



## Catering Menus

Thank you for your interest in Du Jour, the Main Line's most innovative cafe & 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 get-together to the most sophisticated event. Our catering menus are designed to fit all of your catering needs, whether you are entertaining at home or hosting your next special occasion in our private dining room.

### **Entertaining in the comfort of your own home:**

If you are interested in something that can be casually presented and served either hot or at room temperature, select items from our casual entertaining menu. For your most special occasions, look at our hors d'oeuvre selections, reception stations and our three-course menus.

### **Hosting a private party at Du Jour:**

Our private dining room can accommodate parties of every size from 20 to 200 guests, whether you are looking for a cocktail party, a buffet or a seated dinner. We are happy to coordinate all other amenities including linens, floral arrangements, live music and a full bar.

We look forward to working with you!

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## hors d'oeuvres

### cold hors d'oeuvres

blackened spiced chicken wrap, roasted pepper mayo, corn salsa	\$2.75
crispy pita chip w. red pepper hummus, feta	\$2.25
smoked salmon & chive cream roulade	\$3.00
tuna nacho, plum tomato, guacamole, tortilla chip	\$4.00
jumbo gulf shrimp cocktail w. lemon and dill	\$3.50
proscuitto wrapped asparagus w. pistachio aioli	\$2.75
tomato bruschetta, diced roma tomato, balsamic, basil	\$2.25
artichoke, kalamata olive, oven roasted tomato, feta cheese, skewer	\$2.25
waldorf chicken salad, phyllo cup ,candied walnuts, red grapes, apples	\$2.25
filet mignon and boursin cheese roulade	\$4.50
shrimp ceviche, cucumber and mango	\$4.00
tomato, mozzarella & basil skewer	\$2.25

### hot hors d'oeuvres

mini crab cakes w. spicy remoulade	\$2.75
gulf shrimp in phyllo w. asian dipping sauce	\$3.50
artichoke beignet	\$2.50
szechwan pork dumplings w. soy dipping sauce	\$2.50
thai vegetable spring rolls w. ponzu dipping sauce	\$2.25
jumbo sea scallops in smoked bacon w. red pepper jam	\$2.75
lamb tenderloin skewers, pita, oven roasted tomato, yogurt taziki	\$4.00
wild mushroom profiteroles	\$2.75
lobster phyllo triangles w. basil aioli	\$3.00
chicken satay w. spicy thai peanut sauce	\$2.50
franks in the blanket w. creamy honey mustard	\$2.00
fig & goat cheese flatbreads	\$2.75
mini baked brie w. apricot	\$2.75
mini-burgers	
ahi tuna sliders, wasabi creme fraiche	\$5.00
angus beef sliders, sharp cheddar, crispy onions	\$4.00
crabcake sliders, remoulade	\$4.50

## **hors d'oeuvre, entrée & buffet stations**

### **seafood station / raw bar**

iced jumbo shrimp w. cocktail sauce & lemon wedges \$3 each  
iced crab claws w. spicy mustard sauce & lemon wedges MP  
fresh seasonal oysters platter w. black pepper mignonette \$3 each  
little neck or top neck clams platter w. cocktail sauce & lemon wedges \$3 each

### **crudité**

**\$4 per person**

seasonal harvest of baby vegetables, asparagus, cherry tomatoes, broccoli, cauliflower, carrot and herb dip

### **tropical fruit & berry**

**\$4 per person**

colorful assortment of fresh tropical fruits & berries

### **gourmet cheeses**

**\$5 per person**

assorted cheeses from around the world w. dried fruit, candied walnuts, grapes and crackers

### **mediterranean meze**

**\$7 per person**

hummus, baba ganoush, cucumber-yogurt dip, feta cheese, olives, roasted peppers & pita

### **taste of provence**

**\$9 per person**

rosemary grilled shrimp, garlic chicken, grilled zucchini, roasted peppers, marinated olives,  
sun dried tomatoes, belgian endive, herb goat cheese spread and red pepper rouille

### **pacific rim**

**\$10 per person**

skewers of szechwan shrimp, thai curry chicken, spring rolls, california rolls, pickled ginger, wasabi and soy dipping sauce

### **sushi maki station**

**\$10 per person**

served w. pickled ginger, wasabi, and ponzu sauce select four from the following:

california roll	yellowtail roll	shrimp roll	salmon & avocado
eel & cucumber roll	crab roll	spicy tuna	Philadelphia roll

### **dessert buffet**

**\$8 per person**

selection of gourmet cookies & brownies  
miniature fresh fruit tarts  
miniature dark chocolate tarts  
chocolate covered strawberries  
vanilla & chocolate cream puffs

## hors d'oeuvre, entrée & buffet stations

### salad station

**\$8 per person / includes the following**

**greens** / mixed seasonal greens, romaine lettuce, baby spinach

**toppings** / parmesan, cheddar, goat cheese, blue cheese, croutons, candied walnuts, raisins, mandarin oranges, cherry tomatoes, cucumbers, carrots, thai noodles, crispy wontons, crumbled bacon

**dressings (choose three)** / raspberry vinaigrette, balsamic vinaigrette, buttermilk ranch, caesar, sesame vinaigrette, blue cheese

**turn your salad into an entrée by adding any of the following grilled items /**

herb marinated grilled chicken \$3; grilled shrimp \$5; grilled salmon \$5; crabcake \$7.5; filet mignon \$7.5

### carving station

two carving stations are equivalent to one entrée selection  
served with petite roll selection & condiments

whole roasted pig with peppers & jus	\$14 per person
free range turkey breast with cranberry chutney & wild mushroom gravy	\$12 per person
whole roasted filet mignon with horseradish cream sauce & cabernet reduction	\$18 per person
sesame seared rare ahi tuna with wasabi crème fraiche & sesame vinaigrette	\$16 per person
salmon wellington with spinach & artichokes, lemon herb butter	\$16 per person
poached salmon, cucumber dill sauce	\$12 per person

### pasta station

ricotta cheese raviolis w. roma tomatoes, fresh basil, shaved parmesan	\$8 per person
penne w. grilled chicken, sundried tomatoes, shitake mushrooms & sundried tomato cream	\$9 per person
linguine with shrimp, asparagus & lemon chardonnay sauce	\$10 per person
mushroom agnolotti with fresh peas, shaved parmesan, garlic & olive oil	\$10 per person

### slider station

**\$15 per person / choose three**

kobe beef slider, caramelized onions, sharp cheddar  
lobster salad blt  
jumbo lump crabcake, remoulade  
ahi tuna burger, wasabi cream  
barbecued pulled pork, crispy onions

### flatbread pizza station

**\$10 per person / choose four**

margherita / oven dried tomatoes, fresh basil, shaved parmesan  
wild mushroom / goat cheese, caramelized onions, extra virgin olive oil  
grilled chicken / artichoke hearts, kalamata olives, feta  
four cheese / roasted tomato sauce, mozzarella, provolone, cheddar, parmesan  
bruschetta / roma tomato, basil pesto, balsamic reduction, parmesan

## **three-course plated meals**

**\$33 per person**

choose one from each category

### **soup / salad**

tomato basil soup

wild mushroom bisque

butternut squash soup

**caesar salad** / garlic parmesan croustade, caesar dressing, pecorino romano

**field green salad** / goat cheese, dried cranberries, candied walnuts

**garden salad** / carrots, cucumbers, cherry tomatoes

**chopped salad** / romaine, avocado, bacon, tomato, blue cheese

### **entrée**

**wasabi crusted salmon** / wok seared asian vegetables, scallion jasmine rice

**grilled center cut filet mignon** / jumbo asparagus, yukon gold potato puree, shitake red wine sauce / \$5

**organic roasted chicken** / roasted herbed fingerling potatoes, sautéed baby spinach

**sautéed crab cake** / crispy potato hash brown, string beans, wild mushrooms, whole grain mustard sauce / \$3

**maple glazed pork tenderloin** / whipped sweet potatoes, sautéed baby spinach

**roasted tilapia** / edamame, brown rice, guacamole, sweet & sour yellow pepper sauce

**sea scallops** / creamy parmesan risotto, asparagus, citrus herb salad / \$4

**steak frites** / truffle parmesan frites, aioli

**soy ginger glazed lamb chops** / baby bok choy, coconut sticky rice / \$5

### **dessert**

gelato & sorbetto sampler

warm chocolate cake

brown sugar crème brulee

individual fresh fruit tarts

Illy coffee & Mighty Leaf tea

**casual entertaining**

perfect for a buffet lunch or dinner or anytime a relaxed – style of entertaining is called for  
ten person minimum / priced per person except where otherwise noted

**petite sandwiches**

**\$4.50 each**

turkey, blt & mayonnaise  
ham & swiss, honey mustard, dill pickle  
citrus-herb grilled chicken, provolone cheese, caramelized onions, sundried tomato pesto  
angus roast beef, sharp white cheddar, dujour mayonnaise  
beef steak tomato, fresh mozzarella, basil pesto mayonnaise

**gourmet specialty sandwiches & wraps**

**\$8.95 per person**

**honey cured ham** w. swiss, dill pickle, honey mustard  
**chicken caesar wrap**, roasted peppers, romaine lettuce, classic caesar dressing  
**grilled chicken** , sundried tomato pesto, provolone, caramelized onion  
**roast beef** w white sharp cheddar, dujour mayo  
**greek salad stuffed pita**, cucumber, tomato, feta cheese, artichoke, romaine  
**roast turkey blt** & mayonnaise  
**beef steak tomato and fresh mozzarella**, basil pesto mayo  
**turkey reuben**, sauerkraut, swiss cheese  
**curry chicken salad** w. lettuce & tomato  
**\*low fat tuna salad** w. lettuce & tomato

**add any of the following:**

pasta salad	\$3.00 per person
potato salad	\$2.25 per person
fresh fruit salad side	\$3.95 per person
gourmet potato chips	\$1.50 per person
homemade cookie & brownie tray	\$4.00 per person
soda, water or iced tea	\$2.25 per person

**specialty salads**

**field green salad / side \$4.25 / entree \$7.95**

organic greens, crumbled goat cheese, candied walnuts, dried cranberries, raspberry vinaigrette

**caesar salad / side \$3.75 / entree \$6.95**

chopped hearts of romaine, baguette croutons, pecorino romano, classic caesar dressing

**chopped salad / side \$4.25 / entree \$7.95**

iceberg lettuce, avocado, tomato, red onion, apple-smoked bacon, maytag blue cheese dressing

**thai pasta salad / side \$4.25 / entree \$7.95**

thai-style noodle on mandarin-dressed greens, asian vegetables, thai peanut sauce

**garden salad / side \$3.75 / entrée \$6.95**

organic mixed greens, red onion, cherry tomatoes, english cucumber, balsamic vinaigrette

**oriental grilled chicken salad / side \$ 7.25 / entrée \$13.95**

mixed greens, mandarin oranges, toasted almonds, crispy wontons, asian vegetables, toasted sesame dressing

**add any of the following to your salad:**

grilled herb-marinated chicken \$3.00 / grilled norwegian salmon \$5.50  
grilled herb-marinated shrimp \$6.00 / jumbo lump crabcake \$9.00

### casual entertaining

perfect for a buffet lunch or dinner or anytime a relaxed – style of entertaining is called for  
ten person minimum / priced per person except where otherwise noted

#### room temperature entrees

carved roasted beef tenderloin, horseradish cream	\$145.00 / serves 15
carved roasted turkey breast, cranberry mayonnaise	\$95.00 / serves 10
herb-marinated grilled chicken, sundried tomato pesto	\$95.00 / serves 10
whole poached salmon, lemon dill emulsion	\$75.00 / serves 8
curried chicken salad w. raisins & pistachios	\$6.00 / per person
chicken salad w. ruby grapes & candied walnuts	\$7.00 / per person
add miniature roll selection	\$7.80 / per dozen
add petite croissants	\$21.00 /per dozen

#### hot entrees

whole roasted beef tenderloin, horseradish cream sauce	\$145.00 / serves 8
whole salmon in puff pastry w. artichokes & spinach	\$125.00 / serves 8
classic french quiche du jour	\$55.00 / serves 8
frittata du jour	\$40.00 / serves 8
whole roasted turkey carved off the bone, turkey gravy	\$200 / serves 15
mediterranean chicken w. tomatoes & black olives	\$8.00 / per person
chicken marsala	\$7.00 / per person
soy-chili glazed salmon	\$9.50 / per person
jumbo lump crabcakes, red pepper sauce	\$14.00 / each

#### vegetable side salads

green beans, toasted almond, parsley, extra virgin olive oil	\$5.50 / per person
grilled vegetable antipasti	\$5.00 / per person
mediterranean couscous salad	\$5.00 / per person
thai pasta salad	\$3.50 / per person
tortellini salad w. pesto & black olives	\$5.00 / per person
black bean & corn salad	\$3.50 / per person
tomato, fresh mozzarella & pesto salad	\$6.50 / per person
goat cheese and scallion potato salad	\$4.50 / per person
classic potato salad	\$2.50 / per person

#### hot sides

traditional bread stuffing	\$3.00 / per person
garlic mashed potatoes	\$3.00 / per person
herb roasted red bliss potato	\$2.00 / per person
maple whipped sweet potatoes	\$3.50 / per person
potatoes au gratin	\$4.50 / per person
baked macaroni & cheese gratin	\$4.00 / per person
wild rice w. cranberries & almonds	\$4.50 / per person
sauteed baby spinach w. garlic	\$4.00 / per person
roasted asparagus	\$4.50 / per person
lemon glazed carrots	\$2.00 / per person
green beans w. julienne of carrots	\$3.50 / per person
wok seared vegetables	\$4.00 / per person
grilled summer vegetables	\$4.00 / per person

**sunday brunch buffet**

**\$29 per person**

freshly squeezed juices  
le bus bagel assortment w. smoked salmon, cream cheese & accompaniments  
fresh fruit salad  
coconut crusted brioche french toast  
frittata selection  
sausage & bacon  
home fried potatoes  
gourmet cookie & brownie selection  
Illy coffee & Mighty Leaf tea

**omelet station**

**\$5 per person**

traditional & egg white omelets made to order w. assorted fillings  
omelet chef \$75

**bar**

**top shelf open bar**

**1<sup>st</sup> hour \$10 / 2<sup>nd</sup> hour \$8 / each additional hour \$6**

all premium brands scotch, whiskey, vodka, gin & bourbon  
Also to include house wine & bottled beer

**beer & wine bar**

**1<sup>st</sup> hour \$8 / 2<sup>nd</sup> hour \$6 / Each additional hour \$6**

**consumption bar**

all drinks charged on a consumption basis (drink by drink).  
bottled wine charged on a per bottle basis \$30 per bottle

**bring your own personal wine cellar**

we realize that a vast majority of our customers have wine cellars of their own. we invite you to supply your own wine for your private party. there is a corkage fee of \$10 per bottle.