

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.*

Muffins

May include: Blueberry, Cinnamon-Crunch, Corn, Chocolate Chip & Specialty Muffins

Assorted Fruit Filled Danish

Bagels

May include: Plain, Sesame Seed, Cinnamon Raisin, & Whole Wheat. Cream cheese, Butter & Fruit Preserves

Assorted Scones

Assorted Tea Breads

Coffee Cake

Cinnamon or Blueberry

Croissants

Assorted

Mini Muffins, Scones, Croissants, Danish

Buttery Croissant

Fresh Fruit Salad

*Seasonal Chopped Fruit Mixed with Berries
eight person minimum*

Sliced Fruit

*Seasonal Sliced Fruit Platter with Mixed Berry Garnish
ten person minimum*

Yogurt

Individual Organic Stonyfield, Fage & Oikos Yogurt

Yogurt Parfaits

Layered Yogurt, Berry & Granola Parfaits

Fresh Brewed Coffee, Decaf Coffee & Assorted Tea Service

Airpot 10 cups

Box of Joe 12 cups

2.5 Gallons 40 cups

5 Gallons 80 cups

Beverages

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

Coca Cola Brand Regular & Diet Sodas, Poland Spring Still & Sparking Water

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**serves 8-10 people***Smoked Salmon Platter***Thinly Sliced Smoked Salmon with Chopped Tomatoes, Cucumber, Red Onion, Capers, Bagels & Assorted Cream Cheese***Cinnamon-French Toast, Buttermilk Waffles or Pancakes***Vermont Maple Syrup, Whipped Butter & Fresh Fruit Garnish on the side***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.**serves ten / increments of ten***Scrambled Eggs, Bacon, Sausage & Home Fries Buffet****Breakfast Additions***Maple-Bacon, Turkey Bacon, Breakfast Sausage (pork or turkey)**Rosemary Home Fries*

Sandwiches

*Our Sandwiches begin with fresh-baked artisanal breads, wraps & rolls.
Our meats are all-natural, antibiotic-free and roasted daily in-house.*

Classic Sandwiches

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

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, Cheddar, 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)

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



Add House-Fried Potato Chips & Creamy Roasted Onion Dip | +\$5.00 per person (increments of 5)

*Make your sandwiches "Grab & Go" in a Box or Tote bag | +\$1.50 per person
Gluten Free Bread & Wraps | +\$1.00 per person*

Soups

Served in increments of ten

Fresh Homemade Soups served with fresh baked 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 or Vegetable

Classic Minestrone

*with Ditalini Pasta, Garden Vegetables
& Parmesan*

Tomato & Basil Bisque

Classic Chicken Noodle

**Butternut Squash & Caramelized
Apple Bisque**

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

Chicken Tortilla Soup

*with Chicken, Tomatoes, Sweet Corn, Green
Chilis, Cilantro & Lime*

Chilled Entrées

10 person minimum

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

Italian Marinated Grilled Chicken Breast

Green Beans & Roasted Red Peppers in a Balsamic Vinaigrette

Lemon-Honey Grilled Chicken

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

Asian Noodle Salad

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

Sesame-Crusted Chicken Breast

Steak Teriyaki

Salmon Teriyaki

Grilled Shrimp

Tofu

Herbed Quinoa, Kale & Chickpea Salad

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

Grilled Chicken Breast

Grilled Shrimp

Grilled Tofu

Grilled Steak

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

Fajita Sliced Steak

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

Grilled Atlantic Salmon Fillet

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

Grilled Tuna Nicoise Salad

Cherry Tomatoes, Black Olives, Hardboiled Eggs, Potatoes, Haricot Verts & Capers in a Dijon Vinaigrette

Four-Cheese Tortellini Salad

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

Grilled Chicken

Grilled Shrimp

Grilled Shrimp & Wild Rice Salad

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

Curried Rice Salad

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

Grilled Chicken

Grilled Tofu

Grilled Shrimp

Entrée Salads

6-10 person minimum

Pair these hearty Entrée Salads with 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

Turkey Breast or Grilled Chicken

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

Caesar Salad

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

Buffalo -OR- Grilled Chicken Breast

Grilled Shrimp or Salmon Fillet

Greek Salad

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

Grilled Chicken or Grilled Shrimp

Wheatberry Salad Bowl

Wheatberries, Corn, Cherry Tomatoes, Cucumber with Chimichurri Dressing

Grilled Chicken, salmon, shrimp, beef, tofu

Mediterranean Farro Salad

Farro, Green Beans, Kalamata Olives, Roasted Red Peppers with Sherry Vinaigrette

Grilled Chicken, salmon, shrimp, beef, tofu

Healthy Hardy Bowl

Kale, Broccoli, Red Cabbage, Carrots, Sunflower Seeds with Ginger Honey Dressing

Grilled Chicken, salmon, shrimp, beef, tofu

Greek Beef Bowl

Ground Beef, Zucchini, Spinach, Grape Tomatoes, Roasted Red Peppers, Crumbled Feta with Seasoned Tomato Dressing

Sesame Ginger Chopped Salad

Quinoa, Brown Rice, Savoy & Red Cabbage, Shredded Carrots, Julienned Sugar Snap Peas, Roasted Red Peppers with Tomato Dressing

Grilled Chicken, salmon, shrimp, beef, tofu

Falafel Bowl

Mini Falafel Balls, Couscous, Red Cabbage, Tomatoes, Cucumbers with Red Wine Vinaigrette

Grilled Chicken, salmon, shrimp, beef, tofu



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

Arugula Salad

Mozzarella Pearls, Red & Yellow Grape Tomatoes & Balsamic Vinaigrette

Spinach, Radicchio & Endive Salad

Crispy Bacon, Chopped Eggs & Parmesan Peppercorn Dressing

Caesar Salad

Romaine, Crunchy Croutons, Shaved Parmesan & Creamy Caesar Dressing

New England Salad

Field Greens, Sliced Apples, Vermont Cheddar & Jules' House Herb Vinaigrette

Field Greens

Gorgonzola, Cranberries, Pecans & Balsamic Vinaigrette

Spinach Salad

Vermont Goat Cheese, Sliced Strawberries, Almonds & Balsamic Vinaigrette

Mesclun Greens

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

Salads Continued

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*

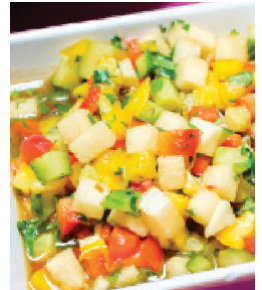
Asian Noodles
*Julienned Carrots, Red Bell Pepper &
Snow-peas in an Orange-Ginger
Vinaigrette*

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*

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

Poultry

Lemon-Oregano Grilled Chicken Breast
Fresh Lemon Sauce

Chicken Piccata
*Artichoke Hearts, Wild Mushrooms &
Lemon-Caper Beurre Blanc*

Sesame Encrusted Grilled Chicken Breast
Orange-Ginger Sauce & Scallions

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

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

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

Roast Turkey Breast
Cornbread Stuffing & Herbed Gravy

Meat

Grilled Steak
Fried Shallots & Leeks in Port Wine Sauce

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

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

Seafood

Artichoke Encrusted Salmon Fillet
Chopped Tomatoes in a Scallion Beurre Blanc

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

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

Hot Entrées continued**Pasta**

Braised Beef Short Rib Ravioli
In a Smokey Marinara Sauce

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

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

Vegetarian Pasta

Artichoke & Fontina Ravioli
in a Garlic Cream Sauce

Asparagus, Ricotta & Parmesan Ravioli
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

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

Baked Ziti with Garden Vegetables
in a Light Cream Sauce

Baked Stuffed Shells
Italian Herbed-Ricotta in a Marinara Sauce (two shells each)

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

Hot Entrées continued

Vegan Entrées

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

Eggplant Curry

Cauliflower, Sweet Potato, Green Beans & Toasted Coconut

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

Portobello Mushroom Cap

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

Crustless Vegetable “Pot Pie”

Fresh Corn, Peas & Whipped Sweet Potato Topping

Tofu “Parmigiana”

Smokey Marinara Sauce, Buffalo Mozzarella & Grated Parmesan

Tofu “Milanese”

Basil & Parmesan Encrusted Grilled Tofu, Chopped Tomatoes, Arugula & Lemon Wedges

Sides

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

Artichoke, Leek & Potato
Au Gratin
Grated Parmesan

Starch Sides

Garlicky Mashed Potatoes
Yukon Gold, Sweet Potato or Mixed

Basmati Rice
Peas, Wild Mushrooms & Scallions

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

Baked Mac & Cheese
Buttery Breadcrumb Topping



Themed Menus

10 person minimum

Southern BBQ

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

Grilled Chicken Breast

“Slow & Low” Pulled Pork

Braised Beef Brisket
with Caramelized Onions

Boneless Beef Short Ribs

Grilled Steak Tips

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

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

Blackened Chicken
Sautéed Onion, Red & Green Bell Peppers

Spiced Julienned Beef
Sautéed Mushrooms & Onions

Cumin-Spiced Shrimp
Sautéed Onions

Backyard Kebab Grill

Two-kebabs per person

Lemon-Herb Grilled Chicken
with Summer Squash & Zucchini

Sirloin of Beef
with Portobello Mushrooms & Eggplant

Shrimp & Scallop
with Lemon Wedges

Grilled Lamb & Eggplant
with a Rosemary Aioli

Grilled Seasonal Vegetable & Tofu

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

Mexican Rice
Pinto Beans with Green Chili, Onion & Garlic

Afternoon Snacks

Latin Chips & Dip

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

10 person minimum

Raw Vegetable Crudit 

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

10 person minimum

Fruit Topped French Brie

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

Serves 25

Jules House-Fried Potato Chips

Creamy Roasted Onion Dip

increments of 5

Toasted Pita Chips

House-Ground Hummus

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

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

Red & Yellow Peppers in a Balsamic Glaze

Served with Grilled Focaccia, Breadsticks & Crostini

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

Serves 10-12

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

20 person minimum



Stationary Hors D'oeuvres

◦ Served Cold

Three dozen minimum

“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

Serrano Ham Wrapped Asparagus**Grilled Tenderloin Crostini**

with Gorgonzola & Port Wine Glaze OR Caramelized Onion Chutney

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

Honey Lime Grilled Shrimp

with Citrus Aioli

Vietnamese Spring Rolls

with Thai Basil Sauce

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 & Vegetarian**Smoked Salmon & Avocado Roll**

Stationary Hors D'oeuvres

Served Warm

Three dozen minimum

Scallops wrapped in Maple Bacon

Lemongrass Chicken Satay
with Cucumber Soy Dip
36.00 per dozen

Chicken & Artichoke
Skewer
with Lemon-Caper Sauce

Grilled Tenderloin
Brochette
with Portobello & Creamy
Horseradish Dip

Chicken Fingers
with Honey Mustard & Ketchup

Asian Meatballs
Cilantro Soy Sauce

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

Stuffed 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.

A Wide Variety of Celebration Cakes are Available with 5 Day Notice- Speak With Your Sales Rep!

Fresh-Baked Cookies

Chocolate Chip, Oatmeal Raisin, Snickerdoodle, M&M, Mocha-Chip, etc.

Brownies

Lemon Dessert Bars

Petite Pastries

Cupcakes

Chocolate, Vanilla & Red Velvet Cake Flavors with Chocolate or Vanilla Buttercream Frosting

Fresh Fruit Tart

Vanilla Custard & Seasonal Glazed Berry Topping

serves 8

Strawberry Shortcake

Mixed Berries with Freshly Baked Biscuits Served with Fresh Whipped Cream



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 7 - 4

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 and approved by 11 am one 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.