



Wedding Menu 2014

Appetizer Platters

Barbeque Veggie Platter \$4pp

Fresh Vegetables, Pickled Vegetables, Crackers and Local Cheese,
Specialty Dips and Spreads

Appetizer Platter \$6pp

Salad Skewers and
Tomato Bruschetta Toast Points Topped with Feta Cheese

Appetizer Platter \$6pp

Smoked Trout Canapés and Jalapeno Popper Wonton Cups

Hot Appetizer Platter \$6pp

Eggrolls Barbeque Style and Saucy Pork Belly Bites

Appetizer Platter \$8pp

Lake Erie Perch Bites and
Fresh Vegetable Spring Rolls



Pre Set Buffet Menu

Smoked Pulled Pork \$24

Slow Smoked Pork served with Signature Barbeque Sauce, Dinner Rolls & Butter, Garden Fresh Salad, Zesty Coleslaw Salad, Roasted Potatoes and Seasonal Vegetable

Barbequed ¼ Chicken \$24

Slowly Barbequed Chicken Legs and Thighs served with Signature Barbeque Sauce, Dinner Rolls & Butter, Garden Fresh Salad, Zesty Coleslaw Salad, Roasted Potatoes and Seasonal Vegetable

Smoked Pulled Pork and Lasagna \$27

Slow Smoked Pork served with Signature Barbeque Sauce, Nona's Lasagna with Marinara Sauce, Dinner Rolls & Butter, Garden Fresh Salad, Roasted Potatoes and Seasonal Vegetable

Barbequed ¼ Chicken and Lasagna \$27

Slowly Barbequed Chicken Legs and Thighs served with Signature Barbeque Sauce, Nona's Lasagna with Marinara Sauce, Dinner Rolls & Butter, Garden Fresh Salad, Zesty Coleslaw Salad, Roasted Potatoes and Seasonal Vegetable

Smoked Pulled Pork and Barbequed ¼ Chicken \$28

Slow Smoked Pork, Chicken Legs and Thighs served with Signature Barbeque Sauce, Dinner Rolls & Butter, Garden Fresh Salad, Zesty Coleslaw Salad, Roasted Potatoes and Seasonal Vegetable

Smoked Pulled Pork, Barbequed ¼ Chicken and Lasagna \$30

Slow Smoked Pork, Chicken Legs and Thighs served with Signature Barbeque Sauce, Nona's Lasagna with Marinara Sauce, Dinner Rolls & Butter, Garden Fresh Salad, Zesty Coleslaw Salad, Roasted Potatoes and Seasonal Vegetable

Dessert

The Dessert Platter

Fresh Baked Cookies, Squares and Fresh Fruit



Formal Barbeque Buffet Dinner

All Formal Barbeque Buffet Dinner included:

Dinner Rolls and Butter, Choice of Potato, and Seasonal Vegetables

Baked, Roasted Potatoes, Mashed, Mini Potatoes-Seasonal

Includes Grilled Seasonal Vegetable Mix and One Signature Seasonal Vegetable

Choice of Two Salads

Barbeque Kissed Caesar Salad

Mixed Greens Salad

Spinach Salad

Greek Salad

Creamy Coleslaw

Zesty Coleslaw Salad

Lemon Couscous Salad

Italian Pasta Salad

Greek Pasta Salad

Chow Mein Noodle Coleslaw

Smokey Potato Salad

Sweet Potato Salad

Selection of One Barbequed Meat Entrée

Smoked Pig Roast \$32

Enjoy JPs Classic Pulled Pork and Sliced Barbeque Pork

Served with Signature Barbeque Sauce and Barbequed Gravy

Barbeque Chicken \$32

Barbequed Whole Chicken slowly smoked, fall of the bone tender and juicy

Served with a Signature Sauce and Barbeque Gravy

Smoked Beef Roast \$34

Rubbed with JPs Signature spice blend and slowly smoked utilizing local hard woods.

Served with Barbeque Au Jus and Signature Barbeque Sauce

Specialty Entrée Options

(Please inquirer)

Smoked Prime Rib or Beef Tenderloin, Barbequed Lamb, Smoked Turkey,

Barbequed Trout, Perch and Pickerel

Keeping true to our Rural Roots!

[jp@jpsbarbeque.ca](http://jpsbarbeque.ca)

519.983.0849 (cell)

- Going local on your plate-

<http://jpsbarbeque.ca>



Choice of Dessert

Seasonal Inspired Fruit Crisp

Crumble Topping and Local Fruit

The Dessert Platter

Fresh Baked Cookies, Squares and Cups Cakes

Vegetarian Options

Barbeque Portobello Mushroom Stir Fry

Local Vegetables, Sauce served over Chow Mien Noodles

JP's Barbeque Stuffed Pepper

Seasonal Vegetables, Beans Rice and Tofu

Garden Vegetable Pasta

House Tomato Sauce Fresh Vegetables served on a Bed of Linguini



Late Night Buffet

Barbeque on a Bun \$7pp-\$10pp

(Choose one meat item)

Pulled Pork, Barbequed Beef Brisket, Barbeque Chicken, Vegetarian Burger

Barbequed Pizzas \$8pp

Vegetarian, Pepperoni, Meat Lovers, Deluxe, Canadian, Super Cheesy

Poutine Bar \$8pp

Fresh Cut Fries, Cheese Curds, Toppings and Gravy

Dessert Bites and Fresh Fruit \$5pp

Fresh Baked Sweets and Seasonal Fruit

Coffee and Tea Station \$3pp

Milk, Cream, Sugar and Honey



Casual Wedding Buffet Serve Package

Casual Wedding Buffet Setting

Includes table setting on buffet \$8 per person

- Water Glass
- Dinner plate, fork, knife
- Dessert plate and fork
- Coffee cup and spoon
- Napkin

Casual Wedding Buffet Services Included:

- Onsite catering service, orderly setup and take down of equipment
- Uniformed staff (buffet style)
- Formal Dinner Buffet, and Dessert/Coffee Station
- Plates and cutlery on buffet
- Self serve Water Station
- Appropriate condiments and sauces on buffet
- Food service canopies (if required)
- Clearing of tables
- Fully Insured



Formal Buffet Serve Package

Formal table setting \$12 per person

- Water and Wine Glass
- Salad plate, fork, butter knife
- Dinner plate, fork, steak knife
- Dessert plate and fork
- Coffee cup and spoon
- Napkin

Formal Buffet Services Included:

- Onsite catering service, orderly setup and take down of equipment
- Uniformed staff (buffet style)
- Formal Buffet setting consisting of Salad Station, Dinner Buffet, Dessert/Coffee Station
- All appropriate condiments and sauces
- Food service canopies (if required)
- Setting and clearing of tables
- Water service on the tables
- Fully Insured

Formal Buffet Service Upgrade

\$4 per person

- Salads and Bread, served Family Style
- Plated Dessert with Coffee and Tea Service

Late Night Service

- Food items are served on disposable plates, cutlery and napkins
- Late Night Coffee and Tea is served in disposable paper cups



Invoice Break Down

Items	# of People	Cost Per Person	Total
Appetizers			
Barbeque Buffet			
Serve Package			
Table Linens	Table Size	Price Varies	
Night Barbeque			
Night Coffee/Tea			
Travel Fee			
Sub Total			
HST 13%	HST#	819596701RT0001	
Total			
Deposit 1		Due Upon booking	
Deposit 2	50%	21 days before event	
Final Payment		Day of Event	

**Please advise chef of any dietary limitations and food allergies
Vegetarian Options can be provided as advised
Accommodations may be subject to a change in fee**

Menu created by Chef JP Mooney



Terms of Agreement:

1. A **non-refundable** deposit of **\$300** due at booking will be applied against the total cost of catering the event.
2. **Food sale minimums** in place for small groups (please inquire).
3. **Food sale minimums** do not included service package fee in total.
4. Confirmation of final numbers due four weeks prior to event.
5. 50% of total balance due 21 days prior to event. The caterer reserves the right to retain this amount if event is cancelled during this time.
6. Balance owing is due on the day of the event or as otherwise arranged with caterer.
7. Prices are only valid for the customer requesting the quote and are valid for a period of six weeks.
8. Any changes or substitutions are subject to additional costs.
9. A travel/delivery charge of \$1/km will apply to certain destinations.
10. Except as otherwise determined, all monetary amounts referred to in this agreement are in Canadian dollars.
11. A \$75 service fee will be charged for any payment not honoured by your financial institution. Additional charges may occur.

By signing this agreement, I/We _____
agree to the terms of this agreement.

Dated this the _____ day of _____ 20 .

JP Mooney _____