

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

*Curried Chicken Salad
Turkey and Cranberry Chutney*

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

*Broccoli and Cheddar Soup
Tomato Basil Soup
Shrimp and Scallop Kebabs
Make Your Own Hot Subs: Beef and Veggie Meatballs and Chicken Parmesan
Beef Teriyaki Kebabs
Beef Bourguignon
Baked Ziti with Chicken and Broccoli
Chicken Milanese with Arugula, Diced Tomatoes and Lemon Wedges
Chicken Kebabs
Butternut Squash Ravioli in Grilled Vegetables in Sage Cream
Eggplant Curry with Cauliflower, Sweet Potato, Green Beans with Toasted Coconut Garnish*

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Cold Salads

Grilled Skirt Steak with Roasted Potato Salad
Skirt Steak Teriyaki with Asian Noodle Salad
Shrimp and Wild Rice Salad with Corn, Scallions and Peppers in Chili Lime Vinaigrette
Sesame Crusted Chicken with Asian Noodle Salad
Greek Salad
Caesar Salad
Tossed Salad
Field Greens with Chickpeas, Cucumber, Tomatoes and Avocado
Field Greens with Gorgonzola, Caramelized Pears and Cranberries
Field Greens with Gorgonzola, Caramelized Pears and Spiced Pecans
Orzo Pasta Salad

TUESDAY

Hot Food

Spinach, Feta and Tomato Quiche
Wild Mushroom and Leek Quiche
Bacon and Cheddar Quiche
Quiche Lorraine
Italian Wedding Soup
Tomato Basil Soup
Herb Roasted Salmon in Tomato Scallion Beurre Blanc
Beef Tenderloin with Wild Mushrooms and Fried Leeks in Port Wine
Braised Beef Short Ribs with Glazed Carrots and Pearl Onions in Port Wine
Lasagna Bolognese
Meatballs in Marinara
Chicken Parmesan
Chicken Picatta with Artichokes and Mushrooms in Lemon Caper Sauce
Chicken Breast Stuffed with Goat Cheese and Grilled Vegetables
Lemon Oregano Chicken Breast with Fresh Herb Sauce
Spinach Lasagna
Baked Stuffed Shells with Herbed Ricotta in Marinara Sauce
Artichoke and Fontina Ravioli in Grilled Vegetables in Pesto Cream
Portobello Mushroom and Grilled Vegetable Kebabs
Portobello Mushroom Cap Stuffed with Parmesan, Ratatouille and Wild Rice
Penne with Broccoli in Creamy Parmesan Sauce
Butternut Squash Ravioli in Grilled Vegetables in Basil Cream
Grilled Vegetable Lasagna
Rice Noodle Pad Thai

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TUESDAY



Cold Salads

*Pomegranate and Balsamic Glazed Chicken with Wild Rice, Barley and Black Rice
With Orange, Pomegranate and Mint Salad*
*Italian Grilled Chicken with Green Beans and Roasted Red Peppers in Balsamic Vinaigrette
Tossed Salad
Greek Salad*
*Arugula Salad with Mozzarella Pearls and Grape Tomatoes
Arugula and Mixed Green Salad with Bowtie Pasta Croutons
Field Greens with Shaved Parmesan and Croutons
Field Greens with Apple and Cheddar*
*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Gorgonzola, Cranberries and Pecans
Field Greens with Gorgonzola, Caramelized Pears and Cranberries
Black Bean, Corn and Jicama in Lime Cumin Vinaigrette*
*Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan
Cavatappi Pasta Salad with Vegetable Confetti*
Asian Noodle Salad with Vegetables in Orange Soy Vinaigrette
*Herbed Quinoa, Kale and Chickpea Salad with Feta, Parsley and Sunflower Seeds
in Lemon Tahini Dressing*

WEDNESDAY

Hot Food

*Quiche Lorraine
Wild Mushroom and Leek Quiche
Grilled Vegetable Quiche*
*Pepper Encrusted Skirt Steak with Chimichurri Sauce
Teriyaki Beef Kebabs*
*Make Your Own Quinoa and Rice Bow: Chicken and Tofu
Sesame Crusted Chicken in Orange Ginger Sauce
Honey Lime Glazed Chicken with Mango Salsa*
Portobello Mushroom Caps Stuffed with Black Beans and Rice
Creamy Polenta with Wild Mushroom Ragout with Brussel Sprouts and Carrots
*Vegetable Lo-Mein
Wild Mushroom Risotto
Lemon Herb Risotto*

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WEDNESDAY

Cold Salads



Grilled Salmon Fillet with Asparagus, Yellow Bell Pepper and Cucumber Salad
Marinated Chicken with Roasted Vegetables
Greek Salad
Tossed Salad
Tossed Salad with Snow Peas and Tricolored Bell Pepper and Vegetable Confetti
Field Greens with Gorgonzola, Cranberries and Caramelized Pears
Field Greens with Red and Yellow Bell Peppers
Field Greens with Chickpeas and Avocado
Black Bean, Corn and Jicama Salad in Lime Cumin Vinaigrette
Cous Cous Salad with Dried Fruit in Lemon Vinaigrette
Orzo Pasta in Lemon Vinaigrette
Herbed Quinoa, Kale and Chickpea Salad with Feta, Parsley and Sunflower Seeds
in Lemon Tahini Dressing

THURSDAY

Hot Food

Bacon and Cheddar Quiche
Wild Mushroom and Leek Quiche
Grilled Vegetable Quiche
Spinach and Feta Quiche
Salmon Provencal with Tomatoes, Capers and Olives
Herb Roasted Salmon in Tomato Scallion Beurre Blanc
Herb Crusted Cod in Tomato Provencal Sauce
Seafood Cannelloni in Saffron Tarragon Sauce
Braised Beef Short Ribs with Pearl Onions and Carrots in Port Wine
Beef Bourguignon with Glazed Carrots and Pearl Onions in Red Wine Sauce
Grilled Skirt Steak with Fried Shallots in Port Wine
Roast Turkey with Herb Bread Stuffing
Pomegranate Balsamic Glazed Chicken
Chicken Pot Pie with Mashed Potato Topping
Chicken Picatta with Artichokes and Mushrooms in Lemon Caper Sauce
Lemon Oregano Chicken
Butternut Squash Ravioli in Grilled Vegetables in Basil Cream
Mushroom Ravioli in Marinara
Eggplant Stacks Layered Spinach, Tomato and Basil In Marinara
Vegetable Pot Pie with Sweet Mashed Potato Topping

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THURSDAY

Cold Salads

Tossed Salad

Tossed Salad with Mandarin Oranges, Bell Peppers, Cucumbers and Snowpeas
Arugula Salad with Mozzarella Pearls and Grape Tomatoes
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Julienned Apple, Chickpeas and Raisins
Field Greens with Goat Cheese and Cranberries
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

Quiche Lorraine
Wild Mushroom and Leek Quiche
Grilled Vegetable Quiche
Grilled Salmon with Mediterranean Salsa
Braised Beef Short Ribs with Pearl Onions and Carrots in Port Wine
Grilled Skirt Steak with Mushrooms in Port Wine Sauce
Pomegranate Glazed Chicken
Baked Ziti with Chicken and Broccoli
Grilled Vegetable Lasagna
Portobello Mushroom Caps Stuffed with Ratatouille and Wild Rice
Spinach and Feta Pie
Vegetable Pot Pie with Mashed Sweet Potato Topping

Cold Salads

Spinach Salad with Goat Cheese, Sliced Strawberries and Pecans
Tomato, Mozzarella and Basil Salad
Arugula Salad with Mozzarella Pearls and Grape Tomatoes
Field Green with Gorgonzola, Cranberries and Pecans

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