



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
Proscuitto 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

*Quiche Lorraine
Tomato, Spinach and Feta Quiche
Wild Mushroom Bisque
Artichoke Encrusted Salmon with Tomato Scallion Beurre Blanc
Pepper Encrusted Skirt Steak with Chimichurri Sauce
Honey Lime Glazed Chicken
Lemon Oregano Chicken Breast
Stuffed Bell Peppers with Pinto Beans and Rice in Chili Relleno Sauce*

Cold Salads

*Shrimp Teriyaki with Asian Noodle Salad
Grilled Skirt Steak with Roasted Potato Salad
Lemon Honey Grilled Chicken with Orzo Pasta Salad
Tofu with Roasted Vegetables
Chef Salad
Cobb Salad
Chicken Caesar Salad
Tossed Salad
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Gorgonzola, Caramelized Pears and Cranberries
Black Bean, Corn and Jicama with Lime Cumin Vinaigrette
Penne with Smoked Gouda, Roasted Red Peppers and Spinach in Creamy Parmesan Dressing
Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan Dressing*



TUESDAY

Hot Food

*Quiche Lorraine
Tomato, Spinach and Feta Quiche
Make Your Own Fajitas: Cumin Spiced Shrimp, Blackened Chicken and Vegetarian
Pepper Encrusted Skirt Steak with Chimichurri Sauce
Lemon Oregano Chicken Breast
Stuffed Bell Pepper with Wild Rice in Roasted Red Pepper Sauce
Seasonal Stuffed Squash Stuffed with Quinoa, Brown Wild Rice and Dried Cranberry Pilaf
Wild Mushroom Risotto*

Cold Salads

*Tossed Salad
Caesar Salad
Field Greens with Apple and Cheddar
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Gorgonzola, Caramelized Pears and Cranberries
Grilled Vegetable Salad
Cavatappi Pasta Salad with Vegetable Confetti
Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan Dressing
Classic Potato Salad*

WEDNESDAY

Hot Food

*Spinach, Feta and Tomato Quiche
Wild Mushroom and Leek Quiche
Turkey Chili
Vegetable Chili
Tomato Basil Soup*

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



WEDNESDAY

Cold Salads

Grilled Skirt Steak with Chimichurri Sauce
Marinated Grilled Chicken with Roasted Vegetables
Lime Honey Glazed Chicken
Chef Salad
Greek Salad
Field Greens with Apple, Cheddar and Spiced Pecans
Field Greens with Gorgonzola, Cranberries and Pecans
Field Greens with Gorgonzola, Caramelized Pears and Cranberries
Arugula Salad with Mozzarella Pearls and Grape Tomatoes
Tortellini with Spinach and Roasted Red Peppers in Pesto
Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan Dressing
Wild Rice, Corn and Peppers in Chili Lime Vinaigrette
Mexican Pasta Salad with Roasted Peppers, Black Beans and Cilantro
Quinoa, Brown Rice and French Lentil Salad
Herbed Quinoa, Kale and Chickpea Salad with Feta, Parsley and Sunflower Seeds with Lemon Tahini Dressing

THURSDAY

Hot Food

Clam Chowder
Chicken Cannelloni with Pesto Cream
Olive Oil and Fresh Herb Roasted Cauliflower Steak with Eggplant Caper Caponata

Cold Salads

Lemon Honey Grilled Chicken with Orzo Pasta Salad
Chicken Caesar Salad
Tossed Salad
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado
Field Greens with Gorgonzola, Caramelized Pears and Cranberries
Spinach Salad with Roquefort, Cranberries and Pecans
Asparagus, Cucumber and Yellow Bell Pepper Salad in Lemon Vinaigrette
Tortellini with Spinach and Roasted Red Peppers in Pesto

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FRIDAY

Hot Food

Lemon Oregano Chicken

Cold Salads

Caesar Salad

Greek Salad

Orzo Pasta Salad in Citrus Vinaigrette

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