



Morning Displays Continental Breakfast

Get a jump-start to your day with our homemade pastries, freshly roasted coffee & assortment of breakfast options.
Enjoy a seasonally inspired menu of rotating flavors for your next meeting or gathering.

**Seasonal Breakfast Bread
& Pastry Platter**

Assorted Muffins, Scones, Bagels, Tea-Bread, Coffee Cake, Croissant & Danish. Served with Fruit Preserves, Sweet Butter & Cream Cheese
2.50 per person

Muffins

Blueberry, Cinnamon-Crunch, Lemon-Poppy, Corn, Cranberry-Orange, Chocolate Chip & Specialty Muffins
2.25 each
1.50 minis

Muffin Tops

Blueberry, Cinnamon-Crunch, Lemon-Poppy, Oatmeal, Cranberry-Orange, Chocolate Chip & Specialty Muffins
2.00 each

Assorted Petite Fruit Filled Danish

1.50 minis

Bagels

Plain, Sesame Seed, Cinnamon Raisin, & Whole Wheat. Cream cheese, Butter & Fruit Preserves
2.50 each
1.50 minis

Scones

Maple Glazed, Lemon-Poppy, Chocolate Chip, Currant & Mixed Berry
2.50 each
1.50 minis

Tea Breads

Lemon, Cranberry-Blueberry, Carrot, Banana Nut and Seasonal Flavors
2.25 each

Sour Cream Coffee Cake

2.75 each

Buttery Croissant

3.00 each
1.50 minis

Fresh Fruit Salad

Seasonal Chopped Fruit Mixed with Berries
4.75 per person
eight person minimum

Sliced Fruit

Seasonal Sliced Fruit Platter with Mixed Berry Garnish
5.25 per person
ten person minimum

Yogurt

Individual Organic Stonyfield, Fage & Oikos Yogurt
2.95 each
Greek Style 3.25 each

Yogurt Parfaits

Layered Yogurt, Berry & Granola Parfaits
4.50 each
Greek Style 5.50 each

**Fresh Brewed Coffee, Decaf
Coffee & Assorted Tea Service**

22.75/serves 10

Beverages

**Nantucket Nectars Orange,
Apple & Cranberry Juice,
Lemonade, Iced Tea**

2.25 each

**Coke Brand Regular & Diet
Sodas, Poland Spring Still
& Sparking Water**

2.00 each

Morning Displays Hot Breakfast

Weekly Rotation ◦ 8 person minimum

Deep Dish Quiche

Lorraine, Spinach-Feta-Tomato, Wild Mushroom & Leek, Smoked Bacon & Vermont Cheddar and Grilled Garden Vegetable

35.00 each

serves 8-10 people

Smoked Salmon Platter

Thinly Sliced Smoked Salmon with Chopped Tomatoes, Cucumber, Red Onion, Capers, Bagels & Assorted Cream Cheese

10.75 per person

Cinnamon-French Toast, Buttermilk Waffles or Pancakes

Vermont Maple Syrup, Whipped Butter & Fresh Fruit Garnish on the side

8.75 per person

Egg Strudel

Fluffy Whipped Eggs wrapped in a light puff-pastry dough with your choice of mix-ins. Try our Cheddar Cheese and Spinach! Served alongside Rosemary Home Fries.

65.00 each

serves ten / increments of ten

Scrambled Eggs, Bacon, Sausage & Home Fries Buffet

10.75 per person

Breakfast Additions

Maple-Bacon, Turkey Bacon, Breakfast Sausage (pork or turkey)

4.00 per person

Rosemary Home Fries

3.50 per person

Sandwiches

*Our Sandwiches begin with fresh-baked artisanal breads, wraps & rolls from Pain d'Avignon, Iggy's & Fireking bakeries.
Our meats are all-natural, antibiotic-free and roasted daily in-house.*

Classic Sandwiches

8.25 each

Herb Grilled Chicken & Cheddar

Field Greens & Herbed Mayo

Chicken Salad

Crunchy Celery, Mayo, Herbs de Provence, Salt & Pepper

Turkey & Havarti

Field Greens & Herbed Mayo

Roast Sirloin & Boursin

Mixed Greens & Herbed Boursin

Applewood Smoked Ham

Alpine Swiss & Dijon Aioli

Ham & Brie Croissant

Applewood Smoked Ham, French Brie & Dijon Mustard

Classic Tuna Salad

White Albacore Tuna, Crunchy Celery, Mayo, Salt & Pepper

Grilled Seasonal Vegetable

Sharp Provolone & Basil-Pesto (nut free)

Caprese

Vine-Ripened Tomato, Buffalo Mozzarella, Fresh Basil & Pesto-Aioli on Parmesan Toasted Ciabatta

Specialty Sandwiches

9.25 each

Grilled Chicken Caesar Salad Wrap

Romaine, Crunchy Croutons, Shaved Parmesan & Creamy Caesar Dressing

Italian Chicken Cutlet

Breadcrumb-cruste Chicken Breast, Roasted Red Pepper, Arugula, Sharp Provolone & Pesto Aioli (nut-free)

Thai Sesame Chicken Wrap

Napa Cabbage-Cucumber-Carrot Slaw in a Thai Vinaigrette

Turkey Club

Crispy Bacon, Lettuce, Vine-Ripened, Cheddar, Tomato & Herbed Mayo

Roast Sirloin & Fried Onion Twigs

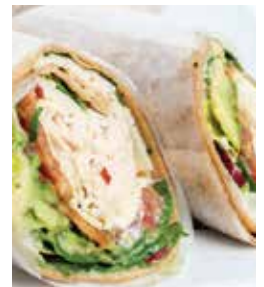
Vermont Cheddar & Field Greens

Falafel Pita Roll-Up

Chopped Green Pepper, Radish & Tomato Salad in a Tahini Dressing (vegan)

Eggplant Parm

Fried Eggplant, Roasted Red Pepper, Sharp Provolone & Pesto Aioli



See Our Weekly Specials for Additional Sandwiches!

Add House-Fried Potato Chips & Creamy Roasted Onion Dip | +\$4.00 per person (increments of 5)

Make your sandwiches "Grab & Go" in a Box or Tote bag | +\$1.00 per person

Gluten Free Bread & Wraps | +\$1.00 per person

Make Your-Own Sandwich Platters

Ten person minimum

"Make-Your-Own" Deli Platters. Create your own delicious sandwich with a bountiful assortment of meats, cheeses & vegetables. All displays are served with fresh baked artisanal rolls & sliced breads from Pain d'Avignon, Iggy's & Fireking bakeries alongside your selection of all-natural, antibiotic-free & house-roasted meats.

Classic Sandwich Platter

9.50 per person

Herb-roasted Turkey Breast	Vermont Cheddar	Albacore Tuna Salad
Sliced Alpine Swiss	Carrots & Celery	Half-sour Pickles
Grilled Seasonal Vegetables	Applewood Smoked Ham	Honey Mustard & Mayo
Sirloin of Beef	Lettuce & Tomatoes	Classic Chicken Salad

Upscale Sandwich Platter

11.00 per person

Applewood Smoked Ham	Albacore Tuna Salad	Grilled Portobello Mushrooms
Buffalo Chicken Breast	Vermont Cheddar	Blue Cheese Dressing
Herb Roasted Turkey Breast	Herbed Havarti	Chicken Salad with Red Grapes, Celery & Dijon Aioli
Herb-Grilled Chicken Breast	Eggplant Parmesan	Salmon Salad with Capers, Chives & Olives
	Celery & Carrots Sticks	

Mediterranean Sandwich Platter

10.50 per person

Lemon-Oregano Chicken Breast	Stuffed Grape Leaves	Toasted Pita Chips & Sesame-Lavasch Crackers
Rosemary Scented Olives	Tabbouleh	Shrimp Salad with Cucumber, Olive & Tomato
Pickled Vegetables	Genoa Salami	
Prosciutto di Parma	Cucumber & Dill Tzatziki Dip	Hummus



Soups

\$4.50 per person ◦ Served in increments of ten

Fresh Homemade Soups served with fresh baked Iggy's Rolls, Oyster Crackers or Tortilla Chips

New England Style Creamy Clam Chowder

Black Bean Soup

with Sour Cream & Tortilla Chips on the side

Chili

Turkey, Angus Steak or Vegetable

5.50 per person

Classic Minestrone

with Ditalini Pasta, Garden Vegetables & Parmesan

Tomato & Basil Bisque

Classic Chicken Noodle

Butternut Squash & Caramelized Apple Bisque
with Toasted Pepita Seeds

Broccoli & Sharp Cheddar Bisque
with White Pepper

Split Pea & Smoked Ham

Wild Mushroom Bisque
with Madeira Wine, Paprika & Carrots

Italian Wedding
with Kale, Meatballs & Garden Vegetables

Chicken Tortilla Soup
with Chicken, Tomatoes, Sweet Corn, Green Chilis, Cilantro & Lime

Chilled Entrées

10 person minimum

Served with fresh baked Iggy's Rolls. These main course entrée platters are composed of a protein and side. They are an upscale alternative to our sandwiches and make for a complete meal when paired with a side salad.

Marinated Grilled Chicken

Breast

Roasted Seasonal Vegetable Salad in a Balsamic Vinaigrette

9.50

Italian Marinated Grilled

Chicken Breast

Green Beans & Roasted Red Peppers in a Balsamic Vinaigrette

9.50

Lemon-Honey Grilled Chicken

Mediterranean Orzo Salad with Bell Pepper Confetti, Fresh Herbs & Imported Feta

9.50

Asian Noodle Salad

Julienned Carrots, Red Bell Pepper & Snow Peas in an Orange-Ginger Vinaigrette

8.75

Sesame-Crusted Chicken Breast 9.50

Flank Steak Teriyaki 11.50

Salmon Teriyaki 12.00

Grilled Shrimp 12.00

Tofu 9.00

Herbed Quinoa, Kale & Chickpea Salad

Imported Feta, Parsley & Sunflower Seeds in a Lemon-Tahini Dressing

8.75

Mediterranean Grilled Chicken Breast 9.50

Grilled Shrimp 12.00

Grilled Tofu 9.00

Grilled Flank Steak

Roasted Potato Salad with Sea Salt & Cracked Pepper in a Balsamic Vinaigrette

11.50

Fajita Sliced Steak

Corn Salad with Black Beans, Cilantro, Red Pepper & Avocado & a Chipotle-Lime Vinaigrette

11.50

Grilled Atlantic Salmon Fillet

Asparagus, Cucumber & Yellow Bell Pepper Salad in a Lemon Vinaigrette

12.00

Grilled Tuna Nicoise Salad

Cherry Tomatoes, Black Olives, Hardboiled Eggs, Potatoes, Haricot Verts & Capers in a Dijon Vinaigrette (24 hour notice required)

12.75

Four-Cheese Tortellini Salad

Roasted Red Peppers, Shaved Parmesan & Spinach in Creamy Pesto Dressing

8.75

Grilled Chicken 10

Grilled Tofu 9.50

Grilled Shrimp 12.50

Grilled Shrimp & Wild Rice Salad

Fresh Corn, Scallions & Peppers in a Chili-Lime Dressing

12.00

Curried Rice Salad

Basmati Rice with Currants, Scallions & Toasted Coconut in a Curry Dressing

8.75

Grilled Chicken 9.50

Grilled Tofu 9.00

Grilled Shrimp 12.00

Entrée Salads

10 person minimum

Served with fresh baked Iggy's Rolls.

Pair these hearty Entrée Salads with a side salad, house-fried chips & cookies for a complete meal.

Cobb Salad

Mixed Greens, Chopped Tomatoes, Hardboiled Eggs, Avocado, Bacon Bits, Blue Cheese Crumbles with Parmesan-Peppercorn Dressing or Herb Vinaigrette on the side

Julienned Turkey Breast 9.50

Grilled Chicken 9.50



Chef's Salad

Mixed Greens, Turkey Breast, Baked Ham, Sliced Cheese, Hardboiled Eggs, Tomatoes & Cucumber with Creamy Ranch or an Herb Vinaigrette on the side
9.50



Caesar Salad

Romaine, Crunchy Croutons & Shaved Parmesan with a Creamy Caesar Dressing on the side

Julienned Buffalo -OR- Grilled Chicken Breast 9.50

Grilled Shrimp 12.00

Salmon Fillet 12.00

Greek Salad

Imported Feta, Tomato, Cucumber, Bell Pepper, Kalamata Olives & Greek Dressing

Julienned Grilled Chicken 9.50

Grilled Shrimp 12.00

Side Salads

8 person minimum

A nutritious & fresh accompaniment to sandwiches, entrée salads & hot meals.

Greek Salad

Imported Feta, Tomato, Cucumber, Bell Pepper, Kalamata Olives & Greek Dressing

5.25

Arugula Salad

Mozzarella Pearls, Red & Yellow Grape Tomatoes & Balsamic Vinaigrette

5.25

Spinach, Radicchio & Endive Salad

Crispy Bacon, Chopped Eggs & Parmesan Peppercorn Dressing

5.25

Caesar Salad

Romaine, Crunchy Croutons, Shaved Parmesan & Creamy Caesar Dressing

4.75

Tossed Garden Salad

with Cucumber, Squash, Tomato & Jules' House Herb-Vinaigrette

4.50

New England Salad

Field Greens, Sliced Apples, Vermont Cheddar & Jules' House Herb Vinaigrette

5.25

Field Greens

Gorgonzola, Cranberries, Pecans & Balsamic Vinaigrette

5.75

Spinach Salad

Vermont Goat Cheese, Sliced Strawberries, Almonds & Balsamic Vinaigrette

5.75

Mesclun Greens

Hass Avocado, Tomato & Chickpeas & Jules' House Herb-Vinaigrette

6.00

Salads Continued

4.75 per person

Vegetable Salads

Grilled Seasonal Vegetable Salad
in a Balsamic Vinaigrette

Asparagus, Cucumber & Yellow Bell Pepper Salad
in a Lemon Vinaigrette

Haricot Verts & Roasted Red Pepper Salad
in a Balsamic Vinaigrette

Cole Slaw
Napa Cabbage & Julienned Carrots in a Tangy Vinaigrette

Potato, Rice & Bean Salads

Roasted Red Bliss Potato Salad
in a Balsamic Vinaigrette

White & Wild Rice Salad
in a Dried Fruit in a Lemon Vinaigrette

Black Bean, Corn & Jicama
in a Lemon-Cumin Vinaigrette

Classic Potato Salad
Mayo, Herbs, Sea Salt & Cracked Pepper

Summer Corn Salad
Black Beans, Cilantro, Red Pepper & Avocado & a Chipotle-Lime Vinaigrette

Pasta Salads

Mexican Pasta Salad
Cannellini Pasta, Red Bell Pepper, Black Beans & Cilantro

Pasta Shells Ratatouille
Eggplant, Imported Feta Cheese & Thyme

Asian Noodles
Julienned Carrots, Red Bell Pepper & Snow-peas in an Orange-Ginger Vinaigrette

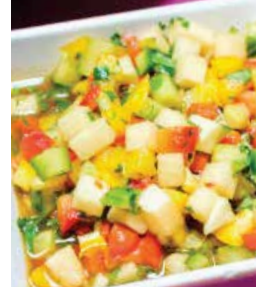
Penne Pasta Salad
Smoked Gouda, Spinach & Roasted Peppers in a Creamy Parmesan Dressing

Four-Cheese Tortellini
Sun-dried Tomatoes, Artichoke Hearts & Shaved Parmesan in a Creamy Parmesan Dressing

(please add \$.50 per person)

Cavatappi Pasta Salad
Cherry Tomatoes & Tri-colored Bell Peppers in EVOO & Sea Salt

Mediterranean Orzo Salad
with Bell-Pepper Confetti, Fresh Herbs & Imported Feta in a Lemon Vinaigrette



Hot Entrées

10 person minimum per entree

All Hot Entrees are served with an assortment of artisanal Iggy's & Pain de Avignon Rolls & Sweet Butter

Poultry

Lemon-Oregano Grilled Chicken

Breast

Fresh Lemon Sauce

9.25

Chicken Picatta

Artichoke Hearts, Wild Mushrooms & Lemon-Caper Beurre Blanc

9.25

Sesame Encrusted Grilled

Chicken Breast

Orange-Ginger Sauce & Scallions

9.25

Chicken Parmigiana

Pan Fried Chicken Breast, Buffalo Mozzarella, Herbed Marinara & Grated Parmesan

9.25

Chicken Saltimbocca

Prosciutto di Parma, Baby Spinach, Parmesan & Lemony-Black Pepper Au Jus

10.25

Chicken "Pot-Pie"

Layered with Mashed Sweet Potato, Fresh Corn & Green Peas in a Creamy Gravy

9.25

Roast Turkey Breast

Cornbread Stuffing & Herbed Gravy

12.75

Meat

Grilled Flank Steak

Fried Shallots & Leeks in Port Wine Sauce

12.00

Boneless Beef Short Ribs

Baby Carrots & Pearl Onions in Port Wine Sauce

11.00

Pepper-Encrusted Grilled Skirt

Steak

House-Made Chimichurri on the side

12.00

Make-Your-Own Burger Bar

Charbroiled Beef Burgers, Vermont Cheddar, Lettuce & Tomato with Brioche Buns, Ketchup, Mustard & Mayo

6.50

Seafood

Artichoke Encrusted

Salmon Fillet

Chopped Tomatoes in a Scallion Beurre Blanc

12.75

Grilled Salmon

Mediterranean Chopped Salsa of Capers, Tomatoes & Olives on the side

12.75

Salmon Turbans

Whipped Feta & Spinach in a Dill Beurre Blanc

12.75

Roast Haddock Provencal

Tomatoes, Capers, Green & Black Olives

13.50



Hot Entrées continued

Pasta

8.50

Served with Fresh Grated Parmigiano-Reggiano & Warm-Toasted Garlic Bread or Assorted Dinner Rolls

Braised Beef Short Rib Ravioli

Braised Beef Short Rib Ravioli

Grilled Chicken, Broccoli & Ziti

Baked in Light Garlic-Cream Sauce

Baked Stuffed Shells

Herbed Ricotta Filled Shell with a Bolognese Sauce (two shells each)

Vegetarian Pasta

8.50 per person

Artichoke & Fontina Ravioli

in a Garlic Cream Sauce

Asparagus, Ricotta & Parmesan Agnolotti

in a Lemon-Basil Cream Sauce

Sautéed Wild Mushroom Ravioli

in a Roasted Red Pepper Sauce

Butternut Squash Ravioli

with Minced Vegetables in a Sage Cream Sauce

Sundried Tomato, Spinach & Mascarpone Ravioli

in Garlic Cream Sauce

Grilled Vegetable Lasagna

Eggplant, Zucchini, Peppers, Ricotta & Buffalo Mozzarella in Herbed Marinara

Baked Ziti with Garden Vegetables

in a Light Cream Sauce

** 8.00

Baked Stuffed Shells

*Italian Herbed-Ricotta in a Marinara Sauce (two per person) **6.75*

Vegetable Cannelloni

*Grilled Vegetables & Italian Herbed Ricotta in a Roasted Red Pepper Sauce (two per person) **6.75*

Hot Entrées continued

Vegan Entrées

9.00 per person

Asian Noodle Stir Fry

Grilled Tofu & Mixed Vegetables in an Orange-Ginger Reduction

Eggplant Stacks

Layered Spinach, Tomato & Basil in an Herbed Marinara Sauce

Zucchini "Boats"

Butternut Squash Purée & Toasted Pepita Seeds

Stuffed Bell Peppers

Tofu & Wild Rice in a Roasted Red Pepper Sauce

Asian Veggie "Paella"

Sweet Potatoes, Asian Eggplant, Edamame & Sesame-Crusted Tofu

Pumpkin Curry

Chickpeas, Cilantro & Fresh Lime

Eggplant Curry

Cauliflower, Sweet Potato, Green Beans & Toasted Coconut

Seasonal Stuffed Squash

Butternut Squash Purée & Toasted Pepita Seeds

Portobello Mushroom Cap

Wild Rice Medley & Ratatouille in an Herbed Marinara Sauce

Rice Noodle Pad Thai

Tofu, Edamame, Snow Peas & Carrots in a Soy Ginger Dressing

Roasted Cauliflower "Steak"

Fresh Herbs, EVOO, S&P & Eggplant-Caper Caponata on the side

Ve getarian Entrées

8.00 per person

Portobello Mushroom Cap

Lemon-Scented Risotto, Basil, Grated Parmesan & Cracked Black Pepper

Baby Kale & Garlic Polenta Cakes

Parmesan Cheese & Olive Oil

Individual Eggplant

Sautéed Vegetables, Herbs, Onions & Barley with a Spiced Yogurt Sauce

Spanakopita

Layered Greek Phyllo & Spinach Pie with Imported Feta & Sautéed Garlic

Crust-less Vegetable "Pot Pie"

Fresh Corn, Peas & Whipped Sweet Potato Topping

Tofu "Parmigiana"

Smokey Marinara Sauce, Buffalo Mozzarella & Grated Parmesan

(\$8.75 per person)

Tofu "Milanese"

Basil & Parmesan Encrusted Grilled Tofu, Chopped Tomatoes, Arugula & Lemon Wedges

(\$8.75 per person)

Sides

Hot Sides 4.25 per person ◦ 10 person minimum per side

Vegetable Sides

Sautéed Haricot Verts
Garlic Chips

Roasted Seasonal Vegetables
EVOO & Sea Salt

Steamed Asian Vegetables
Salt & Pepper

Roasted Broccolini
Lemon Zest & Light Garlic

Lemon-Scented Asparagus
(\$4.75 per person)

Artichoke, Leek & Potato Au Gratin
Grated Parmesan
(\$5.75 per person)

Starch Sides

Garlicky Mashed Potatoes
Yukon Gold, Sweet Potato or Mixed

Saffron Baked Orzo
EVOO & Sea Salt, Confetti Grilled Vegetables & Herbs

Basmati Rice
Peas, Wild Mushrooms & Scallions

Harvest Grains
French Lentils, Quinoa, Wheat Berries & Brown Rice with a Bell Pepper Confetti

Double-Stuffed Whipped Red Bliss Potato Cups

Rosemary Roasted Fingerling Potatoes

Wild Rice Pilaf
Grilled Vegetables & Herbs

Lemon-Scented Risotto
Basil & Fresh Cracked Black Pepper
(\$5.25 per person)

Baked Mac & Cheese
Buttery Breadcrumb Topping
(\$5.25 per person)



Themed Menus

20 person minimum
Southern BBQ

Grilled, braised or slow-roasted meat dressed in Jules House-Made BBQ Sauce; slightly smokey, slightly sweet...

Grilled Chicken Breast

9.25

"Slow & Low" Pulled Pork

9.75

Braised Beef Brisket
with Caramelized Onions

12.00

Boneless Beef Short Ribs

11.00

Grilled Steak Tips

12.00

Blackened Flank Steak
with Salsa Fresca

12.50

Our Summer Corn Salad, Buttery Bread-crumb Topped Mac & Cheese and Strawberry Shortcake are the perfect additions to your BBQ lunch!

Make-Your-Own Fajita Bar

Flour Tortillas, Chopped Lettuce, Tomatoes & Shredded Jack-Cheese

Blackened Chicken
Sautéed Onion, Red & Green Bell Peppers

9.25

Spiced Julienned Beef
Sautéed Mushrooms & Onions

12.00

Cumin-Spiced Shrimp
Sautéed Onions

13.50

Backyard Kebab Grill

Two-kebabs per person

Lemon-Herb Grilled Chicken
with Summer Squash & Zucchini

9.25

Sirloin of Beef
with Portobello Mushrooms & Eggplant

12.00

Shrimp, Scallop & Salmon
with Lemon Wedges

12.00

Grilled Lamb & Eggplant
with a Rosemary Aioli

16.00

Grilled Seasonal Vegetable & Tofu

8.75

Pairs perfectly with our crowd-pleasing Arugula, Tomato & Mozzarella Salad, Double-Stuffed Whipped Red Bliss Potato Cups & of course an Assortment of Petite Cookies & Brownies for dessert!

Sautéed Vegetables
Bell Peppers, Onion, Mushroom & Corn

7.50

Add Sour Cream, Salsa Fresca, Guacamole &

Tri-Color Tortilla Chips +\$3.25

Spanish Rice +\$4.25

Pinto Beans with Green Chili, Onion & Garlic +\$4.25

Themed Menus continued

20 person minimum

Make-Your-Own Quinoa & Brown Rice Bowl

Warm Quinoa & Brown Rice Medley with your choice of toppings:

Sliced Radish, Chopped Tomatoes, Feta Cheese, Kalamata Olives, Slivered Almonds, Arugula, Fresh Parsley, Lemon Wedges, Pesto Vinaigrette & Green Goddess Dressing

Mediterranean Spiced Grilled Chicken Breast

15.00

Grilled Lemon-Garlic Shrimp

18.00

Herb Grilled Tofu

12.00

Complete your Quinoa Bowl with an Asparagus Salad, Toasted Pita Chips with House-Ground Hummus, and for something sweet try our Baklavah, Zesty-Lemon Bars & Chocolate Dipped Coconut Macaroons.

Make-Your-Own Sub Bar

Split-Top Italian Rolls and your choice of fillings, choice of two of the following:

Italian Beef Meatballs

Herbed Marinara, Sharp Provolone & Grated Parmesan Cheese

9.00

Eggplant Parmigiana

Herbed Marinara, Sharp Provolone & Grated Parmesan Cheese

9.00

Chicken Parmigiana

Herbed Marinara, Sharp Provolone & Grated Parmesan Cheese

9.25

Buffalo Chicken Bites

Blue Cheese Crumbles, Shredded Lettuce, Chopped Tomatoes & Ranch Dressing

9.25

Veggie Meatballs

Creamy Mushroom-Rosemary Gravy & Grated Parmesan

8.75

What better to accompany your personally made Sub than our Caesar Salad, Wild Mushroom Ravioli and an Assortment of Hand-made Italian Pastries

Try our Creamy Dolce-de-Leche layered Trifle for dessert!

Afternoon Snacks

Trio of Dips

Toasted Chips & Grilled French Baguette.

Choice of -three- dips:

Artichoke-Lemon-Parmesan

Olive-Caper-Tomato Tapenade

Classic Bruschetta with Basil

Black Bean & Chipotle Hummus

Baba Ghanoush

Pico de Gallo

8.00 per person

increments of 20

20 person minimum

Latin Chips & Dip

Tri-Color Tortilla Chips, Guacamole, Salsa-Fresca & Cumin-dusted Sour Cream

6.50

10 person minimum

Raw Vegetable Crudités

Crisp Seasonal Vegetables with Creamy Roasted Red Pepper, House-Ground Hummus or Green Goddess Dip

4.25

10 person minimum

Fruit Topped French Brie

Seasonal Glazed Fruit and Berry Topping with Sliced French Baguette & Gourmet Crackers

55 each

Serves 25

Jules House-Fried

Potato Chips

Creamy Roasted Onion Dip

4.00

increments of 5

Toasted Pita Chips

House-Ground Hummus

4.00

increments of 5



Afternoon Snacks continued

Appetizer Platters

Artisanal Fruit & Cheese Board

Variety of Imported & Local Cheese Wedges

Seasonal Fruit & Berries with Glazed Nuts

Petite Toasts

Crostini & Gourmet Crackers

6.50

10 person minimum

Tuscan Antipasti Board

Dry Italian Salami & Thinly Sliced Prosciutto di Parma

Sharp Provolone

Marinated Mozzarella & Parmesan Bites

Sliced Melon

Pepperoncini & Rosemary Scented Olives

Grilled Eggplant

Red & Yellow Peppers in a Balsamic Glaze

Served with Grilled Focaccia, Breadsticks & Crostini

14.00 per person

20 person minimum

French Charcuterie Board

Thinly Sliced Prosciutto

Soppresata & Chorizo

Variety of Imported French Cheeses

Cornichons

Pickled Vegetables, Olives & Fig Jam

Red Grapes & Sliced Melon

Sliced French Baguette & Petite Toast

15.50 per person

20 person minimum

Athens Platter

Lemon-Herb Grilled Chicken

Skewers with Cumin Sour Cream Dipping Sauce

Basil & Balsamic Marinated Vegetables to include Roasted Peppers, Grilled Eggplant, Fennel, Portobello Mushrooms & Leeks

House-Made Dips to include Hummus, Tabbouleh & Eggplant Caponata

Stuffed Grape Leaves, Marinated Feta Cheese & Orange-Scented Olive

Served with Crostini, Toasted Pita Chips & Sesame Seed Lavasch

12.00 per person

20 person minimum



Stationary Hors D'oeuvres Served Cold

Three dozen minimum ◦ 28.00 per dozen

Fresh Vietnamese Summer Rolls

with Thai Basil Dip

"BLT" Cherry Tomato Cups

Stuffed with Crisp Bacon, Lettuce & Herb Aioli

Caprese Tomato Cups

with Buffalo Mozzarella, Fresh Basil & Herb Aioli

Petite Falafel Bites

Spicy Yogurt Dip

Santa Fe Scones

with Smoked Turkey & Jalapeno Mayonnaise

Serrano Ham Wrapped

Asparagus

Grilled Tenderloin Crostini

*with Gorgonzola & Port Wine Glaze OR
Caramelized Onion Chutney*

Prosciutto Crostini

Caramelized Onion & Shaved Parmesan

**Whipped Vermont Goat Cheese &
Sun-dried Tomato Phyllo Tartlets**

Deviled Eggs

*Classic Style with Paprika or with Whipped
Avocado*

Grilled or Poached Shrimp

with Spicy Cocktail Sauce (3.25 each)

Honey Lime Grilled Shrimp

with Citrus Aioli (3.25 each)

Satays

Sesame Chicken

with Thai Peanut Dip

**Lemon Herb Grilled Chicken
Satay**

with Cumin Sour Cream Dip

Beef Teriyaki

with Orange-Ginger Dip

Caprese

with Tomato-Basil-Mozzarella & Balsamic Dip

Antipasti

*with Salami, Tomato, Sharp Provolone, Olives
& Pesto Cream Dip*

Greek

*with Imported Feta, Kalamata Olives,
Cucumber, Red Bell Pepper & Tzatziki Dip*

Grilled Seasonal Vegetable

Creamy Roasted Red Pepper Sauce

Maki Sushi Rolls

Served with Soy Sauce, Wasabi and Pickled Ginger

California

with Crab, Cucumber & Avocado

Vegetarian

*assortment of vegetarian sushi in white,
brown & colorful rice*

Smoked Salmon & Avocado Roll

Stationary Hors D'oeuvres Served Warm

Three dozen minimum ◦ 28.00 per dozen

Scallops wrapped in Maple Bacon

Chicken Cordon Bleu Pinwheel
with Grainy Mustard Dip

Lemongrass Chicken Satay
with Cucumber Soy Dip

Chicken & Artichoke Brochette
with Lemon-Caper Sauce

Mini Reuben Triangles
with Corned Beef, Alpine Swiss & Russian Dressing

Grilled Tenderloin Brochette
with Portobello & Creamy Horseradish Dip

Swiss Chard & Feta "Bon-Bons"
with Green Goddess Dip

Chicken Fingers
with Honey Mustard & Ketchup

Asian Meatballs
Cilantro Soy Sauce

Loaded Potato Bites
Mini Potato Cups with Melted Cheese & Bacon Crisp

Mini Quiche
Bacon & Cheddar, Spinach & Feta, Wild Mushroom & Leek

Button Mushrooms
Spinach & Herbed-Chevre Cheese Stuffing



Desserts

All desserts are freshly prepared daily in-house by our team of highly trained pastry chefs. Our rotating variety starts by using seasonal flavors, real sweet-cream butter & natural ingredients; you are sure to taste the difference.

Fresh-Baked Cookies

Chocolate Chip, Oatmeal Raisin, Snickerdoodle, M&M, Gingersnap, Mocha-Chip, etc..

Available in Mini, Regular & Jumbo
2.25 per person

Brownies

Double-Chocolate-Fudge, M&M, Heath Bar, Cheesecake, Peanut-Butter Chip, etc...

2.25 per person

Dessert Bars

Zesty-Lemon, Blondie, Coconut-Congo, Fig, Raspberry-Crumble, Strawberry-Rhubarb, Apricot, etc...

2.25 per person

Specialty Tea Cookies

Coconut Macaroons, Biscotti, Chocolate Dipped Shortbread, Almond Macaroons & Lemony-Madeleines

2.00 each

Petite Pastries

- Chefs selection of Fruit Tarts
- Key-Lime Pies
- Petite Fours
- Mocha Mousse Cups
- Ricotta Cannoli
- Dark Chocolate Dipped Strawberries
- Éclairs
- Baklavah
- Cheesecake Lollipops
- Hand-Rolled Truffles
- Flourless Chocolate-Ganash Cakes
- Raspberry Bon-Bons
- etc...

2.50 per piece

Cupcakes

Chocolate, Vanilla & Red Velvet Cake Flavors with Chocolate or Vanilla Buttercream Frosting

2.50 regular
2.00 mini

Warm Cinnamon-Apple Crisp

with Fresh Whipped Cream
3.75 per person

Fresh Fruit Tart

Vanilla Custard & Seasonal Glazed Berry Topping

31.00
serves 8

Dolce de Leche Trifle

Layered Pound Cake, Creamy Dolce de Leche & Vanilla Whipped Cream

3.75 per person
20 person minimum

Whoopie Pies

"Jules-way" Chocolate Cookie-Cake Sandwiches with Vanilla Buttercream Center

one piece per person
2.50 each

Strawberry Shortcake

Mixed Berries with Freshly Baked Biscuits Served with Fresh Whipped Cream

8.00 per person





Cakes

All of our cakes are double layered with freshly baked moist cake, homemade-frostings & finished beautifully with intricate toppings.

Round Cakes

10" Serves 12-14	42.00
12" Serves 15-25	75.00
14" Serves 25-45	110.00
16" Serves 45-60	145.00

Dulce de Leche

Butter Cake and Devil's Food Cake Filled with a Spanish Caramel and Whipped Cream. Iced with Vanilla Buttercream and Spun with Chocolate and Caramel Abstracts.

Carrot Cake

Old Fashioned Carrot Cake with Honey Cream Cheese Frosting. Trimmed with Toasted Coconut and Buttercream Carrots.

Strawberries & Cream

Light Butter Cake Filled with Sliced Strawberries and Cupcake Cream. Topped with Strawberries and Pink Shavings.

Chocolate Raspberry

Devil's Food Cake layered with Raspberry Jam and Fresh Raspberries. Iced in Rich Chocolate Ganache.

Red Velvet Cake with Cream

Cheese Frosting

Moist Red Velvet Cake Iced in Vanilla Cream Cheese Frosting and Trimmed with Toasted Pecans.

Chocolate Mousse Cake

Velvety Chocolate Mousse Cake Laced with Dark Jamaican Rum and Trimmed with Chocolate Curls.

Cheesecakes

New York Style with Graham Cracker Crust and topped with Strawberries or Blueberries.

Sheet Cakes

¼ Double Layer Serves 15-30	75.00
½ Double Layer Serves 30-50	110.00
Full Double Layer Serves 50-100	180.00

Cake Choices:

Yellow, Chocolate, Devil's Food, Lemon, Carrot, Coconut or Marble

Buttercream Frosting Choices:

Vanilla, Chocolate, Lemon, Mocha, Chocolate Ganache

Filling Choices:

Pastry Cream, Raspberry Jam, Lemon Curd, Fudge, Chocolate Mousse, White Chocolate Mousse

Please Note that 48 Hour Notice is Required. Monday Orders Must Be Placed by the Previous Thursday by noon.

Custom Pastries and Specialty Items are Available Upon Request; More Advance Notice May Be Required.

Decorate with Your Company Logo or a Photograph for Minimal Additional Cost. Just Ask Your Sales Rep!

**Jules Catering facility contains tree nuts, peanuts, milk, egg, wheat, soy, fish and shellfish allergens.*

Before placing your order, please inform your server if anyone in your party has a food allergy.

Prices Subject to Change.