



## 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  
Turkey, Stuffing and Cranberry Sauce*

### 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

*Butternut Squash and Caramelized Apple Soup  
Clam Chowder  
Quiche Lorraine  
Spinach Quiche  
Salmon and Grilled Vegetable Kebabs  
Roast Turkey with Herbed Bread Stuffing and Gravy  
Chicken Breast Stuffed with Goat Cheese and Grilled Vegetables in Roasted Red Pepper Sauce  
Make Your Own Taco Bar  
Baked Macaroni and Cheese  
Seasonal Squash Stuffed with Quinoa, Brown Wild Rice and Dried Cranberry Pilaf  
Butternut Squash Ravioli with Grilled Vegetables in Basil Cream*

*\*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

*Tuna Nicoise with Tomatoes and Black Olives*  
*Italian Grilled Chicken with Roasted Red Peppers and Green Beans*  
*Tofu Curried Rice Salad*  
*Tofu with White and Wild Rice with Dried Fruit in Lemon Vinaigrette*  
*Cobb Salad*  
*Caesar Salad*  
*Greek Salad*  
*Tossed Salad*  
*Field Greens with Apple and Cheddar*  
*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*  
*Field Greens with Gorgonzola, Cranberries and Pecans*  
*Field Greens with Caramelized Pears and Cranberries*  
*Cole Slaw*  
*Haricots Verts and Roasted Red Bell Pepper Salad in Balsamic Vinaigrette*  
*Cavatappi Pasta with Vegetable Confetti*  
*Classic Macaroni Salad*

## TUESDAY

### Hot Food

*Spinach, Feta and Tomato Quiche*  
*Bacon and Cheddar Quiche*  
*Make Your Own Fajitas: Beef, Blackened Chicken and Vegetarian*  
*Grilled Salmon Fillet with Mediterranean Salsa*  
*Braised Beef Short Ribs with Pearl Onions and Carrots in Port Wine*  
*Grilled Skirt Steak with Fried Shallots in Port Wine*  
*Chicken Saltimbocca with Prosciutto in Sage Herb Sauce*  
*Lemon Oregano Chicken*  
*Butternut Squash Ravioli with Grilled Vegetables in Basil Cream*  
*Lemon Scented Risotto*  
*Spinach and Feta Pie*  
*Baby Kale and Garlic Polenta Cakes*

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## TUESDAY

### Cold Salads

*Tuna Nicoise with Tomatoes and Black Olives*  
*Italian Grilled Chicken with Roasted Red Peppers and Green Beans*  
*Tofu with Black Beans, Cilantro, Red Bell Pepper and Avocado in Chipotle Lime Vinaigrette*  
*Caesar Salad*  
*Greek Salad*  
*Tossed Salad*  
*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*  
*Field Greens with Gorgonzola, Caramelized Pears and Cranberries*  
*Roasted Vegetable Salad*  
*Penne with Smoked Gouda, Roasted Red Peppers and Spinach in Creamy Parmesan*  
*Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan*  
*Roasted Potato Salad*

## WEDNESDAY

### Hot Food

*Spinach, Tomato and Feta Quiche*  
*Make Your Own Fajitas: Beef, Blackened Chicken and Vegetarian*  
*Chicken Pot Pie with Mashed Potato Topping*  
*Chicken Breast Stuffed with Spinach, Ricotta and Caramelized Onions in Marsala Sauce*  
*Butternut Squash Ravioli with Grilled Vegetables in Basil Cream*  
*Seasonal Squash Stuffed with Quinoa, Brown Wild Rice and Dried Cranberry Pilaf*  
*Vegetable Pot Pie with Mashed Sweet Potato Topping*

### Cold Salads

*Skirt Steak with Roasted Potato Salad*  
*Lemon Honey Grilled Chicken with Orzo Pasta*  
*Greek Salad*  
*Tossed Salad with Mexican Toppings*  
*Field Greens with Gorgonzola, Cranberries and Pecans*  
*Field Greens with Caramelized Pears and Cranberries*  
*Spinach Salad with Goat Cheese, Sliced Strawberries and Almonds*  
*Arugula Salad with Mozzarella Pearls and Grape Tomatoes*  
*Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan*  
*Roasted Potato Salad*  
*Herbed Quinoa, Kale and Chickpeas Salad with Feta, Parsley and Sunflower Seeds*  
*in Lemon Tahini Dressing*



## THURSDAY

### Hot Food

*Balsamic Glazed Salmon*  
*Roast Turkey with Herbed Bread Stuffing and Gravy*  
*Statler Chicken Breast Stuffed with Grains and Apple in Herb Gravy*  
*Pan Seared Chicken with Mediterranean Salsa*  
*Chicken Breast Stuffed with Spinach, Ricotta and Caramelized Onions in Marsala Sauce*  
*Butternut Squash Ravioli with Grilled Vegetables in Basil Cream*  
*Stuffed Bell Peppers with Basmati Rice and Vegetables*  
*Seasonal Squash Stuffed with Quinoa, Brown Wild Rice and Dried Cranberry Pilaf*

### Cold Salads

*Grilled Salmon with Asparagus, Yellow Bell Pepper and Cucumber Salad*  
*Greek Salad*  
*Caesar Salad*  
*Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado*  
*Field Greens with Bell Peppers, Cucumber, Tomatoes and Avocado*  
*Field Greens with Gorgonzola, Cranberries and Pecans*  
*Arugula with Goat Cheese, Carrot, Celery Ribbons and Walnuts*  
*Spinach, Endive and Arugula with Goat Cheese and Avocado*  
*Tortellini with Spinach and Roasted Red Peppers in Pesto*

## FRIDAY

### Hot Food

*Roast Turkey with Herbed Bread Stuffing and Gravy*  
*Portobello Mushroom Stuffed with Ratatouille and Wild Rice*

### Cold Salads

*Tossed Salad*  
*Field Greens with Gorgonzola, Cranberries and Pecans*

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