

# Catering Menu



*Serving Philadelphia & Princeton*

*2018 edition*

*du jour*

# Continental Breakfast \$7.50

Assorted local artisan bagels, freshly baked muffins, Danish and pastries. All accompanied by jellies, regular and flavored cream cheeses and butter. Include illy brand coffee and Tazo teas

## Board Room Breakfast \$12.95 v

Sliced seasonal fruit, assorted artisan bagels, muffins, and Danishes. Freshly roasted coffee and fresh orange juice

## Breakfast Buffet \$5.50 v

Assorted local bagels, freshly baked muffins, Danish & cinnabuns. All accompanied by jellies, regular and flavored cream cheeses and butter

## Bagel Buffet \$3.50 v

Assorted artisan bagels, plain & veggie cream cheeses, preserves and sweet butter

## Bagels & Lox \$12.95

Assorted artisan bagels, plain & veggie cream cheeses, Norwegian smoked salmon, sliced red onion, tomato, capers

## Heart and Healthy \$8.95 v

Individual lowfat yogurt, house made granola, whole and sliced seasonal fruit platter with assorted berries

## Executive Breakfast \$14.95

Scrambled eggs, French toast, red bliss homefries, Vermont slab bacon & country sausage

## Scrambled Eggs \$5.00 v

Farm fresh scrambled eggs, chive garnish

## Fresh Start Frittatas \$6.00 v

Farm fresh eggs, vegetables, garden rosemary, goat cheese

Italian Frittatas \$7.00: farm fresh eggs, sweet fennel sausage, fresh mozzarella, roma tomato

## Coffee and Tea \$2.99 v | VEG | GF

We feature illy coffee. 100% Arabica beans freshly ground and brewed to order & TAZO fine teas in a variety of Tazo teas

## sides \$6.00

Hickory smoked bacon | slab turkey bacon

Breakfast sausage links | Yukon gold homefries & peppers v | VEG



V = vegetarian VEG = vegan GF = gluten free

## yogurt & fruit options

### Fruit Salad \$4.95 v | VEG | GF

Seasonal hand cut fresh fruit including honeydew, cantaloupe, golden pineapple

### Sliced Fruit Platter \$6.00 v | VEG | GF

Seasonal fruit including honeydew, cantaloupe, golden pineapple & fresh berries

### Yogurt \$2.95 v

Packaged greek yogurts accompanied by crunchy homemade granola

### Yogurt Parfaits \$3.95 v

Vanilla lowfat yogurt, raspberry puree, assorted berries, homemade granola

### Fruit Granola Bars \$2.95 v | VEG

Assorted fruit granola bars

## hot oatmeal

**Classic Oatmeal:** steel cut oats, brown sugar, dried cranberries, candied walnuts, raisins  
v | VEG | GF

**Autumn Oatmeal:** steel cut oats, granny smith apples, cinnamon, Vermont maple syrup  
v | VEG | GF

**Coconut Blueberry Oatmeal:** steel cut oats fresh blueberries, coconut milk, sliced almonds  
v | VEG | GF

small 10-12.. \$49 large 15-20.. \$65

## egg sandwiches

### Dujour Egg Sandwich \$6

Two eggs, hickory smoked bacon, Vermont cheddar, New York style bagel.

### Classic Egg Muffin \$6

Two eggs, pork sausage, white American cheese, English muffin

### Italian Egg Panino \$7

Two eggs, roasted red peppers, prosciutto, mozzarella, extra virgin olive oil, ciabatta roll

### Southwest Egg Burrito \$7

Two eggs, black beans, jack cheese, pepper trio, sausage, pico de gallo, whole wheat tortilla.

### Veggie Egg Wrap \$7 v

Two eggs, spinach, zucchini, grape tomatoes, boursin cheese, whole wheat tortilla

all orders require 10 guest minimum

# lunch packages

prices are per person

## simple box lunch: \$10.99

choice of turkey, tuna, ham & swiss, roast beef or vegetable sandwich, chips, chocolate chip cookie

## executive box lunch: \$12.99

choice of any sandwich or wrap, baby greens salad, aged balsamic dressing, seasonal fruit, gourmet cookie  
(may substitute Caesar salad or southwest salad in place of sandwich)

## gourmet lunch buffet: \$16.99

gourmet salad, sandwiches & wraps, sweets tray

## corporate lunch buffet: \$17.99

(2) gourmet salads, sandwiches & wraps, sweets tray

## soup dujour

### Roasted Butternut Squash **V | GF**

Green apple and fennel slaw, crème fraiche

### Tomato Bisque **V | VEG optional**

Shaved parmesan, garlic croutons

### Cream of Wild Mushroom **V | VEG | GF**

Crimini, oyster and shitake mushrooms

### Turkey Minestrone

Farm raised turkey, garden vegetables, bitter greens

### Black Bean Soup **V | GF**

Southwest spices, fresh cilantro, sour cream

SMALL | (10-12) \$45.00 LARGE | (15-20) \$ 65.00



## gourmet salads \$6.00

### Green Market Salad **V | VEG | GF**

California greens, sweet grape tomatoes, cucumbers, carrots, choice of aged balsamic, ranch, or blue cheese dressing

### Caesar Salad **V**

Romaine hearts, shaved aged locatelli cheese, roasted garlic croutons, homemade Caesar dressing

### Greek Salad **V | GF**

Baby romaine, plum tomatoes, cucumbers, peppers, kalamata olives, feta, oregano herbed vinaigrette

### Harvest Salad **V | GF** \*extra \$1.00 pp

Mixed baby greens, candied walnuts, sun dried cranberries goat cheese tossed with a balsamic vinaigrette

### Moroccan Chickpea Salad **V | VEG | GF**

Chickpeas, grape tomatoes, cucumbers, raisins, almonds, vinaigrette dressing

### Southwest Salad **V | GF**

Baby romaine, black beans, cheddar cheese, tortillas, chipotle ranch dressing

### Italian Pasta Salad **V**

Spiral pasta, sautéed with zucchini, red peppers, olives, fresh spinach and tossed with olive oil & parmesan cheese

### Basil Pesto Salad **V**

locatelli cheese and diced plum tomatoes

### Orzo Pasta Salad **V**

Imported baby orzo pasta, feta cheese, olives, fresh lemon, Italian leaf parsley, first press olive oil

### Asian Pasta Salad **V | VEG**

Angel hair pasta, sautéed pineapple, Asian vegetables, sesame dressing

### Red Bliss Potato Salad **GF**

Red bliss potatoes, trio of peppers, apple smoked bacon, ranch dressing

### Thai Quinoa Salad **V | VEG | GF**

Organic quinoa, red peppers, peanuts, ginger, lime, fresh cilantro

### Sliced Fruit Platter **V | VEG | GF**

Seasonal hand cut fresh fruit including honeydew, cantaloupe, Hawaiian golden pineapple

**V** = vegetarian **VEG**= vegan **GF**=gluten free

all orders require 10 guest minimum

# sandwiches & wraps \$10 each

**gluten free bread is available upon request**

Petite Sandwiches \$4.50: A smaller petite size of our Dujour sandwiches served on a selection of miniature bakery rolls.

## Ham and Swiss

Country ham, imported Swiss, honey dijon

## Roasted Turkey

Hand carved oven roasted turkey breast, mayo

## DuJour Turkey BLT

Hand carved oven roasted turkey, vine ripened tomatoes, Vermont slab bacon, romaine, cracked black pepper mayo.

## Italian Chicken Cutlet Milanese

Herb crusted chicken cutlet, roasted peppers, sharp provolone, dujour mayo

## White Albacore Tuna

All white fancy albacore tuna with celery, fresh lemon juice, Italian leafparsley

## Roast Beef

USDA Choice roast beef with white sharp cheddar and Dujour horseradish mayo

## Beefsteak Tomato Mozzarella **v**

Fresh mozzarella, juicy beefsteak tomatoes, roasted portabella, basil pesto mayo

## Grilled Vegetable Sandwich **v | VEG optional**

Baby eggplant, garden zucchini, roasted red pepper, basil pesto

## Buffalo Chicken Wrap

Sautéed chicken, Franks Red Hot, blue cheese, romaine greens, Italian roll

## Grilled Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, shaved locatelli cheese, roasted peppers, homemade caesar dressing

## Flame Broiled Steak Wrap

Grilled sirloin steak, house roasted peppers, fresh tomato salsa, jack cheese, romaine lettuce, sour cream

## South of the Border Wrap

Cilantro lime grilled chicken, fresh tomato, fajita style peppers and onions, chipotle ranch mayo, jack cheese

## Albacore Tuna Wrap

Fancy white albacore tuna, lemon, fresh parsley, imported Swiss, whole-wheat wrap

## Teriyaki Salmon Wrap

Grilled Asian veggies, sesame dressing, whole-wheat wrap

## Mediterranean Wrap **v | VEG optional**

European cucumbers, hummus, French feta, Kalamata olives, grapes tomatoes, lemon oregano dressing

## Waldorf Chicken Salad

Red grapes, roasted walnuts, fresh lemon, parsley lemon Dijon mayo



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# sweets & snacks

## Dujour Sweets Platter \$4.50 **v**

An assortment of pecan caramel brownies, lemon squares, chocolate chip, oatmeal raisin,

## Jumbo Gourmet Cookies \$2.95 **v**

Oatmeal raisin, chocolate chunk, dark chocolate s'mores

## Fruit Kabobs \$6.00 **v | GF**

Seasonal fresh fruit, hand cut and assembled on a skewer, includes gold pineapple, honeydew, cantaloupe, fresh strawberries garnished with mint and an orange honey yogurt dipping sauce

## Petite Pastries Tray \$6 **v**

Mini cannoli's, French macaroons and assorted mini pastries

## Fondue Bar \$7.00 **v**

Dark chocolate and caramel sauce, presented with strawberries, pineapple, kiwi and lemon pound cake

## Chocolate Dipped Strawberries \$2.99/each

Single dipped in dark chocolate, white chocolate drizzle (2 dozen minimum) **v | GF**

## Gourmet Sweet & Salty Tray \$5.95 **v**

Kettle cooked potato chips, assorted candies, pretzels

## Individual bagged potato chips \$1.50

Kettle cooked 1 oz **v | VEG | GF**

## House cooked potato chips \$3.00

Ranch dipping sauce **v | GF**

## Hummus & Pita \$7.00

Hummus, marinated olives, grilled pita **v | VEG**

## Mexican Chips \$7.00 **v | VEG | GF**

Pico de gallo, guacamole

## Philly Soft Pretzels \$1.25 **v**

spicy mustard

## Mini Philly Soft Pretzel \$1.00 **v**

spicy mustard

## Trail Mix \$2.95 **v | GF**

Assorted nuts, dried fruit, M&M's, and salty pretzel

## Custom Cakes

We can provide custom cakes for all occasions, either birthdays, retirement, baby showers, etc..

We can provide either 10" round, 1/2 sheet or full sheet cakes.

Please allow 48 hours for all orders, call for exact pricing and details.



# hot entrees & sides

\* available after 11:00am

## Mediterranean Chicken, *a la carte \$10.95*

Medallions of chicken, artichoke hearts, sweet red and yellow peppers, kalamata olives, white wine reduction

## Chicken Marsala, *a la carte \$10.95*

Sautéed chicken, Kennett Square mushrooms, marsala reduction

## Chicken Parmesan, *a la carte \$10.95*

Pan fried in olive oil and topped with fresh tomato basil sauce, Parmesan and mozzarella cheese

## Chicken Picatta, *a la carte \$10.95*

Sautéed breast of chicken, lemon butter caper sauce

## Grilled Mahi Mahi Fillet, *a la carte \$14.95 GF*

Fresh mango jalapeno chutney

## Salmon Teriyaki, *a la carte \$14.95 GF*

Marinated Atlantic salmon fillet grilled and finished with a teriyaki glaze garnished with sesame seeds

## Whole roasted Beef Tenderloin, *a la carte \$18.95, (\*extra charge) GF*

Wild mushrooms, sweet onions, demi- glace

## Stuffed Tomato, *a la carte \$10.95 V*

Roasted Beefsteak tomato stuffed with couscous, feta and pine nuts

## Italian Baked Penne, *a la carte \$10.95 V*

Baked penne, tomato basil sauce, ricotta cheese & fresh mozzarella

## Pasta Primavera, *a la carte \$12.95 V*

Bowtie pasta, sauteed baby spring vegetables, shaved locatelli tossed in a garlic cream sauce

## Tuscan Penne Pasta, *a la carte \$10.95 V*

Sautéed zucchini, red peppers, artichokes, kalamata olives, fresh tomato basil sauce, shaved Romano cheese

## Rigatoni Pasta, *a la carte \$13.95 V*

Roasted garlic cream, mushrooms, asparagus, sun dried tomatoes

## Tri-colored Tortellini, *a la carte \$13.95 V*

Three cheese tortellini pasta, baby peas, imported prosciutto, basil pesto cream sauce

## Vegetable Ravioli, *a la carte \$12.95 V*

Fire roasted eggplant, zucchini and sweet red pepper with mozzarella and ricotta cheeses served with homemade tomato basil cream sauce

# side dishes \$6

Grilled asparagus lemon butter **V | GF**

Green beans with toasted almond **V | VEG | GF**

Lemon Glazed Carrots **V | VEG | GF**

Green beans with julienne carrots **V | VEG | GF**

Wok seared vegetables | Ratatouille **V | VEG | GF**

Maple whipped sweet potatoes **V | GF**

Sautéed spinach with garlic **V | VEG | GF**

Grilled summer vegetables **V | VEG | GF**

Wild rice with cranberries & almonds

Herb roasted red bliss potatoes

Garlic mashed potatoes **V | GF**

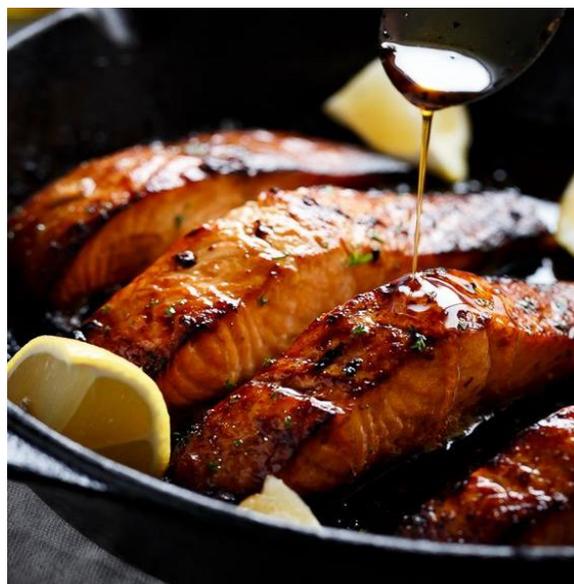
Traditional bread stuffing **V**

## Executive Lunch Buffet

**\$19.95** per person

Choice of Gourmet Salad  
Main Entrée,  
Two Sides  
rolls & butter.

*\*\*indicates extra charge on select entrees*



**V = vegetarian VEG= vegan GF=gluten free**

**all orders require 10 guest minimum**

# simple classics

## Build Your Own Hot Sandwich \$11pp

Choice of Two Sandwiches:

Roast Beef | mushrooms | au jus | horseradish crema  
Roasted turkey breast | homemade gravy | cranberry sauce  
Honey spiced ham | brown sugar pineapple glaze  
Sausage & peppers | fresh marinara | provolone cheese

Add \$4.00... green market salad or assorted cookie tray

## Italian Pasta Night \$10pp

Tuscan penne pasta, winter vegetables tossed in a tomato basil sauce, Kalamata olives, locatelli cheese served with housemade garlic bread **V** | **vegan optional**

Add \$4 herbed grilled chicken or Caesar salad

## Breakfast for Lunch \$11pp

Double battered French toast, caramelized bananas, sweet fennel sausage, country cooked grits  
Vermont grade A maple syrup

## Soup or Salad & ½ Sandwich \$11pp

### Choice of (1) soup

Tomato Bisque | garlic crostini | locatelli cheese **V**  
Roasted Butternut Squash | appleslaw **V**  
Turkey Minestrone | rotini pasta  
Black Bean Soup | cilantro | sour cream | chorizo

Or

### Choice of (1) salad

Green Market salad | balsamic dressing **V**  
Caesar Salad | herbed croutons | homemade dressing **V**  
Southwest Salad | mixed greens | corn | black beans **V**

### Choice of Assorted ½ Sandwich

Low-fat white albacore tuna | Ham & swiss  
Grilled vegetable **V** | turkey blt | roast beef  
Chicken cutlet Milanese | tomato mozzarella **V**



# signature hot entrees

## Taste of Philly \$17.95<sup>pp</sup>

Soft Pretzels with Spicy Mustard **v**

Traditional South Philly Cheesesteak  
Petite Italian roll, Sautéed onions, American Cheese  
& house made cheese wiz

Italian Chicken Cutlet Sandwich  
Petite Italian roll, provolone cheese, roasted sweet peppers

Italian Mini Cannoli's **v**

## Mexican Fajita Bar \$18.95<sup>pp</sup>

Slow cooked pulled chipotle chicken,  
marinated flank steak; accompanied by flour  
tortillas, trio of sweet peppers & onions, house  
made guacamole, Monterey jack cheeses, pico  
de gallo, and sour cream.

Includes green market salad & choice of Spanish rice or chips  
and Pico de Gallo salsa.

## Asian Flavor \$19.95<sup>pp</sup>

Asian Pasta Salad **v | VEG**  
Snow Peas, Scallions, Napa Cabbage, Sesame Dressing

Wok Seared Asian Vegetables **v | VEG | GF**  
Shitake Mushrooms, Bok Choy, Asparagus, Eggplant, Snow  
Peas and Red Peppers

Chicken Teriyaki **GF**  
Sautéed Pineapple and Green Onions, Served with Sweet  
Coconut Rice

Gourmet Sweet Platter

## Southwest Grill \$16.95 <sup>pp</sup>

Chili Glazed Flank Steak &  
Herb Marinated Chicken Breast

Potato Salad  
Roasted red pepper potato salad, smoked bacon,  
trio of peppers

Southwest Salad  
Baby Romaine, black beans, cheddar cheese,  
tortilla strips, chipotle ranch dressing.

Accompanied by grilled vegetables, Artisan rolls  
and sweet butter.

## Gourmet Salad Bar \$19.95<sup>pp</sup>

Greens  
California mixed spring greens

Sides of  
Tomatoes, sliced cucumbers, julienne carrots, Kalamata  
olives, grated pecorino romano, red peppers, Feta cheese,  
hardboiled eggs, croutons

Three Dressings  
Homemade Balsamic, Caesar and Ranch dressing.

Includes: marinated chicken breast & grilled flank steak  
add Atlantic salmon fillet \$5<sup>pp</sup>  
add pesto marinated grilled shrimp \$6 p



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# signature hot entrees

## The Moroccan \$17.95<sub>pp</sub>

Moroccan Chicken  
Grilled breast with Moroccan spices with coriander, paprika, cumin, garlic, and allspice.

Green Salad **V | GF**  
Mixed green salad with feta cheese and herbed vinaigrette

Hummus and Pita **V | VEG**  
Roasted red pepper hummus, grilled pita

Couscous & Vegetables **V | VEG**  
Saffron couscous, Mediterranean grilled vegetables

Assorted phyllo pastries \*add \$4 pp



## Thanksgiving Lunch \$18.95<sub>pp</sub>

Autumn Salad **V | GF**  
Mixed Greens, Apples, Roasted Walnuts and Blue Cheese

Fresh Free Range Turkey  
Sausage and Bread Stuffing, Homemade Mashed Potatoes and Gravy

Green Beans with Almonds and Brown Butter **V | GF**

Dinner Rolls & Cornbread **V**

Homemade Apple Pie **V**

## Tuscan Feast \$22.95<sub>pp</sub>

Buffalo Mozzarella Salad **V | GF**  
New Jersey Tomatoes and Garden Basil

Baked Pasta **V**  
Baked Ziti, Homemade Tomato Sauce, Ricotta Cheese and fresh mozzarella

Chicken Entree  
Chicken Breast Picatta or Chicken Marsala Entrees served with mixed sautéed vegetables, rolls and butter

Mini Pastries **V**  
Italian cannoli's and assorted cookies and pastries

## North Carolina Picnic \$19.95<sub>pp</sub>

Housemade Coleslaw **V | GF**  
Fresh Cabbage, Carrots and Honey

Grandmas Old Fashion Crispy Fried Chicken

BBQ Baby Back Pork Ribs, Sweet Florida Corn with Butter

Homemade Corn Muffin **V**

Southern Pecan Pie **V**

# reception platters

\*available after 1:00pm

## Artisan Fruit & Cheese Bar

\$10.00 pp **V**

American & European Farmstead cheeses presented with seasonal fruit, candied walnuts, crackers and crostini

## Bruschetta Station

\$9.00pp **V | VEG | GF**

» tomato, basil, garlic, bruschetta  
» roasted eggplant caviar  
» imported olive tapenade  
» roasted garlic crostini

## Mediterranean Platter

\$11.00pp **V**

Red pepper hummus, feta cheese kalamata olives, grilled vegetables grapes leaves, Herb rubbed grilled pita

## Vegetable Crudite

\$7.00pp **V | VEG | GF**

Seasonal garden vegetables with buttermilk ranch and balsamic pesto dipping sauces

## Italian Antipasto

\$11.00pp

Selection of cured meats, sharp provolone, fresh mozzarella, Marinated artichoke hearts, roasted red peppers, marinated olive medley, grilled vegetables + local bakery breads and crostini

## Poached Salmon

\$12.95 pp (serves a minimum of 12)

Whole Atlantic Salmon fillet, slice cucumber garnish, lemon dill emulsion sauce

## Charcuterie Board \$14.00

Imported prosciutto, aged soppressotta, Serrano ham, olives, petite pickles, farmhouse country pate, French baguettes



# vegan & vegetarian specialties

## Breakfast

**Fruit Salad \$5** **V | VEG | GF**  
Seasonal hand cut fresh fruit including honeydew, cantaloupe, Hawaiian golden pineapple

**Classic Oatmeal:** steel cut oats, brown sugar, dried cranberries, candied walnuts, raisins **V | VEG | GF**

**Autumn Oatmeal:** steel cut oats, granny smith apples, cinnamon, Vermont maple syrup **V | VEG | GF**

small 10-12...\$\$49 large 15-20...\$65

## Soups & Salads

**Roasted Butternut Squash**  
Green apple and fennel slaw **V | VEG | GF**

**Tomato Bisque** **V | VEG**  
Roasted plum tomatoes, garlic croutons

small 10-12...\$\$49 large 15-20...\$65

**Green Market Salad \$6** **V | VEG | GF**  
California greens, sweet grape tomatoes, cucumbers, carrots, aged balsamic dressing

**Asian Pasta Salad \$6** **V | VEG**  
Angel hair pasta, sautéed pineapple, Asian vegetables, sesame dressing

**Thai Quinoa Salad \$6** **V | VEG | GF**  
Organic quinoa, red peppers, peanuts, ginger, lime, fresh cilantro

**Moroccan Chickpea Salad \$6** **V | VEG | GF**  
Chickpeas, grape tomatoes, cucumbers, raisins, almonds

## Sandwiches & Wraps

**Grilled Vegetable Sandwich \$10** **V**  
Baby eggplant, garden zucchini, roasted red pepper, basil pesto

**Mediterranean Wrap \$10** **V**  
European cucumbers, hummus, Kalamata olives, grapes tomatoes, feta, lemon oregano dressing

## Hot Items

**Tuscan Penne Pasta \$11** **V | VEG**  
Sautéed zucchini, red peppers, artichokes, kalamata olives, fresh tomato basil sauce

Wok seared vegetables \$6 **V | VEG**

**Couscous & Vegetables \$6** **V | VEG**  
Saffron couscous, Mediterranean grilled vegetables

## Snacks

**Bruschetta Station \$9** **V**  
Tomato, basil & garlic  
Roasted eggplant caviar  
Imported olives tapenade  
Roasted garlic crostini

**Hummus & Pita \$7** **V**  
Turkish hummus, olives, grilled pita

**Mexican Chips & Salsa \$7** **V | VEG | GF**  
Pico de gallo, guacamole, tri-colored corn chips

**Sweet & Salty Tray \$6** **V**  
Popcorn, pretzels, assorted candies



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# gourmet hors d'oeuvres

2 dozen per menu selection | available after 1:00pm

## Seafood

- Panang Spring Roll, Sweet Chili Sauce \$4
- Coconut Shrimp | mango chutney \$4
- Maryland Crabcakes | Remoulade Sauce \$4
- Cajun Kabobs | Andouille Sausage | Shrimp \$3.5 **GF**
- Classic Shrimp Cocktail, Spicy Cocktail Sauce \$4 **GF**
- Sea Scallops | Applewood Bacon | Browned Butter \$4 **GF**
- Smoked Salmon Toast, Crème Fraiche, Red Pepper \$4

## Chicken

- Smoked Chicken Quesadillas | Sour Cream \$3
- Roasted Breast of Chicken and Pineapple Kabobs \$3 **V | GF**
- Pecan Crusted Chicken Tenders | Honey Dijon \$3.5
- Roasted Chicken Wings | Mahogany Teriyaki Glaze \$3.5 **GF**
- Buffalo Chicken Sliders | Coleslaw | Brioche Roll \$4

## Meat

- Cheesesteak Pretzel Roll Sliders, Fontina Cheese, Sea Salt \$4.50
- Angus Beef Sliders, Cheddar, Onion, Brioche Roll \$4
- Petite Meatballs, Sweet Marsala Reduction \$3
- Mini Rye, Swiss, Sauerkraut, Russian dressing \$3.50
- Mini Beef Wellington wrapped in Puff Pastry \$5
- Grilled Baby Lamb Chops with Mint Jelly \$6 **GF**
- Kosher Hot Dogs wrapped in Puff Pastry, Dijon Dressing \$2.75
- Sautéed Beef Tenderloin Brochette \$4 **GF**
- Asian Spice Baby Back Ribs with Teriyaki Glaze \$4 **GF**
- Pork Dumpling, Green Onion, Ponzi Dipping Sauce \$3.5

## Vegetable

- Spinach and Feta Cheese Phyllo Triangles \$3 **V**
- Tuscan Skewers, Mozzarella, Olives, Tomato, Fresh Basil \$3.25 **V | GF**
- Imported Brie Cheese stuffed with Apples, wrapped in Pastry \$3.50 **V**
- Imported Brie & Green Apple Quesadilla \$3.5 **V**
- Prosciutto Wrapped Asparagus \$2.75



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# at your service

## Service Personnel

Professionally trained and fully uniformed servers, bartenders, chefs and event supervisors are available upon request. We suggest the addition of staff for all hot food orders and receptions of 25 guests or more.

Servers \$35.00 hr  
Bartender \$35.00  
Chef \$35.00 hr  
Event Supervisor \$45.00hr

## Minimum Orders

We have a **10 person** minimum on all catering deliveries.

## Place an Order

Allow at least 24 hrs before placing an order. We do our best to accommodate last minute orders, however a limited menu selection may apply.

## Delivery Hours

Breakfast: beginning at 7 :00am  
Luncheon deliveries are available at time  
Dinner: no later than 5:00pm  
Weekends: we are happy to service your event on a weekend; however, a \$500 minimum purchase applies.

## Cancellation Policy

To cancel a catering order, please provide written notice via email no later than 24 HOURS before the event. Friday notification is required for a Monday cancellation. If cancellation notice is ***not*** provided, payment shall be due in full.

## Contact Us

Philadelphia: 215.465.6680  
catering@dujourphilly.com

Princeton: 609.503.7788  
catering@dujourprinceton.com

## Billing

We accept Visa, MasterCard, Discover and American Express. Unfortunately, our accounting office is unable to split invoices into multiple credit card charges. Corporate accounts are available only after completing an application and providing a credit card number.

## Equipment

All catering deliveries are furnished with high quality black or white plastic disposable platters, plates, and cutlery. We can also provide linens, fine china, glasses, silverware, tables and chairs as requested for an additional fee.

## Eco-Friendly Packaging

We are proud to offer eco-friendly plates, napkins, and flatware. These items are made from plant pulp and are 100% compostable. Please ask to have them included in your delivery. Additional cost applies.

