

## 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

*Bacon and Cheddar Quiche  
Spinach, Tomato and Feta Quiche  
Shrimp, Scallop and Salmon Kebabs with Grilled Vegetables in Lemon Caper Beurre Blanc  
Braised Beef Short Ribs with Pearl Onions and Carrots in Port Wine  
Chicken Kebabs  
Lemon Oregano Chicken Breast in Lemon Sauce with Mediterranean Salsa  
Portobello Mushrooms Stuffed with Wild Rice and Vegetables  
Baked Macaroni and Cheese*



## MONDAY

### Cold Salads

*Grilled Salmon Fillet with Asparagus, Yellow Bell Pepper and Cucumber Salad*  
*Grilled Chicken with Asian Noodle Salad*  
*Cobb Salad*  
*Chef Salad*  
*Greek Salad*  
*Caesar Salad*  
*Field Greens with Tomatoes and Cucumbers*  
*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*  
*Arugula Salad with Mozzarella Pearls and Grape Tomatoes*  
*Black Bean, Corn and Jicama Salad in Lime Cumin Vinaigrette*  
*Cavatappi Pasta Salad with Vegetable Confetti*  
*Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan*

## TUESDAY

### Hot Food

*Quiche Lorraine*  
*Bacon and Cheddar Quiche*  
*Spinach, Feta and Tomato Quiche*  
*Salmon Turbans with Spinach and Feta in Lemon Dill Sauce*  
*Braised Beef Short Ribs with Pearl Onions and Carrots in Port Wine*  
*Sesame Chicken in Orange Ginger Sauce*  
*Eggplant Stacks Layered with Spinach, Tomato and Basil*

### Cold Salads

*Greek Salad*  
*Caesar Salad*  
*Arugula Salad with Mozzarella Pearls and Grape Tomatoes*  
*Summer Corn Salad with Black Beans, Cilantro, Red Pepper and Avocado in Chipotle Lime Vinaigrette*  
*Tortellini with Spinach and Roasted Red Peppers in Pesto*



## WEDNESDAY

### Hot Food

*Bacon and Cheddar Quiche  
Spinach, Feta and Tomato Quiche  
Wild Mushroom and Leek Quiche  
Clam Chowder  
Beef Burgers  
Grilled Chicken Burgers  
Veggie Burgers*

*Tofu Parmesan with Tuscan Tomato, Green Olive and Caper Sauce with Pine Nuts*

### Cold Salads

*Fajita Sliced Steak with Corn, Black Beans, Cilantro, Red Pepper and Avocado in Chipotle Lime Vinaigrette*

*Greek Salad*

*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*

*Grilled Vegetable Salad*

*Cavatappi Pasta Salad with Vegetable Confetti*

*Orzo Pasta in Citrus Vinaigrette*

*Asian Noodle Salad*

*Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan*

*Tortellini with Spinach and Roasted Red Peppers in Pesto*

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

## THURSDAY

### Hot Food

*Clam Chowder*

*Steamed Lobsters with Drawn Butter and Lemon Wedges*

*Make Your Own Fajitas: Blackened Chicken, Beef and Vegetarian*

*Barbecued Chicken with Roasted Corn Salsa*

*Lemon Oregano Chicken Breast in Lemon Sauce*

*Grilled Portobello and Vegetable Kebabs*

## THURSDAY

### Cold Salads

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

*Lemon Honey Grilled Chicken with Orzo Pasta*

*Fajita Sliced Steak with Corn, Black Beans, Cilantro, Red Pepper and Avocado in Chipotle Lime Vinaigrette*

*Grilled Chicken with Orzo Pasta*

*Portobello Mushroom Topped with Field Greens and Grilled Vegetables*

*Caesar Salad*

*Tossed Salad*

*Tossed Salad with Mexican Toppings*

*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*

## FRIDAY

### Hot Food

*Clam Chowder*

*Steamed Lobsters with Drawn Butter and Lemon Wedges*

*Barbecued Chicken with Roasted Corn Salsa*

*Grilled Portobello and Vegetable Kebabs*

### Cold Salads

*Tossed Salad*

*Tossed Salad with Chickpeas and Avocado*

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

*\*Jules Catering Facility contains tree 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.*