

Sandwich Boxed Meals

Include Cape Cod Chips, Fresh Cookie and 1/2 Brownie

or Whole Fruit

Herb Grilled Chicken and Cheddar

with Field Greens and Herb Mayo

15.50

Turkey-Havarti

with Field Greens and Herb Mayo

15.50

Roast Sirloin and Fried Onion Twigs

with Vermont Cheddar and Field Greens

16.75

Applewood Smoked Ham and French Brie

with Dijon Mustard on Croissant

15.50

Classic Albacore Tuna Salad

with Crunchy Celery, Mayo, Salt and Pepper

15.50

Caprese *V

*Vine Ripened Tomato, Buffalo Mozzarella
and Fresh Basil and Pesto Aioli on Parmesan
Toasted Focaccia*

15.50

Falafel Roll Up *GF *Vegan

*Authentic Handmade Falafel with Chopped
Green Pepper, Radish and Tomato Salad
and Tahini Dressing on Gluten Free Wrap*

16.75

Fried Eggplant *V

*Fried Eggplant, Picante Provolone and Roasted
Pepper with Pesto Aioli*

16.75

Grilled Vegetables *V

Provolone with Pesto Aioli

15.50

Hummus, Tabbouleh & Tomato Wrap *V *Vegan

15.50

Roast Beef with Boursin

15.50

THESE ITEMS ARE ALSO AVAILABLE TO BE PLATTERED

*V - Vegetarian | *GF - Gluten Free | *Vegan

Entrée Salad Boxed Meals

Include Cape Cod Chips, Fresh Cookie and 1/2 Brownie

or Whole Fruit

Cobb Salad

Mixed Greens, Chopped Tomatoes, Hardboiled Eggs, Avocado, Bacon Bits, Blue Cheese Crumbles. Choice of Parmesan Peppercorn Dressing or Herb Vinaigrette (on the side)

Julienned Turkey 17.50

Grilled Chicken 17.50

Chef's Salad

Mixed Greens, Roasted Turkey Breast, Baked Ham, Sliced Cheddar, Hardboiled Eggs, Tomatoes and Cucumber. Choice of Creamy Ranch or Herb Vinaigrette (on the side)

17.25

Caesar Salad *V

Crispy Romaine, House Made Croutons and Shaved Romano with Creamy Caesar (on the side)
11.25

Grilled Chicken 17.25

Buffalo Chicken 17.25

Greek Salad *V *GF

Romaine and Baby Spinach with Authentic Feta, Cucumber, Bell Pepper, Kalamata Olives and Greek Dressing

11.75

Grilled Chicken 17.25

Buffalo Chicken 17.25

THESE ITEMS ARE ALSO AVAILABLE TO BE PLATTERED

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Chilled Entrée Boxed Meals

Include Roll and Butter, Roasted Vegetable Salad and

Cookie and 1/2 Brownie

Herbed Quinoa, Kale, and Chickpea Salad ^{*V}

Quinoa and Brown Rice Medley with Sliced Radish, Chopped Tomatoes, Feta Cheese, Kalamata Olives, Slivered Almonds, Arugula, Fresh Parsley, Lemon Wedges, Pesto Vinaigrette or Green Goddess Dressing

*No Protein ^{*V} 20.25*

*Herbed Grilled Tofu ^{*V} 21.75*

Mediterranean Spiced Chicken Breast 22.75

Grilled Atlantic Salmon Fillet

with Tender Asparagus, Crunchy Cucumber and Yellow Bell Pepper Salad in Lemon Vinaigrette
25.75

Fajita Sliced Steak

Summer Corn Salad with Black Beans, Cilantro, Red Pepper and Avocado and Chipotle – Lime Vinaigrette
24.25

Curried Rice Salad

Chicken 21.25

*Tofu ^{*Vegan} 20.75*

Grilled Shrimp 24.25

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Hot Entrée Boxed Meals

Include Roll and Butter, Garden Salad and

Cookie and 1/2 Brownie

Sesame Crusted Chicken in Orange-Ginger Sauce

Basmati Rice, Mushrooms, Peas and Scallions

22.75

Braised Beef Short Ribs in Port Wine Sauce

with Glazed Carrots, Pearl Onions and Garlic Mashed Potatoes

23.75

Asparagus Agnolotti ^{*V}

in Lemon Cream Sauce

20.25

Baked Stuffed Shells ^{*V}

with Herbed Ricotta and Marinara Sauce

18.25

Butternut Squash Ravioli ^{*V}

with Minced Vegetables in Sage Cream Sauce

20.25

Vegetable Pot Pie ^{*V *GF}

with Gluten Free Roll and Fresh Fruit

19.75

Portobello Mushroom Caps ^{*Vegan *GF}

Stuffed with Wild Rice Medley and Ratatouille in Herbed Marinara

19.75

Rice Noodle Pad Thai ^{*Vegan *GF}

Tofu, Edamame, Snow Peas and Carrots in GF Soy-Ginger Dressing

19.75

THESE ITEMS ARE ALSO AVAILABLE TO BE SERVED FAMILY-STYLE

**V - Vegetarian | *GF - Gluten Free | *Vegan*

Family Style Hot Entrees

10 Person Minimum

In Foil Pans and Insulated Bags OR To Go Cold

Southern BBQ

*Choice of Pulled Pork, Beef, or Grilled Chicken Breast
with Summer Corn Salad, Mac and Cheese and Blueberry Pie and Whipped Cream*

Pulled Pork 26.75

Beef 29.00

Chicken 25.50

Fajita Bar

*Chicken or Beef, Rice and Beans, Salsa, Guacamole, Sour Cream and Fresh Flour Tortillas
with Key Lime Pie*

Beef 28.75

Chicken 25.50

Vegan Meals

*Eggplant Curry with Cauliflower, Sweet Potatoes and Green Beans, Basmati Rice and Naan Bread
with Fruit Salad*

22.00

*Roasted Cauliflower Steak with Eggplant Caponata
with Fruit Salad*

17.25

Other Options

*Chicken Milanese with Arugula, Chopped Tomato and Lemon Wedges
with Baked Orzo and Saffron*

17.25

*Grilled Salmon with Mediterranean Salsa
with Rice Pilaf*

21.25

Individual Snacks/Treats

Minimum of 6

Artisanal Fruit and Cheese

Variety of Imported and Local Cheese Wedges, Seasonal Fruit and Berries with Glazed Nuts, Petite Toasts, Crostini and Crackers

8.50 per person

Antipasti Plate

Dry Italian Salami, Thinly Sliced Prosciutto di Parma, Sharp Provolone, Marinated Mozzarella and Parmesan Bites, Sliced Melon, Marinated Olives and Peppers. Served with Grilled Focaccia, Breadsticks, Crostini

20.00 per person

Mediterranean Platter

Lemon Herb Grilled Chicken Skewers with Cumin Sour Cream Dip, Marinated Mushrooms, Stuffed Grape Leaves, Hummus, Tabbouleh, Marinated Feta and Marinated Olives, Sesame Seed Lavasch, and Toasted Pita Chips

15.00 per person

House Fried Chips

with Creamy Roasted Onion Dip

5.00 per person

Crudite

Crisp Seasonal Veggies, Creamy Roasted Red Pepper or Green Goddess

5.25 per person

Other Items

Nantucket Nectar Juices, Iced Teas, Cold Brew Coffee

3.00 each

Bottled Water, Canned Soda

2.25 each

Cookie / Brownie Snack Bite

2.50 each

Jules Catering General Information

*Jules Catering takes all aspects of safety seriously. We value our customers AND our employees!
Be assured that all MA and CDC guidelines concerning food handling and COVID -19 are strictly followed.*

Office Hours of Operation

Monday Through Friday 8 - 2

Delivery Hours

Monday Through Saturday 10 - 1

*Jules Delivers to Greater Boston and Cambridge area \$25 fee.
Additional fee and order minimums applied for deliveries outside of our normal routes.*

Ordering Information

*Orders must be received and finalized by Noon for Next Day Orders.
Monday orders must be received and finalized by Noon the previous Friday.*

Cancellations must be received & approved by 11am 1 business day prior.

*Existing Clients, please email your Sales Rep.
New Clients, please email contact@julescatering.com
or call 617-628-5977.*

Pricing and Payments

Jules Catering accepts MasterCard, Visa and American Express. Payment information must be provided before order is finalized.

Jules Catering reserves the right to adjust prices on published menus. The adjustments may not be immediately reflected on published menus.

Allergies

Please inform your server if anyone in your party has a food allergy.

The Jules Catering facility contains allergens including but not limited to Peanuts, Tree Nuts, Egg, Soy, Fish, Shellfish, Soy, Wheat/Gluten, Milk.

We try to accommodate noted allergies, but we cannot guarantee that cross contamination will not occur.