

BREAKFAST PASTRIES

Rotating Baked Goods

*Blueberry Muffin
Lemon Poppy Seed Scone
Banana Tea Bread*

Classic Muffin/Muffin Tops (Always Available)

*Blueberry
Cranberry
Lemon Poppy
Chocolate Chip
Cinnamon Chip
Corn*

SANDWICHES

Rotating Sandwiches

*Egg Salad
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

Herb Roasted Turkey Breast, Roast Beef, Smoked Ham, Tuna Salad, Classic Chicken Salad, Grilled Chicken Breast, Sliced Alpine Swiss, Vermont Cheddar, Half-Sour Pickles, Grilled Seasonal Vegetables, Celery and Carrot Sticks, Honey Mustard and Mayonnaise

Executive

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

Mediterranean

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

MONDAY

Hot Food

*Bacon and Cheddar Quiche
Quiche Lorraine
Grilled Vegetable Quiche
Spinach and Feta Quiche
Wild Mushroom and Leek Quiche
Clam Chowder
Grilled Salmon Provencal with Capers, Olives and Tomatoes
Chicken Kebabs
Barbecued Chicken with Roasted Corn Salsa
Spinach and Feta Pie
Baked Orzo with Tricolored Bell Pepper Confetti*

MONDAY

Cold Salads

Grilled Salmon Fillet with Roasted Vegetables

Cobb Salad

Chef Salad

Grilled Chicken Caesar

Greek Salad

Tossed Salad

Field Greens with Tomatoes and Cucumber

Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado

Field Greens with Goat Cheese, Sliced Strawberries and Almonds

Field Greens with Gorgonzola, Caramelized Pears and Cranberries

Black Bean, Corn and Jicama in Lime Cumin Vinaigrette

Cavatappi Pasta Salad with Vegetable Confetti

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

TUESDAY

Hot Food

Bacon and Cheddar Quiche

Grilled Vegetable Quiche

Spinach and Feta Quiche

Artichoke Encrusted Salmon in Tomato Scallion Beurre Blanc

Chicken Milanese with Arugula, Diced Tomatoes and Lemon Wedges

Olive Oil and Fresh Herb Roasted Cauliflower Steak with Eggplant Caper Caponata

Cold Salads

Tuna Nicoise with Tomatoes and Black Olives

Cobb Salad

Chef Salad

Grilled Chicken Caesar

Greek Salad

Tossed Salad

Tossed Salad with Chickpeas and Avocado

Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado

Field Greens with Gorgonzola, Caramelized Pears and Cranberries

Spinach, Endive and Arugula with Goat Cheese and Avocado

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

WEDNESDAY

Hot Food

Make Your Own Fajitas: Blackened Chicken

Cold Salads

*Flank Steak Teriyaki with Asian Noodle Salad
Lemon Honey Grilled Chicken with Orzo Pasta*

Greek Salad

Tossed Salad

Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado

Field Greens with Apple and Cheddar

Field Greens with Goat Cheese, Sliced Strawberries and Almonds

Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado

Tortellini with Roasted Red Peppers and Spinach in Pesto

Tortellini with Sundried Tomatoes and Artichokes Hearts

THURSDAY

Hot Food

Wild Mushroom and Leek Quiche

Salmon Provencal with Tomatoes, Olives and Capers

Braised Beef Short Ribs with Glazed Carrots and Pearl Onions

Eggplant Curry with Cauliflower, Sweet Potato and Green Beans

Artichoke and Fontina Ravioli with Grilled Vegetables in Pesto Cream

Cold Salads

Shrimp and Wild Rice Salad with Corn and Peppers in Chili Lime Vinaigrette

Marinated Grilled Chicken with Asparagus, Yellow Bell Pepper and Cucumber Salad

Cobb Salad with Grilled Chicken

Greek Salad

Field Greens with Goat Cheese, Sliced Strawberries, Avocado and Almonds

Field Greens with Gorgonzola, Cranberries and Pecans

Savory Cabbage Salad with Apple and Cheddar with Honey Mustard Sauce

Grilled Vegetable Salad

FRIDAY

Hot Food

Baked Stuffed Shells with Herbed Ricotta in Marinara

Cold Salads

Grilled Salmon Fillet with Asparagus, Yellow Bell Pepper and Cucumber Salad
Italian Grilled Chicken with Roasted Red Peppers and Greens Beans in Balsamic Vinaigrette
Grilled Chicken Caesar
Field Greens with Gorgonzola, Caramelized Pears and Pecans
Marinated Vegetable Salad

*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