

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

Sweet & Spicy BBQ rubbed pulled pork butt served with a root
beer BBQ sauce

Chicory & Cocoa rubbed shredded chicken served with bourbon
BBQ sauce

Brioche slider buns

Apple slaw

Grilled Watermelon Steaks

\$13.95 pp

Add Chocolate Chip Cookies - \$1.50 pp

OPA

Greek Lemon Chicken Kebabs served with Tzatziki sauce

Baby Spinach Salad, Oregano & Feta vinaigrette

Crisp pita chips served with roasted red pepper hummus

Tri-colored cherry tomato & orzo salad with white balsamic dressing

\$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 Roasted Red Pepper Hummus

Baby Spinach Salad served 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 pp

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)

Tri-colored Cherry Tomato & Orzo Salad with
White Balsamic dressing

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

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 \$3.00

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 a Baguette with English Cucumbers, crunchy sliced Red Radish, Kalamata Olives and

Fresh Basil Leaves

(Vegan, 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
Whole Grain Bread
(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 - \$2.50

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