
JP CATERING

EXCELLENCE • ELEGANCE • EXUBERANCE

Rosh Hashanah Delivery Menu

**DELIVERY AND PICKUP FOR BOTH
NIGHTS WILL BE ON
FRIDAY SEPTEMBER 18TH
CALL TO ORDER**

905-482-3225 x2

Orders must be placed by Monday, September 14th, 2020

Please call us at 905-482-3225 x2 or email info@jpcatering.ca to place your order.

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

Limited quantities available.

Payment required at the time of order by e-transfer or credit card.*

Trunk drop or Delivery Fee which is extra.**

*2.5% credit card fee

**Delivery fee based on location to Dufferin and Steeles

jpcatering.ca

JP CATERING

EXCELLENCE • ELEGANCE • EXUBERANCE

STARTERS			
Chicken Soup	Rich golden-brown chicken soup with chunks of chicken and vegetables	15.00/L	
Matzo Balls	Fluffy matzo balls seasoned with a hint of parsley and ginger	18.00/dz	
Butternut Soup	A silky purée of carrots, butternut and sweet potato lightly seasoned with ginger, cinnamon and star anise (dairy-free/vegan)	12.00/L	
Middle Eastern Platter	Hummus, labneh, red eggplant dip, pita, olives, pickled vegetables, roasted peppers, mixed nuts, dried fruit and mixed vegetables	48.00/platter	
Spring Rolls	Fried mini vegetable spring rolls served with a plum sauce	16.00/dz	
Samosas	Vegetarian samosas served with a mango chutney	16.00/dz	
Mini Hotdogs	Puff pastry wrapped mini hotdogs	15.00/dz	
SALADS			
<i>Small will feed 2-4 people, and a large will feed 6-8 people.</i>			
Mixed Green Salad	Orange segments, roasted beets, watermelon radishes, roasted pumpkin seeds, cucumber and cranberries served with a honey-lemon vinaigrette	18.00	36.00
Arugula Salad	Pomegranate seeds, watermelon radishes, toasted pecans, cucumbers and currants drizzled with a maple white balsamic vinaigrette	18.00	36.00
Moroccan Couscous Salad	Roasted cauliflower, roasted carrots, dried cranberries, diced peppers, red onions, mint and parsley tossed in our Moroccan vinaigrette	13.50/L	
Beet and Apple Slaw	Beet and Apple Slaw beet, apple and carrot slaw with fresh mint and parsley tossed in a pomegranate vinaigrette	12.00/L	
MAIN COURSE			
Braised Brisket	Sweet tomato glazed Certified Angus brisket cooked just the way my grandmother makes it...perfect (1lb feeds 2-4 people)	30.00/lb	
Roasted Turkey	A mixture of light and dark meat roasted turkey served with a white wine jus	15.00/lb	
Grilled Chicken Supremes (8oz)	Choose from the following options: - Preserved lemon and herb chicken served with a lemon aioli - Pomegranate and honey glazed miso-marinated chicken supreme	15.00/pc	
Salmon (6-7oz)	Panko-herb crusted grilled salmon served with a preserved lemon tomato salsa	15.50/pc	
Meatballs	Sous Chef Jordan's famous meatballs in our signature house tomato sauce	27.00/dz	
Chicken Fingers	House-made panko-crusted chicken fingers	26.00/dz	
SIDES			
<i>Sides served in a ¼ size pan (5.5x7.5"), which feeds approximately 2-6 people depending on serving size.</i>			
Roasted Potatoes	Roasted potatoes tossed with herbs and garlic	15.00/pan	
Middle Eastern Rice	Tossed with dried fruits, pumpkin seeds and topped with pomegranate seeds	18.00/pan	
Roasted Vegetables	Assorted seasonal roasted vegetables	20.00/pan	
Honey Roasted Carrots	Cinnamon and honey roasted heirloom carrots with raisins and almonds	18.00/pan	
Stuffed Acorn Squash	Quinoa, wild rice, walnut, zucchini, red pepper and red onions stuffed acorn squash topped with pomegranate seeds and an herbed tahini	18.00 ea	
DESSERTS			
Apple Crumble	Our classic 8" apple crumble filled with cinnamon stewed apples and topped with an oat crumble topping	25.00 ea	
Cookie Platter	18 of our soft gourmet cookies to include; chocolate chip, double chocolate, oatmeal raisin, Oreo and lemon poppy	22.50	
Honey Cake (4"x 8" pan)	A moist and tender traditional honey cake topped with a vanilla glaze	12.50 ea	
Whisky Chocolate Cake (4"x 8" pan)	Whisky coffee chocolate cake lightly scented with black pepper and cloves topped with icing sugar	12.50 ea	
Fruit Platter (10x10" platter)	Fruit platter filled with seasonal melons, grapes, pineapples and berries	36.00 ea	