



# PASSOVER

## CATERING MENU





## Contact us to Place an Order

☎: 905-482-3225

✉: [info@jpfinefoods.ca](mailto:info@jpfinefoods.ca)

Order deadline: Thurs, March 26

First night Sedar: Weds, April 1

Orders are to be picked up and delivered on Weds, April 1 and Thurs, April 2 between 12-4 pm

Limited staffing, please contact us as soon as possible to organize your service and culinary team. Servers are not expected to cook meals.

If you require a chef please let us know so we can organize your culinary team.

[jpfinefoods.ca](http://jpfinefoods.ca)



# Starters / Salads / Soups / Slaws

## ON THE SEDER TABLE

<b>Seder Plate</b>	\$12.50ea
Zeroa (chicken neck)/ Beitza (roasted hard-boiled egg)/ Maror (horseradish)/ Charoset/Karpas (parsley)/ Bitter herb (romaine lettuce)	
<b>Hard Boiled Eggs</b>	\$1.50ea
Perfectly cooked eggs served in salt water	
<b>Charoset</b>	\$14/8oz
Roasted walnuts/ pecans/ almonds/ apple/ cinnamon/ honey/ sweet red wine	
<b>Nut Free Charoset</b>	\$12/8oz
Toasted seeds/ apple/ cinnamon/ honey/ sweet red wine	
<b>Horseradish (Manor)</b>	\$9/8oz
House-made beet horseradish	
<b>Latkes</b>	\$36/dz
Potato latkes/ house made apple sauce	

## SOUPS

<b>Butternut Squash Soup</b>	\$15/L
Butternut/ sweet potato/ apple (GF/DF/V)	
<b>Middle Eastern Sephardic Red Lentil Soup</b>	\$15/L
Fried parsnip chips (GF/DF/V)	
<b>Chicken Soup</b>	\$15/L
Rustic/ rich chicken soup (GF/DF)	
<b>Matzo Balls</b>	\$2.50ea
Classic fluffy matzo balls (DF)	

## SALADS

Medium serves 6-8 | Large serves 10-12

<b>JP`s Mixed Greens</b>	\$50   \$70
Radishes/ cucumbers/ oven roasted tomato/ pickled red onions/ hearts of palm/ sherry shallot vinaigrette (GF/DF/V)	
<b>Arugula and Spinach Salad</b>	\$55   \$72
Roasted squash/ cucumbers/ radishes/ toasted almonds/ pomegranate seeds/ honey-citrus vinaigrette (GF/DF/V)	
<b>Kale Salad</b>	\$72   \$96
Radicchio/ brussel sprouts/ shaved parmesan/ dried cranberries/ pine nuts/ maple balsamic vinaigrette (GF/V)	
<b>Quinoa Salad</b>	\$52   \$72
Dates/ pomegranate seeds/ roasted carrots/ red onion/ mint/ parsley/ Moroccan shallot vinaigrette (GF/DF/V)	
<b>Sweet Potato Salad</b>	\$56   \$82
Cube roasted sweet potatoes/ shredded kale/ roasted red onions/ cranberries/ pecans/ parsley/ pomegranate seeds/ white balsamic vinaigrette	
<b>SLAWS</b>	
<b>Coleslaw</b>	\$18/L
Carrots/ cabbage/ apple cider vinaigrette (GF/DF/V)	
<b>Apple Beet Slaw</b>	\$21/L
Beets/ carrots/ apple/ parsley/ mint/ red onion/ pomegranate vinaigrette (GF/DF/V)	

# Mains

Let us know about any allergies, dietary restrictions or adjustments.

## PROTEIN CHOICES

<b>Braised Brisket</b>	\$56/lb
My grandmother`s secret family recipe of tender brisket (GF)	
<b>Lamb Shank</b>	\$30ea
Slow braised lamb shank/ red wine sauce (GF/DF)	
<b>Turkey Meatballs</b>	\$48/dz
Sweet & sour	
<b>Meatballs</b>	\$38/dz
All beef/ tomato sauce	
<b>Grilled Chicken Supreme (8oz)</b>	\$16.50
Rosemary-lemon and garlic/ chimichurri	
<b>Grilled Chicken Thighs</b>	\$32ea
Bone in/ skin on/ grilled/ spiced honey garlic 6 pcs	

<b>Chicken Fingers</b>	\$39/dz
Matzo breaded/ plum sauce	
<b>Chicken Schnitzel</b>	\$16.50ea
Matzo breaded/ herbs/ sesame seeds/ garlic aioli	
<b>Salmon</b>	\$23ea
Grilled/ maple glazed (GF/DF)	
<b>Branzino</b>	\$35
Herb stuffed branzino/ double fillets/ dill aioli	
<b>Stuffed Squash</b>	\$16.50
Quinoa/ roasted carrots/ peppers/ red pepper tomato sauce (GF/DF/V)	
<b>Stuffed Eggplant</b>	\$16.50
Herb roasted eggplant/ caponata/ vegan aioli/ toasted pine nuts (GF/DF/V)	



# Sides / Desserts

## SIDES

Medium Serves 10-12 | Large Serves 15-20

**Sautéed Mixed Vegetables** \$62 | \$96

Seasonal vegetables/ olive oil/ sea salt  
(GF/DF/V)

**Roasted Root Vegetable  
Medley** \$48 | \$85

Seasonal root vegetables/ harissa/ olive oil  
(GF/DF/V)

**Potato Kugel** \$32 | \$60

Traditional potato kugel/ fresh herbs (DF)

**Roasted Baby Potato  
Medley** \$48 | \$66

Yukon/ purple potato/ sweet potatoes/  
smoked paprika/ olive oil/ garlic (GF/DF/V)

**Heriloom Carrot Tzimmes** \$46 | \$80

Colorful roasted heriloom carrots/ sweet  
potato/ dates

**Grilled Vegetables** \$55 | \$95

Eggplant/ zucchini/ sweet potatoes/ red and  
yellow peppers/ mushrooms/ red onions/  
best enjoyed at room temperature

## DESSERTS

**Brownies** \$5.50ea

Decadent chocolate brownies (GF)

**Macaroons** \$5.50ea

Coconut/ chocolate (GF)

**Matzo Bark** \$15ea

Caramel/ chocolate (225-300g)

**Layered Chocolate Mousse** \$75

Dark chocolate Mousse/ Passover cookie  
crumb/ white chocolate mousse  
(serves 12-15)

**Fruit Platter** \$73ea

Artfully plattered seasonal fruit (serves 8-10)

**Matzo Granola** \$22.50

Almonds/ dried fruit/ maple honey matzo

