21.50

Assorted Fresh Mini Breakfast Pastries *with preserves and butter*
Mini Breakfast Sandwiches and Wraps *tuna, egg salad, smoked salmon and cream cheese, hard-boiled egg, cream cheese and cucumber and grilled vegetable sandwiches*
Yogurt Parfaits *vanilla yogurt mixed with assorted fruit and topped with a nut and dried fruit granola*
Seasonal Fresh Fruit Platter *assorted melons, grapes, pineapple and berries*
Coffee and Tea

Traditional Breakfast

\$30.00

Bagels and Breads *assorted bagels, sliced breads, preserves and butter*
Spreads *egg salad, tuna salad, cream cheese, smoked salmon and sliced vegetables*
Baked French Toast *decadent oatmeal cinnamon baked French toast served with maple syrup*
Yogurt Parfaits *vanilla yogurt mixed with assorted fruit and topped with a nut and dried fruit granola*
Mini Pastries and Cookies *assorted scones, croissants, cookies and squares*
Seasonal Fresh Fruit Platter *assorted melons, grapes, pineapple and berries*
Coffee and Tea

Hot Breakfast

\$25.00

Bagels and Breads *assorted bagels, sliced breads, preserves and butter*
Scrambled Eggs *garnished with chives*
Bacon and Sausage *served with ketchup*
Baked French Toast *decadent oatmeal cinnamon baked French toast served with maple syrup*
Mini Pastries and Cookies *assorted scones, croissants, cookies and squares*
Seasonal Fresh Fruit Platter *assorted melons, grapes, pineapple and berries*
Coffee and Tea

Party Spread

\$38.00

Bagels and Breads *assorted bagels, sliced breads, preserves and butter*
Spreads *egg salad, tuna salad, cream cheese, smoked salmon and sliced vegetables*
Baked French Toast *decadent oatmeal cinnamon baked French toast served with maple syrup*
Yogurt Parfaits *vanilla yogurt mixed with assorted fruit and topped with a nut and dried fruit granola*
Scrambled Eggs *garnished with chives*
Bacon and Sausage *served with ketchup*
Mini Pastries and Cookies *assorted scones, croissants, cookies and squares*
Seasonal Fresh Fruit Platter *assorted melons, grapes, pineapple and berries*
Coffee and Tea

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BREAKFAST À LA CARTE MENU

Cold

Per person

Bagels and Breads <i>assorted bagels, sliced breads, preserves and butter</i>	\$2.50
Spreads <i>egg salad, tuna salad, cream cheese, smoked salmon and sliced vegetables</i>	\$8.50
Bagel Platter <i>Mini bagel sandwiches filled with an assortment of egg salad, tuna salad and smoked salmon with a chive cream cheese</i>	\$6.50
Assorted Fresh Mini Pastries <i>with assorted preserves and butter</i>	\$5.00
Smoked Salmon Norwegian <i>smoked salmon with cream cheese, sliced cucumbers, red onion, capers, lemon, bagels and rye bread</i>	\$9.00
Mini Breakfast Sandwiches & Wraps <i>tuna, smoked salmon and cream cheese, hard-boiled egg and egg salad</i>	\$6.50
Yogurt Parfaits <i>vanilla yogurt mixed with assorted fruit and topped with a nut and dried fruit granola mix</i>	\$4.50

Hot

Baked French Toast <i>decadent oatmeal cinnamon baked French toast served with maple syrup (serves 12)</i>	\$54.00
Scrambled Eggs <i>Served with ketchup</i>	\$3.50
<i>*add vegetables</i>	\$0.75
Bacon and Sausage	\$3.50
Steel Cut Oatmeal <i>topped with maple syrup, brown sugar, dried fruits and /or nuts</i>	\$4.50
Omelette <i>three egg omelettes with your choice of:</i>	\$6.00
<i>- Mushroom and goat cheese – broccoli, cheddar and spinach – ham, cheese, peppers, and tomatoes</i>	
Mini Quiche <i>two-inch mini quiches filled with your choice of:</i>	\$2.50 ea
<i>- Mushroom and goat cheese – Cheddar cheese, broccoli and sun-dried tomatoes – Spinach leek and feta cheese</i>	
Individual Quiche <i>five-inch individual seasonal quiche with your choice of:</i>	\$7.00 ea
<i>- Mushroom and goat cheese – Cheddar cheese, broccoli and sun-dried tomatoes – Spinach, leek and feta cheese</i>	

Sweet Endings

Seasonal Fresh Fruit Platter <i>assorted melons, grapes, pineapple and berries</i>	\$5.00
Seasonal Fresh Fruit Skewers <i>assorted melons, grapes, pineapple and berry skewers</i>	\$2.00
Assorted Cookies <i>(2 pieces per person)</i>	\$2.50
Assorted Cookies and squares <i>(2 pieces per person)</i>	\$3.00
Mini Seasonal Desserts <i>(2 pieces per person)</i>	\$4.50
Cupcakes <i>mini cupcakes (per dozen)</i>	\$24.00

Beverage

Coffee and Tea	\$2.00
Juice and Water	\$2.75
Pop, Juice and Water	\$2.50
Sparkling and Flat Bottled Water	\$3.00
Mimosa <i>orange juice and champagne</i>	\$5.50

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BREAKFAST STATIONS

Breakfast stations require rentals as well as a chef on site, 24 people minimum

	Per person Market price
Crêpes <i>sweet or savory options available, please talk to your sales rep</i>	
Smoked Salmon <i>hand carved house cured gravlax and smoked salmon served with dark and light rye bread, bagels, dill sauce, cream cheese, vegetables *3 day lead time needed</i>	\$18.00
Omelettes <i>a three-egg omelette with a choice of the following toppings: tomatoes, peppers, sautéed onions, mushrooms, ham, bacon, olives, spinach, cheddar cheese, goat cheese and brie cheese</i>	\$10.00
Waffles and Pancakes <i>syrup, whipped cream, fresh fruit, powdered sugar, chocolate sauce, dulce de leche and bacon</i>	\$9.00
French Toast <i>syrup, whipped cream, chocolate sauce, caramel sauce, fresh fruit, peanut butter and a fruit compote</i>	\$6.50
Breakfast Burrito Bar <i>Scrambled eggs, bacon, sausage, baked beans and rice, tomatoes, corn, peppers, onions, lettuce, sour cream, salsa, guacamole and cheese</i>	\$11.00
Eggs Benny Station <i>English muffins, latkes, smoked salmon, spinach, ham, tomatoes, bacon, poached eggs and hollandaise sauce</i>	\$11.00

BREAKOUT SESSION PLATTERS

Price per person, minimum 12 people

Session Platters

	Per Person
Dip Trio Platter <i>seasonal vegetables, breads and grilled pita served with a beet hummus, roasted eggplant and labneh</i>	\$6.50
Cheese Platter <i>assorted domestic and imported cheeses served with fresh fruit, dried fruit, nuts, and crostini</i>	\$7.50
Antipasto Platter <i>assorted dry cured meats, domestic and imported cheese, marinated olives, pickled vegetables, jellies, crostini and breads</i>	\$12.00
Seasonal Fresh Fruit Platter <i>assorted melons, grapes, pineapple and berries</i>	\$5.00
Fresh Fruit Skewers <i>assorted melons, grapes, pineapple and berry skewers</i>	\$2.00
Assorted Cookies <i>Chef's selection of gourmet soft cookies</i>	\$2.50
Assorted Cookies and Squares <i>Chef's selection of gourmet soft cookies and assorted squares</i>	\$3.00
Mini Petit Four <i>mini French pastries</i>	\$4.00
Cupcakes <i>mini fun and funky cupcakes</i>	\$2.00

Hors D'oeuvres Platters

Some of our signature hors d'oeuvres can be plattered and sold by the dozen. Give us a call to inquire and we will put a selection together that works for you, your budget and your needs

Beverage

	Per beverage
Coffee and Tea	\$2.00
Juice and Water	\$2.75
Basic Drink Package <i>(Includes: basic pop, juice and water)</i>	\$2.50
Premium Drink Package <i>(Includes: pop, premium juices and water)</i>	\$3.25
Sparkling and Flat Bottled Water	\$3.00

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COLD/ROOM TEMPERATURE LUNCH MENUS

Price per person, minimum 12 people

Cold Excellence Lunch

Per person
\$16.75

Basic Sandwich and Wrap Platter *egg salad, tuna, turkey, ham and vegetarian sandwich*

Mixed Greens Salad *your choice of one basic salad (page 9)*

Seasonal Fresh Fruit Skewers *assorted melons, grapes, pineapple and berry skewers*

Assorted Cookies

Basic Drinks *assorted pop, diet pop and bottled water*

**upgrade to the gourmet sandwich platter which also includes, deli sandwiches, vegetarian panini, grilled chicken and salmon sandwiches for an additional \$3.50/person*

Cold Elegance Lunch

\$24.50

Grilled Chicken *lemon and herb grilled 6oz room temperature chicken suprême served with an Aji Verde sauce*

Mixed Greens Salad *your choice of one basic salad (page 9)*

Starch Salad *your choice of a basic starch salad (page 9)*

Seasonal Fresh Fruit Skewers *assorted melons, grapes, pineapple and berry skewers*

Assorted Cookies and Squares

Basic Drinks *assorted pop, diet pop and bottled water*

**upgrade to a 6oz portion of grilled salmon for an additional \$6.50 per person*

***grilled vegetable stacks available as a vegetarian/vegan option at no additional cost*

Cold Exuberance Lunch

\$35.00

Grilled Salmon *Peruvian grilled 4-5oz portion of salmon served with an Aji Verde sauce and topped with a tomato salsa*

Or

Steak *coffee crusted grilled flat iron steak served with a chimichurri sauce*

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)*

Seasonal Fresh Fruit Platter *assorted melons, grapes, pineapple and berries*

Assorted Cookies, Squares and Minis

Basic Drinks *assorted pop, diet pop and bottled water*

**upgrade to a 6oz portion of grilled salmon for an additional \$6.50 per person*

***grilled vegetable stacks available as a vegetarian/vegan option at no additional cost*

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HOT LUNCH MENUS

Price per person, minimum 12 people

Hot Excellence Lunch

Per person
\$19.50

Moroccan Chicken Tajine *whole chicken cooked with chickpeas, olives, cipolini onions, and preserved lemon served with couscous*
Mixed Greens Salad *your choice of one basic salad (page 9)*
Bread and Hummus *Ace Bakery breads served with a cumin hummus*
Seasonal Fresh Fruit Skewers *assorted melons, grapes, pineapple and berry skewers*
Assorted Cookies *Chef's selection of gourmet soft cookies*
Basic Drinks *assorted pop, diet pop and bottled water*

Hot Elegance Lunch

\$29.50

Grilled Chicken *miso grilled chicken topped with a teriyaki glaze and sesame seeds*
Mixed Greens Salad *your choice of a basic or elevated salad (page 9)*
Roasted Potato Medley *a mix of Yukon gold potatoes and sweet potatoes seasoned with garlic and fresh herbs*
Roasted Vegetables *a seasonal mix of herb and garlic roasted vegetables*
Seasonal Fresh Fruit Platter *assorted melons, grapes, pineapple and berries*
Assorted Cookies *Chef's selection of gourmet soft cookies*
Basic Drinks *assorted pop, diet pop and bottled water*
*upgrade to a 6oz portion of grilled salmon for an additional \$6.50 per person
**grilled vegetable stacks available as a vegetarian/vegan option at no additional cost

Hot Exuberance Lunch

\$ 39.50

Grilled Salmon *Peruvian grilled 4-5oz portion of salmon served with a salsa verde sauce*
Or
Steak *coffee crusted grilled 6oz portion of flat iron steak served with chimichurri sauce*
Mixed Greens Salad *your choice of a basic or elevated salad (page 9)*
Grilled Vegetables *a seasonal mix of herb and garlic grilled vegetables served at room temperature*
Quinoa and Farro *leek, sun-dried tomato and herb quinoa and farro pilaf*
Seasonal Fresh Fruit Platter *assorted melons, grapes, pineapple and berries*
Assorted Cookies, Squares and Minis
Basic Drinks *assorted pop, diet pop and bottled water*
*upgrade to a 6oz portion of grilled salmon for \$6.50 per person
**grilled vegetable stacks available as a vegetarian/vegan option at no additional cost

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À LA CARTE LUNCH MENU

Pastas

**Serves 9-12 people*

	Per half pan
Cheese Lasagna tomato sauce and béchamel sauce layered with lasagna noodles	\$50.00
Vegetable Lasagna mixed vegetables layered with tomato sauce béchamel sauce and lasagna noodles	\$55.00
Tuna Lasagna canned albacore tuna, tomato sauce, béchamel and lasagna noodles	\$60.00
Meat Lasagna ground beef and veal meat sauce layered with béchamel and lasagna noodles	\$60.00
Mac and Cheese panko parmesan crusted aged cheddar cheese	\$50.00
Cheese Ravioli rosé sauce, broccoli, olive, artichoke and sun-dried tomatoes	\$45.00

Meats

Per person

Chicken Cacciatore Whole chicken cooked in a tomato pepper and wine sauce	\$8.00
Moroccan Chicken Tajine whole chicken cooked with chickpeas, olives, cipolini onions, and preserved lemon served with couscous	\$9.50
Grilled Chicken miso grilled chicken topped with a teriyaki glaze and sesame seeds	\$9.00
Chicken Kabobs 3-4 oz chicken kabobs marinated in a chili lime marinade and served with an ancho red pepper sauce	\$6.00
Beef Bourguignon Stew bacon, mushrooms, cipolini onions in a red wine sauce	\$12.00
Steak Kabobs chimichurri marinated 3oz flat iron skewered with peppers and onions and served with a chimichurri	\$8.00
Pork Tenderloin Kabobs 3-4 oz tandoori grilled and served with a herbed raita	\$6.00
Bacon Wrapped Tenderloin 4-5oz portion of beef tenderloin served with a chimichurri sauce (<u>cannot</u> be done bacon free)	\$12.50

Fish Seafood

Grilled Salmon Peruvian grilled 5-6oz portion of salmon served with an aji verde sauce	\$15.00
Grilled Trout herb grilled trout topped with a puttanesca sauce	\$11.50
Salmon Kabobs 3oz lemon and herb kabobs skewered with zucchini, onions and peppers served with a lemon dill aioli	\$9.00
Shrimp Kabobs 3 pieces of peri-peri marinated jumbo shrimp skewered and served with a peri-peri hot sauce	\$9.50
Niçoise Salad canned albacore tuna served with tomatoes, green beans, hard boiled eggs, potatoes, olives and capers with an anchovy lemon-herb vinaigrette	\$10.50

Vegetarian/Vegan

Eggplant Kabobs miso marinated Japanese eggplant drizzled with a teriyaki glaze and sesame seeds	\$6.50
Quinoa Stuffed Peppers black beans, rice, peppers, red onions and herbs served with a smoked tomato sauce	\$8.00
Roasted Squash whole roasted acorn squash stuffed with an apple, cranberry grain stuffing	\$9.50
Stuffed Sweet Potato chickpeas, eggplant and zucchini topped with herbed tahini and fresh herbs	\$9.00
Stuffed Zucchini artichoke, olives, caper, tomatoes and quinoa	\$9.00
Chickpea Curry seasonal vegetables and chickpeas slow cooked in a tomato coconut sauce served with rice	\$8.50

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SALADS

Basic Greens Salads

Per person

Classic Caesar Salad <i>herbed croutons, parmigiano-reggiano and smoked bacon bits in a creamy roasted garlic dressing</i>	\$4.50
Greek Salad <i>romaine with cucumber, peppers, tomatoes, black olives, feta cheese and a lemon oregano vinaigrette</i>	\$4.50
Romaine Salad <i>heirloom carrots, tomatoes, cucumbers, radishes and roasted seeds served with a lemon vinaigrette</i>	\$4.50
Mixed Greens Salad <i>fennel, carrots, currants, candied seeds and beet linguine with a white balsamic vinaigrette</i>	\$4.50
Asian Greens Salad <i>cucumbers, mandarins, radishes, noodles, cabbage and carrots with a maple miso vinaigrette</i>	\$4.50

Elevated Greens Salads

Kale Caesar Salad <i>Caesar vinaigrette with herbed croutons, parmigiano-reggiano and smoked bacon</i>	\$5.50
Mixed Greens Salad <i>with roasted butternut squash, toasted almonds, cucumbers, currants, blue cheese and mandarin oranges drizzled with a sherry vinaigrette</i>	\$5.50
Arugula Beet Salad <i>bed of arugula topped with mixed beets, walnuts brittle, pomegranate seeds, shaved watermelon radishes and goat cheese drizzled with a pomegranate vinaigrette</i>	\$5.50
Shaved Brussels Sprout Salad <i>purple cabbage, broccoli, cranberries, almonds and bacon in a honey shallot vinaigrette</i>	\$5.50
Moroccan Grilled Haloumi Salad <i>with chickpeas, heirloom carrots, avocado, cucumbers and dried cranberries drizzled with a Moroccan vinaigrette</i>	\$6.50
Spinach and Pear Salad <i>red wine poached pears, candied walnuts, cranberries, radishes and goat cheese drizzled with a maple white balsamic vinaigrette</i>	\$6.50

Basic Starch Salads

Mediterranean Pasta Salad <i>olives, artichokes, capers, roasted red onions, feta cheese, fresh parsley and oregano tossed in a sundried tomato vinaigrette</i>	\$4.50
Roasted Vegetable Salad <i>assorted roasted veg tossed with toasted seeds fresh herbs and a maple miso vinaigrette</i>	\$4.50
Moroccan Grain Salad <i>mixed grains, roasted sweet potato, kale, raisins and dates tossed in a Moroccan vinaigrette</i>	\$4.50
Wild Rice Salad <i>roasted parsnip, currants, green peppers, red onions, hazelnuts and herbs tossed in a lemon vinaigrette</i>	\$4.50
Vermicelli Noodle Salad <i>carrots, peppers, purple cabbage, green beans, Thai basil sweet chili vinaigrette</i>	\$4.50

Elevated Starch Salads

Roasted Carrot Salad <i>cranberries, toasted pecans, radicchio and feta cheese tossed with a maple miso vinaigrette</i>	\$6.50
Quinoa Tabouli Salad <i>parsley, tomatoes, cucumbers, peppers and red onion in a lemon and herb vinaigrette</i>	\$5.50
Grilled Sweet Potato Salad <i>red peppers, red onions, parsley, walnuts and goat cheese tossed in a balsamic vinaigrette</i>	\$5.50
Lentil Du Puy Salad <i>kale, roasted parsnips, red onions, fennel, grapefruit segments, parsley and goat cheese tossed in a white balsamic vinaigrette</i>	\$5.50
Farro Salad <i>grilled brussels sprouts, bacon bits, roasted squash and cranberries tossed in a roasted shallot and bacon vinaigrette</i>	\$5.50