

## 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

*Corn Beef and Swiss  
Prosciutto and Fresh Mozzarella*

### 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

*Spinach, Feta and Tomato Quiche  
Grilled Lemon Oregano Chicken in Fresh Lemon Sauce  
Artichoke and Fontina Ravioli in Garlic Cream*

### Cold Salads

*Lemon Honey Grilled Chicken with Orzo Pasta  
Greek Salad  
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado  
Spinach Salad with Goat Cheese. Sliced Strawberries and Almonds  
Orzo Pasta Salad in Lemon Vinaigrette*

*\*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.*



## TUESDAY

### Hot Food

*Bacon and Cheddar Quiche  
Grilled Vegetable Quiche  
Barbecued Pulled Pork  
Lemon Herb Grilled Chicken  
Baked Macaroni and Cheese*

### Cold Salads

*Caesar Salad  
Tossed Salad  
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado  
Spinach Salad with Goat Cheese. Sliced Strawberries and Almonds*

## WEDNESDAY

### Hot Food

*Quiche Lorraine  
Spinach, Feta and Tomato Quiche  
Clam Chowder  
Make Your Own Taco Bar*

### Cold Salads

*Greek Salad  
Tossed Salad  
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*

## THURSDAY

### Hot Food

*Make Your Own Burger Bar: Beef, Turkey and Veggie*

### Cold Salads

*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado  
Corn Salad with Black Beans, Cilantro, Red Bell Pepper and Avocado in Chipotle Lime Vinaigrette*

## FRIDAY

### Hot Food

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

### Cold Salads

*Tossed Salad*

*Field Greens with Gorgonzola, Cranberries and Pecans  
Field Greens with Goat Cheese, Sliced Strawberries and Almonds*



Weekly Special Menu 8/26-8/30