

BREAKFAST PASTRIES

Rotating Baked Goods

*Pumpkin Muffin
Cherry Scone
Banana Tea Bread*

Classic Muffin/Muffin Tops (Always Available)

*Blueberry
Cranberry
Lemon Poppy
Chocolate Chip
Cinnamon Chip
Corn*

SANDWICHES

Rotating Sandwiches

*Egg Salad with Herbs
Bacon, Lettuce and Tomato Wrap*

Classic Sandwiches

*Chickpea, Avocado and Cilantro Puree Wrap
Herb Grilled Chicken and Cheddar
Classic Chicken Salad
Turkey and Havarti
Roast Beef and Boursin
Ham and Swiss
Ham and Brie
Classic Tuna Salad
Grilled Seasonal Vegetable
Caprese*

Specialty Sandwiches

*Chicken Caesar Wrap
Italian Chicken Cutlet
Sesame Chicken Wrap
Turkey Club
Roast Beef with Onion Twigs
Falafel with Grilled Vegetables and Tahini Sauce
Eggplant Parmesan*



SANDWICH MAKING PLATTERS

Basic

Turkey, Roast Beef, Smoked Ham, Tuna, Grilled Chicken Breast, Swiss Cheese, Cheddar Cheese, Grilled Vegetables, Celery and Carrot Sticks

Executive

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

Mediterranean

Lemon Oregano Chicken Breast, Prosciutto, Salami, Shrimp, Tomato & Cucumber Salad, Stuffed Grape Leaves, Hummus, Tabbouleh, Sliced Tomatoes, Sliced Melon, Pickled Vegetables, Olives, Tzatziki Cucumber Yogurt Dip and Pita Chips

MONDAY

Hot Food

*Quiche Lorraine
Butternut Squash and Apple Bisque
Tomato Basil Soup
Braised Beef Short Ribs with Glazed Carrots and Pearl Onions in Port Wine
Grilled Skirt Steak with Chimichurri Sauce
Lime Honey Glazed Chicken with Mango Salsa
Barbecued Statler Chicken with Cider Molasses Sauce
Chicken Milanese with Arugula, Diced Tomatoes and Lemon Wedges
Chicken Piccata with Artichokes and Mushrooms in Lemon Caper Sauce
Grilled Portobello Mushroom and Vegetable Kebabs
Butternut Squash Ravioli with Grilled Vegetables in Sage Cream
Stuffed Bell Peppers with Black Beans and Rice
Baked Macaroni and Cheese*

**Jules Catering Facility contains free nuts, peanuts, milk, egg, wheat, soy, fish and shellfish allergens. Before placing your order, please inform your sales rep if anyone in your party has a food allergy*

MONDAY



Cold Salads

Grilled Tuna Nicoise with Tomatoes and Black Olives
Grilled Salmon Fillet with Asparagus, Yellow Bell Pepper and Cucumber Salad
Teriyaki Salmon with Asian Noodle Salad
Marinated Grilled Chicken with Roasted Vegetables
Lemon Honey Grilled Chicken with Orzo Pasta Salad
Tofu Curried Rice Salad
Cobb Salad
Tossed Salad
Caesar Salad
Greek Salad
Field Greens with Apple and Cheddar
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Caramelized Pears and Cranberries
Field Greens with Gorgonzola, Cranberries and Pecans
Field Greens with Red and Yellow Bell Peppers
Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan

TUESDAY

Hot Food

Tomato Basil Soup
Sesame Crusted Chicken in Orange Ginger Sauce
Chicken Ragout with Peas and Carrots
Vegetable Lo-Mein
Make Your Own Quinoa and Rice Bowl

Cold Salads

Grilled Skirt Steak with Roasted Potato Salad
Italian Grilled Chicken Salad with Roasted Red Pepper and Green Beans
Lemon Honey Grilled Chicken with Orzo Pasta Salad
Tossed Salad
Tossed Salad with Mandarin Oranges, Bell Peppers, Cucumbers and Snowpeas
Spinach Salad with Sliced Strawberries, Goat Cheese and Almonds
Field Greens with Shaved Parmesan and Croutons
Field Greens with Chickpeas and Avocado
Field Greens with Caramelized Pears and Cranberries
Field Greens with Gorgonzola, Caramelized Pears and Pecans
Penne with Smoked Gouda, Spinach and Roasted Red Peppers in Creamy Parmesan

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WEDNESDAY

Hot Food

Mexican Tortilla Soup
Braised Beef Short Ribs with Pearl Onions and Carrots in Port Wine
Make Your Own Fajitas: Shrimp, Blackened Chicken and Vegetarian
Roasted Turkey with Herbed Bread Stuffing
Lemon Oregano Chicken with Fresh Lemon Sauce
Tandoori Chicken
Eggplant Curry with Cauliflower, Sweet Potato, Green Beans with Toasted Coconut Garnish
Butternut Squash Ravioli with Grilled Vegetables in Sage Cream
Baked Macaroni and Cheese
Risotto Primavera with Parmesan

Cold Salads

Shrimp with Herbed Quinoa, Kale and Chickpea Salad with Feta, Parsley and Sunflower Seeds
in Lemon Tahini Dressing
Grilled Salmon Fillet with Asparagus, Yellow Bell Pepper and Cucumber Salad
Grilled Skirt Steak with Asian Noodle Salad
Cobb Salad
Tossed Salad
Greek Salad
Caesar Salad
Tossed Salad with Corn, Black
Bean, Tomato and Cilantro
Field Greens with Bell Peppers, Cucumber, Tomato and Avocado
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Goat Cheese and Cranberries
Field Greens with
Gorgonzola, Cranberries and Pecans
Spinach, Endive and Arugula with Goat Cheese and Avocado
Penne with Smoked Gouda, Spinach and Roasted Red Peppers in Creamy Parmesan
Tortellini with Spinach and Roasted Red Peppers in Pesto
Roasted Potato Salad in Balsamic Vinaigrette



Hot Food

Quiche Lorraine

Grilled Salmon Provencal with Capers, Olives and Tomatoes

Beef Shepherd's Pie with Mashed Potato Topping

Vegetable Pot Pie with Mashed Sweet Potato Topping

Cold Salads

Grilled Salmon Fillet with Asparagus, Yellow Bell Pepper and Cucumber Salad

Marinated Grilled Chicken with Roasted Vegetables

Tofu with Wild Rice, Corn and Peppers in Chili Lime Vinaigrette

Greek Salad

Tossed Salad

Tossed Salad with Mandarin Oranges, Bell Peppers, Cucumbers and Snowpeas

Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado

Field Greens with Gorgonzola, Cranberries and Pecans

Field Greens with Gorgonzola, Caramelized Pears and Cranberries

Penne with Smoked Gouda, Spinach and Roasted Red Peppers in Creamy Parmesan

Asian Noodle Salad in Orange Soy Vinaigrette

*Herbed Quinoa, Kale and Chickpea Salad with Feta. Parsley and Sunflower Seeds
in Lemon Tahini Dressing*

FRIDAY

Hot Food

Bacon and Cheddar Quiche

Wild Mushroom and Leek Quiche

Grilled Vegetable Quiche

Shrimp and Scallop Kebabs

Risotto Primavera with Peas

FRIDAY

Cold Salads



Jules Catering

Weekly Special Menu 12/3-12/7

Shrimp and Wild Rice Salad with Corn and Peppers in Chili Lime Vinaigrette
Marinated Grilled Chicken with Asparagus, Yellow Bell Pepper and Cucumber Salad
Greek Salad

Tossed Salad with Goat Cheese and Beets
Grilled Salmon Fillet with Asparagus, Yellow Bell Pepper and Cucumber Salad
Marinated Grilled Chicken with Roasted Vegetables

Tofu with Wild Rice, Corn and Peppers in Chili Lime Vinaigrette
Greek Salad
Tossed Salad

Tossed Salad with Mandarin Oranges, Bell Peppers, Cucumbers and Snowpeas
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Gorgonzola, Cranberries and Pecans
Herbed Quinoa, Kale and Chickpea Salad with Feta. Parsley and Sunflower Seeds
in Lemon Tahini Dressing

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