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Spring/Summer 2019 Menu

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SIGNATURE BREAKFAST PACKAGES

Price per person, minimum 12 people

Grab and Go 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, cucumber and cream cheese, and grilled vegetable sandwiches
Yogurt Parfaits vanilla yogurt mixed with assorted fruit, topped with a dried fruit & nut granola
Seasonal Fresh Fruit Skewers 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

Traditional Breakfast

27.50

Bagels and Breads assorted bagels, sliced breads, preserves and butter
Spreads egg salad, tuna salad, cream cheese, organic smoked salmon and sliced vegetables
Yogurt Parfaits vanilla yogurt mixed with assorted fruit and topped with a nut and dried fruit granola
Mini Pastries and Cookies assorted pastries, scones, croissants, cookies and squares
Seasonal Fresh Fruit Platter assorted melons, grapes, pineapple and berries
Coffee and Tea

38.00

Party Spread

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 (add 1.50 to change to turkey bacon or sausage)
Mini Pastries and Cookies assorted pastries, 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

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 egg salad, tuna salad and cream cheese and smoked salmon bagel sandwiches</i>	6.50
Assorted Fresh Mini Pastries <i>with assorted preserves and butter</i>	5.00
Smoked Salmon <i>Organic Nanuk smoked salmon, cream cheese, sliced vegetables, capers, lemon, bagels and rye bread</i>	11.00
Breakfast Sandwiches & Wraps <i>tuna, smoked salmon and cream cheese, hard-boiled egg and egg salad</i>	7.50
Yogurt Parfaits <i>vanilla yogurt mixed with assorted fruit and topped with a nut and dried fruit granola</i>	4.50

Hot

Baked French Toast <i>decadent oatmeal cinnamon baked French toast served with maple syrup (serves 8-12)</i>	54.00
Pancakes <i>Light and fluffy pancakes served with maple syrup, butter and preserves (2 per serving)</i>	4.50
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 -cheddar and chive</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 berries</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. Each station serves 24 people or more.

	Per person Market price
Crêpes <i>sweet or savory options available, please talk to your Event Coordinator</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 or 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 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 PLATTERS

Price per person, each station serves 12 people or more.

	Per Person
Dip Trio <i>seasonal vegetables, breads and grilled pita served with a beet hummus, roasted eggplant and labneh</i>	6.50
Cheese <i>assorted domestic and imported cheeses served with fresh fruit, dried fruit, nuts, and crostini</i>	7.50
Antipasto <i>assorted dry cured meats, domestic and imported cheese, marinated olives, pickled vegetables, jellies, crostini and breads</i>	12.00
Seasonal Fresh Fruit <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

Appetizers

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 will wow your guests.

Beverages

	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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LUNCH PACKAGES

Price per person, serves 12 people or more

Classic Cold Menu

Per person
18.50

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

Mixed Greens Salad *your choice of one basic salad (page 10)*

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*

Premium Cold Menu

24.50

Grilled Chicken *Your choice of lemon herb, chili lime or middle eastern herb*

Mixed Greens Salad *your choice of one basic salad (page 10)*

Starch Salad *your choice of a basic starch salad (page 10)*

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*

Signature Cold Menu

35.00

Grilled Salmon or Steak *Your choice of citrus and herb, Peruvian or green lime lemongrass salmon or coffee crusted
grilled flat iron steak served with a chimichurri sauce*

Mixed Greens Salad *your choice of a classic or premium green salad (page 9)*

Starch Salad *your choice of a classic or premium signature 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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LUNCH PACKAGES

Price per person, serves 12 people or more

Classic Hot Menu

Per person
19.50

Grilled Chicken *whole grilled chicken with your choice of lemon herb, chili lime or middle eastern herb marinade*
Mixed Greens Salad *your choice of one basic salad (page 10)*
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*

Premium Hot Menu

29.50

Grilled Chicken *Your choice of lemon herb, chili lime or middle eastern herb*
Mixed Greens Salad *your choice of a basic or elevated salad (page 10)*
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

Signature Hot Menu

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 10)*
Grilled Vegetables *a seasonal mix of herb and garlic grilled vegetables served at room temperature*
Rice *leek, sun-dried tomato and herb Jasmin rice 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

Pasta

**Serves 9-12 people*

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

Protein

Per person

Moroccan <i>Grilled Chicken</i> whole grilled chicken served with couscous and a mint cucumber yogurt	9.50
<i>Grilled Chicken</i> miso grilled chicken topped with a teriyaki glaze and sesame seeds	9.00
<i>Chicken Kabobs</i> 3-4 oz chicken kabobs marinated in a chili lime marinade and served with an ancho red pepper sauce	6.00
<i>Steak Kabobs</i> chimichurri marinated 3oz flat iron skewered with peppers and onions and served with chimichurri	8.00
<i>Pork Tenderloin Kabobs</i> 3-4 oz tandoori grilled and served with a herbed raita	6.00
<i>Bacon Wrapped Tenderloin</i> 4-5oz portion of beef tenderloin served with a chimichurri sauce (<u>cannot</u> be done bacon free)	12.50

Seafood

<i>Grilled Salmon</i> Your choice of citrus and herb, Peruvian or green lime lemongrass	15.00
<i>Grilled Trout</i> herb grilled trout topped with a puttanesca sauce	11.50
<i>Salmon Kabobs</i> 3oz lemon and herb kabobs skewered with zucchini, onions and peppers served with a lemon dill aioli	9.00
<i>Shrimp Kabobs</i> 3 pieces of peri-peri marinated jumbo shrimp skewered and served with a peri-peri hot sauce	9.50
<i>Niçoise Salad</i> canned albacore tuna served with tomatoes, green beans, hard boiled eggs, potatoes, olives and capers with an anchovy lemon-herb vinaigrette	18.00

Signature Vegetarian & Vegan

<i>Eggplant Kabobs</i> miso marinated Japanese eggplant drizzled with a teriyaki glaze and sesame seeds	\$6.50
<i>Stuffed Zucchini</i> artichoke, olives, caper, tomatoes and quinoa	\$9.00
<i>Chickpea Green Curry</i> seasonal vegetables and chickpeas slow cooked in a green coconut sauce and served with rice	\$8.50
<i>Falafel Platter</i> with hummus, tahini, eggplant dip, pita and Israeli Salad	

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BOXED LUNCH

*Nutritious balanced boxed lunches that are individually boxed and ready to go.
Ideal for working lunches and quick meetings. No need to heat or refrigerate.*

Protein

Beef Kabob <i>marinated and grilled flatiron with mixed greens, brown rice, radishes, cucumbers, black beans, pickled red onions, tomatoes, edamame beans, sherry shallot vinaigrette</i>	24.50
Soy Sliced Flat Iron <i>grilled to medium and sliced thin served with, buckwheat noodles, nappa cabbage, mixed greens, Mandarin oranges, tomatoes, edamame beans, corn and radishes, drizzled with a ginger soy vinaigrette</i>	24.50
Lemon Herb Grilled Chicken <i>barley, arugula mixed greens, spiralized zucchini, cucumbers, peppers, tomatoes, corn, pesto vinaigrette</i>	21.00
Chicken Kabob <i>peri-peri chicken, baby potatoes, mixed greens, roasted tomatoes, pickled cipolini onions, olives, green beans served with a preserved lemon vinaigrette</i>	19.00

Seafood

Lime Lemongrass Shrimp <i>rice noodles, baby arugula mixed greens, sesame seeds, broccoli, purple cabbage, peppers and water chestnuts in a peanut vinaigrette</i>	25.50
Peruvian Grilled Salmon <i>quinoa, mixed greens, tomatoes, peppers, black beans, radicchio, red onions and radishes drizzled with a lemon vinaigrette</i>	24.50
Trout <i>maple miso trout with brown rice, mixed greens, broccoli, eggplant, purple cabbage, fennel, peppers and a miso ginger vinaigrette</i>	19.00
Niçoise Salad <i>canned albacore tuna, potatoes, romaine, tomatoes, green beans, hard boiled eggs, olives and capers with a lemon-herb vinaigrette</i>	18.00

Signature Vegetarian & Vegan

Haloumi Vegetable Box <i>Pan seared haloumi with farro, grilled sweet potatoes, broccoli, peppers, tomatoes, radishes, mixed greens and a lemon-thyme vinaigrette</i>	21.00
Grilled Vegetable Box <i>grilled tofu, brown rice, feta cheese, grilled sweet potatoes, peppers, tomatoes, radishes, arugula and a shallot vinaigrette</i>	19.00
Vegan Box <i>mixed greens, brown rice, white beans, tomatoes, purple cabbage, peppers, cucumbers, heirloom carrots, edamame beans and radishes drizzled with a white balsamic vinaigrette</i>	18.50

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SALAD

Classic 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>radish, cucumbers, peppers, edamame, palm hearts, pumpkin seeds white balsamic vinaigrette</i>	4.50
Asian Greens Salad <i>cucumbers, mandarins, radishes, noodles, purple cabbage and carrots in a ginger vinaigrette</i>	4.50

Premium Greens Salads

Kale Caesar Salad <i>Caesar vinaigrette with herbed croutons, parmigiano-reggiano and smoked bacon</i>	5.50
Mixed Greens Salad <i>watermelon radishes, toasted almonds, cucumbers, currants, goat cheese and orange segments with an orange ginger vinaigrette</i>	5.50
Arugula Salad <i>hearts of palm pomegranate seeds, cucumbers, radishes, black sesame brittle and a pomegranate white balsamic vinaigrette</i>	5.50
Arugula Salad <i>watermelon radishes, strawberries, cucumbers, candied pecans, beet linguini, pickled onions with a white balsamic vinaigrette</i>	6.50
JP's Salad Platter <i>fresh greens topped with rows of cucumbers, peppers, corn, hearts of palm, black beans and tomatoes drizzled with an herbed lemon vinaigrette</i>	7.50
Moroccan Haloumi <i>romaine, chickpeas, heirloom carrots, avocado, radishes, cucumbers, mint and a Moroccan vinaigrette</i>	7.50

Classic Signature Salads

Moroccan Grain Salad <i>mixed grains, broccoli, peppers, red onions, currants, mint tossed in a Moroccan vinaigrette</i>	4.50
Grain Salad <i>ancient grains tossed with peppers, red onions, tomatoes, green beans, corn and fresh herbs in a lemon vinaigrette</i>	4.50
Orzo Pasta Salad <i>roasted cherry tomatoes, capers, olives, roasted peppers, zucchini and red onions in a pesto vinaigrette</i>	4.50
Potato Salad <i>Yukon gold potatoes mixed with peppers, red onions, walnuts and currants in a creamy dill dressing</i>	4.50
Bean and Corn Salad <i>assorted beans, corn, peppers, red onions, tomatoes and fresh herbs tossed in a sherry vinaigrette</i>	4.50

Premium Signature Salads

3 Potato and Corn Salad <i>Yukon gold, red skin and sweet potato with corn, red peppers, red onion and parsley in a lemon vinaigrette</i>	5.50
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>	7.50
Grilled Vegetable Salad <i>zucchini, eggplant, peppers, asparagus, onions, sweet potatoes and feta in a lemon vinaigrette</i>	6.50
Farro Salad <i>tomatoes, green beans, feta cheese, kale, fresh herbs and blueberries tossed in a balsamic vinaigrette</i>	5.50

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APPETIZERS

Priced per piece, minimum 24 pieces

	Per piece
<u>Protein</u>	
Miso Chicken Satay <i>miso marinated with a teriyaki glaze and topped with scallions and sesame seeds</i>	2.75
Middle Eastern Herb Satay <i>with a pickled mango sauce</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
Pulled Brisket Slider <i>apple green cabbage slaw and smoked apple BBQ sauce</i>	3.75
Smoked Brisket Slider <i>Great North Smokehouse brisket, pickled slaw, BBQ sauce</i>	4.00
Chili Lime Pulled Chicken Slider <i>pickled carrot slaw and garlic aioli</i>	3.75
Lamb Chops <i>cumin rosemary honey mustard drizzled with smoked sea salt</i>	6.75
Citrus Pork Belly Bao <i>topped with an orange slaw, pickled onions, scallions and a garlic aioli</i>	4.50
Hoisin Chicken Cold Rolls <i>assorted vegetables, basil, cilantro, noodles and pickled carrots with a sweet chili sauce</i>	2.75
Prosciutto and Crostini <i>grilled peaches, goat cheese, prosciutto, basil and balsamic caviar</i>	3.00
Smoked Duck Wonton King Cole <i>smoked duck, apple salsa and blueberry balsamic reduction</i>	3.00
Boerewors Roll <i>traditional South African farmers sausage, mini bun and a sweet onion tomato sauce</i>	4.00
Flatbread <i>béchamel, mozzarella, spiced sopressata, tomatoes, arugula</i>	3.25
<u>Seafood</u>	
Salmon Satays <i>Moroccan marinated salmon topped with a herbed raita</i>	3.00
Ceviche <i>corn pepper salsa, avocado mousse, chilli oil and plantain chip</i>	3.00
Shrimp Purse <i>norí band wrapped shrimp, water chestnut, carrot and mushroom purses served with a soy dipping sauce</i>	3.50
Fish Tacos <i>blackened fish, guacamole, corn salsa 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
Salmon Poke <i>sesame rice, kimchi caviar, cucumbers, spicy mayo</i>	3.75
Tuna Poke <i>traditional ahi tuna poke with rice, scallions, nori and Asian pear</i>	4.50
Salmon Gravlax Crostini <i>bagel crostini, dill cream cheese, cucumber</i>	3.25
Mini Bagels <i>smoked salmon, gorgonzola, house pickled red onions and tomatoes</i>	3.75
<u>Vegetarian</u>	
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>	2.75
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
Rice Paper Cold Rolls <i>mixed vegetable, rice noodles, mint, basil and pickled carrots served with a sweet chili sauce</i>	1.75
Wild Mushroom Crostini <i>brioche crostini topped with sautéed mushrooms and goat cheese</i>	3.00
Avocado Taco <i>fried breaded avocado, pico de gallo, chipoltes spiced aioli, cilantro</i>	3.50
Melon Cucumber Gazpacho <i>beet syrup, lemon thyme oil</i>	2.75
Pickled White Asparagus Crostini <i>gorgonzola cheese, fig jam and micro greens,</i>	2.25

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INTERACTIVE STATIONS

For 25 people or more, priced per person (rentals may be required)

	Per person
Harvest	7.00
Sliced seasonal vegetables served with a traditional hummus, olive tapenade and a seasonal salsa served with wonton chips, crostini and flat breads	
Mediterranean Antipasto	12.00
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	
Cheese	7.50
Imported and domestic cheese board artfully presented with fresh fruit, dried fruits, nuts, jams and breads and crostini	
Taco	12.50
Tortillas filled with your choice of two: Great North Smokehouse beef brisket, vegetarian bean chili, spiced pulled chicken, or pulled pork Each station includes: lettuce, sour cream, aged cheddar cheese, spiced red chili sauce, Pico de Gallo, slaw and guacamole	
Nachos	7.00
Nacho chips with your choice of toppings that could include: tomatoes, olives, green onion, melted cheese, chili, sour cream, tomato salsa and guacamole	
Sliders	11.50
Choice of two sliders from our hors d'oeuvres served with assorted burger toppings, fries and pickles (page 10)	
Sushi	Market Price
Assorted sushi to include: Cucumber rolls, avocado cucumber rolls, sweet potato rolls, California roll, spicy salmon and spicy tuna. 6 pieces per person, soy sauce, wasabi, and spicy mayo all on the side. *Sushi chef available to be on site at an additional cost **Sushi rolls can be customized if you choose at an additional cost	
Oyster Bar	13.50
Seasonal Oysters shucked and served on the half shell Each station includes: Oyster shucker, approximately 3 oysters per person, lemon wedges, horseradish and hot sauces	
Fish and Chips	9.00
Classic beer-battered fish served with French fries, coleslaw, pickles, malt vinegar and tartar sauce	
Poke Bowls	18.00
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	
Bao Steamed Buns	11.50
Your choice of two of the following: Pulled pork, pork belly, brisket, chicken thigh or tofu Each station includes: pickled veg, herbs, slaw, peanuts, hot sauce, hoisin sauce, roasted garlic aioli and a spiced aioli	
Risotto	8.00
An interactive station with chefs making fresh risotto served with freshly grated Parmesan cheese - spring pea, lemon and ricotta -truffled mushroom -sundried tomato, zucchini, corn and edamame beans	
Italian Pasta	Market price
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	

STATIONS CONTINUED

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Burrito Bowl	12.50
<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>	
Lamb Carving	15.50
<i>Spiced leg of lamb served with Israeli couscous corn succotash and an herbed yogurt sauce</i>	
Roast Beef Carving	16.00
<i>Certified Angus roasted New York striploin served with silky mashed potatoes, summer vegetables and a corn succotash</i>	
Curry Bar	12.00
<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>	
Baked Potato Bar	7.50
<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>	
Pierogi Bar	8.50
<i>Your choice of spinach and feta, cheese and potato or potato onion and cheddar</i>	
<i>Each station includes: Sour cream, green onions, red onions, diced tomatoes, pickled jalapenos, hot sauce and bacon bits</i>	
<i>Add pulled brisket, pulled pork or pulled chicken for \$3.50 per person</i>	

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TASTING 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

Protein

	Per person
BBQ Brisket Plate GNS smoked brisket, coleslaw, corn bread and baked beans or mac and cheese	10.50
Smoked Ribs spiced potato wedges and topped with a jalapeno corn salsa and BBQ sauce	9.50
Pap and Wors traditional beef South African farmer's sausage, corn meal porridge and sweet onion tomato sauce	7.50
Short Rib spätzle, pickled onions, sour cream and chives	11.50
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 *add smoked brisket for 3.00	6.50
Rigatoni Bolognese topped with basil sprouts and parmesan cheese (can be done with beef, pork, veal or *turkey)	7.50
Pork Belly citrus and herb braised pork belly served with grilled brussels sprout, caramelized onion and bacon topped with a house smoked apple sauce	9.50

Seafood

Grilled Peruvian Salmon red quinoa and a corn and edamame succotash	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 *fryer rental needed on site	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
Grilled Lime Lemongrass Shrimp basmati rice, vegetables and a green curry coconut sauce	8.50

Vegetarian

Falafel quinoa tabbouleh, Israeli salad, pickled red cabbage, tahini and mini pita	6.50
Mushroom Risotto truffled wild mushroom risotto	7.50
Gnocchi rosé sauce, olives, sun-dried tomatoes, fresh arugula and parmesan cheese	6.50
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	6.50
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
Mexican Corn grilled and topped with sour cream, chili, lime juice, queso fresco and chopped cilantro	5.00

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BUFFET DINNERS

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

Classic

Per person
\$29.00

Mixed Greens Salad *your choice of one basic salad (page 10)*
Traditional or Creamy Coleslaw *Your choice of a creamy coleslaw or a cabbage slaw with an herbed vinaigrette*
Whole Grilled Chicken *lemon herb, chili lime or middle eastern herb*
Corn on the Cob *served with butter*
Roasted Potatoes *lemon thyme and garlic roasted 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*

Premium

39.00

Mixed Greens Salad *your choice of one basic salad (page 10)*
Starch Salad *your choice of a basic starch salad (page 10)*
Your choice of two proteins:
- Whole Grilled Chicken *lemon herb, chili lime or middle eastern herb*
- Ribs *Slow-cooked whiskey chipotle pork ribs with pineapple salsa*
- Snapper *Peruvian grilled red snapper with a tomato caper salsa*
Corn on the Cob *served with butter*
Baked Potatoes *sour cream, butter, scallions and bacon bits*
Fresh Fruit Skewers *assorted melons, grapes, pineapple and berry skewers*
Assorted Cookies and Squares *Chef's selection of gourmet soft cookies and assorted squares*

Signature

58.00

Mixed Greens Salad *your choice of a basic or elevated salad (page 10)*
Starch Salad *your choice of a basic or elevated starch salad (page 10)*
Traditional or Creamy Coleslaw *Your choice of a creamy coleslaw or a cabbage slaw with an herbed vinaigrette*
Grilled Chicken *lemon herb, chili lime or middle eastern herb*
Your choice of one other protein:
- New York Striploin *coffee rubbed grilled striploins served with a fresh chimichurri*
- Salmon *citrus and herb, Peruvian or green lime lemongrass*
Corn on the Cob *served with butter*
Grilled Vegetables *Grilled seasonal vegetables*
Baked Potatoes *sour cream, butter, scallions and bacon bits*
Fresh Fruit Platter *assorted melons, grapes, pineapple and berries*
Mini Seasonal Desserts *(2 pieces per person)*

Additional Sides:

Per person

Mac and Cheese *classic baked macaroni and cheese with a panko parm crust* 4.50
Scotch Braised Baked Beans *slow cooked backed beans* 4.50
Mexican Grilled Corn 5.00

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PLATED DINNER

Dinners may require rentals and service staff

<u>Cold Appetizers</u>	Per person
Classic Caesar Salad <i>baby romaine, herbed croutons, parmigiano and smoked bacon bits in a roasted garlic dressing</i>	7.00
Spinach Salad <i>orange, cranberries, hearts of palm, feta cheese, walnuts with an orange white balsamic vinaigrette</i>	8.50
Arugula Salad <i>radishes, strawberries, cucumbers, candied pecans, seed crusted goat cheese, beet linguini and a white balsamic vinaigrette</i>	8.50
Watermelon Salad <i>watermelon, avocado, feta cheese, olives, cucumbers and mint drizzled with a pomegranate vin</i>	8.50
Asparagus Salad <i>frisée, zucchini, carrots, watermelon radish, pomegranate seeds, labneh, crispy parmesan, lemon vin</i>	12.00
Burrata Prosciutto Salad <i>arugula, watermelon radishes, cucumbers, strawberries, balsamic caviar, sea salt</i>	21.50
Peach & Prosciutto Salad <i>grilled peaches, feta cheese, hearts of palm, radishes, radicchio, cucumbers, pom vinaigrette</i>	16.00
Caprese Salad <i>tomatoes with basil sprouts, mozzarella, extra virgin olive oil and a balsamic reduction</i>	16.00
Gazpacho <i>spiced tomato and soup garnished with a parmesan basket filled with an avocado salsa</i>	8.00
Melon Cucumber Gazpacho <i>beet syrup, lemon thyme oil</i>	8.00
Potato and Asparagus Vichyssoise <i>potato and asparagus soup garnished with a lemon crème fraîche and chive oil</i>	8.00
Coconut Corn Soup <i>Chilled coconut and corn soup with blackened shrimp, lime crème fraîche and basil oil</i>	12.00
Tuna Tartare <i>avocado mousse, apple fennel salsa, micro greens, and root chips</i>	18.00

<u>Hot Appetizers</u>	
Spring Pea and Chard Corn Risotto <i>drizzled with a chive oil and served with blackened shrimp</i>	15.00
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 Ravioli <i>tossed in a creamy pesto with roasted red peppers, artichoke hearts and mushrooms</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 Vegetable Bowl <i>grilled, chard and slow roasted vegetables topped with an arugula pesto and micro greens</i>	12.50
Spring Pea and Chard Corn Risotto <i>drizzled with a chive oil and served with blackened shrimp</i>	15.00

<u>Main Course: Protein</u>	
Chili Lime Grilled Chicken <i>roasted red pepper succotash, seasonal vegetables, corn puree, and green chili oil</i>	18.00
Stuffed Chicken <i>ricotta, lemon thyme and pea stuffing, seasonal vegetables and a pea puree</i>	21.00
Tenderloin Steak <i>8oz bacon char grilled brussels sprouts, smashed potatoes, seasonal veg and a red wine jus</i>	39.00
Smoked Short Ribs <i>smoked beef short ribs served with sautéed vegetables and rustic mashed potatoes</i>	35.00
Veal Chop <i>12oz grain fed herb grilled veal chop with roasted potatoes, seasonal vegetables, roasted vine tomatoes, and horseradish chimichurri</i>	44.00
Veal Tenderloin <i>6oz coffee crusted grilled veal tenderloin served with mashed potatoes, seasonal vegetables, crispy leeks and a coffee veal demi-glace</i>	29.50
Coffee Grilled <i>9oz Pork Chop bacon roasted Jerusalem artichokes, vegetables and a maple Bourbon jus</i>	19.50
Rack of Lamb <i>blue cheese mustard crusted lamb, wilted greens, minted pea and parsnip purée, served with a mango mint salsa</i>	34.50
Chili Lime Grilled Chicken <i>roasted red pepper succotash, seasonal vegetables, brown rice and black bean pilaf in a green chili oil</i>	18.00

PLATED DINNER CONTINUED

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Main Course: Fish

Per person

Moroccan Shrimp and Octopus <i>polenta, rapini and asparagus</i>	28.00
Peruvian Grilled Salmon <i>tomato salsa, spiced Aji Verde, brown rice pilaf, seasonal vegetables and a grilled lemon</i>	29.00
Pesto Trout <i>roasted trout, smoked tomato sauce, wilted greens, roasted potatoes, and pesto oil</i>	24.50
Paiche <i>pan seared, minted pea puree, chard leeks, wilted rapini, quinoa and an herbed oil</i>	26.00
Scallops <i>sesame pan seared scallops, buckwheat noodles, vegetables, peanuts, scallions, and a hoisin glaze</i>	30.00
Lemon and Herb Salmon <i>chard corn salsa, market vegetables, grain pilaf, in a spiced red pepper sauce</i>	29.00
Branzino <i>Genoa olive tomato and caper sauce, sauteed greens, barley and grilled lemon</i>	35.50

Main Course: Vegetarian

Stuffed Portobello <i>ricotta, kale, mushroom, leek and sun-dried tomato stuffed, roasted potatoes, labneh, asparagus</i>	21.00
Stuffed Sweet Potato <i>chickpeas, corn, zucchini and roasted peppers topped with a herbed tahini and fresh herbs</i>	19.50
Tomato and Feta Galette <i>individual galette drizzled with basil, fresh parm and tomato sauce</i>	18.50
Tofu Poke <i>sesame sautéed tofu, brown rice, edamame, pickled red onions, sweet potato, red peppers, herbs, tamari sauce</i>	16.00
Cheese Ravioli <i>tomato sauce, ricotta cheese, olives, grilled zucchini and arugula</i>	18.00

Plated Desserts

Per piece

Tiramisu <i>classic tiramisu topped with shaved chocolate</i>	14.00
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
Lemon Meringue Tart <i>torched meringue, lemon curd, vanilla tart shell</i>	14.00
Seasonal Trio <i>Chef's selection of three mini plated desserts</i>	12.00
Rocher <i>hazelnut chocolate mousse in a chocolate shell served with berries</i>	14.00

CUSTOM EXPERIENCES

Paired Wine & Tasting Experience: 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.

10 Course Tasting: We'll work with you to create a unique tasting experience that will leave lasting impressions on your guests.