



# jonathans

FINE CATERING

## PRICE LIST

(1 dozen piece minimum)

### Food Stations

#### Charcuterie and Antipasto Bar

Naturally & Locally Raised Pingue Prosciutto, Prosciutto Cotto, Lonza, Capicollo, Spreadable

Sausage Nduja \$ 7.00 /pp

Foie Gras Terrine with Maître d'Hôtel Butter \$2.50/pc.

Chicken Liver & Madeira Parfait \$1.50/pc.

Housemade Headcheese with Fennel Seed & Chilies \$1.50/pc.

Classic Pork Rilette with Tarragon and Currants \$1.50/pc.

Vodka Smoked Salmon with Caperberries & Shallots \$2.00/pc.

Grilled and Marinated Zucchini & Eggplant Vesuvio \$1.50/pp.

Fire Roasted Melange of Peppers with Extra Virgin Olive Oil \$1.50/pp.

Mixture of the Finest Greek and Italian Olives \$2.00/pp.

Selection of Local and Imported Cheese such as Fresh Buffalo Mozzarella, Burrata, Parmigiano Regiano, Fontina, Bocconcini & Manchego \$6.00/pp.

Includes Melon Mostarda, Agro D'Olce Onions, Freshly Baked Artisanal Breads/Crostini, Aged Balsamic and Jonathan's Own Greek Extra Virgin Olive Oil

#### Jonathans Raw Bar

Selection of Steak, Salmon and Tuna Tartars served in Savoury Cones \$3.00/pc.

Rodneys Oysters on the half shell with Champagne Mignonette, Peppered Melon Salsa, Salsa Verde, & Kathy's House-made Hot Sauce \$2.50/pc.

Shrimp & Avacado Ceviche with Gluten Free Corn Tortilla Chips \$2.50/pc.

Poached Wild Gulf Shrimp with Citrus Harissa Cocktail Sauce \$2.00/pc.

Mediterranean Grilled Octopus Salad in Martini Glass \$2.50/pc.

Sushi and Maki Rolls \$2.50/pc.

#### Tacos, Tacos, Tacos !!!!

Individual mini hard corn tacos...

Braised Beef Cheek-Blackbean with Sour Cream and Jalapeño \$3.50/pc.

Pulled Chicken with Grilled Corn, Jicama, and Queso Fresco \$3.00/pc.

Grilled Monkfish with Cilantro, Lime and Pico di Gallo \$3.50/pc.

Fire Roasted Eggplant with Roasted Chickpea and Pepper Relish \$2.50/pc.

## Burger Bar (Sliders)

BBQ'd only on an 'Old School' Charcoal Grill-New York Striploin Burger, Lamb Burger, & Salmon Burger  
\$4.50/pc.

Variety of Garnishes:

Aged Old White Cheddar \$2.00/pc.

Epiros Feta \$2.00/pc.

Truffled Mayo \$1.00

Black Olive Aioli \$1.00

Sauce Gribiche \$1.00

Crispy Onions \$1.00

Housemade Pickles, Mustards, Ketchup and Hot Sauces \$1.00

## Super Size Burger Bar with Poutine Station

Fries with:

Braised Bacon & Mushroom \$4.50

Beef Cheek & Caramelized Onion \$4.50

Poached Lobster & Asparagus \$4.50

All with their own sauces and topped with Ontario Cheese Curds

## Passed Hors D' Oeuvres Options

### Fish/Seafood

Smoked Salmon on Cucumber & Crème Fraiche \$2.50/pc.

Salmon Tartar with Ginger in an Endive Boat \$2.50/pc.

Salmon Springroll with Sweet Chili Sauce \$2.50/pc.

Poached Shrimp Cocktail with Citrus Harissa Sauce \$2.00/pc.

Crispy Shrimp Tempura with Creamy Spicy Sauce \$2.50/pc.

Shrimp Beignets with Creole Remoulade \$2.50/pc.

Lobster Salad on Sweet Pea Blini with Mint \$4.00/pc.

Back Fin Crab Cakes with Sauce Gribiche \$3.00/pc.

Deviled Eggs with Dollop of Caviar \$2.00/pc.

Tuna Tartar on Pommes Gaufrettes \$3.00/pc.

### Meat

Traditional Steak Tartar au Gougère \$2.50/pc.

Beef Carpaccio with Parmesan Curl & Arugula Pesto \$3.00/pc.

Petit Reuben with Champagne Sauerkraut \$2.50/pc.

Beef Cheek Quesadilla with Queso Fresco & Pico di Gallo \$3.00/pc.

Braised Beef Strudel with Wild Mushrooms & Goat Cheese \$2.00/pc.

Foie Gras Terrine with Toasted Pistachios \$2.50/pc.

Petit Croque Monsieur \$2.50/pc.

Braised Smoked Bacon Beignets with Maple Espresso Rouille \$2.00/pc.

Warm Housemade Headcheese on Roasted Garlic Crostini with Kathy's Mustard \$1.50/pc.

Chicken Lollipops with Honey Ancho Chili Glaze \$2.50/pc.

Grilled Lamb Rack Chops with Spicy Minted Pesto \$7.00/pc.

## Vegetarian

Braised Ceci Ragoût with Grilled Onion, Rosemary and Balsamic \$1.50/pc.

Ratatouille on Crostini with Extra Virgin Olive Oil \$1.50/pc

Petit White Cheddar Grilled Cheese & Chilled Tomato Soup \$3.00/pc

Whipped Goat Cheese & Sundried Tomato Crostini \$2.50/pc

Potato Croquettes with Sauce Romesco \$2.50/pc

Spanakopita with Tzatziki \$2.50/pc

Chick Pea Purée with Ricotta Salata, Olives in a Phylo Cup \$2.50/pc

Wild Mushroom Ragoût with Cambozola on Tapenade Crostini \$2.50/pc

## Labour

Servers/Bartenders \$22.00 per hour

Cooks \$25.00 per hour

Executive Chef/ Sous Chef \$48.00 per hour

H.S.T. is charged on Total Bill Including Labour