

## 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

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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-cruste 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

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*9.50 per person*

Herb-roasted Turkey Breast	Vermont Cheddar	Albacore Tuna Salad
Sliced Alpine Swiss	Carrots & Celery	Half-sour Pickles
Grilled Seasonal Vegetables	Applewood Smoked Ham	Honey Mustard & Mayo
Sirloin of Beef	Lettuce & Tomatoes	Classic Chicken Salad

### Upscale Sandwich Platter

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*11.00 per person*

Applewood Smoked Ham	Albacore Tuna Salad	Grilled Portobello Mushrooms
Buffalo Chicken Breast	Vermont Cheddar	Blue Cheese Dressing
Herb Roasted Turkey Breast	Herbed Havarti	Chicken Salad with Red Grapes, Celery & Dijon Aioli
Herb-Grilled Chicken Breast	Eggplant Parmesan	Salmon Salad with Capers, Chives & Olives
	Celery & Carrots Sticks	

### Mediterranean Sandwich Platter

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*10.50 per person*

Lemon-Oregano Chicken Breast	Stuffed Grape Leaves	Toasted Pita Chips & Sesame-Lavasch Crackers
Rosemary Scented Olives	Tabbouleh	Shrimp Salad with Cucumber, Olive & Tomato
Pickled Vegetables	Genoa Salami	Hummus
Prosciutto di Parma	Cucumber & Dill Tzatziki Dip	

## 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 Pepper & 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*

**Mediterranean 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

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#### 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

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#### 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

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#### 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

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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

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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

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*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!*

### Make-Your-Own Fajita Bar

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*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

### Backyard Kebab Grill

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*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!*

#### 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

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### 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

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*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:*

*Artichoke-Lemon-Parmesan*

*Olive-Caper-Tomato Tapenade*

*Classic Bruschetta with Basil*

*Black Bean & Chipotle Hummus*

*Baba Ghanoush*

*Pico de Gallo*

*8.00 per person*

*increments of 20*

*20 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

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**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

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*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!*