



WINTER *Packages*



Choose a package to fit your needs

TIER 1

Choice of 2 Entrées, 2 Side Dishes, Bread Basket & 1 Salad

TIER 2

Choice of 3 Appetizers, 2 Entrées, 2 Side Dishes, Bread Basket & 1 Salad

TIER 3

Choice of 3 Appetizers, 2 Entrées, 2 Side Dishes, Bread Basket, 1 Salad, & 3 Petite Sweets



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Call 303-926-1303 or visit
www.julesgourmet.com

*Price does not include applicable taxes, staffing fees, service charges or gratuity



Entrées

Chicken Piccata/ lemon caper butter sauce (GF)

Chicken Marsala/ mushroom/garlic/ marsala wine sauce (GF)

Herb Chicken / fine herb cream sauce (GF)

Red Wine Beef Brisket (GF, DF)

Braised Pork Osso Bucco (GF)

Stuffed Pork Loin/ apple/ sausage/ sage/ cider jus

Brown Sugar Baked Ham/ honey mustard sauce (GF, DF)

Butternut Squash & Spinach Lasagna (Veg)

Vegan Pesto Pasta/ white bean pesto/ zucchini/ asparagus/ peas/ basil/ sundried tomato (DF, Veg, Vegan)

**Upgrades

Prime Rib/ garlic herb chimicurri/creamy horseradish sauce (GF, can be DF) \$5.00/ per person

Roast Leg of Lamb/ rosemary/ mint jelly/ rosemary demi (GF, DF) \$5.00/ per person



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Side Dishes

Caramelized Shallot Mashed Potatoes (GF,Veg)

Creamy Wild Mushroom Polenta (GF,Veg)

Duchess Potatoes (GF,Veg)

Roasted Fingerling Potatoes/ sea salt/
rosemary (GF, DF, Veg, Vegan)

Roasted Butternut Squash/ apples/ red
onion/ cranberries/ sage (GF, DF, Veg, Vegan)

French Green Beans/ roasted shallots/ toasted
almonds (GF,Veg)

Seasonal Roasted Vegetables/olive oil/ fresh
herbs (GF, DF, Veg, Vegan)

**** Upgrade**

Charred Cider & Maple Glazed Carrots (GF,
Veg) \$2.00/ per person



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Salads

Baby Field Greens Salad/ European cucumber/
watermelon radish/ grape tomato/ white balsamic
vinaigrette **(GF, DF, Veg, Vegan)**

Classic Caesar/ baby romaine/garlic croutons/
parmesan cheese/ caesar dressing **(Veg)**

Shaved Brussels Sprout Salad/ dried
cranberries/toasted almonds/ apples/ parmesan/
maple dijon dressing **(GF, Veg)**

Petite Sweets

Included in Tier 3, pick 3

Chocolate Eclairs **(Veg)**

Fresh Fruit Tarts **(Veg)**

Chocolate Caramel Mousse Shooters **(GF, Veg)**

Mini Cheesecake Bites **(Veg)**

Lemon Bars **(Veg)**

Creme Brulee Tartlets **(Veg)**

Vegan Peppermint Fudge **(GF, DF, Veg, Vegan)**



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Appetizers

Bacon Wrapped Dates/smoked almonds/ blue cheese (GF, contains nuts)

Caprese Skewers/grape tomato/ basil/ ciliegine mozzarella/ balsamic glaze (GF, Veg)

Wild Mushroom Arancini/ wild mushroom risotto (Veg)/ lemon basil aioli (GF, Veg)

Beef Roulades/medium rare steak/ crisp vegetables/ chimicurri (GF, DF)

Spring Phyllo Cups/phyllo cups/ boursin cheese/cucumber/ grape tomato/ watermelon radish/ edible flowers (Veg)

Black & Blue Crostini/medium rare steak/ crostini/ gorgonzola horseradish cream/ micro-greens

Chicken Waldorf Cream Puff/ apple/ grapes/ celery/ onion/ tarragon/ mayonnaise

Bacon & Sage Chicken Bite (GF,DF) BBQ dipping sauce (GF,DF,Veg)

Swedish Meatballs/pork/ beef/ creamy mushroom sauce/ Shrimp & Mango Salsa Bite/cucumber chip/ mango salsa/ sweet chili glaze/ micro cilantro (GF, DF)

Roasted red pepper hummus shooter/fresh hummus/ crudite vegetables (GF, DF, Veg, Vegan)

Braised Mustard Seed Deviled Eggs/ pickled red onion/ dill weed (GF, DF, Veg)



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Upgrade your package

Beverages

\$5.95 per per (minimum 12 guest)

Hot Cocoa Bar/ Marshmallows/ Chocolate Syrup/
Cocoa Powder/ Whipped Cream/ Peppermint crush
Apple Cider/ served with cinnamon sticks

Pomegranate Fizz/ Honey/ Orange/ Cardamom Syrup/
Pomegranate Juice/ Club Soda

Holiday Punch/ Orange Juice/ Pineapple/ Ginger Ale

Dessert

Petite Sweet Tray/ Pick 3 Chocolate Eclairs/ Chocolate
Mousse Shooters/ Mini Cheesecake Bites/ Lemon Bars
Creme Brulee Tartlets/ Vegan Peppermint Fudge **\$9.50**

Coppa al Limone di Sorrento/ individual jars filled with
sponge cake, lemon curd & pistachios **(Veg) \$8.95**

Creme Brulee/ individual tart of custard & caramelized
sugar, fresh berries & mint **(Veg) \$7.95**

Tiramisu/ sponge cake/ mascarpone/ coffee/ cocoa **(Veg)**
\$8.95

Chocolate Tulip Cups/ individual chocolate cup with
chocolate mousse & fresh berries **(GF, Veg) \$7.50**

Pumpkin Pie Crisp/ cinnamon strudel topping/ vanilla
bean ice cream **(Veg) \$7.50**

Assorted fresh baked cookies, brownies & bars (Veg)
\$7.50

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