



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

*Spinach Quiche
Quiche Lorraine
Salmon Fillet with Mediterranean Salsa
Braised Beef Short Ribs with Pearl Onions and Carrots in Port Wine
Sesame Crusted Chicken in Orange Ginger Sauce
Lemon Oregano Chicken with Fresh Lemon Sauce
Balsamic Chicken with Fresh Rosemary and Garlic
Tofu Stir Fry with Asian Vegetables
Vegetable Lo-Mein
Vegetable Pot Pie with Mashed Sweet Potato Topping
Baked Stuffed Shells with Herbed Ricotta in Marinara
Butternut Squash Ravioli with Grilled Vegetables in Sage Cream Sauce*

**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

Shrimp Teriyaki with Asian Noodle Salad
Shrimp and Wild Rice with Corn and Peppers in Chili Lime Vinaigrette
Grilled Salmon Fillet with Asparagus, Yellow Bell Pepper and Cucumber Salad
Italian Chicken Salad with Green Beans and Roasted Red Peppers in Balsamic Vinaigrette
Island Chicken Salad with Mango and Papaya in Curry Aioli
Marinated Grilled Chicken with Roasted Vegetables
Tofu Curried Rice Salad
Cobb Salad
Chef Salad
Caesar Salad
Tossed Salad
Tossed Salad with Mandarin Oranges, Bell Peppers, Cucumbers and Snowpeas
Field Greens with Apple and Cheddar
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Gorgonzola, Caramelized Pears and Cranberries
Field Greens with Gorgonzola, Cranberries and Pecans
Haricot Verts and Roasted Red Pepper Salad in Balsamic Vinaigrette
Grilled Vegetable Salad
Roasted Potato Salad
Cavatappi Pasta Salad with Vegetable Confetti
Penne Pasta with Smoked Gouda, Spinach and Roasted Peppers in Creamy Parmesan
Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan
Orzo Pasta in Lemon Vinaigrette

TUESDAY

Hot Food

Butternut Squash and Apple Bisque
Wild Mushroom Bisque
Tomato Basil Soup
Quiche Lorraine
Spinach, Feta and Tomato Quiche
Wild Mushroom and Leek Quiche
Artichoke Encrusted Salmon in Tomato Scallion Beurre Blanc
Chicken Piccata with Artichokes and Mushrooms in Lemon Caper Sauce
Beef Chili
Turkey Chili
Vegetarian Chili
Make Your Own Fajitas: Blackened Chicken and Vegetarian
Baked Ziti with Chicken and Broccoli
Baked Ziti with Garden Vegetables



TUESDAY

Cold Salads

Grilled Salmon Fillet with Asparagus, Yellow Bell Pepper and Cucumber Salad
Skirt Steak Teriyaki with Asian Noodle Salad
Lemon Honey Grilled Chicken with Orzo Pasta
Tofu with Roasted Vegetables
Make Your Own Salad Bar [20pp minimum]
Cobb Salad
Greek Salad
Caesar Salad
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Gorgonzola, Caramelized Pears and Cranberries
Field Greens with Goat Cheese, Cranberries and Pecans
Spinach Salad with Goat Cheese, Sliced Strawberries and Almonds
Grilled Vegetable Salad
Tortellini with Spinach and Roasted Red Peppers in Pesto
Herbed Quinoa, Kale and Chickpea Salad with Feta, Parsley and Sunflower Seeds
In Lemon Tahini Dressing

WEDNESDAY

Hot Food

Bacon and Cheddar Quiche
Quiche Lorraine
Grilled Vegetable Quiche
Clam Chowder
Minestrone Soup
Tomato Basil Soup
Chicken Tortilla Soup
Broccoli and Cheddar Soup
Beef Chili
Petite Beef Tenderloin
Braised Beef Short Ribs with Pearl Onions and Carrots in Port Wine
Baked Stuffed Shrimp in Lemon Beurre Blanc
Grilled Seabass with Rosemary-Lemon Butter and Olive Caper Tapenade
Roasted Salmon Provencal with Tomatoes, Capers and Olives
Lemon Oregano Chicken with Fresh Lemon Sauce
Chicken Piccata with Artichokes and Mushrooms in Lemon Caper Sauce
Pomegranate Glazed Chicken
Asparagus Agnolotti with Ricotta and Parmesan
Sundried Tomato, Spinach and Mascarpone Ravioli in Garlic Cream
Butternut Squash Ravioli with Grilled Vegetables in Sage Cream Sauce
Acorn Squash Stuffed with Quinoa, Brown Wild Rice and Dried Cranberry Pilaf
Risotto Primavera



WEDNESDAY

Cold Salads

Grilled Salmon Fillet with Asparagus, Yellow Bell Pepper and Cucumber Salad
Italian Chicken Salad with Green Beans and Roasted Red Peppers in Balsamic Vinaigrette
Marinated Grilled Chicken with Roasted Vegetables
Tofu Curried Rice Salad
Cobb Salad
Greek Salad
Tossed Salad
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Goat Cheese, Roasted Beets, Avocado and Toasted Walnuts
Field Greens with Gorgonzola, Caramelized Pears, Cranberries and Pecans
Arugula Salad with Mozzarella Pearls and Grape Tomatoes
Spinach Salad with Goat Cheese, Sliced Strawberries and Almonds
Orzo Pasta in Lemon Vinaigrette
Tortellini with Sundried Tomatoes and Artichokes Hearts in Creamy Parmesan
Herbed Quinoa, Kale and Chickpea Salad with Feta, Parsley and Sunflower Seeds
In Lemon Tahini Dressing

THURSDAY

Hot Food

Butternut Squash and Apple Bisque
Quiche Lorraine
Grilled Vegetable Quiche
Maple Horseradish Lacquered Salmon with Red Pepper Sauce
Artichoke Encrusted Salmon in Tomato Scallion Beurre Blanc
Roasted Salmon OR Haddock Provencal with Tomatoes Capers and Olives
Spiral Cut Ham
Beef Bourguignonne
Beef, Portobello Mushroom and Eggplant Kebabs
Braised Beef Short Ribs with Pearl Onions and Carrots in Port Wine
Petit Filet with Tarragon Beurre Blanc
Roast Turkey with Herbed Bread Stuffing
Pomegranate Glazed Chicken
Chicken Kebabs
Acorn Squash Stuffed with Quinoa, Brown Wild Rice and Dried Cranberry Pilaf
Grilled Vegetable Cannelloni with Roasted Red Pepper Sauce OR Pesto Cream
Baked Macaroni and Cheese
Vegetable Kebabs
Parmesan Risotto

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THURSDAY

Cold Salads

Marinated Grilled Chicken with Roasted Vegetables
Sesame Chicken with Asian Noodle Salad
Cobb Salad
Greek Salad
Caesar Salad
Tossed Salad
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Gorgonzola, Caramelized Pears and Cranberries
Field Greens with Gorgonzola, Cranberries and Pecans
Field Greens with Goat Cheese and Beets
Roasted Potato Salad
Herbed Quinoa, Kale and Chickpea Salad with Feta, Parsley and Sunflower Seeds
In Lemon Tahini Dressing

FRIDAY

Hot Food

Quiche Lorraine
Braised Beef Short Ribs with Pearl Onions and Carrots in Port Wine
Chicken Piccata with Artichokes and Mushrooms in Lemon Caper Sauce
Butternut Squash Ravioli with Grilled Vegetables in Sage Cream Sauce
Acorn Squash Stuffed with Quinoa, Brown Wild Rice and Dried Cranberry Pilaf
Vegetable Pot Pie with Mashed Sweet Potato Topping

Cold Salads

Tossed Salad
Field Greens with Apple and Cheddar
Field Greens with Gorgonzola, Caramelized Pears and Cranberries
Arugula Salad with Mozzarella Pearls, Red and Yellow Grape Tomatoes



Weekly Special Menu 12/2-12/6

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