

Catering Menu

Corporate Clients

Creative Food



du  ur
café / coffee / catering

Order today!

p: 215.465.6680

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dujourmarket.com

Welcome to DuJour

DuJour Catering

Thank you for your interest in DuJour, Philadelphia's most innovative café and catering company. Our management & staff are dedicated to the art of hospitality providing inspired food and friendly professional service for a range of occasions, from the most casual inter-office luncheon, to the most sophisticated event. Our catering menus are designed to fit all of your catering needs, whether you are entertaining in your office, at home or hosting your next corporate event in our private café space.

Hosting a private event at DuJour

Located in the heart of Center City our café at Commerce Square can accommodate seating for up to 80 guests. We can provide special amenities including outdoor courtyard dining with seasonal garden displays and a spectacular water fountain. We are happy to coordinate all other amenities including linens, floral arrangements, live music and AV equipment.

We look forward to working with you!

Mario Arnone

215.735.8010

Mario@dujourmarket.com



BREAKFAST

Continental Breakfast \$6.50

Assorted local and Artisan bagels, freshly baked muffins, Danish, cinnabuns & crumb cake. All accompanied by jellies, regular and flavored cream cheeses and butter. Includes illy brand coffee and Tazo tea.

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 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 \$5.99

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 \$5.99

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

Coconut Crusted French Toast \$8.95

Strawberries, bananas, golden pineapple

Fruit Salad \$4.00

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

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

Hot Oatmeal \$3.95 min. 10 ppl

Old fashion style oatmeal presented with, brown sugar, raisins, fresh berries

Frittatas \$4.50

Fresh Start: Farm fresh eggs baked with vegetables, garden rosemary and goat cheese

Atlantic: farm fresh eggs baked with smoked Atlantic salmon, green onion, asparagus, whipped cream cheese

Maryland: farm fresh eggs baked with jumbo lump crab, sautéed baby spinach and cheddar

Yogurt Parfaits \$2.95

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

Buttermilk pancakes \$5.50

maple syrup, cinnamon walnut butter, whipped cream

Waffle Station \$27.95 pp

Chef manned waffle station featuring cooked to order Belgium waffles accompanied by fresh strawberries, blueberries and blackberries, sweet butter, maple syrup and whipped cream

Omelette Station \$29.95 pp

Chef manned omelette station featuring choice of: fresh eggs, egg whites, county ham, red peppers, chives, cheddar cheese, sweet onions, mushrooms

Includes fennel breakfast sausage, hickory smoked bacon and Yukon gold homefries with trio pepper garnish.



LUNCH PACKAGES

Simple Box Lunch \$9.99

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

Executive Box Lunch \$11.99

Choice of any sandwich, baby greens salad, aged balsamic dressing, seasonal fresh fruit, white chocolate macadamia nut cookie

Gourmet Lunch Buffet \$15.25

Gourmet salad, sandwich or wrap, dessert

Corporate Lunch Buffet \$16.75

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

DuJour Salad Bar \$15.95

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

GOURMET SALADS

Green Market Salad

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

Caesar Salad

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

Greek Salad

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

Harvest Salad

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

Chopped Salad

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

Southwest Salad

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

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

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

Roasted Red Bliss Potato Salad

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

Oriental Pasta Salad

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

SIGNATURE SOUPS \$4.25

Roasted Butternut Squash

Green apple and fennel slaw, crème fraiche

Tomato Bisque

Shaved parmesan, garlic croutons

New England Clam Chowder

Fresh clams, Yukon gold potatoes, applewood smoked bacon

Cream of Wild Mushroom

Crimini, oyster and shitake mushrooms

Turkey Minestrone

Farm raised turkey, garden vegetables, bitter greens

Black Bean Soup

Southwest spices, fresh cilantro, sour cream



DUJOUR SANDWICHES AND WRAPS \$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

PETITE SANDWICHES \$4.00: A SMALLER PETITE SIZE OF OUR DUJOUR SANDWICHES SERVED ON A SELECTION OF MINIATURE BAKERY ROLLS

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, dujour mayo

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 horseradish mayo

Beefsteak Tomato Mozzarella

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

Grilled Vegetable Wrap/Sandwich

Baby eggplant, garden zucchini, roasted 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, 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

European cucumbers, French feta, kalamata olives, grapes tomatoes, lemon oregano dressing

BIG CITY TREATS

DuJour Sweets \$4.00

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

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

Petite Pastries \$2.99

Key lime tartlets, mini fruit tarts, cannolis and cream puffs

Fondue Bar \$5.00

Dark Chocolate and Caramel sauce, presented with strawberries, pineapple, tropical mangos and lemon pound cake

Gourmet cupcakes \$2.99

Red velvet cupcake:
Cream cheese icing, shaved coconut

Chocolate cupcake:
Dark chocolate filling, chocolate butter cream

Vanilla Cupcake:
Sweet vanilla cake, flecked vanilla buttercream

Chocolate Dipped Strawberries \$2.99/each

Single dipped in dark chocolate, white chocolate drizzle (2 dozen minimum)

Jumbo Gourmet Cookies \$2.75

Chocolate chip, oatmeal raisin

Trail Mix \$1.95

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

Signature Cakes:

Iced Carrot Cake, Classic Chocolate Cake, Strawberry shortcake, White Chocolate Raspberry Cheesecake

EXECUTIVE LUNCH BUFFET 16.95

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

EXECUTIVE ENTREES

Mediterranean Chicken

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

Chicken Marsala

Sautéed chicken, portabello mushrooms, marsala reduction

Chicken Parmesan

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

Wasabi Crusted Tilapia

Pan roasted tilapia, wasabi crust

Grilled Meatloaf

Grilled sirloin meatloaf topped with barbecue sauce

Salmon Teriyaki

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

Maryland style Crabcakes add \$2.00 extra

Jumbo lump crab, spicy remoulade

Whole roasted Beef Tenderloin add \$4.00 extra

Wild mushrooms, sweet onions, demi glace

Pork Tenderloin

Brown sugar brined pork, green apple chutney, cider vinegar glaze

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

PASTA STATION

\$13.95

INCLUDES CHOICE OF PASTA, GREEN SALAD, ARTISAN ROLLS AND BUTTER

Italian Baked Penne

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

Tuscan Penne Pasta

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

Rigatoni Pasta

Roasted garlic cream, mushrooms, asparagus, sun dried tomatoes

Tri-colored Tortellini

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

Lobster Sacchettini add \$3.00 extra

Pasta "beggars purses" filled with Maine lobster, ricotta and parmesan cheese, served with fresh marinara or tomato cream sauce

Vegetable Agnolotti

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

PASTA ENTRÉE TOPPERS

Grilled marinated chicken breast \$2.95 pp

Sautéed gulf shrimp \$3.99pp

Jumbo lump blueclaw crabmeat \$3.99pp



BUILD YOUR OWN FAJITA

\$15.95 pp

Grilled and Marinated Chicken and Flame Broiled Flank Steak

Accompanied by flour tortillas and served with sauteed trio of sweet peppers and onions, house made guacamole, aged cheddar and Monterey jack cheeses, pico de gallo, and sour cream.

Includes green market salad and choice of spanish rice or chips and salsa

BUILD YOUR OWN BURGER BUFFET

\$13.25pp

8oz USDA Choice Angus Beef Hamburgers served with choice of :

Cheddar, Swiss, American Cheese, Beefsteak tomatoes, hickory smoked bacon, Red onion, crispy lettuce and pickles
Accompanied by garden salad

SOUTHWEST GRILL

\$16.95pp

Chili Glazed Flank Steak and Herb Marinated Breast of Chicken

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

\$15.95pp

Make your own

California mixed spring greens

Sides of

Tomatoes, cucumbers, carrots, olives, grated pecorino romano cheese, sweet red peppers, Feta cheese.

Three Dressings

Homemade balsamic, Caesar and blue cheese.

Accompanied by Grilled chicken breast, grilled london broil and shrimp * add \$2.00 extra pp for shrimp

ASIAN FLAVOR

\$18.95 pp

Oriental Pasta Salad

Served with Snow Peas, Scallions, Napa Cabbage and Sesame Dressing

Wok Seared Asian Vegetables

Shitake Mushrooms, Bok Choy, Asparagus, Eggplant, Snow Peas and Red Peppers

Chicken Teriyaki

Sautéed Pineapple and Green Onions, Served with Sweet Coconut Rice

Gourmet Sweets Tray



TASTE OF PHILLY

\$16.95 PP

Soft Pretzels

with Spicy Mustard

Choice of 2 Sandwiches

- » Traditional South Philly Cheesesteak with Sautéed Onions
- » Assorted Deli Style Hoagies of your Choice
- » Italian Style Roast Pork with Natural Juices served with Bakery Rolls
- » Chicken Cutlet with Broccoli Rabe and Provolone Cheese

Assorted Italian pastries



NORTH CAROLINA PICNIC BUFFET

\$18.50 pp

Green Apple Coleslaw

Fresh Cabbage, Carrots and Honey

Grandmas Old Fashion Crispy Fried Chicken or BBQ Baby Back Pork Ribs

Sweet Florida Corn

with Butter

Homemade Corn Muffin

Southern Pecan Pie

THE MOROCCAN

\$16.95pp

Moroccan Chicken

Grilled breast with Moroccan spices

Green Salad

Mixed green salad with feta cheese and herbed vinaigrette

Hummus and Pita

Roasted red pepper hummus, grilled pita

Couscous and Vegetables

Saffron couscous, Mediterranean grilled vegetables

TUSCAN FEAST

\$21.95 pp

Buffalo Mozzarella

New Jersey Tomatoes and Garden Basil

Baked Ziti

Homemade Tomato Sauce, Ricotta Cheese and Mozzarella

Chicken Breast Picatta or Chicken Marsala

Entrees served with mixed sautéed vegetables, rolls and butter

Mini Italian Pastries including:

Canolis, Eclairs, Cream Puffs and Assorted Homemade Italian Cookies

THANKSGIVING LUNCH

\$18.95 pp

Autumn Salad

Mixed Greens, Apples, Roasted Walnuts and Blue Cheese

Fresh Free Range Turkey

Sausage and Bread Stuffing, homemade Mashed Potatoes and Gravy

Green Beans

Almonds and Brown Butter

Dinner Rolls and Corn Bread Muffins

Homemade Apple Pie

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RECEPTION PLATTERS

Artisan Fruit & Cheese Bar

\$8.00 pp

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

Brushetta Station

\$5.25pp

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

Mediterranean Platter

\$8.00pp

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

Vegetable Crudite

\$4.25pp

Seasonal garden vegetables with
buttermilk ranch and balsamic pesto
dipping sauces

Italian Antipasto

\$7.25pp

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

Poached Salmon

\$75.00

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

Shrimp Cocktail

\$3.50 per piece

Oven roasted jumbo shrimp served
chilled with spicy cocktail sauce, lemon
wedge



GOURMET HORS D' OEUVRES

2 dozen minimum per menu selection

SEAFOOD

Sautéed Butter Pecan Gulf Shrimp with Mango Chutney \$3.00

Asian Shrimp Panang Spring Roll with Spicy Chilies \$3.00

Sautéed Coconut Gulf Shrimp with Mango Chutney \$3.00

Baby Maryland Crabcakes with Roasted Red Pepper Sauce \$3.00

Cajun Kabobs with Andouille Sausage, Gulf Shrimp and Red Pepper \$3.00

CHICKEN

Smoked Chicken Quesadillas Cornucopias Garnished with Sour Cream* \$2.50

Roasted Breast of Chicken and Pineapple Kabobs \$2.50

Pecan Crusted Chicken Tenders with a Honey Dijon Sauce \$2.50

Roasted Chicken Wings with a Mahogany Teriyaki Glaze \$2.50

MEATS

Mini Beef Wellington wrapped in Puff Pastry \$4.00

Grilled Baby Lamb Chops with Mint Jelly \$4.50

Kosher Hot Dogs wrapped in Puff Pastry served with Honey Dijon Dressing \$2.00

Sautéed Beef Tenderloin Brochette \$3.75

Asian Spice Baby Back Ribs with Teriyaki Glaze \$3.25

VEGETABLE

Spinach and Feta Cheese Phyllo Triangles \$2.50

Roasted Vegetable Tart with a Sun Dried Tomato Crust \$2.50

Greek Calamata Olive Tart with Artichokes and Goat Cheese \$2.50

Tricolor Cheese Tortellini, Basil Pesto and Grape Tomato Skewers \$2.75

Endive Spears with an Herbed Cheese spread Topped with SunDried Tomatoes \$3.00

Sautéed Spinach and Goat Cheese Flatbread Pizza \$2.25

Imported Brie Cheese stuffed with Apples and wrapped in Puff Pastry \$2.50

Sautéed Artichoke Hearts stuffed with Goat Cheese & Parmesan \$2.50



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 \$30.00 hr
Bartender \$30.00 hr
Chef \$35.00 hr
Event Supervisor \$35.00

Ordering

Please allow at least 24-hour notice before placing an order. We do our best to accommodate last minute orders. Breakfast orders must be placed by 12:00 for the next business., lunch orders must be placed by 3:30pm for the next business day.

Delivery and Set Up

We deliver to Center City, University City, Old City and Northern Liberties for a fee ranging from of \$19 - \$21. We can accommodate deliveries outside Philadelphia for an additional charge, please speak with our catering office for pricing and delivery times.

At DuJour we provide complete delivery and set up including, unwrapping food, setting up equipment and displaying our food.

Billing

We accept Visa, MasterCard, Discover and American Express. 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 plastic disposable platters, plates, and cutlery. We can also provide chafing dishes, linens, fine china, glasses, silverware, tables and chairs as requested.

Flowers

Flowers and seasonal arrangements can add a special touch to any event. Please ask about a recommendation for flowers for your event. We work with several local florists and can assist you in creating the professional look

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