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**JP CATERING**

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EXCELLENCE • ELEGANCE • EXUBERANCE

# **Passover 2019**

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**A LA CARTE MENU**

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## Orders must be placed by Saturday April 13th by 12:00pm

Passover first night Friday April 19<sup>th</sup> 2019

Please call us at 905-482-3225 to place your order

- All food is prepared kosher style, our kitchen is NOT kosher for Passover or nut free.

- We are a full service catering company so please let us know if you require staffing or rentals to make your Passover easier and more enjoyable

## ON THE SEDER TABLE

Seder Plate <i>All the fixings you need for the seder plate</i>	11.00
Maror/Horseradish <i>homemade red horseradish</i>	6.00 per 250ml
Charoset <i>roasted walnuts, pecans, almonds, apples, cinnamon, honey and sweet red wine</i>	11.00 per 250ml
Nut Free Charoset <i>apples, dried apples, cinnamon, honey and sweet red wine</i>	9.00 per 250ml
Hard Boiled Eggs <i>cooked to perfection, peeled and ready to go in salt water</i>	12.00 per dz
Gefilte Fish <i>traditional sweet gefilte fish</i>	7.50 per pc
Chopped Liver <i>traditional House made chopped liver</i>	16.00 per 500ml
Pickled Vegetables <i>house pickled cabbage, pickles, carrots and celery</i>	5.00 per 500ml

## SOUP

1 Litre of soup feeds about 3-4 people

Rustic Chicken Soup <i>rich golden brown chicken soup with chunks of chicken and vegetables</i>	12.50 per litre
Matzo Balls <i>fluffy matzo balls</i>	18.00 per dz
Asparagus Fennel and Zucchini Soup <i>finished with coconut milk</i>	13.00 per litre
Carrot, Ginger and Sweet Potato Soup <i>garnished with toasted sunflower seeds</i>	11.00 per litre
Cucumber Melon Gazpacho <i>with lime leaves, ginger and coconut milk</i>	12.50 per liter

## SALADS

Moroccan Quinoa <i>red onions, parsley, green peppers, dried fruit and almonds in a Moroccan vinaigrette</i>	60.00 (serves 10-12)
Mixed Green Salad <i>shaved heirloom carrots, radishes, cucumbers, toasted pecans, currants and spiralized beets drizzled with a honey lemon shallot vinaigrette</i>	52.50 (serves 12-15)
Spinach Salad <i>Mandarin orange segments, cucumbers, candied seeds, hearts of palm, roasted beets and watermelon radishes served with an orange white balsamic vinaigrette</i>	60.00 (serves 12-15)
Arugula Platter Salad <i>shaved fennel, radishes, asparagus, pomegranate seeds, candied pecans, mint, and cucumbers drizzled with a lemon sherry shallot vinaigrette</i>	65.00 (serves 10-12)
Traditional Coleslaw <i>green cabbage, carrots, red onions and herbs in a cider vinaigrette</i>	10.00 per litre
Asian Mango Slaw <i>mango, napa cabbage, daikon radishes, peppers and carrots drizzled with a cilantro ginger vinaigrette</i>	13.00 per litre

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## MAINS

Chicken Supreme <i>grilled 8 oz chicken supreme</i>	12.00 per piece
- Moroccan chicken with a mint aioli	
- Lemon herb marinated and served with a roasted tomato salsa	
- Chili lime grilled chicken with a chipotle red pepper salsa	
Meatballs <i>ground beef and veal braised meatballs in a sweet and sour tomato sauce</i>	24.00 per dz
Roasted Turkey <i>slow-cooked herb roasted turkey served with cranberry sauce and a white wine jus</i>	145.00/5-7kg
Cranberry Sauce <i>fresh house made JP cranberry sauce</i>	6.50/per 250mL
Braised Brisket <i>sweet tomato glazed brisket cooked just the way my grandmother cooks it... perfectly!</i>	120.00 single 220.00 double
Salmon (6-8oz portions)	15.00 per portion
- Lime leaf and lemongrass salmon served with a mango salsa	
- Lemon and herb marinated grilled salmon served with a lemon aioli	
Chicken Fingers <i>traditional Passover breaded chicken fingers served with plum sauce</i>	24.00 per dz
Stuffed Roasted Sweet Potato <i>stuffed with quinoa, sautéed mushrooms, roasted carrots and kale (vegan)</i>	15.00 per pc

## SIDES

*Each pan serves 10-12 people*

Potato Kugel <i>Yukon gold potatoes roasted with herbs and onions</i>	30.00
Roasted Potato Medley <i>tossed with herbs, garlic and onions</i>	36.00
Roasted Vegetable Medley <i>garlic, olive oil, salt and pepper roasted vegetables</i>	36.00
Grilled Vegetables <i>zucchini, eggplant, red pepper, sweet potatoes, mushrooms, asparagus and red onion</i>	60.00

## DESSERTS

Matzo Crunch <i>Caramel and triple chocolate matzo artfully packaged with three full pieces of matzo in support of Na'amat Canada (Club Rimon Chapter)</i>	30.00
3" Macaroons <i>chocolate dipped coconut macaroons</i>	3.50 each
Cappuccino Dacquoise <i>10" hazelnut meringue with rich coffee buttercream, coffee whipped cream &amp; bittersweet chocolate glaze (contains nuts)</i>	35.00
Chocolate Mousse <i>10" alternating layers of flourless chocolate cake and chocolate mousse drizzled with milk chocolate and topped with dark chocolate curls</i>	37.50
Turtle Fudge Cake <i>10" flourless nut cake layers filled with crunchy almond meringue, sweet cream and caramel covered with bittersweet chocolate fudge glaze</i>	35.00
Fresh Fruit Platter <i>Assorted seasonal melons, pineapple, grapes and berries</i>	48.00 Small 96.00 Medium 144.00 Large

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As a full service caterer JP Catering will be happy to help you arrange rentals, chefs, wait staff or any other service you may need.

Call early as staff are limited!

905-482-3225

Delivery available from \$40-60 depending on location in the city  
Delivery times between 12-4pm