

Pasta Salads

Italian Pasta Salad

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

Basil Pesto Salad

Bowtie pasta tossed in a fresh basil pesto, garlic, aged locatelli cheese and diced plum tomatoes

Thai Pasta Salad

Thai style noodles, Mandarin dressed greens, asian vegetables, Thai peanut sauce

Orzo Pasta Salad

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

Southwestern Bean Salad

Roasted sweet corn, black and white beans, sauteed mild chilies, red peppers tossed in a fresh cilantro lime dressing

Goat Cheese and Scallion Potato Salad

Yukon gold potatoes, Vermont goat cheese, fresh scallions

Gourmet Salads

Green Market Salad

California greens, sweet grape tomatoes, cucumbers, julienne carrots, aged balsamic

Caesar Salad

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

Greek Salad

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

Harvest Salad

Mixed baby greens, candied walnuts, sun dried cranberries and Laura Chenel goat cheese tossed with a raspberry vinaigrette

Chopped Salad

Iceberg lettuce, avocado, red onion, apple smoked bacon, maytag blue cheese

Fresh Buffalo Mozzarella \$2.00 extra pp

Basil marinated beefsteak tomatoes, fresh buffalo mozzarella, grilled red onion and balsamic reduction (seasonal salad only)

Lunch Packages

Simple Box Lunch \$9.99

Choice of Turkey, Tuna, Ham & Swiss, Roast Beef, Ms. Vicky's chip, sweet dessert

Executive Box Lunch \$11.99

Choice of any sandwich, baby greens salad, aged balsamic dressing, seasonal fresh fruit, sweet dessert

Gourmet Lunch Buffet \$14.50

Gourmet salad, sandwich or wrap, dessert

Corporate Lunch Buffet \$15.75

Gourmet salad, plus any pasta salad, selection of sandwich or wraps, dessert

DuJour Salad Bar \$14.95

Your choice of grilled chicken, steak or spicy gulf shrimp (extra charge) accompanied by mixed baby greens, grape tomatoes, cucumbers, feta, olives, red peppers, aged balsamic, Blue cheese and Caesar dressing

DuJour Sandwiches \$8.95

All items can be served as a sandwich or wrap on your choice of breads country white, multigrain, marble rye, French baguette, ciabatta, multigrain wrap

Italian Classic

Fresh buffalo mozzarella, roasted red peppers, sweet sopressata, thick sliced plum tomatoes, virgin olive oil

Ham and Swiss

Country ham, imported Swiss

Roasted Turkey

Hand carved oven roasted turkey breast

DuJour Turkey BLT

Hand carved oven roasted turkey, vine ripened tomatoes, Vermont slab bacon, romaine, cracked black pepper mayo, hearth baked sourdough bread

Italian Chicken Cutlet Milanese

Herb crusted chicken cutlet, roasted peppers, sharp provolone, drizzled with first press olive oil

Grilled Chicken

Boneless chicken breast, sundried tomato pesto, provolone, caramelized onion

Lowfat White Albacore Tuna

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

Roast Beef

USDA Choice roast beef with white sharp cheddar and dujour mayo

Beefsteak Tomato Mozzarella

Fresh mozzarella, juicy beefsteak tomatoes, basil pesto mayo

Grilled Vegetable Wrap/Sandwich

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

Grilled Chicken Caesar Wrap

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

Blackened Steak Wrap

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

South of the Borden Wrap

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

Albacore Tuna Wrap

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

Big City Treats

DuJour Sweets \$4.00

An assortment of pecan carmel brownies, dark chocolate mint cookies, lemon squares, chocolate chip, oatmeal raisin, vanilla lavender sugar cookies

Jumbo Gourmet Cookies \$2.25

Chocolate chip, oatmeal raisin

Fruit Kabobs \$4.00

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

Gourmet Sweet and Salty Tray \$5.95

Kettle cooked potato chips, assorted candies, pretzels



Breakfast

Continental Breakfast \$7.95

Assorted local and Artisan bagels, freshly baked muffins, Danish, cinnabuns & crumb cake. All accompanied by jellies, regular and flavored cream cheeses and butter. Includes regular, decaf, tea, and fresh squeezed orange juice.

Breakfast Buffet \$4.95

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

Bagel Buffet \$5.95

Assorted artisan Bagels, trio of Philly cream cheeses, norwegian smoked salmon, sliced red onion, preserves and sweet butter

Executive Breakfast \$12.95

Duet of breakfast entrees, French chive scrambled eggs, and crème brulee French toast, baby red bliss homefries, Vermont slab bacon, country sausage

Heart and Healthy \$8.95

Low fat yogurt, house made granola, whole and sliced seasonal fruit, assorted granola bars

Board Room \$10.95

Sliced seasonal fruit, assorted Artisan bagels, muffins, and danishes. Freshly roasted coffee and fresh squeezed orange juice

Breakfast Sandwiches \$6.50

Eggs your way. Toasted artisan bagel or english muffin, New Yorker American cheese, your choice of honey glazed ham, Lancaster slab bacon or country sausage

Breakfast Burrito 9.95

Flour tortilla, chipotle pork, scrambled eggs, jack cheese, black beans, sour cream

Coconut Crusted French Toast 8.95

Strawberries, bananas, golden pineapple, coconut pastry cream

Fruit Salad \$4.00

Seasonal hand cut fresh fruit including honeydew, cantaloupe, Hawaiian golden pineapple, red grapes, oranges, grapefruit, watermelon, and fresh berries

Cereal \$1.95

Variety box individual boxed cereals accompanied by whole and skim milks

Yogurt \$2.95

Dannon low fat fruit yogurts accompanied by crunchy granola

Coffee and Tea \$2.50

We feature illy coffee. 100% Arabica beans freshly ground and brewed to order, regular and decaf. Tea service includes TAZO fine teas in a variety of flavors

Breakfast Juices \$1.95

100% fresh squeezed Florida orange juice. Also 10oz bottles cranberry, apple, and Florida orange

Executive Entrees

Tuscan Chicken

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

Chicken Marsala

Breast of chicken sauteed with mushrooms and marsala wine

Chicken Parmesan

Oven roasted chicken breast with parmesan cheese, fresh tomato sauce and topped with mozzarella

Grilled Meatloaf

Grilled sirloin meatloaf topped with Barbeque Sauce

Mexican Fajita Bar: Make Your Own Fajita

Marinated and flame broiled chicken and steak, red peppers/onions, jack cheese, fresh made salsa, guacamole, sour cream and warm flour tortillas. Includes your choice of gourmet salad

Salmon Teriyaki

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

Roasted Tilapia Puttanesca

Oven roasted tilapia presented with baby capers, roasted garlic, red onions, and plum tomatoes

Lump Crab Cakes add \$2.00 extra

Jumbo lump crabcakes served with a red pepper sauce

Pasta

Baked Italian Manicotti

Delicate pasta crepes filled with ricotta cheese and topped with fresh tomato basil sauce

Italian Baked Ziti

Italian style baked penne with tomato basil sauce and fresh mozzarella

Pasta Primavera

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

Rigatoni

Rigatoni with grilled chicken, asparagus, sundried tomato cream

Executive Lunch Buffet 15.95

Choice of Gourmet Salad, Entrée, (2) Sides and rolls and butter. Add another entrée for \$3.95

Vegetable Side Dishes

Grilled asparagus with lemon caper and pine nuts ▪ Green beans with toasted almond, parsley, extra virgin olive oil ▪ Lemon Glazed Carrots ▪ Green beans with julienne carrots ▪ Wok seared vegetables ▪ Ratatouille ▪ Maple whipped sweet potatoes ▪ Sautéed spinach with garlic ▪ Grilled summer vegetables ▪ Wild rice with cranberries and almonds ▪ Potatoes au gratin ▪ Herb roasted red bliss potatoes ▪ Garlic mashed potatoes ▪ Traditional bread stuffing



du jour

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Afternoon Snacks

Vegetable Crudites \$3.95

Assorted farm fresh garden vegetables presented with a choice of dips: roasted red pepper, herbed spinach, or hummus

Fruit and Cheese \$6.95

Selection of fresh fruits beautifully displayed and served with imported and domestic cheeses accompanied by French bread, table crackers, and breadsticks

Mexican Chips and Salsa \$4.95

Mexican corn tortilla chips accompanied by homemade salsa, guacamole, and sour cream

South Philly Pretzels \$1.25

Soft South Philly pretzels right out of the oven, served with spicy brown mustard

Trail Mix \$1.75

Assorted nuts, dried fruits and chocolate

Gourmet Potato Chips \$1.95

Ms. Vicky's Kettle Cooked Chips

Build Your Own Tacos

\$12.95 pp

Includes green market salad & (2) taco types

Taco Al Pastor

Slow braised pork, pineapple, salsa rojo

Grilled Mahi Mahi Taco

Spicy slaw, pico de gallo | pepper jack cheese

Traditional Beef Taco

Guacamole, lettuce, tomato, jack cheese, pico de gallo

Chicken Verde Taco

Pulled chicken, tomato, onions, queso blanco, salsa verde

Add: Tortilla chips, pico de gallo & guacamole 3.95

Gourmet Petite Sandwiches

\$9.00

Two Sandwiches per person on miniature rolls

Turkey BLT

Oven roasted turkey, Vermont slab bacon, beefsteak tomato, and romaine

Angus Beef

Angus roasted beef, sharp white cheddar, horseradish mayo

TMB

Beefsteak tomatoes, fresh mozzarella, roasted peppers, basil pesto

Grilled Chicken

Chipotle mayo, avocado, fajita peppers and onions

Ham & swiss

Virginia smoked honey ham with imported Swiss cheese

Grilled Chicken

Grilled chicken, sundried tomato pesto, provolone, caramelized onion

Grilled Vegetable

Grilled vegetable with zucchini, red pepper, eggplant, and basil

Beverages \$1.85

Water

Saratoga New York sparkling water and spring water, in a stylish blue bottle

Soda

Boylans micro brewed soda (root beer, birch beer, ginger ale, cream and black) cherry Coke, Diet Coke, 7up, and diet 7up, Stewarts classic root beer

Teas and Juice

Snaple 16oz diet and regular varieties of lemon and peach iced tea, lemonade, Very Fine apple, cranberry, and orange juices

Gourmet Stations

Sushi Maki Station \$100.00

Served with pickled ginger, wasabi, and ponzu sauce. Select four from the following: California roll, yellowtail roll, shrimp roll, eel and cucumber roll, crab roll, spicy tuna, salmon and avocado, Philadelphia roll

Mediterranean Meze \$80.00

Hummus, baba ganoush, cucumber-yogurt dip, feta cheese, olive, roasted peppers and pita

How to Order

Payment: We gladly accept Visa, Mastercard, American Express, a corporate or personal check and cash. Payment is appreciated at the time of delivery. Credit card is required to confirm orders.

Whats Included: DuJour provides all orders with necessary high quality black plastic flatware, plates, glasses, 2 ply napkins, etc. Silver, platters, stainless steel flatware and glassware can provided for an additional charge

Minimum Orders: A minimum order of 10 is required for breakfasts & lunches along with 24 hour notice. Last minute orders can usually be accommodated, however a limited menu selection may apply

Delivery & Setup: Our drivers are courteous, knowledgeable and on-time! In addition we will completely set up your event/meeting including dressing the salads and discarding the trash. Delivery within Center City is \$18.00

Pick Up: At DuJour we provide top quality serving equipment, coffee urns, carafes, chafing dishes and baskets. Our customers are held responsible for the equipment until the items are picked up by DuJour.

Email, Fax and Phone Orders

You can place your order any time by contacting

Mario A. Arnone

V: 215.465.6680 M: 215.292.8249 E: Mario@dujourmarket.com

The logo for 'du jour' features the words 'du' and 'jour' in a lowercase, handwritten-style font. The letter 'j' in 'jour' is stylized with a yellow sunburst or smiley face above it. The entire logo is underlined with a simple orange line.

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