

## Sandwich Boxed Meals

*Includes Cape Cod Chips, Fresh Cookie and 1/2 Brownie*

*or Whole Fruit*

### Herb Grilled Chicken and Cheddar

*with Field Greens and Herb Mayo*

15.50

### Turkey-Havarti

*with Field Greens and Herb Mayo*

15.50

### Roast Sirloin and Fried Onion Twigs

*with Vermont Cheddar and Field Greens*

16.75

### Applewood Smoked Ham and French Brie

*with Dijon Mustard on Croissant*

15.50

### Classic Albacore Tuna Salad

*with Crunchy Celery, Mayo, Salt and Pepper*

15.50

### Caprese <sup>\*V</sup>

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

15.50

### Falafel Roll Up <sup>\*GF \*Vegan</sup>

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

16.75

### Fried Eggplant <sup>\*V</sup>

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

16.75

### Grilled Vegetables <sup>\*V</sup>

*Provolone with Pesto Aioli*

15.50

### Hummus, Tabbouleh & Tomato Wrap <sup>\*V \*Vegan</sup>

15.50

### Roast Beef with Boursin

15.50

**THESE ITEMS ARE ALSO AVAILABLE TO BE PLATTERED**

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

## Entrée Salad Boxed Meals

*Includes Cape Cod Chips, Fresh Cookie and 1/2 Brownie*

*or Whole Fruit*

### 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 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)*

*17.25*

### Caesar Salad \*V

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

*11.25*

*Grilled Chicken 17.25*

*Buffalo Chicken 17.25*

### Greek Salad \*V \*GF

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

*11.75*

*Grilled Chicken 17.25*

*Buffalo Chicken 17.25*

**THESE ITEMS ARE ALSO AVAILABLE TO BE PLATTERED**

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## Chilled Entrée Boxed Meals

*Includes Roll and Butter, Roasted Vegetable Salad, Cookie and 1/2 Brownie*

### Herbed Quinoa, Kale, and Chickpea Salad <sup>\*V</sup>

*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*

*No Protein <sup>\*V</sup> 20.25*

*Herbed Grilled Tofu <sup>\*V</sup> 21.75*

*Mediterranean Spiced Chicken Breast 22.75*

### Grilled Atlantic Salmon Fillet

*with Tender Asparagus, Crunchy Cucumber and Yellow Bell Pepper Salad in Lemon Vinaigrette*  
25.75

### Fajita Sliced Steak

*Summer Corn Salad with Black Beans, Cilantro, Red Pepper and Avocado and Chipotle – Lime Vinaigrette*  
24.25

### Curried Rice Salad

*Chicken 21.25*

*Tofu <sup>\*Vegan</sup> 20.75*

*Grilled Shrimp 24.25*

**THESE ITEMS ARE ALSO AVAILABLE TO BE PLATTERED**

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

## Hot Entrée Boxed Meals

*6 Person Minimum per entrée type*

*Includes Roll and Butter, Garden Salad, Cookie and 1/2 Brownie*

### Sesame Crusted Chicken in Orange-Ginger Sauce

*Basmati Rice, Mushrooms, Peas and Scallions*

22.75

### Braised Beef Short Ribs in Port Wine Sauce

*with Glazed Carrots, Pearl Onions and Garlic Mashed Potatoes*

23.75

### Asparagus Agnolotti \*V

*in Lemon Cream Sauce*

20.25

### Baked Stuffed Shells \*V

*with Herbed Ricotta and Marinara Sauce*

18.25

### Butternut Squash Ravioli \*V

*with Minced Vegetables in Sage Cream Sauce*

20.25

### Vegetable Pot Pie \*V \*GF

*with Gluten Free Roll and Fresh Fruit*

19.75

### Portobello Mushroom Caps \*Vegan \*GF

*Stuffed with Wild Rice Medley and Ratatouille in Herbed Marinara*

19.75

### Rice Noodle Pad Thai \*Vegan \*GF

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

19.75

**THESE ITEMS ARE ALSO AVAILABLE TO BE SERVED FAMILY-STYLE**

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

## Family Style Hot Entrees

10 Person Minimum

*In Foil Pans and Insulated Bags OR To Go Cold*

### Southern BBQ

*Choice of Pulled Pork, Beef, or Grilled Chicken Breast  
with Summer Corn Salad, Mac and Cheese and Blueberry Pie and Whipped Cream*

*Pulled Pork 26.75*

*Beef 29.00*

*Chicken 25.50*

### Fajita Bar

*Chicken or Beef, Rice and Beans, Salsa, Guacamole, Sour Cream and Fresh Flour Tortillas  
with Key Lime Pie*

*Beef 28.75*

*Chicken 25.50*

### Vegan Meals

*Eggplant Curry with Cauliflower, Sweet Potatoes and Green Beans, Basmati Rice and Naan Bread  
with Fruit Salad*

*22.00*

*Roasted Cauliflower Steak with Eggplant Caponata  
with Fruit Salad*

*17.25*

### Other Options

*Chicken Milanese with Arugula, Chopped Tomato and Lemon Wedges  
with Baked Orzo and Saffron*

*17.25*

*Grilled Salmon with Mediterranean Salsa  
with Rice Pilaf*

*21.25*

## 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*

*20.00 per person*

### Mediterranean Platter

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

*15.00 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*

**Bottled Water, Canned Soda**

*2.25 each*

**Cookie / Brownie Snack Bite**

*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

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**Monday Through Friday 8 - 2**

### Delivery Hours

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**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

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*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 & approved by 11am 1 business day prior.*

*Existing Clients, please email your Sales Rep.  
New Clients, please email [contact@julescatering.com](mailto:contact@julescatering.com)  
or call 617-628-5977.*

### Pricing and Payments

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*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.*

*Product availability subject to change.*

### Allergies

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*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.*