

## 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  
Chicken Cutlet  
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

*Make Your Own Quinoa Bowl: Chicken and Shrimp  
Chicken Piccata with Artichokes and Mushrooms in Lemon Capers Sauce  
Asparagus, Ricotta and Parmesan Agnolotti in Lemon Basil Cream  
Lemon Scented Risotto*

*\*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.*

## MONDAY

### Cold Salads

Grilled Salmon with Asparagus, Yellow Bell Pepper and Cucumber Salad  
Grilled Skirt Steak with Roasted Potato Salad  
Lemon Honey Grilled Chicken with Orzo Pasta  
Italian Grilled Chicken with Roasted Red Peppers and Green Beans  
Marinated Grilled Chicken with Roasted Vegetables  
Tofu Curried Rice Salad  
Cobb Salad  
Chef Salad  
Caesar Salad  
Greek Salad  
Tossed Salad with Chickpeas and Avocado  
Field Greens with Apple and Cheddar  
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado  
Field Greens with Goat Cheese, Sliced Strawberries and Almonds  
Field Greens with Gorgonzola, Apple and Spiced Pecans  
Field Greens with Gorgonzola, Cranberries and Pecans  
Field Greens with Caramelized Pears, Cranberries and Spiced Pecans  
Arugula Salad with Mozzarella Pearls and Grape Tomatoes  
Quinoa, Kale and Chickpea Salad with Feta, Parsley and Sunflower Seeds in Lemon Tahini Dressing  
Quinoa, Brown Rice and French Lentil Salad

## TUESDAY

### Hot Food

Clam Chowder  
Quiche Lorraine  
Broccoli and Cheddar Quiche  
Spinach, Feta and Tomato Quiche  
Shrimp Kebabs with Mediterranean Salsa  
Blackened Flank Steak with Chimichurri and Salsa Fresca  
Barbecued Brisket with Caramelized Onions  
Chicken Saltimbocca with Prosciutto in Sage Herb Sauce  
Lemon Oregano Chicken  
Barbecued Chicken with Roasted Corn Salsa  
Portobello Mushrooms Stuffed with Risotto and Vegetable Confetti  
Roasted Portobello and Vegetable Kebabs with Mediterranean Salsa  
Potato Quinoa Cakes with Red and Yellow Beet Salad and Tzatziki  
Eggplant Stacks with Spinach in Tomato Basil Sauce  
Baked Ziti with Chicken and Broccoli  
Baked Stuffed Shells with Herbed Ricotta in Marinara  
Butternut Squash Ravioli with Minced Grilled Vegetables in Sage Cream  
Grilled Vegetable Lasagna

## TUESDAY

### Cold Salads

*Shrimp and Wild Rice Salad with Corn and Peppers in Chili Lime Vinaigrette*  
*Grilled Skirt Steak with Roasted Vegetable Salad*  
*Caesar Salad*  
*Greek Salad*  
*Tossed Salad*  
*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*  
*Field Greens with Gorgonzola, Cranberries and Pecans*  
*Field Greens with Apple, Cheddar and Spiced Pecans*  
*Arugula Salad with Mozzarella Pearls and Grape Tomatoes*  
*Grilled Vegetable Salad*  
*Quinoa, Kale and Chickpea Salad with Feta, Parsley and Sunflower Seeds in Lemon Tahini Dressing*  
*Tortellini with Roasted Red Peppers and Spinach in Pesto*

## WEDNESDAY

### Hot Food

*Artichoke Encrusted Salmon in Tomato Scallion Beurre Blanc*  
*Beef Bourguignonne with Glazed Carrots and Pearl Onions in Port Wine*  
*Beef and Vegetable Kebabs*  
*Chicken and Vegetable Kebabs*  
*Tofu and Vegetable Kebabs*  
*Make Your Own Quinoa Bowl: Chicken*  
*Butternut Squash Ravioli with Minced Grilled Vegetables in Sage Cream*  
*Zucchini Boats with Butternut Squash Puree and Toasted Pepita Seeds*

### Cold Salads

*Grilled Salmon with Asparagus, Yellow Bell Pepper and Cucumber Salad*  
*Marinated Grilled Chicken with Roasted Vegetables*  
*Italian Grilled Chicken with Roasted Red Peppers and Green Beans*  
*Tofu Curried Rice Salad*  
*Greek Salad*  
*Tossed Salad*  
*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*  
*Field Greens with Apple, Cheddar and Spiced Pecans*  
*Field Greens with Gorgonzola, Cranberries and Pecans*  
*Field Greens with Gorgonzola, Caramelized Pears and Cranberries*  
*Field Greens with Goat Cheese, Sliced Strawberries and Almonds*  
*Penne with Smoked Gouda, Spinach and Roasted Red Peppers in Creamy Parmesan*  
*Tortellini with Sundried Tomatoes and Artichoke Hearts*  
*Cavatappi Pasta Salad with Vegetable Confetti*



## THURSDAY

### Hot Food

*Make Your Own Taco Bar*  
*Grilled Skirt Steak in Port Wine Sauce*  
*Sesame Crusted Chicken in Orange Ginger Sauce*  
*Pomegranate Glazed Chicken Stuffed with Wild Rice in Balsamic-Pomegranate Sauce*  
*Tofu Stir Fry with Asian Vegetables*  
*Butternut Squash Ravioli with Minced Vegetables in Sage Cream*  
*Vegetable Pot Pie with Mashed Sweet Potato Topping*  
*Artichoke and Fontina Ravioli in Pesto Cream*

### Cold Salads

*Tossed Salad with Mandarin Oranges, Bell Peppers, Cucumbers and Snowpeas*  
*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*  
*Field Greens with Caramelized Pears and Dried Cranberries*

## FRIDAY

### Hot Food

*Spinach, Feta and Tomato Quiche*  
*Bacon and Cheddar Quiche*  
*Butternut Squash Ravioli with Minced Vegetables in Sage Cream*

### Cold Salads

*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*  
*Field Greens with Apple and Cheddar*  
*Field Greens with Gorgonzola, Cranberries and Pecans*  
*Tortellini with Spinach and Roasted Red Peppers in Pesto*  
*Wild Rice, Corn and Peppers in Chili Lime Vinaigrette*  
*Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan*