

Sandwich Boxed Meals

*Include Cape Cod Chips, Fresh Cookie and 1/2 Brownie or Whole Fruit
and Bottled Water or Canned Soda*

Herb Grilled Chicken and Cheddar

with Field Greens and Herb Mayo

16.50

Turkey-Havarti

with Field Greens and Herb Mayo

16.50

Roast Sirloin and Fried Onion Twigs

with Vermont Cheddar and Field Greens

16.50

Applewood Smoked Ham French Brie

with Dijon Mustard on Croissant

16.50

Classic Albacore Tuna Salad

with Crunchy Celery, Mayo, Salt and Pepper

16.50

Caprese *V

*Vine Ripened Tomato, Buffalo Mozzarella
and Fresh Basil and Pesto Aioli on Parmesan
Toasted Focaccia*

16.50

Falafel Roll Up *GF *Vegan

*Authentic Handmade Falafel with Chopped
Green Pepper, Radish and Tomato Salad
and Tahini Dressing on Gluten Free Wrap*

16.50

Fried Eggplant *V

*Fried Eggplant, Picante Provolone and Roasted
Pepper with Pesto Aioli*

16.50

Enhance your lunch with Homemade Potato Chips And Onion Dip additional 3.00 pp

Gluten Free Wraps and Breads additional 1.00 pp

**V - Vegetarian | *GF - Gluten Free | *Vegan*

Entrée Salad Boxed Meals

*Include Cape Cod Chips, Fresh Cookie and 1/2 Brownie or Whole Fruit
and Bottled Water or Canned Soda*

Cobb Salad

Mixed Greens, Chopped Tomatoes, Hardboiled Eggs, Avocado, Bacon Bits, Blue Cheese Crumbles. Choice of Parmesan Peppercorn Dressing or Herb Vinaigrette (on the side)

Julienned Turkey Breast 17.50

Grilled Chicken 17.50

Chef's Salad

Mixed Greens, Roasted Turkey Breast, Baked Ham, Sliced Cheddar, Hardboiled Eggs, Tomatoes and Cucumber. Choice of Creamy Ranch or Herb Vinaigrette (on the side)

17.50

Caesar Salad *V

Crispy Romaine, House Made Croutons and Shaved Romano with Creamy Caesar (on the side)

15.50

Grilled Chicken 17.50

Buffalo Chicken 17.50

Greek Salad *V *GF

Romaine and Baby Spinach with Authentic Feta, Cucumber, Bell Pepper, Kalamata Olives and Greek Dressing

15.50

Grilled Chicken 17.50

Buffalo Chicken 17.50

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Chilled Entrée Boxed Meals

*Include Roll and Butter, Roasted Vegetable Salad and Cookie and 1/2 Brownie
and Bottled Water or Canned Soda*

Herbed Quinoa, Kale, and Chickpea Salad *V

Quinoa and Brown Rice Medley with Sliced Radish, Chopped Tomatoes, Feta Cheese, Kalamata Olives, Slivered Almonds, Arugula, Fresh Parsley, Lemon Wedges, Pesto Vinaigrette or Green Goddess Dressing

*Herbed Grilled Tofu *V 23.00*

Mediterranean Spiced Chicken Breast 23.00

Grilled Atlantic Salmon Fillet

*with Tender Asparagus, Crunchy Cucumber and Yellow Bell Pepper Salad in Lemon Vinaigrette
23.00*

Fajita Sliced Steak

*Summer Corn Salad with Black Beans, Cilantro, Red Pepper and Avocado
and Chipotle – Lime Vinaigrette
23.00*

Curried Rice Salad

*Tofu *Vegan 23.00*

Grilled Shrimp 23.00

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Hot Entrée Boxed Meals

*Include Roll and Butter, Garden Salad and Cookie and 1/2 Brownie
and Bottled Water or Canned Soda*

Sesame Crusted Chicken in Orange-Ginger Sauce

Basmati Rice, Mushrooms, Peas and Scallions

23.00

Braised Beef Short Ribs in Port Wine Sauce

with Glazed Carrots, Pearl Onions and Garlic Mashed Potatoes

23.00

Asparagus Agnolotti *V

in Lemon Cream Sauce

23.00

Baked Stuffed Shells *V

with Herbed Ricotta and Marinara Sauce

23.00

Butternut Squash Ravioli *V

with Minced Vegetables in Sage Cream Sauce

23.00

Vegetable Pot Pie *V *GF

with Gluten Free Roll and Fresh Fruit

23.00

Portobello Mushroom Caps *Vegan *GF

Stuffed with Wild Rice Medley and Ratatouille in Herbed Marinara

23.00

Rice Noodle Pad Thai *Vegan *GF

Tofu, Edamame, Snow Peas and Carrots in GF Soy-Ginger Dressing

23.00

*V - Vegetarian | *GF - Gluten Free | *Vegan

Family Style Hot Meals

8 Person Minimum

In Foil Pans and Insulated Bags OR To Go Cold

Southern BBQ

Choice of Pulled Pork, Flank Steak, or Grilled Chicken Breast

with Summer Corn Salad, Mac and Cheese and Blueberry Pie and Whipped Cream

23.00 per person

Fajita Bar

Gazpacho Sips

Chicken or Beef, Rice and Beans, Salsa, Guacamole, Sour Cream and Fresh Flour Tortillas.

with Key Lime Pie

22.50 per person

Vegan Meal

Eggplant Curry, Basmati Rice and Naan Bread

with Fruit Salad

17.00 per person

Individual Snacks/Treats

Minimum of 6

Artisanal Fruit and Cheese

Variety of Imported And Local Cheese Wedges, Seasonal Fruit and Berries with Glazed Nuts, Petite Toasts, Crostini and Crackers

8.50 per person

Antipasti Plate

Dry Italian Salami, Thinly Sliced Prosciutto di Parma, Sharp Provolone, Marinated Mozzarella and Parmesan Bites, Sliced Melon, Marinated Olives and Peppers. Served with Grilled Focaccia, Breadsticks, Crostini

16.00 per person

Mediterranean Platter

Lemon Herb Grilled Chicken Skewers with Cumin Sour Cream Dip, Marinated Mushrooms, Stuffed Grape Leaves, Hummus, Tabbouleh, Eggplant Caponata, Marinated Feta and Orange Scented Olives, Sesame Seed Lavasch, Toasted Pita Chips and Crostini

12.00 per person

House Fried Chips

with Creamy Roasted Onion Dip

5.00 per person

Crudite

Crisp Seasonal Veggies, Creamy Roasted Red Pepper or Green Goddess

5.25 per person

Other Items

Nantucket Nectar Juices, Iced Teas, Cold Brew Coffee

3.00 each

Bottles Water, Canned Sodas

2.25 each

Cookie / Brownie Snack Bites

2.50 each

Jules Catering General Information

*Jules Catering takes all aspects of safety seriously. We value our customers AND our employees!
Be assured that all MA and CDC guidelines concerning food handling and COVID -19 are strictly followed.*

Office Hours of Operation

Monday Through Friday 8 - 2

Delivery Hours

Monday Through Saturday 10 -1

*Jules Delivers to Greater Boston and Cambridge area \$25 fee.
Additional fee and order minimums applied for deliveries outside of our normal routes.*

Ordering Information

*Orders must be received and finalized by Noon for Next Day Orders.
Monday orders must be received and finalized by Noon the previous Friday.*

Cancellations must be received and approved by 11 am one business day prior.

*Existing Clients, please email your Sales Rep.
New Clients, please email contact @julescatering.com
or call 617-628-5977.*

Pricing and Payments

Jules Catering accepts MasterCard, Visa and American Express. Payment information must be provided before order is finalized.

Jules Catering reserves the right to adjust prices on published menus. The adjustments may not be immediately reflected on published menus.

Allergies

Please inform your server if anyone in your party has a food allergy.

The Jules Catering facility contains allergens including but not limited to Peanuts, Tree Nuts, Egg, Soy, Fish, Shellfish, Soy, Wheat/Gluten, Milk.

We try to accommodate noted allergies, but we cannot guarantee that cross contamination will not occur.