

Jules Catering adheres to the highest standards of food preparation and presentation, using only first quality, seasonal foods. Since our founding in 1986, Jules has served businesses by upholding the following principles: continually updating our menu offerings to provide restaurant-quality food to corporate clients, delivering timely service to assure a worry-free meal, and providing a full range of catering services so you may call on us for any event. We strive to be as versatile as the season allows and to assure a great impression and a delightful repast for your guests and colleagues.

In addition to preparing superior food for your guests, Jules is pleased to offer complete party assistance for:

Training / Recruiting Meetings

Cocktail Receptions

Holiday Parties

Executive Dinner Parties

Corporate Picnics

Retirement Parties

Boat Parties

As a full service caterer, we can provide servers, china and linens, floral arrangements, bar set-ups and decor appropriate for your event-even find an unusual party venue for your special clients. By working intimately with each client, Jules is able to tailor your event to reflect your personal style and tastes. We enjoy what we do and our objective is to allow you the peace of mind to relax and enjoy your own event!

The following menus only hint at the variety that we can offer you. Many of the menu items listed are our customers' favorites, but you should consider them as a guide. We are happy to accommodate your personal needs and suggestions.

We look forward to the opportunity to introduce you to our services.

Sandwiches

All sandwiches begin with hand-cut fresh breads and rolls, piled high with only the choicest meats and accompaniments. Each order will include an exciting selection, including our chef's weekly special. Mustard and mayonnaise are served on the side and special condiments are available upon request.

Combination Sandwiches

6.75 each (available in totes or boxes)

Herb-Grilled Chicken and Cheddar (with herb mayonnaise) Roast Turkey Breast and Havarti (with herb mayonnaise)

Avocado, Tomato and Cheddar Roll Roast Sirloin and Boursin

Grilled Vegetable (with pesto & provolone) Chicken Salad (with herb mayonnaise)

Tuna Salad Corned Beef and Swiss

Smoked Ham and Swiss (with honey mustard) *Egg Salad with Herbs (five sandwich minimum)

Tomato, Mozzarella and Basil

Specialty Sandwiches

7.75 each (ask about our weekly specials)

Chicken Caesar Wrap Curried Chicken Salad

Turkey Club (with bacon, lettuce, tomato and herb mayonnaise) Fried Eggplant (with roasted tomato mayonnaise and provolone)

Italian Prosciutto (with roasted peppers and mozzarella) *Seafood salad 9.00 (five sandwich minimum)

Sandwich Makings

7.75 per person Eight person minimum

A bountiful selection of roast turkey, house-roasted sirloin of beef, honey mustard smoked ham, tuna salad, herb-grilled chicken, Austrian Swiss and Vermont cheddar cheeses, along with fresh-baked breads and rolls. Accompaniments include lettuce, tomatoes, half-sour pickles, grilled vegetables, celery sticks and carrot sticks.

Executive Sandwich Makings

9.50 per person Eight person minimum

Elevating lunch to a new art form, Jules proudly introduces a unique buffet of sandwich meats, cheeses, salads and condiments in tantalizing combinations which are designed to tempt even the most discriminating palate. Please ask your sales associate for this weeks selection of executive sandwich makings.

Executive Sandwich Makings

Weekly Rotation
Eight person minimum

One

Baked Ham	Grilled Chicken Breast
Buffalo Chicken Breast	Blue Cheese Dressing
Herb Roasted Turkey	Tuna Salad
Cheddar Cheese	Herbed Havarti
Sliced Cucumbers	Eggplant Parmesan
Grilled Portabello Mushrooms	Sliced Tomatoes
Salmon Salad with Capers and Mayonnaise	
Chicken Salad with Red Grapes, Celery and Honey-Mustard Mayonnaise	

Two

Roasted Turkey with Honey Mustard	Caribbean Chicken Breast
Grilled Chicken Breast	Tuna Salad
Fresh Mozzarella	Austrian Swiss
Pickles	Roasted Red Bell Peppers
Sliced Tomatoes	Cranberry Chutney
Angled Grilled Zucchini and Summer Squash	
Chicken Salad with Celery and Sundried Tomatoes with Pesto Mayonnaise	

Three

Herb Roasted Turkey Breast	Maple Glazed Ham
Grilled Portabella Mushrooms	Chicken Parmesan
Sharp Cheddar Cheese	Hummus
Fried Eggplant	Provolone Cheese
Vegetable and Regular Pickles	Mediterranean Salsa
Goat Cheese and Sundried Tomato Spread	
Tuna Salad with Dill Pickles and Capers in Mustard-Mayo	
Chicken Salad with Chopped Tomatoes, Avocado, Corn and Cilantro-Cumin Dressing	

Four

Corned Beef	Tuna Salad
Grilled Chicken Breast	Austrian Swiss
Tortilla Crusted Chicken Breast	Cole Slaw
Smoked Turkey Breast	
Monterey Jack Cheese with Jalapeño	
Sliced Tomato	
Sliced Avocado	
Grilled Chicken Salad with Roasted Onion Mayonnaise	

9.50 per person

Themed Sandwich Makings

Weekly Rotation
Eight person minimum

Summer Picnic Platter

Fried Chicken Breast	Corn Relish
Barbequed Flank Steak	French Dressing
Smoked Turkey	Ketchup
Meat Loaf	Soft Rolls
Grilled Eggplant Rounds	
Cole Slaw	
Tuna Salad	
Chicken Salad with Corn, Peppers & Black Beans in a Lime-Cumin Mayo	

Asian Platter

Beef Teriyaki with Peanut Mayonnaise	Crispy Noodles
Asian Barbequed Chicken Breast	Soft Rolls
Napa Cabbage Cole Slaw	Pickled Vegetable
Grilled Tofu	Fried Won Tons
Gingered Asparagus	
Asian Eggplant	
Chicken Salad with Papaya and Avocado with Ginger-Citrus Dressing	
Tuna, Cucumber and Daikon Radish Salad with Wasabi Mayonnaise	

Mediterranean Platter

Lemon-Oregano Chicken Breast	Pita Pockets
Roast Lamb Slices	Sesame Rolls
Shrimp, Tomato & Cucumber Salad	Lavasch
Stuffed Grape Leaves	Roll-up Breads
Hummus	Sliced Peasant Bread
Tabbouleh	Pita Chips
Sliced Tomatoes	Vegetable Pickles
Rosemary Scented Olives	
Tzatziki <i>cucumber yogurt dip</i>	

Italian Platter

Chicken Parmesan	Fresh Mozzarella
Pesto Chicken Breast	Breaded Sesame Rolls
Grilled Portabella Mushrooms	Pesto Mayonnaise
Roasted Yellow and Red Bell Peppers	Focaccia Breads
Thinly Sliced Prosciutto	Sliced Scali Bread
Sliced Melon	Bread Sticks
Sliced Provolone	
Pepperoncini	
Sliced Plum Tomatoes	
Rosemary Olives	

9.50 per person

Entree Salad Platters

Eight person minimum

These delectable main course salads are a wonderful alternative to our sandwiches, and when paired with a side salad, make a complete meal.

Marinated Grilled Chicken Platter with Roasted Vegetables 8.50

Lemon-Honey Grilled Chicken with Middle Eastern Pasta Salad 8.50

Grilled Chicken with Asian Noodle Salad 8.50

Flank Steak Teriyaki with Asian Noodle Salad 10.50

Grilled Flank Steak and Roasted Red Bliss Potato Salad 10.50

Grilled Salmon Fillet Platter with Asparagus, Cucumber and Yellow Bell Pepper Salad Tossed in a Lemon Vinaigrette 10.75

Composed Entree Salads

Eight person minimum

Italian Grilled Chicken Salad with Green Beans and Roasted Red Peppers in a Balsamic Vinaigrette 8.00

Tortellini, Roasted Peppers and Spinach in a Pesto Dressing
with Grilled Chicken 8.00 Shrimp 10.50

Grilled Tuna Niçoise with Tomatoes and Black Olives 10.50
(24 hour notice)

Island Chicken Salad with Curry, Mango and Papaya 8.00

Shrimp and Wild Rice Salad
with Corn and Peppers in a Chili-Lime Dressing 10.50

Asian Noodles and Vegetables in a Ginger Dressing
with Chicken 8.00 Shrimp 10.50

Puttanesca Pasta Salad with Tomatoes, Capers and Olives
with Grilled Chicken 8.00 Shrimp 10.50

Cobb Salad with Julienned Turkey, Egg, Avocado,
Bacon and Blue Cheese 8.75

Shrimp, Scallops, Mango and Jicama in a Ginger-Citrus Dressing 10.50

Tortellini with Sundried Tomatoes and Artichoke Hearts
with Grilled Chicken 8.00 Shrimp 10.50

Chef's Salad with Turkey, Ham, Cheese and Vegetables 8.50

Grilled Chicken Caesar Salad 8.00

Shrimp Caesar Salad 10.50

Curried Rice Salad

with Grilled Chicken 8.00 Tofu 7.75 Shrimp 10.50

Side Salads

These salads are a delicious accompaniment to sandwiches, entree salads, hot meals, or as a vegetarian alternative to a traditional meal.

Tossed Greens

Greek Salad with Cucumber, Feta Cheese and Kalamata Olives
3.75 per person

Spinach, Radicchio and Endive with Bacon and Chopped Egg
3.75 per person

Caesar Salad with Parmesan Shavings and Herb Croutons
3.75 per person

Mixed Greens with Jules' House Dressing
3.25 per person

Field Greens
3.25 per person
(fruit and cheese toppings .50 each)

Fresh Buffalo Mozzarella, Sliced Tomatoes and Basil
4.75 per person

Vegetable salads

Marinated Vegetable Salad
(steamed carrots, cauliflower, peppers, and broccoli in oil and vinegar)
3.75 per person

Grilled Vegetable Salad
(asparagus, summer squash, pepper and mushrooms in balsamic vinaigrette)
3.75 per person

Broccoli and Carrots
(with a roasted garlic vinaigrette)
3.75 per person

Ratatouille
(with zucchini, mushrooms and squash)
3.75 per person

Asparagus Salad
(with lemon vinaigrette)
4.50 per person

Potato, Rice and Bean Salads

3.75 per person

Roasted Red Bliss Potato
(with balsamic vinaigrette)

Black Bean, Corn and Jicama
(with lime-cumin vinaigrette)

White and Wild Rice
(with dried fruit in a lemon vinaigrette)

Classic Potato Salad

Pasta Salads

3.75 per person

Mini Pasta, Minced Vegetables and Feta Cheese in a Creamy Parmesan Dressing

Mexican Pasta Salad with Roasted Peppers, Black Beans and Cilantro

Pasta Shells with Ratatouille, Feta Cheese and Thyme

Pasta Salad of the Day

Asian Noodles with Vegetables in Orange-Soy Dressing

Pasta with Smoked Gouda, Spinach, Roasted Peppers in a Creamy Parmesan Dressing

Tortellini with Sundried Tomatoes and Artichoke Hearts
3.75 per person

Tortellini Tossed in Pesto
3.75 per person

Hot Entrees

Daily specials available

48 hours notice

10 person minimum per entrée

The following foods are just a sampling of the hot offerings we can suggest.

Lasagnas

nine person minimum available in increments of nine

Grilled Vegetable Lasagna

eggplant, zucchini, peppers, ricotta, parmesan cheese and tomato sauce

Spinach Lasagna

spinach, sautéed onions, ricotta, parmesan cheese and tomato sauce

Meat Lasagna

Spiced meat combined with ricotta, parmesan cheese and an Italian sauce

Kebobs

Herb-Marinated Chicken, Beef or Seafood, Skewered with Vegetables, Grilled and Accompanied by Sauce or Salsa
Two skewers per serving

Grilled Flank Steak finished with freshly prepared sauce

Grilled Chicken Breast served stuffed or with a tantalizing sauce

Seafood of the Day served grilled, baked or stir-fried

Baked Pastas

with grilled vegetables and light cream sauce
with traditional Italian meat sauce and ricotta pockets
with broccoli and grilled chicken in a light cream sauce

Deep Dish Quiche

Quiche Lorraine, Broccoli Mushroom or Leek and Wild Mushroom
each quiche serves 6-8 people

Fresh soups

New England Clam Chowder	Beef and Mixed Vegetables
Chicken Noodle	Gazpacho
Wild Mushroom Bisque	Split Pea
Fresh Vegetable	Black Bean and Sour Cream
Meat, Chicken or Vegetable Chili	Cream of Tomato and Basil

Rental of chafing dishes is optional and an additional fee

A delivery charge may be applied for orders under \$150.00

Snacks

10 person minimum

For the small afternoon gathering to celebrate a special event, a treat after a hard days' work, or a snack for a working meeting, many of our clients have found the following to be easy to serve. If you desire, we can provide beer and wine for those especially festive events.

Athens Platter

lemon-herb grilled chicken skewers (*with cumin sour cream dipping sauce*)
roasted peppers, basil and balsamic vinegar
grilled eggplant, fennel, portabello mushrooms and leeks
hummus, baba ghanoush, tabbouleh, stuffed grape leaves
feta cheese and orange-scented olives
foccacia, crostini, pita chips and lavasch
10.75 per person 20 person minimum

Baked Brie

seasonal fruit topped brie served with french baguettes, crackers and crostini
55.00 Serves 25 people

Fruit and Cheese

assorted imported and domestic cheeses with seasonal fruit, berries and crackers
5.25 per person

Crudité

crisp raw vegetables served with savory dip, chutney or salsa
4.00 per person

Grilled Crudité

5.00 per person

Guacamole and Salsa

avocado, diced tomato and jalapeño pepper puree
fresh tomato and cilantro salsa, sour cream and tortilla chips
5.75 per person

Homemade Potato Chips with onion dip

3.75 per person

Hummus with pita chips

3.75 per person

Hors d'oeuvres

3 dozen minimum

27.00 per dozen

Chicken Satay with peanut sauce

California Sushi with crab and avocado
(served with soy, wasabi, and fresh ginger)

Cherry Tomatoes Stuffed with Mozzarella

Goat Cheese and Sundried Tomato Tartlets

Santa Fe Scones with smoked turkey and jalapeño mayonnaise

Grilled Shrimp Cocktail with spicy cocktail sauce
3.00 per shrimp

Desserts and Pastries

Baked fresh by our pastry chef, offerings include seasonal and time honored favorites. Below is a sampling of our ever-changing repertoire.

Cookies and Brownies

An assortment of fresh baked cookies, brownies and dessert bars
1.95 per person

Fine Miniature Pastries

A selection of decadent pastries to include chocolate mousse cups and fresh fruit tartlets
2.00 each

Minimum order of six pastries and 48 hour advance notice required

Assorted Cakes and Tortes

Lemon Sponge Cake *with raspberry jam and lemon curd filling*

Chocolate-Framboise Cake *with raspberries and chocolate creme*

Yellow Sponge Cake *with Grand Marnier and sliced strawberries*

Chocolate Fudge Cake *with dark rum syrup and chocolate mousse*

Dense Chocolate Cake *with chocolate ganache filling*

Carrot Cake *with pineapple, coconut and chopped nuts*

Small (8") serves 10 38.00

Large (10") serves 18 48.00

48 advance notice required

Homemade Fruit Crisps

choose in-season fruits such as peach, apple, or strawberry rhubarb
3.75 per person twelve person minimum available in increments of twelve

Fresh Fruit Salad

seasonal fruit mixed with berries
3.75 per person Six person minimum

Sliced Fruit

elegantly arranged seasonal fruits served with berries and grapes
4.25 per person eight person minimum

Whole Fruit

1.00 each

Continental Breakfasts

Get a jump on your day with the sumptuous tastes of our homemade breads and breakfast items which are a welcome addition to any early morning meeting or gathering. Because of our commitment to freshness, our breakfast choices vary seasonally. **(10 person minimum)**

Muffins and Bagels

blueberry, cinnamon, corn and
chocolate chip
2.25 each

Scones

maple walnut and lemon poppy
2.25 each

Sour Cream Coffee Cake

2.75 per slice

Tea Breads

lemon poppy, pumpkin, carrot, banana
nut and chocolate chip
2.25 per slice

Sliced Fruit

elegantly arranged seasonal fruits
served with berries and grapes
4.25 per person Eight person minimum

Fresh Fruit Salad

seasonal fruit mixed with berries
3.75 per person Six person minimum

Coffee and Teas

2.50 per person
Ten person minimum required

Fruit Juices

orange, grapefruit, apple, cranberry
and tomato 1.75 per person

Hot Breakfasts

48 hours notice
Ten person minimum

Deep Dish Quiche

quiche lorraine, broccoli and wild mushroom & leek
32.00 each Quiches serve 6-8 people

Complete Breakfasts

Thinly Sliced Smoked Salmon

with tomatoes, red onion, bagels and assorted cream cheeses 9.75 per person

Egg Strudel

with cheddar cheese and spinach served with home fries 9.75 per person

French Toast, Waffles or Pancakes

with fruit garnish and Vermont maple syrup 8.75 per person

Scrambled Eggs, Bacon, Sausage and Home Fries 10.75 per person

Sides

Sausage 4.00 per person

Bacon 4.00 per person

Home Fries 3.50 per person