

Jules

- GOURMET CATERING -

Corporate Breakfast Menus

Breakfast available
Monday – Friday
7:00 am – 10:00 am

\$200.00 Minimum

Hot Buffets

Our delicious hot breakfast buffets come with chafers to keep the food hot, eco-friendly plates and flatware, napkins, decor and black linen tablecloths.

Classic Scrambled Buffet

Fluffy Scrambled Eggs

Crisp Bacon

Grilled Breakfast Potatoes

House-made Breakfast Breads with Butter

\$14.50 pp

Add a Fresh Fruit Platter - \$3.50 pp

Build Your Own Pancake Stack

Buttermilk Pancakes with all your favorite toppings!

Toppings:

Fresh Mixed Berries, Chopped Nuts, Chocolate Chips,
Whipped Topping & Butter

Mixed Berry, Praline and Maple Syrups

Fluffy Scrambled Eggs with Cheddar Cheese & Fresh Herbs

Crisp Bacon

Grilled Breakfast Potatoes

\$14.95 pp

Add a Fresh Fruit Platter - \$3.50 pp

Breakfast Burrito Bowl

Made Your Way!

Scrambled Eggs with Sautéed Peppers & Onions

Toppings:

Potatoes, Chorizo, Cheese, Black Beans, Diced Tomatoes,
Limes, Sour Cream & Guacamole

Fresh Fruit Salad

\$12.95 pp

Grab & Go Options

Our Grab and Go options are for drop off only. All food is individually wrapped for your convenience, and includes wrapped plastic-ware.

Fresh Baked La Belle French Bakery Pastries

Strawberry Croissants, Cream Cheese Cruffin, Pain Suisse au Chocolate, Blueberry Muffins, Cranberry Scones & Butter Croissants.

One dozen per order.

\$50

Berry Parfait

Vanilla Yogurt, Crunchy Granola, and Fresh Berries with a drizzle of Honey.

Minimum order of 6

\$5.95

Fresh Fruit Cup

Seasonal Fruits and Berries with a squeeze of Lime.
Minimum order of 6

\$3.95

Individual Quiche

Bacon & Cheddar or Spinach & Mushroom
Minimum order of 12 - can be 6 of each type

\$9.95

Green Chili, Chorizo & Egg Burritos

Potato, Bell Pepper, Onion, Cheese, Egg, Chorizo & Colorado
Green Chili wrapped in a toasty Flour Tortilla.

Vegetarian burritos available on request.

Minimum order 12 - can be 6 of each type.

\$9.50

Beverages

Coffee/Hot Tea - \$3.95 pp

includes Regular & Decaf Coffee, Hot Water, a variety of Tea Bags, Creamers, Sugar, Stir Sticks & To-Go Cups

Juices - \$2.95

Orange, Cranberry or Apple

Individual bottles. Minimum of 6.

Eldorado Springs Bottled Water - \$2.50 ea.

Canned Soda - \$1.75 ea.

La Croix Sparkling Water - \$3.50 ea.

Fresh Brewed Iced Tea - \$3.50 pp

Lemonade - \$3.50 pp

Fresh Fruit Punch - \$4.95

A refreshing blend of Orange Juice, Pineapple Juice,
Cherry Juice and Lemon-Lime soda

Infused Water - \$25 per gallon

Choose your flavor!

Blackberry-Rosemary, Strawberry-Cucumber,
Mojito (Lime & Mint) & Rainbow Citrus (Oranges,
Lemons & Limes)

Jules

- GOURMET CATERING -

Corporate Lunch Menus

Lunch available

Monday – Friday

10:30 am – 2:00 pm

Minimum order 12 guests

Cost includes eco-friendly plates and flatware,
napkins, black linens and simple décor

Hot Buffets

Mexican Street Tacos

Fresh white corn tortillas

Chicken Tinga

Pork Carnitas

Calabacitas - squash, zucchini, corn, onions and peppers

Sliced Jalapeños, diced Onion, Pico De Gallo, Guacamole,
Cheddar Jack cheese, Lime wedges, and Chipotle Crema

Black Beans

Cilantro Rice

\$13.95 pp

Add Carne Asada or Barbacoa - \$2 pp

Add Mini Cinnamon Sugar Churros - \$2.95 pp

Asian Fusion

Szechuan Beef

Coconut Curry Chicken

Vegetable Stir Fry

Steamed Jasmine Rice

Vegetable Spring Rolls served with Thai Chili dipping sauce

Asian Chopped Salad - Shredded Napa cabbage, diced cucumbers, red bell peppers, fresh cilantro, green onions, roasted peanuts and Thai peanut dressing

\$14.95 pp

Add Sugar Cookies - \$1.50 pp

Smokehouse Sandwich

Slow cooked Pulled Pork

Tender shredded chicken

served with a trio of house-made BBQ sauces- Bourbon BBQ, Tangy Carolina and Sweet & Spicy Raspberry Chipotle

Slider Buns

Creamy Coleslaw

House-made Potato Chips

Fresh Sliced Watermelon

\$13.95pp

Add Chocolate Chip Cookies - \$1.50 pp

OPA!

Greek Lemon Chicken Kebabs served with Tzatziki sauce

Baby Spinach Salad with Oregano & Feta vinaigrette

Crisp Pita Chips served with freshly made Hummus

Grape Tomato & Orzo Pasta Salad with White Balsamic

\$14.95 pp

Add House-made Baklava Cigars - \$2.95 pp

Deep South

House-made Crispy Fried Chicken

Cheesy Southern Grits

Roasted Corn Medley

Collard Greens

\$14.50 pp

Add Cherry Pie Bars - \$3.50 pp

The Greek

Grilled Lemon Rosemary Chicken served with Sundried Tomato
& Artichoke Velouté

Mediterranean Couscous Salad

Crisp Pita Chips served with freshly made Hummus

Baby Spinach Salad with Oregano & Feta Vinaigrette

Grilled Vegetable platter with Balsamic Reduction

\$16.95 pp

Add House-made Baklava Cigars - \$2.95pp

The Executive

Grilled Chicken served with Pesto Chimichurri

Roasted Pork Loin with Citrus Glaze

Spring Rice Pilaf

Seasonal Succotash

Berry Salad with mixed greens, fresh berries, candied nuts, blue
cheese and white balsamic vinaigrette

\$16.95 pp

Add Homemade Carrot Cake with Cream Cheese Icing - \$3.95 pp

Taste of Italy

Chicken Piccata with Lemon Caper Butter Sauce

Angel Hair Pasta

Broiled zucchini stuffed with seasonal garden ragout and topped
with parmesan cheese

Antipasto salad – crisp greens, tomato, olives, mozzarella,
salami, pepperoncini, red onions and lemon herbed vinaigrette

Garlic bread

\$14.95 pp

Add Chocolate Dipped Italian Sweet Canoli - \$3

Cold Buffets

Lighter Fare

Caesar Salad with Crisp Romaine, Grilled Chicken Breast,
Shaved Parmesan and Garlic Croutons,
Chipotle Ranch AND creamy Caesar dressing

*upgrade to blackened salmon - \$2.00 pp

(for both proteins must order a minimum of 6 of each)

Grape Tomato & Orzo Pasta Salad with White Balsamic

Fresh Seasonal Fruit Salad with Fresh Mint

\$14.95 pp

Add Gazpacho - \$5.95 pp (min. 12)

Add Cold Avocado Soup - \$5.95 pp (min. 12)

Add Fudge Brownies - \$2.95 pp

Deli Platter

Thinly sliced Turkey, Roast Beef, Ham & Salami

Assorted Cheeses, Lettuce, Tomato, Red Onion,

Sprouts & Pickle Spears

Mayonnaise, Dijon Mustard & Garlic Aioli

Artisan Breads

House-made BBQ Chips

Watermelon Arugula Salad with pickled Red Onion, Feta,
Cucumbers and Cherry Balsamic Reduction

\$13.95

Add Fresh Baked Cookie Tray - \$2 pp

Boxed Sandwiches

Boxed sandwiches come with potato chips, mayonnaise & mustard packets, a cookie & plastic-ware.

Substitute GF Cookie for \$2.50 - GF Bread for \$4.95

Ham & Brie

Thinly sliced Ham, creamy Brie Cheese, peppery Arugula greens, sweet Apricot Preserves and Dijon Mustard on French Baguette

\$13.95

Black & Blue

Sliced medium rare Roast Beef, Baby Spinach leaves, Caramelized Onions, Spicy Mustard and Blue Cheese on a Brioche bun

\$12.95

California Turkey Wrap

Thinly sliced Turkey Breast, Avocado, Tomato, Sprouts and Sriracha Aioli on a Spinach Tortilla wrap

\$12.50

Italian Cold Cut

Ham, Capicola, Prosciutto, Provolone Cheese, Salami, shredded
Lettuce, Tomato, Red Onion, Pepperoncini and Italian
Vinaigrette on Baguette

\$13.95

Chickpea Salad Sandwich

Creamy Chickpea Salad on Brioche with English Cucumbers,
crunchy sliced Red Radish, Kalamata Olives and
Fresh Basil Leaves
(Veg, DF)

\$11.95

Vegan Egg Salad

Firm Tofu, Fresh Herbs, Lemon Juice, Capers, Dijon and Vegan
Mayonnaise with Spring Greens and sliced Red Radish on
Sourdough (Vegan, Veg, DF)

\$11.95

Salad Bowls

Our delicious salad bowls include plastic-ware
& a napkin.

Minimum order of 3 salads each

Add a cookie - \$1.50

Add a Brioche Roll with butter - \$1.50.

(GF Cookie - \$2.50, GF Roll - \$4.50)

Southwest Salad **(grilled chicken or salmon)**

Crisp Romaine, Black Beans, Corn, Shredded Cheese, Tomato,
Red Onion & Chipotle Ranch
Choose your protein.

Grilled Chicken Breast - \$12.50

Grilled Salmon - \$14.95

Berry Salad **(grilled chicken or tofu)**

Mixed Greens, Fresh Berries, Candied Nuts, Feta Cheese,
European Cucumber & White Balsamic Vinaigrette

Choose your protein.

Grilled Chicken Breast - \$12.95

Tofu - \$11.95

Asian Salad (grilled chicken or tofu)

Romaine, Cabbage, Green Onion, Mandarin Oranges, Crispy
Wontons, Almonds & Thai Peanut dressing

Choose your protein.

Grilled Chicken Breast - \$12.95

Tofu - \$11.95

Chopped Greek Salmon Salad

Crisp Greens, Herb Grilled Salmon, Kalamata Olives, Feta
Cheese, Cucumber, Cherry Tomato and Red Onion with
Lemon-Basil dressing

\$14.95

Classic Cobb

Chopped Romaine, Roasted Turkey, Ham, Tomato, Red Onion,
Hard-Boiled Egg, diced Cucumber, Blue Cheese crumbles and
Buttermilk Ranch dressing

\$12.50

Grilled Chicken Caesar

Crispy Romaine, Grilled Chicken, House-made Croutons,
Shaved Parmesan and Caesar dressing

\$12.50

Tempeh Sunflower Salad

Grilled Tempeh, Garden Greens, Purple Cabbage, Broccoli, Red
Beans, Carrots, Celery, Dried Cranberries, Curry Cashews,
Sunflower Seeds and Tahini dressing

(Vegan, GF)

\$11.95

Beverages

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Canned Soda - \$1.75 ea.

La Croix Sparkling Waters - \$3.50 ea.

Fresh Brewed Iced Tea - \$3.50 pp

Lemonade - \$3.50 pp

Fresh Fruit Punch - \$4

A refreshing blend of Orange Juice, Pineapple Juice,
Cherry Juice and Lemon-Lime soda

Infused Water - \$25 per gallon

Choose your flavor!

Blackberry-Rosemary, Strawberry-Cucumber,
Mojito (Lime & Mint) & Rainbow Citrus (Oranges,
Lemons & Limes)

Coffee/Hot Tea - \$3.95 pp

includes Regular & Decaf Coffee, Hot Water, a
variety of Tea Bags, Creamers, Sugar, Stir Sticks
& To-Go Cups

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Orange, Cranberry or Apple

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