Morning Displays ◦ Continental Breakfast

Get a jump-start to your day with our homemade pastries, freshly roasted coffee & assortment of breakfast options. Enjoy a seasonally inspired menu of rotating flavors for your next meeting or gathering.

Seasonal Breakfast Bread & Pastry Platter
Assorted Muffins, Scones, Bagels, Tea-Bread, Coffee Cake, Croissant & Danish. Served with Fruit Preserves, Sweet Butter & Cream Cheese
2.50 per person

Muffins
Blueberry, Cinnamon-Crunch, Lemon-Poppy, Oatmeal, Cranberry-Orange, Chocolate Chip & Specialty Muffins
2.25 each
1.50 minis

Muffin Tops
Blueberry, Cinnamon-Crunch, Lemon-Poppy, Oatmeal, Cranberry-Orange, Chocolate Chip & Specialty Muffins
2.00 each

Assorted Petite Fruit Filled Danish
1.50 minis

Bagels
Plain, Sesame Seed, Cinnamon Raisin, & Whole Wheat. Cream cheese, Butter & Fruit Preserves
2.50 each
1.50 minis

Scones
Maple Glazed, Lemon-Poppy, Chocolate Chip, Currant & Mixed Berry
2.50 each
1.50 minis

Tea Breads
Lemon, Cranberry-Blueberry, Carrot, Banana Nut and Seasonal Flavors
2.25 each

Sour Cream Coffee Cake
2.75 each

Buttery Croissant
3.00 each
1.50 minis

Fresh Fruit Salad
Seasonal Chopped Fruit Mixed with Berries
4.75 per person
eight person minimum

Sliced Fruit
Seasonal Sliced Fruit Platter with Mixed Berry Garnish
5.25 per person
ten person minimum

Yogurt
Individual Organic Stonyfield, Fage & Oikos Yogurt
2.00 each
Greek Style 3.00 each

Yogurt Parfaits
Layered Yogurt, Berry & Granola Parfaits
4.50 each
Greek Style 5.50 each

Fresh Brewed Coffee, Decaf Coffee & Assorted Tea Service
3.25 per person
ten person minimum / ten person increments

Beverages

Nantucket Nectars Orange, Apple & Cranberry Juice, Lemonade, Iced Tea
2.25 each

Coke Brand Regular & Diet Sodas, Poland Spring Still & Sparking Water
2.00 each

Morning Displays ◦ Hot Breakfast

Weekly Rotation ◦ 8 person minimum

Deep Dish Quiche

Lorraine, Spinach-Feta-Tomato, Wild Mushroom & Leek, Smoked Bacon & Vermont Cheddar and Grilled Garden Vegetable

35.00 each

serves 8-10 people

Smoked Salmon Platter

Thinly Sliced Smoked Salmon with Chopped Tomatoes, Cucumber, Red Onion, Capers, Bagels & Assorted Cream Cheese

10.75 per person

Cinnamon-French Toast, Buttermilk Waffles or Pancakes

Vermont Maple Syrup, Whipped Butter & Fresh Fruit Garnish on the side

8.75 per person

Egg Strudel

Fluffy Whipped Eggs wrapped in a light puff-pastry dough with your choice of mix-ins. Try our Cheddar Cheese and Spinach! Served alongside Rosemary Home Fries.

65.00 each

serves ten / increments of ten

Scrambled Eggs, Bacon, Sausage & Home Fries Buffet

10.75 per person

Breakfast Additions

Maple-Bacon, Turkey Bacon, Breakfast Sausage (pork or turkey)

4.00 per person

Rosemary Home Fries

3.50 per person

Sandwiches

Our Sandwiches begin with fresh-baked artisanal breads, wraps & rolls from Pain d'Avignon, Iggy's & Fireking bakeries. Our meats are all-natural, antibiotic-free and roasted daily in-house.

Classic Sandwiches

8.25 each

Herb Grilled Chicken & Cheddar
Field Greens & Herbed Mayo

Chicken Salad
Crunchy Celery, Mayo, Herbs de Provence, Salt & Pepper

Turkey & Havarti
Field Greens & Herbed Mayo

Roast Sirloin & Boursin
Mixed Greens & Herbed Boursin

Applewood Smoked Ham
Alpine Swiss & Dijon Aioli

Ham & Brie Croissant
Applewood Smoked Ham, French Brie & Dijon Mustard

Classic Tuna Salad
White Albacore Tuna, Crunchy Celery, Mayo, Salt & Pepper

Grilled Seasonal Vegetable
Sharp Provolone & Basil-Pesto (nut free)

Caprese
Vine-Ripened Tomato, Buffalo Mozzarella, Fresh Basil & Pesto-Aioli on Parmesan Toasted Ciabatta

Specialty Sandwiches

9.25 each

Grilled Chicken Caesar Salad Wrap
Romaine, Crunchy Croutons, Shaved Parmesan & Creamy Caesar Dressing

Italian Chicken Cutlet
Breadcrumb-crusted Chicken Breast, Roasted Red Pepper, Arugula, Sharp Provolone & Pesto Aioli (nut-free)

Thai Sesame Chicken Wrap
Napa Cabbage-Cucumber-Carrot Slaw in a Thai Vinaigrette

Turkey Club
Crispy Bacon, Lettuce, Vine-Ripened Tomato & Herbed Mayo

Roast Sirloin & Fried Onion Twigs
Vermont Cheddar & Field Greens

Falafel Pita Roll-Up
Chopped Green Pepper, Radish & Tomato Salad in a Tahini Dressing (vegan)

Eggplant Parm
Fried Eggplant, Roasted Red Pepper, Sharp Provolone & Pesto Aioli

See Our Weekly Specials for Additional Sandwiches!

Add House-Fried Potato Chips & Creamy Roasted Onion Dip | +$4.00 per person (increments of 5)
Make your sandwiches "Grab & Go" in a Box or Tote bag | +$1.00 per person
Gluten Free Bread & Wraps | +$1.00 per person

Make-Your-Own Sandwich Platters

Ten person minimum

"Make-Your-Own" Deli Platters. Create your own delicious sandwich with a bountiful assortment of meats, cheeses & vegetables. All displays are served with fresh baked artisanal rolls & sliced breads from Pain d'Avignon, Iggy's & Fireking bakeries alongside your selection of all-natural, antibiotic-free & house-roasted meats.

Classic Sandwich Platter

9.50 per person

Herb-roasted Turkey Breast

Sliced Alpine Swiss

Grilled Seasonal Vegetables

Sirloin of Beef

Vermont Cheddar

Carrots & Celery

Applewood Smoked Ham

Lettuce & Tomatoes

Albacore Tuna Salad

Half-sour Pickles

Honey Mustard & Mayo

Classic Chicken Salad

Upscale Sandwich Platter

11.00 per person

Applewood Smoked Ham

Buffalo Chicken Breast

Herb Roasted Turkey Breast

Herb-Grilled Chicken Breast

Albacore Tuna Salad

Vermont Cheddar

Herbed Havarti

Eggplant Parmesan

Celery & Carrots Sticks

Grilled Portobello Mushrooms

Blue Cheese Dressing

Chicken Salad with Red Grapes, Celery & Dijon Aioli

Salmon Salad with Capers, Chives & Olives

Mediterranean Sandwich Platter

10.50 per person

Lemon-Oregano Chicken Breast

Rosemary Scented Olives

Pickled Vegetables

Prosciutto di Parma

Stuffed Grape Leaves

Tabbouleh

Genoa Salami

Cucumber & Dill Tzatziki Dip

Toasted Pita Chips & Sesame-Lavasch Crackers

Shrimp Salad with Cucumber, Olive & Tomato

Hummus

Soups

$4.50 per person ◦ Served in increments of ten
Fresh Homemade Soups served with fresh baked Iggy's Rolls, Oyster Crackers or Tortilla Chips

New England Style Creamy Clam Chowder

Black Bean Soup
with Sour Cream & Tortilla Chips on the side

Chili
Turkey, Angus Steak or Vegetable
5.50 per person

Classic Minestrone
with Ditalini Pasta, Garden Vegetables & Parmesan

Tomato & Basil Bisque

Classic Chicken Noodle

Butternut Squash & Caramelized Apple Bisque
with Toasted Pepita Seeds

Broccoli & Sharp Cheddar Bisque
with White Pepper

Split Pea & Smoked Ham

Wild Mushroom Bisque
with Madeira Wine, Paprika & Carrots

Italian Wedding
with Kale, Meatballs & Garden Vegetables

Mexican Tortilla Soup
with Tomatoes, Sweet Corn, Green Chilis, Cilantro & Lime

Chilled Entrées

10 person minimum

Served with fresh baked Iggy's Rolls. These main course entrée platters are composed of a protein and side. They are an upscale alternative to our sandwiches and make for a complete meal when paired with a side salad.

Marinated Grilled Chicken Breast

Roasted Seasonal Vegetable Salad in a Balsamic Vinaigrette

9.50

Italian Marinated Grilled Chicken Breast

Green Beans & Roasted Red Peppers in a Balsamic Vinaigrette

9.50

Lemon-Honey Grilled Chicken

Mediterranean Orzo Salad with Bell Pepper Confetti, Fresh Herbs & Imported Feta

9.50

Asian Noodle Salad

Julienned Carrots, Red Bell Bepper & Snow Peas in an Orange-Ginger Vinaigrette

8.75

Sesame-Crusted Chicken Breast 9.50
Flank Steak Teriyaki 11.50
Salmon Teriyaki 12.00
Grilled Shrimp 12.00
Tofu 9.00

Herbed Quinoa, Kale & Chickpea Salad

Imported Feta, Parsley & Sunflower Seeds in a Lemon-Tahini Dressing

8.75

Mediterranean Grilled Chicken Breast 9.50
Grilled Shrimp 12.00
Grilled Tofu 9.00

Grilled Flank Steak

Roasted Potato Salad with Sea Salt & Cracked Pepper in a Balsamic Vinaigrette

11.50

Fajita Sliced Steak

Corn Salad with Black Beans, Cilantro, Red Pepper & Avocado & a Chipotle-Lime Vinaigrette

11.50

Grilled Atlantic Salmon Fillet

Asparagus, Cucumber & Yellow Bell Pepper Salad in a Lemon Vinaigrette

12.00

Grilled Tuna Nicoise Salad

Cherry Tomatoes, Black Olives, Hardboiled Eggs, Potatoes, Haricot Verts & Capers in a Dijon Vinaigrette (24 hour notice required)

12.75

Four-Cheese Tortellini Salad

Roasted Red Peppers, Shaved Parmesan & Spinach in Creamy Pesto Dressing

8.75

Grilled Chicken 10
Grilled Tofu 9.50
Grilled Shrimp 12.50

Grilled Shrimp & Wild Rice Salad

Fresh Corn, Scallions & Peppers in a Chili-Lime Dressing

12.00

Curried Rice Salad

Basmati Rice with Currants, Scallions & Toasted Coconut in a Curry Dressing

8.75

Grilled Chicken 9.50
Grilled Tofu 9.00
Grilled Shrimp 12.00

Entrée Salads

10 person minimum
Served with fresh baked Iggy's Rolls.
Pair these hearty Entrée Salads with a side salad, house-fried chips & cookies for a complete meal.

Cobb Salad

Mixed Greens, Chopped Tomatoes, Hardboiled Eggs, Avocado, Bacon Bits, Blue Cheese Crumbles with Parmesan-Peppercorn Dressing or Herb Vinaigrette on the side

Julienned Turkey Breast 9.50
Grilled Chicken 9.50

Chef's Salad

Mixed Greens, Turkey Breast, Baked Ham, Sliced Cheese, Hardboiled Eggs, Tomatoes & Cucumber with Creamy Ranch or an Herb Vinaigrette on the side
9.50

Caesar Salad

Romaine, Crunchy Croutons & Shaved Parmesan with a Creamy Caesar Dressing on the side

Julienned Buffalo -OR- Grilled Chicken Breast 9.50
Grilled Shrimp 12.00
Salmon Fillet 12.00

Greek Salad

Imported Feta, Tomato, Cucumber, Bell Pepper, Kalamata Olives & Greek Dressing

Julienned Grilled Chicken 9.50
Grilled Shrimp 12.00

Side Salads

8 person minimum
A nutritious & fresh accompaniment to sandwiches, entrée salads & hot meals.

Greek Salad
Imported Feta, Tomato, Cucumber, Bell Pepper, Kalamata Olives & Greek Dressing
5.25

Arugula Salad
Mozzarella Pearls, Red & Yellow Grape Tomatoes & Balsamic Vinaigrette
5.25

Spinach, Radicchio & Endive Salad
Crispy Bacon, Chopped Eggs & Parmesan Peppercorn Dressing
5.25

Caesar Salad
Romaine, Crunchy Croutons, Shaved Parmesan & Creamy Caesar Dressing
4.75

Tossed Garden Salad
with Cucumber, Squash, Tomato & Jules' House Herb-Vinaigrette
4.50

New England Salad
Field Greens, Sliced Apples, Vermont Cheddar & Jules' House Herb Vinaigrette
5.25

Field Greens
Gorgonzola, Cranberries, Pecans & Balsamic Vinaigrette
5.75

Spinach Salad
Vermont Goat Cheese, Sliced Strawberries, Almonds & Balsamic Vinaigrette
5.75

Mesclun Greens
Hass Avocado, Tomato & Chickpeas & Jules' House Herb-Vinaigrette
6.00

Salads Continued

4.75 per person

Vegetable Salads

Grilled Seasonal Vegetable Salad
in a Balsamic Vinaigrette

Asparagus, Cucumber & Yellow Bell Pepper Salad
in a Lemon Vinaigrette

Haricot Verts & Roasted Red Pepper Salad
in a Balsamic Vinaigrette

Cole Slaw
Napa Cabbage & Julienned Carrots in a Tangy Vinaigrette

Potato, Rice & Bean Salads

Roasted Red Bliss Potato Salad
in a Balsamic Vinaigrette

White & Wild Rice Salad
in a Dried Fruit in a Lemon Vinaigrette

Black Bean, Corn & Jicama
in a Lemon-Cumin Vinaigrette

Classic Potato Salad
Mayo, Herbs, Sea Salt & Cracked Pepper

Summer Corn Salad
Black Beans, Cilantro, Red Pepper & Avocado & a Chipotle-Lime Vinaigrette

Pasta Salads

Mexican Pasta Salad
Cannellini Pasta, Red Bell Pepper, Black Beans & Cilantro

Pasta Shells Ratatouille
Eggplant, Imported Feta Cheese & Thyme

Asian Noodles
Julienned Carrots, Red Bell Pepper & Snow-peas in an Orange-Ginger Vinaigrette

Penne Pasta Salad
Smoked Gouda, Spinach & Roasted Peppers in a Creamy Parmesan Dressing

Four-Cheese Tortellini
Sun-dried Tomatoes, Artichoke Hearts & Shaved Parmesan in a Creamy Parmesan Dressing

(please add $.50 per person)

Cavatappi Pasta Salad
Cherry Tomatoes & Tri-colored Bell Peppers in EVOO & Sea Salt

Mediterraean Orzo Salad
with Bell-Pepper Confetti, Fresh Herbs & Imported Feta in a Lemon Vinaigrette

Hot Entrées

10 person minimum per entree

All Hot Entrees are served with an assortment of artisanal Iggy's & Pain de Avignon Rolls & Sweet Butter

Poultry

Lemon-Oregano Grilled Chicken Breast
Fresh Lemon Sauce
9.25

Chicken Picatta
Artichoke Hearts, Wild Mushrooms & Lemon-Caper Beurre Blanc
9.25

Sesame Encrusted Grilled Chicken Breast
Orange-Ginger Sauce & Scallions
9.25

Chicken Parmigiana
Pan Fried Chicken Breast, Buffalo Mozzarella, Herbed Marinara & Grated Parmesan
9.25

Chicken Saltimbocca
Prosciutto di Parma, Baby Spinach, Parmesan & Lemony-Black Pepper Au Jus
10.25

Chicken "Pot-Pie"
Layered with Mashed Sweet Potato, Fresh Corn & Green Peas in a Creamy Gravy
9.25

Roast Turkey Breast
Cornbread Stuffing & Herbed Gravy
12.75

Meat

Grilled Flank Steak
Fried Shallots & Leeks in Port Wine Sauce
12.00

Boneless Beef Short Ribs
Baby Carrots & Pearl Onions in Port Wine Sauce
11.00

Pepper-Encrusted Grilled Skirt Steak
House-Made Chimichurri on the side
12.00

Make-Your-Own Burger Bar
Charbroiled Beef Burgers, Vermont Cheddar, Lettuce & Tomato with Brioche Buns, Ketchup, Mustard & Mayo
6.50

Seafood

Artichoke Encrusted Salmon Fillet
Chopped Tomatoes in a Scallion Beurre Blanc
12.75

Grilled Salmon
Mediterranean Chopped Salsa of Capers, Tomatoes & Olives on the side
12.75

Salmon Turbans
Whipped Feta & Spinach in a Dill Beurre Blanc
12.75

Roast Haddock Provencal
Tomatoes, Capers, Green & Black Olives
13.50

Hot Entrées continued

Pasta

8.50

Served with Fresh Grated Parmigiano-Reggiano & Warm-Toasted Garlic Bread or Assorted Dinner Rolls

Braised Beef Short Rib Ravioli
Braised Beef Short Rib Ravioli

Grilled Chicken, Broccoli & Ziti
Baked in Light Garlic-Cream Sauce

Baked Stuffed Shells
Herbed Ricotta Filled Shell with a Bolognese Sauce (two shells each)

Vegetarian Pasta

8.50 per person

Artichoke & Fontina Ravioli
in a Garlic Cream Sauce

Asparagus, Ricotta & Parmesan Agnolotti
in a Lemon-Basil Cream Sauce

Sautéed Wild Mushroom Ravioli
in a Roasted Red Pepper Sauce

Butternut Squash Ravioli
with Minced Vegetables in a Sage Cream Sauce

Sundried Tomato, Spinach & Mascarpone Ravioli
in Garlic Cream Sauce

Grilled Vegetable Lasagna
Eggplant, Zucchini, Peppers, Ricotta & Buffalo Mozzarella in Herbed Marinara

Baked Ziti with Garden Vegetables
in a Light Cream Sauce
*** 8.00*

Baked Stuffed Shells
*Italian Herbed-Ricotta in a Marinara Sauce (two per person) **6.75*

Vegetable Cannelloni
Grilled Vegetables & Italian Herbed Ricotta in a Roasted Red Pepper Sauce
*(two per person) **6.75*

Hot Entrées continued

Vegan Entrées

9.00 per person

Asian Noodle Stir Fry
Grilled Tofu & Mixed Vegetables in an Orange-Ginger Reduction

Eggplant Stacks
Layered Spinach, Tomato & Basil in an Herbed Marinara Sauce

Zucchini "Boats"
Butternut Squash Purée & Toasted Pepita Seeds

Stuffed Bell Peppers
Tofu & Wild Rice in a Roasted Red Pepper Sauce

Asian Veggie "Paella"
Sweet Potatoes, Asian Eggplant, Edamame & Sesame-Crusted Tofu

Pumpkin Curry
Chickpeas, Cilantro & Fresh Lime

Eggplant Curry
Cauliflower, Sweet Potato, Green Beans & Toasted Coconut

Seasonal Stuffed Squash
Butternut Squash Purée & Toasted Pepita Seeds

Portobello Mushroom Cap
Wild Rice Medley & Ratatouille in an Herbed Marinara Sauce

Rice Noodle Pad Thai
Tofu, Edamame, Snow Peas & Carrots in a Soy Ginger Dressing

Roasted Cauliflower " Steak"
Fresh Herbs, EVOO, S&P & Eggplant-Caper Caponata on the side

Vegetarian Entrées

8.00 per person

Portobello Mushroom Cap
Lemon-Scented Risotto, Basil, Grated Parmesan & Cracked Black Pepper

Baby Kale & Garlic Polenta Cakes
Parmesan Cheese & Olive Oil

Individual Eggplant
Sautéed Vegetables, Herbs, Onions & Barley with a Spiced Yogurt Sauce

Spanakopita
Layered Greek Phyllo & Spinach Pie with Imported Feta & Sautéed Garlic

Crust-less Vegetable "Pot Pie"
Fresh Corn, Peas & Whipped Sweet Potato Topping

Tofu "Parmigiana"
Smokey Marinara Sauce, Buffalo Mozzarella & Grated Parmesan
($8.75 per person)

Tofu "Milanese"
Basil & Parmesan Encrusted Grilled Tofu, Chopped Tomatoes, Arugula & Lemon Wedges
($8.75 per person)

Sides

Hot Sides 4.25 per person ◦ 10 person minimum per side

Vegetable Sides

Sautéed Haricot Verts
Garlic Chips

Roasted Seasonal Vegetables
EVOO & Sea Salt

Steamed Asian Vegetables
Salt & Pepper

Roasted Broccolini
Lemon Zest & Light Garlic

Lemon-Scented Asparagus
($4.75 per person)

Artichoke, Leek & Potato Au Gratin
Grated Parmesan
($5.75 per person)

Starch Sides

Garlicky Mashed Potatoes
Yukon Gold, Sweet Potato or Mixed

Saffron Baked Orzo
EVOO & Sea Salt, Confetti Grilled Vegetables & Herbs

Basmati Rice
Peas, Wild Mushrooms & Scallions

Harvest Grains
French Lentils, Quinoa, Wheat Berries & Brown Rice with a Bell Pepper Confetti

Double-Stuffed Whipped Red Bliss Potato Cups

Rosemary Roasted Fingerling Potatoes

Wild Rice Pilaf
Grilled Vegetables & Herbs

Lemon-Scented Risotto
Basil & Fresh Cracked Black Pepper
($5.25 per person)

Baked Mac & Cheese
Buttery Breadcrumb Topping
($5.25 per person)

Themed Menus

20 person minimum

Southern BBQ

Grilled, braised or slow-roasted meat dressed in Jules House-Made BBQ Sauce; slightly smokey, slightly sweet...

Grilled Chicken Breast
9.25

"Slow & Low" Pulled Pork
9.75

Braised Beef Brisket
with Caramelized Onions
12.00

Boneless Beef Short Ribs
11.00

Grilled Steak Tips
12.00

Blackened Flank Steak
with Salsa Fresca
12.50

Our Summer Corn Salad, Buttery Bread-crumb Topped Mac & Cheese and Strawberry Shortcake are the perfect additions to your BBQ lunch!

Backyard Kebab Grill

Two-kebabs per person

Lemon-Herb Grilled Chicken
with Summer Squash & Zucchini
9.25

Sirloin of Beef
with Portobello Mushrooms & Eggplant
12.00

Shrimp, Scallop & Salmon
with Lemon Wedges
12.00

Grilled Lamb & Eggplant
with a Rosemary Aioli
16.00

Grilled Seasonal Vegetable & Tofu
8.75

Pairs perfectly with our crowd-pleasing Arugula, Tomato & Mozzarella Salad, Double-Stuffed Whipped Red Bliss Potato Cups & of course an Assortment of Petite Cookies & Brownies for dessert!

Make-Your-Own Fajita Bar

Flour Tortillas, Chopped Lettuce, Tomatoes & Shredded Jack-Cheese

Blackened Chicken
Sautéed Onion, Red & Green Bell Peppers
9.25

Spiced Julienned Beef
Sautéed Mushrooms & Onions
12.00

Cumin-Spiced Shrimp
Sautéed Onions
13.50

Sautéed Vegetables
Bell Peppers, Onion, Mushroom & Corn
7.50

Add Sour Cream, Salsa Fresca, Guacamole & Tri-Color Tortilla Chips +$3.25
Spanish Rice +$4.25
Pinto Beans with Green Chili, Onion & Garlic +$4.25

Themed Menus continued

20 person minimum

Make-Your-Own Quinoa & Brown Rice Bowl

Warm Quinoa & Brown Rice Medley with your choice of toppings:
Sliced Radish, Chopped Tomatoes, Feta Cheese, Kalamata Olives, Slivered Almonds, Arugula, Fresh Parsley, Lemon Wedges, Pesto Vinaigrette & Green Goddess Dressing

Mediterranean Spiced Grilled Chicken Breast
15.00

Grilled Lemon-Garlic Shrimp
18.00

Herb Grilled Tofu
12.00

Complete your Quinoa Bowl with an Asparagus Salad, Toasted Pita Chips with House-Ground Hummus, and for something sweet try our Baklavah, Zesty-Lemon Bars & Chocolate Dipped Coconut Macaroons.

Make-Your-Own Sub Bar

Split-Top Italian Rolls and your choice of fillings, choice of two of the following:

Italian Beef Meatballs
Herbed Marinara, Sharp Provolone & Grated Parmesan Cheese
9.00

Eggplant Parmigiana
Herbed Marinara, Sharp Provolone & Grated Parmesan Cheese
9.00

Chicken Parmigiana
Herbed Marinara, Sharp Provolone & Grated Parmesan Cheese
9.25

Buffalo Chicken Bites
Blue Cheese Crumbles, Shredded Lettuce, Chopped Tomatoes & Ranch Dressing
9.25

Veggie Meatballs
Creamy Mushroom-Rosemary Gravy & Grated Parmesan
8.75

What better to accompany your personally made Sub than our Caesar Salad, Wild Mushroom Ravioli and an Assortment of Hand-made Italian Pastries

Try our Creamy Dolce-de-Leche layered Trifle for dessert!

Afternoon Snacks

Trio of Dips
Toasted Chips & Grilled French Baguette.

Choice of –three- dips:

Creamy Feta & Roasted Red Pepper

Artichoke-Lemon-Parmesan

Olive Tapenade

Sun-Dried Tomato & Goat Cheese

Olive-Caper-Tomato Tapenade

Classic Bruschetta with Basil

Black Bean & Chipotle Hummus

Baba Ghanoush

Pico de Gallo

6.50

15 person minimum

Latin Chips & Dip
Tri-Color Tortilla Chips, Guacamole, Salsa-Fresca & Cumin-dusted Sour Cream

6.50

10 person minimum

Raw Vegetable Crudités
Crisp Seasonal Vegetables with Creamy Roasted Red Pepper, House-Ground Hummus or Green Goddess Dip

4.25

10 person minimum

Fruit Topped French Brie
Seasonal Glazed Fruit and Berry Topping with Sliced French Baguette & Gourmet Crackers

55 each

Serves 25

Jules House-Fried Potato Chips
Creamy Roasted Onion Dip

4.00

increments of 5

Toasted Pita Chips
House-Ground Hummus

4.00

increments of 5

Afternoon Snacks continued

Appetizer Platters

Artisanal Fruit & Cheese Board
Variety of Imported & Local Cheese Wedges

Seasonal Fruit & Berries with Glazed Nuts

Petite Toasts

Crostini & Gourmet Crackers
6.50
10 person minimum

Tuscan Antipasti Board
Dry Italian Salami & Thinly Sliced Prosciutto di Parma

Sharp Provolone

Marinated Mozzarella & Parmesan Bites

Sliced Melon

Pepperoncini & Rosemary Scented Olives

Grilled Eggplant

Red & Yellow Peppers in a Balsamic Glaze

Served with Grilled Focaccia, Breadsticks & Crostini
14.00 per person
20 person minimum

French Charcuterie Board
Thinly Sliced Prosciutto

Soppressata & Chorizo

Variety of Imported French Cheeses

Cornichons

Pickled Vegetables, Olives & Fig Jam

Red Grapes & Sliced Melon

Sliced French Baguette & Petite Toast
14.50 per person
20 person minimum

Athens Platter
Lemon-Herb Grilled Chicken Skewers with Cumin Sour Cream Dipping Sauce

Basil & Balsamic Marinated Vegetables to include Roasted Peppers, Grilled Eggplant, Fennel, Portobello Mushrooms & Leeks

House-Made Dips to include Hummus, Tabbouleh & Eggplant Caponata

Stuffed Grape Leaves, Marinated Feta Cheese & Orange-Scented Olive

Served with Crostini, Toasted Pita Chips & Sesame Seed Lavasch
12.00 per person
20 person minimum

Stationary Hors D'oeuvres ◦ Served Cold

Three dozen minimum ◦ 28.00 per dozen

Fresh Vietnamese Summer Rolls
with Thai Basil Dip

"BLT" Cherry Tomato Cups
Stuffed with Crisp Bacon, Lettuce & Herb Aioli

Caprese Tomato Cups
with Buffalo Mozzarella, Fresh Basil & Herb Aioli

Petite Falafel Bites
Spicy Yogurt Dip

Santa Fe Scones
with Smoked Turkey & Jalapeno Mayonnaise

Serrano Ham Wrapped Asparagus

Grilled Tenderloin Crostini
with Gorgonzola & Port Wine Glaze OR Caramelized Onion Chutney

Prosciutto Crostini
Caramelized Onion & Shaved Parmesan

Whipped Vermont Goat Cheese & Sun-dried Tomato Phyllo Tartlets

Deviled Eggs
Classic Style with Paprika or with Whipped Avocado

Grilled or Poached Shrimp
with Spicy Cocktail Sauce (3.25 each)

Honey Lime Grilled Shrimp
with Citrus Aioli (3.25 each)

Satays

Sesame Chicken
with Thai Peanut Dip

Lemon Herb Grilled Chicken Satay
with Cumin Sour Cream Dip

Beef Teriyaki
with Orange-Ginger Dip

Caprese
with Tomato-Basil-Mozzarella & Balsamic Dip

Antipasti
with Salami, Tomato, Sharp Provolone, Olives & Pesto Cream Dip

Greek
with Imported Feta, Kalamata Olives, Cucumber, Red Bell Pepper & Tzatziki Dip

Grilled Seasonal Vegetable
Creamy Roasted Red Pepper Sauce

Maki Sushi Rolls

Served with Soy Sauce, Wasabi and Pickled Ginger

California
with Crab, Cucumber & Avocado

Vegetarian
assortment of vegetarian sushi in white, brown & colorful rice

Smoked Salmon & Avocado Roll

Stationary Hors D'oeuvres ◦ Served Warm

Three dozen minimum ◦ 28.00 per dozen

Scallops wrapped in Maple Bacon

Chicken Cordon Bleu Pinwheel
with Grainy Mustard Dip

Lemongrass Chicken Satay
with Cucumber Soy Dip

Chicken & Artichoke Brochette
with Lemon-Caper Sauce

Mini Reuben Triangles
with Corned Beef, Alpine Swiss & Russian Dressing

Grilled Tenderloin Brochette
with Portobello & Creamy Horseradish Dip

Swiss Chard & Feta "Bon-Bons"
with Green Goddess Dip

Chicken Fingers
with Honey Mustard & Ketchup

Asian Meatballs
Cilantro Soy Sauce

Loaded Potato Bites
Mini Potato Cups with Melted Cheese & Bacon Crisp

Mini Quiche
Bacon & Cheddar, Spinach & Feta, Wild Mushroom & Leek

Button Mushrooms
Spinach & Herbed-Chevre Cheese Stuffing

Desserts

All desserts are freshly prepared daily in-house by our team of highly trained pastry chefs. Our rotating variety starts by using seasonal flavors, real sweet-cream butter & natural ingredients; you are sure to taste the difference.

Fresh-Baked Cookies
Chocolate Chip, Oatmeal Raisin, Snickerdoodle, M&M, Gingersnap, Mocha-Chip, etc..
Available in Mini, Regular & Jumbo
2.25 per person

Brownies
Double-Chocolate-Fudge, M&M, Heath Bar, Cheesecake, Peanut-Butter Chip, etc...
2.25 per person

Dessert Bars
Zesty-Lemon, Blondie, Coconut-Congo, Fig, Raspberry-Crumble, Strawberry-Rhubarb, Apricot, etc...
2.25 per person

Specialty Tea Cookies
Coconut Macaroons, Biscotti, Chocolate Dipped Shortbread, Almond Macaroons & Lemony-Madeleines
2.25 per person
two pieces per person

Petite Pastries
- *Chefs selection of Fruit Tarts*
- *Key-Lime Pies*
- *Petite Fours*
- *Mocha Mousse Cups*
- *Ricotta Cannoli*
- *Dark Chocolate Dipped Strawberries*
- *Éclairs*
- *Baklavah*
- *Cheesecake Lollipops*
- *Hand-Rolled Truffles*
- *Flourless Chocolate-Ganash Cakes*
- *Raspberry Bon-Bons*

etc...
2.00 per piece

Cupcakes
Chocolate, Vanilla & Red Velvet Cake Flavors with Chocolate or Vanilla Buttercream Frosting
2.50 regular
2.00 mini

Warm Cinnamon-Apple Crisp
with Fresh Whipped Cream
3.75 per person

Fresh Fruit Tart
Vanilla Custard & Seasonal Glazed Berry Topping
31.00
serves 8

Dolce de Leche Trifle
Layered Pound Cake, Creamy Dolce de Leche & Vanilla Whipped Cream
3.75 per person
20 person minimum

Whoopie Pies
"Jules-way" Chocolate Cookie-Cake Sandwiches with Vanilla Buttercream Center
one piece per person
2.50 each

Strawberry Shortcake
Mixed Berries with Freshly Baked Biscuits Served with Fresh Whipped Cream
8.00 per person

Cakes

All of our cakes are double layered with freshly baked moist cake, homemade-frostings & finished beautifully with intricate toppings.

Round Cakes

10" | Serves 12-14	*42.00*
12" | Serves 15-25	*75.00*
14" | Serves 25-45	*110.00*
16"| Serves 45-60	*145.00*

Dulce de Leche
Butter Cake and Devil's Food Cake Filled with a Spanish Caramel and Whipped Cream. Iced with Vanilla Buttercream and Spun with Chocolate and Caramel Abstracts.

Carrot Cake
Old Fashioned Carrot Cake with Honey Cream Cheese Frosting. Trimmed with Toasted Coconut and Buttercream Carrots.

Strawberries & Cream
Light Butter Cake Filled with Sliced Strawberries and Cupcake Cream. Topped with Strawberries and Pink Shavings.

Chocolate Raspberry
Devil's Food Cake layered with Raspberry Jam and Fresh Raspberries. Iced in Rich Chocolate Ganache.

Red Velvet Cake with Cream Cheese Frosting
Moist Red Velvet Cake Iced in Vanilla Cream Cheese Frosting and Trimmed with Toasted Pecans.

Chocolate Mousse Cake
Velvety Chocolate Mousse Cake Laced with Dark Jamaican Rum and Trimmed with Chocolate Curls.

Cheesecakes
New York Style with Graham Cracker Crust and topped with Strawberries or Blueberries.

Sheet Cakes

¼ Double Layer | Serves 15-30	*75.00*
½ Double Layer | Serves 30-50	*110.00*
Full Double Layer | Serves 50-100	*180.00*

Cake Choices:
Yellow, Chocolate, Devil's Food, Lemon, Carrot, Coconut or Marble

Buttercream Frosting Choices:
Vanilla, Chocolate, Lemon, Mocha, Chocolate Ganache

Filling Choices:
Pastry Cream, Raspberry Jam, Lemon Curd, Fudge, Chocolate Mousse, White Chocolate Mousse

Please Note that 48 Hour Notice is Required. Monday Orders Must Be Placed by the Previous Thursday by noon.

Custom Pastries and Specialty Items are Available Upon Request; More Advance Notice May Be Required.

Decorate with Your Company Logo or a Photograph for Minimal Additional Cost. Just Ask Your Sales Rep!