

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 and Maple Syrup

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, Bacon Bits, Cheese, Black Beans, Diced
Tomatoes, 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.

\$55

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

\$10.50

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 - \$2.50 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)

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- GOURMET CATERING -

Corporate Lunch Menus

Lunch available

Monday – Friday

10:00 am – 2:00 pm

Minimum order 12 guests

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

Hot Buffets

Simply Italian

Chicken Bruschetta - Balsamic marinated Chicken breasts, baked with Mozzarella, Garlic, Basil and Cherry Tomatoes

Creamy Parmesan Polenta with sautéed Mushrooms

Italian Garden Salad - Crisp Romaine, Grape Tomatoes, Cucumbers, Pepperoncini, Red Bell Pepper, Olives, Mozzarella & Garbanzo Beans.

Vinaigrette dressing

Rustic Bread & Butter

\$16.95 pp

Add Chocolate Dipped Italian Sweet Canoli - \$3 pp

Korean BBQ & Stir Fry

Korean Beef Bulgogi

Sweet & Sticky Korean Chicken

Steamed Rice

Stir Fry Vegetables

Korean Bean Sprout Salad

\$15.95 pp

Add Lemon Bars - \$3.50 pp

Taste of India

Chicken Tikka Masala

Steamed Rice

Vegetable Samosa - served with Apricot Dipping Sauce

Grilled Naan bread

Field Green Salad - Baby field greens, Cucumber, Tomato
& Red Onion.

Served with a Vinaigrette Dressing

\$15.95 pp

Add Mango Panna Cotta - \$4.50 pp

Build Your Own Bowl

Grilled Chicken, Grilled Pork and Sesame Tofu

choice of Vermicelli Noodles (cold) **OR** Steamed Rice (hot)

Pork Pot Stickers

Toppings: Cucumbers, Bean Sprouts, chopped Peanuts, Cilantro, Scallions, pickled Daikon Radish and Carrots, Lime wedges.

Dressings: Ponzu Ginger Sauce, Peanut Sauce, and Honey Lime Cilantro Vinaigrette

\$14.95 pp

Add a Fresh Fruit Platter - \$3.50

Add an Assorted Dessert Bar Platter - \$3.50 pp

Yucatan

Grilled Chicken Thighs marinated with citrus and spices, topped with fresh Pico de Gallo

Southwest Pinto Beans

Mexican Chopped Salad - Corn, Black Beans, Bell Pepper, Jicama, Red Onion, Zucchini & Tomatoes.

Served with Honey-lime Vinaigrette

Warm Flour Tortillas

\$14.95 pp

Upside down Flan - \$4.50 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 - \$2.95 pp

Italia-Americana

Grilled Chicken Breasts with Mushroom Marsala Wine Sauce

Penne Pasta with Marinara Sauce

Roasted Seasonal Mixed Vegetables

Garlic Bread

Vegetarian Italian Chopped Salad with crisp Greens, Tomato, Cucumber, Pepperoncini, Garbanzo Beans & Mozzarella with Lemon-Herb Vinaigrette

\$15.95

Add Chocolate Dipped Italian Sweet Canoli - \$3.50 pp

Soup, Salad & Sammies

Tomato Bisque Soup

Cranberry Feta & Walnut Salad with Baby Greens, dried Cranberries, Feta Cheese & Toasted Walnuts

Honey Dijon dressing

Ham & Brie Sandwich - thinly sliced Ham, Brie Cheese, Arugula, sweet Apricot Preserves and Dijon Mustard on French Baguette

Italian Grilled Chicken Sandwich - marinated grilled Chicken breast, Sundried Tomatoes, house-made Pesto & Sprouts on a Brioche bun

Veggie Sandwich - House-made Zucchini Bread, Herb Cream Cheese, Cucumbers, Sprouts and grilled Vegetables

\$14.50

Add House-made Ranch Potato Chips - \$2.50

Assorted Cookie Tray - \$2

Mexican Street Tacos

Fresh white corn tortillas

Chicken Tinga

Pork Carnitas

Calabacitas - squash, zucchini, corn, onions and peppers

Black Beans

Cilantro Rice

sliced Jalapeños, diced Onion, Pico De Gallo, Guacamole,
Cheddar Jack Cheese, Lime wedges, and Chipotle Crema

\$13.95 pp

Add Carne Asada or Barbacoa - \$2 pp

Add Mini Cinnamon Sugar Churros - \$2.95 pp

Cold Buffets

Lighter Fare

Caesar Salad with Crisp Romaine, Shaved Parmesan and Garlic
Croutons

Chipotle Ranch AND creamy Caesar Dressing

Grilled Chicken Breast

*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 Fudge Brownies - \$2.95 pp

Deli Platter

Thinly sliced Turkey, Roast Beef, Ham & Salami

Assorted Cheeses, Lettuce, Tomato, Red Onion,

Sprouts & Pickle Spears

Mayonnaise & Mustard

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

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

Crisp 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)

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