

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

Curried Chicken Salad Avocado, Tomato and Cheddar 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

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

Artichoke Encrusted Salmon in Tomato Scallion Beurre Blanc
Chicken Piccata with Artichokes and Mushrooms in Lemon Caper Sauce
Baked Ziti with Chicken and Broccoli
Eggplant Stuffed with Sauteed Onions, Herbs, Vegetables and Barley in Spicy Red Pepper Sauce
Butternut Squash Ravioli with Grilled Vegetables in Sage Cream
Baked Macaroni and Cheese
Tofu Parmesan in Smoky Marinara

Cold Salads

Cobb Salad Chef Salad Greek Salad Caesar Salad Tossed Salad

Tossed Salad with Chickpeas and Avocado
Field Greens with Gorgonzola, Cranberries and Pecans
Spinach Salad with Goat Cheese, Sliced Strawberries and Almonds
Cavatappi Pasta Salad with Vegetable Confetti
Penne Pasta Salad with Smoked Gouda, Roasted Red Pepper and Spinach in Creamy Parmesan



TUESDAY

Hot Food

Spinach, Tomato and Feta Quiche Shrimp, Scallop and Salmon Kebabs Make Your Own Hot Sub: Buffalo Chicken and Meatball Lemon Herb Chicken Kebabs Spinach and Feta Pie Pumpkin Curry with Chickpeas, Cilantro and Fresh Lime

Cold Salads

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

Tofu Curried Rice Salad

Cobb Salad

Chef Salad

Greek Salad

Caesar Salad

Tossed Salad

Field Greens with Apple and Cheddar

Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado

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

Field Greens with Gorgonzola, Cranberries and Pecans

Field Greens with Gorgonzola, Caramelized Pears and Cranberries

Corn Salad with Black Beans, Cilantro, Red Pepper and Avocado in Chipotle Lime Vinaigrette

Cavatappi Pasta Salad with Vegetable Confetti

Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan Penne Pasta Salad with Smoked Gouda, Roasted Red Pepper and Spinach in Creamy Parmesan

WEDNESDAY

Hot Food

Quiche Lorraine
Spinach and Feta Quiche
Wild Mushroom and Leek Quiche
Grilled Skirt Steak with Fried Shallots and Mushrooms in Port Wine
Flank Steak Teriyaki
Sesame Crusted Chicken in Orange Ginger Sauce
Chicken Piccata with Artichokes and Mushrooms in Lemon Caper Sauce
Tofu Stir Fry
Eggplant Curry with Cauliflower, Sweet Potato and Green Beans with Toasted Coconut Garnish

*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.



WEDNESDAY

Cold Salads

Teriyaki Salmon
Grilled Salmon Fillet with Asparagus, Yellow Bell Pepper and Cucumber Salad
Tofu with Asian Noodle Salad
Tofu Curried Rice Salad
Cobb Salad
Caesar Salad
Tossed Salad with Mandarin Oranges, Bell Peppers, Cucumber and Snow Peas

Field Greens with Apple and Cheddar
Field Greens with Apple and Cheddar
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Arugula Salad with Mozzarella Pearls and Grape Tomatoes
Tortellini with Spinach and Red Peppers in Pesto

THURSDAY

Hot Food

Bacon and Cheddar Quiche
Spinach, Tomato and Feta Quiche
Grilled Salmon Fillet with Mediterranean Salsa
Grilled Sea Bass with Spicy Asian Citrus Sauce
Asian Style Beef Tenderloin with Assorted Mushrooms
Make Your Own Fajitas: Blacked Chicken and Vegetarian
Barbecued Pulled Pork
Baked Macaroni and Cheese
Pad Thai with Tofu, Edamame, Snow Peas and Carrots
Portobello Mushroom Cap Stuffed with Polenta and Tomato Salsa

Cold Salads

Shrimp with Wild Rice, Corn and Peppers in Chili Lime Vinaigrette
Lemon Honey Grilled Chicken with Orzo Pasta
Marinated Grilled Chicken with Roasted Vegetables
Tofu with Quinoa and French Lentil Salad
Greek Salad
Field Greens with Apple and Cheddar
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Black Bean, Corn and Jicama Salad in Lime Cumin Vinaigrette
Cavatappi Pasta Salad with Vegetable Confetti



FRIDAY

Hot Food

Chicken Piccata with Artichokes and Mushrooms in Lemon Caper Sauce

Cold Salads

Italian Chicken Salad with Green Beans and Roasted Red Peppers in Balsamic Vinaigrette
Tossed Salad