

Meal Plans

Chef crafted meals to fit every diet. Fresh breakfast, lunch and dinner made easy.
Choose prepped ingredients with easy-to-follow recipes, or fully prepared meals with reheating instructions
Selections noted with a \$ are prepared with premium ingredients and will have an additional charge



Vegetarian



Vegan

Breakfast

All items priced per portion

Starters

Brown Sugar Toasted Oatmeal \$3

Add Fresh Berries \$2

Stone Ground Buttered Grits \$3

Add Cheddar \$2

Fresh Bagel with Chive Cream Cheese \$4

Add Smoked Salmon & Caper \$13

Sliced Melons & Berries \$7

Cheddar & Chive Egg Bites \$6

3 Pieces · Add Bacon \$1

Sides & Proteins

Bread with Whipped Butter & Jam \$2

Home Fried Potato with Pepper & Onion \$3

Sweet Potato Hash with Crispy Kale \$4

Fresh Berry Cup \$3

Bananas, Berries & Cream \$4

Pork, Turkey or Plant Based Sausage \$4

Pork or Turkey Bacon \$5

Creamed Spinach \$5

Mains

Free Range Scrambled Eggs \$4

Belgian Waffle \$5

Butter & Maple

Buttermilk Pancakes \$5

Butter & Maple

Vegan Sweet Potato Pancakes \$6

Maple

Tofu Scrambled “Egg” \$5

Avocado Toast \$6

Tomato & Radish · Add Egg \$2

Breakfast Sandwich \$6

Free Range Eggs, American Cheese & Choice of Protein

Breakfast Burrito \$8

Cheddar, Egg, Potato, Black Bean & Choice of Protein

Add Avocado \$2 Each

Juices & Smoothies

Priced per 1 quart / 32 ounces

Basic Fruit & Citrus Juices \$15

Orange, Grape, Apple, Pineapple, Watermelon & More

Premium Juice Blends & Smoothies \$25

Chef Crafted Personalized Fresh Drink Blends

Soups, Salads & Sandwiches

Salads and sandwiches can be fully assembled or deconstructed with all ingredients packaged separately

Soups **\$10** per 16 oz Bowl Salads **\$13** · Add Chicken \$5

Basic Cold Cut Sandwiches **\$7** Each Premium Cold Sandwiches from **\$11** Hot Sandwiches from **\$13**

Salads

Caesar

Charred Romaine, House Dressing, Croutons & Parmesan

Roasted Beet

Arugula, Honey Peppered Goat Cheese, Toasted Almond & Balsamic Vinaigrette

Marinated Cucumber

Tomato, Onion, Herbs & Citrus Vinaigrette

South Of The Border

Romaine, Sriracha Ranch, Grilled Corn, Avocado, Tomato & BBQ Tortilla Crisp

To Be Or Not To Be

Romaine, Blue Cheese Dressing, Bacon, Tomato, Avocado, Red Onion & Boiled Egg

Strawberry Fields

Baby Spinach, Balsamic Vinaigrette, Strawberry, Red Onion, Gorgonzola & Candied Walnut

Drop The Beets

Purple Kale, Citrus Vinaigrette, Toasted Almond, Roasted Beet & Parmesan

The House Always Wins

Mixed Greens, Citrus Vinaigrette, Tomato, Cucumber, Carrot & Red Onion

Forever Summer

Arugula, Spinach, Raspberry Vinaigrette, Mandarin Orange & Candied Walnut

Happy Orchard

Sliced Kale, Cider Vinaigrette, Shaved Apple, Dried Cranberry & Goat Cheese

Greek Wedding

Romaine, Herb Vinaigrette, Halloumi, Black Olive, Cucumber, Tomato, Red Onion & Green Pepper

Soups

New England Clam Chowder

Clams, Bacon, Potato, Onion & Celery

French Onion

Caramelized Onions, Crostini, Gruyère & Mozzarella Cheese

Italian Wedding

Beef or Turkey Meatballs in Chicken Broth with Vegetables & Orzo Pasta

Cream Of Mushroom

Creamy Mushroom Broth with Parmesan Panko & Crispy Shimeji · Add Truffle Oil \$

Butternut Bisque

Roasted Squash with Maple, Mascarpone & Gingerbread Crumble

Cheddar Broccoli

Creamy Cheddar Broth with Broccoli, Shredded Carrot & Parmesan

Fire Roasted Tomato Bisque

Creamy Broth, Basil Oil & Parmesan Crisp · Add Orzo Pasta

Chicken Noodle

Chicken Stewed in House Broth with Vegetables & Egg Noodle

Tom Kha Hed

Thai Coconut Lime Broth with Ginger, Potato & Mushroom

Sandwiches

Ultimate Grilled Cheese

Gouda, American, Sliced Tomato & Cumin

Trio Grilled Cheese

Gouda, Swiss & American

Mozzarella Caprese

Tomato, Basil, Balsamic & Toasted Sourdough

Watermelon Sandwich

Fresh Mozzarella, Tomato, Balsamic Glaze, Basil & Maldon Salt

Mushroom Madness

Lentil & Mushroom Patty, BBQ Sauce & Vegan Mayonnaise on a Brioche Bun

The Cod Father \$

Beer Battered Cod, House Orange-Malt Jelly, Arugula & Tartar Sauce on a Brioche Bun

Day Club

Sourdough Triple Decker, Mayo, Dijon, Bacon, Lettuce, Tomato, Turkey & Swiss

Italian Goodfeller

Salami, Mortadella, Capicola, Mozzarella, Lettuce, Olive Tapenade, Onion, Oil & Vinegar on Sun Dried Tomato Focaccia

Cubano

Braised Pork, Ham, Cornichon, Yellow Mustard, Swiss Cheese & Chipotle Aioli on a Brioche Bun

BBQ Pulled Pork

Chipotle Aioli, Shaved Onion & Avocado on a Brioche Bun

Short Rib Melt \$

Braised Short Rib, Horseradish Crème, Aged Cheddar, Romaine & Fresno Chili on Sourdough

Steak & Cheese \$

Shaved Ribeye, American & Provolone Cheese, Mushroom, Pepper & Onion in a Hoagie Roll

Chicken Melt

Grilled Chicken Breast, Pickled Mustard Seed, Prosciutto, Pepper Jack Cheese, Basil Pesto & Arugula on Multigrain Bread

Buffalo Chicken

Fried Chicken Thigh, Garlic Buffalo Sauce, Lettuce & Tomato on a Brioche Bun

The Reuben \$

Sauerkraut, Russian Dressing, Corned Beef & Swiss Cheese on Marble Rye

Hot Pastrami \$

Grain Mustard, American Cheese & Dill Pickle on Sourdough

Pastas

Starting at \$15 with your choice of pasta, sauce & toppings.
Vegetables and proteins may be added as noted below

Scampi

Lemon, Garlic & White Wine Sauce with Grape Tomato & Asparagus

Carbonara \$

Guanciale, Egg Yolk, Black Pepper & Pecorino Romano

Marsala

Baby Portobello, Veal Demi-Glace & Spinach

Piccata

Lemon, Garlic & White Wine Sauce with Mushroom & Caper

Alla Vodka

Creamy Roasted Tomato Vodka Sauce & Parmigiano Reggiano

Cacio e Pepe

Pecorino Romano Cheese & Peppercorns

Salsiccia, Peperoni e Cipolle

Italian Sausage, Bell Peppers, Cipollini Onions & Fire Roasted Tomato (No Protein Selection)

Amatriciana \$

Guanciale, Calabrian Chili & San Marzano Tomato

Bolognese

Beef, Pork & Bacon Stewed with Tomato, Cream & Mirepoix (No Protein Selection)

Ricotta e Pesto

Pistachio Pesto, Sun Dried Tomato & Lemon

Saltimbocca \$

White Wine Cream Sauce with Prosciutto, Fried Sage & Parmigiano

Puttanesca

Garlic, Tomato, Anchovy & Caper

Gnocchi \$

Handmade Potato Pillows, Oyster Mushroom, Crispy Kale & Sherry Cream

Pasta Additions

Eggplant Parmesan \$3

Chicken Tenderloin \$5

Pork Milanese \$7

Garlic Shrimp \$13

Beef Round Eye \$20

Clams & Mussels \$23

Beef Filet \$29

Veal Cutlet \$37

Maine Lobster \$45

Entrées

Priced by main selection and served with one starch and one vegetable. Premium mains and sides are available, ask about our dinner offerings

Mediterranean Plantain Boat \$17

Spicy Mediterranean Tomato Sauce, Eggplant, Onion & a 3 Cheese Blend

Tofu & Broccoli \$15

Toasted Sesame Seeds, Asian Chili Sauce & Scallions

Jerk Tofu Bowl \$17

Avocado, Grilled Pineapple, Basmati, Black Bean, Jalapeño & Cilantro

Queens Garden \$19

Quinoa, Couscous, Roasted Beet, Kalamata Olive, Cucumber & Green Goddess Vinaigrette

Chicken Pot Pie \$15

Carrot, Pea & Potato

Marinated Grilled Chicken Breast \$19

BBQ

Garlic Shrimp Kebobs \$21

Pepper & Pineapple

Baked Haddock \$23

Chablis & Cracker Crumb

Grilled Salmon \$25

Lemon Caper Cream Sauce

Pot Roast \$25

Stewed with Onion & Carrot

Choice, Prime & Dry Aged Steaks

Market Price

Starches

Rice – White or Brown

Potato – Mashed or Baked

Herbed Red Bliss Potato

Sweet Potato Mash

Macaroni & Cheese +\$2

Greek Pasta Salad

House French Fries

Toasted Quinoa

Buttered Chickpeas

Vegetables

Grilled Asparagus

Steamed Broccoli

Seared Brussels Sprouts

Roasted Seasonal Squash

Honey Glazed Carrots

Corn On or Off The Cob

House Baked Beans

Cauliflower Mash

Side Salad

Juices, Snacks & Baked Goods

Hand Selected Fruit Bowls

Basic

Small \$35 · Large \$50

Premium (Seasonal)

Small \$55 · Large \$75

Fresh Baked Breads & Pastries

4–6 Servings

Basic \$35 · Premium \$50

The Personal Shopper

Cost of Goods + 20% Service Charge & Delivery

Let one of our chefs hand pick the highest quality ingredients locally available. Send us your list and any brand preferences, and we'll take care of the rest.

Snacks & Dips

4–6 Servings

Basic \$9

Honey Roasted Peanuts
Chocolate Chip Cookies
House Granola Bars
Brownies
Fresh Potato Chips
House Pickles
Pimento Cheese
Chips & Salsa

Premium \$15

Candied Mixed Nuts
Red Pepper Hummus
French Onion Dip
Dark Chocolate Pretzels
Strawberry Leather
Salami & Provolone
Buffalo Chicken Dip
Chips & Guacamole

How Our Meal Plans Work

JP Creators offers personalized meal plans designed to accommodate your budget, dietary preferences and desired level of involvement in the cooking process. Whether you seek prepped ingredients with easy-to-follow recipes that require minimal cooking, or fully prepared meals with reheating instructions, we have you covered.

Try our Sous Vide program, a hot water bath cooking style for simple-to-serve, multi-course meals cooked with precision.

Ingredients are carefully selected, and dishes are crafted fresh in small batches, then packaged with care. Don't see what you're looking for? Give us a call to craft your custom menu.

Please allow 48 hours for order preparation and 72 hours for specialty ingredients

A minimum order of \$200 is required

A minimum of two portions per dish

Free pick-up at 110 S Rainbow Blvd

Delivery at \$2.50 per mile

Orders over \$500 enjoy free delivery

10% discount when ordering 10 or more of the same dish

Many items can be packaged and delivered frozen for future enjoyment

508-280-4085 · JPCreators.com

*Consuming raw or undercooked ingredients may increase your risk of foodborne illness. The FDA recommends heating potentially hazardous ingredients to 165°F.