

Catering Menu

Corporate Clients
& Creative Food

Spring Menu 2015



du jour
café / coffee / catering

p: 215.465.6680 f: 215.735.8042 www.dujourphilly.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
215.465.6680
Mario@dujourphilly.com



Breakfast

Continental Breakfast \$7.50

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

Breakfast Buffet \$5.50

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

Bagel Buffet \$3.50

Assorted artisan bagels, trio of cream cheeses, preserves and sweet butter

Bagels & Lox \$7.95

Assorted artisan bagels, trio of cream cheeses, Norwegian smoked salmon, sliced red onion, tomato and capers

Heart and Healthy \$8.95

Low-fat yogurt, housemade granola, whole and sliced seasonal fruit platter with assorted berries

Board Room Breakfast \$12.95

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

Coffee and Tea \$2.99

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

Hot Oatmeal

SMALL CROCKPOT SERVES 10-12 \$49

LARGE CROCKPOT SERVES 15- 20 \$65

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

Executive Breakfast \$14.95

French chive scrambled eggs, and French toast, red bliss homefries, Vermont slab bacon, country sausage

Scrambled Eggs \$7.75

Farm fresh scrambled eggs, chive garnish

Breakfast Egg Sandwiches

Dujour Egg Sandwich \$7

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

Classic Egg Muffin \$7

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

Italian Egg Panino \$8

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

Southwest Egg Burrito \$8

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

Veggie Egg Wrap \$8

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

Frittatas \$7.00

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

Granola Bars \$2.75

Assorted fruit & nut granola bars

Sides \$5.00

Hickory smoked bacon

Breakfast sausage links

Yukon gold homefries, trio of peppers

Yogurt & Fruit Options

Fruit Salad \$4.95

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

Small Fruit Bowl: \$35 (serves 6-8)

Individual Yogurt \$2.95

Packaged lowfat yogurts accompanied by crunchy homemade granola

Yogurt Parfaits \$3.95

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

"Make Your Own" Yogurt Bar \$7.00

Vanilla low fat yogurt, assorted berries, homemade granola



Lunch Packages

Simple Box Lunch \$10.99

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

Executive Box Lunch \$12.99

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

Gourmet Lunch Buffet \$16.99

Gourmet salad, sandwich or wrap, dessert

Corporate Lunch Buffet \$17.99

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 \$5.00

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 *additional \$1.00 pp

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

Sliced Fruit Platter

Seasonal fruit including honeydew, cantaloupe, pineapple, fresh berries

Signature Soups

SOUPS ARE SERVED IN CROCKPOTS

SMALL SERVES (10-12) \$45.00

LARGE SERVES (15-20) \$65.00

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 \$9.99

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 \$4.50: 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.

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 Sandwich

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

Buffalo Chicken Sandwich

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

Grilled Chicken Caesar Wrap

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

Flame Broiled Steak Wrap

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

Greek Hummus Wrap

Hummus, cucumber, olives, feta cheese, olives, tomatoes, whole wheat tortilla

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 Platter \$4.50

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

Fruit Kabobs \$6.00

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

Petite Pastries Tray \$5.99

Mini cannoli's, French macaroons and assorted mini pastries

Fondue Bar \$7.00

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

Chocolate Dipped Strawberries \$2.99/each

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

Gourmet Sweet and Salty Tray \$5.95

Kettle cooked potato chips, assorted candies, pretzels

Jumbo Gourmet Cookies \$2.95

Chocolate chip & oatmeal raisin

Individual bagged potato chips \$1.50

Kettle cooked 1 oz

House cooked potato chips \$3.00

Ranch dipping sauce

Mexican Chips \$7.00

Pico de gallo, guacamole

Philly Soft Pretzels \$1.25

spicy mustard

Mini Philly Soft Pretzel \$1.00

spicy mustard

Trail Mix \$2.75

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.



Executive Lunch Buffet \$19.95

Choice of Gourmet Salad, Entrée, (2) Sides and rolls and butter.

Executive Entrees

Mediterranean Chicken \$10.95

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

Chicken Marsala \$10.95

Sautéed chicken, portabello mushrooms, marsala reduction

Chicken Parmesan \$10.95

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

Grilled Tilapia Fillet \$14.95

Fresh lemon caper butter sauce

Salmon Teriyaki \$14.95

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

Maryland style Crabcakes \$16.95

Jumbo lump crab, spicy remoulade

Whole roasted Beef Tenderloin \$18.95

Wild mushrooms, sweet onions, demi glaze

Pork Tenderloin \$15.95

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

Stuffed Tomato \$10.95

Roasted Beefsteak tomato stuffed with couscous, feta and pine nuts

Vegetable Side Dishes \$6.00

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 ▪ Herb roasted red bliss potatoes ▪ Garlic mashed potatoes ▪ Traditional bread stuffing

Pasta Entrees

Italian Baked Penne \$11.95

Italian style baked penne with tomato basil sauce and fresh mozzarella

Pasta Primavera \$12.95

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

Tuscan Penne Pasta \$10.95

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

Rigatoni Pasta \$13.95

Roasted garlic cream, mushrooms, asparagus, sundried tomatoes

Tri-colored Tortellini \$14.95

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

Vegetable Ravioli \$12.95

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 \$4.95 pp

Sautéed gulf shrimp \$5.99pp



“Taste of Philly” \$17.95

Soft Pretzels
with Spicy Mustard

Traditional South Philly Cheesesteak
Sautéed onions, American Cheese

OR

Italian Chicken Sandwich
Provolone cheese, roasted peppers

Italian Mini Cannoli's

Build Your Own Fajita

\$17.95 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

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



North Carolina Picnic Buffet

\$18.50 pp

Housemade Coleslaw

Fresh Cabbage, Carrots and Honey

Grandmas Old Fashion Crispy Fried Chicken

&

BBQ Baby Back Pork Ribs

Sweet Florida Corn with Butter

Homemade Corn Muffin

Southern Pecan Pie

The Moroccan

\$17.95pp

Moroccan Chicken

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

Green Salad

Mixed green salad with feta cheese and herbed vinaigrette

Hummus and Pita

Roasted red pepper hummus, grilled pita

Couscous & Vegetables

Saffron couscous, Mediterranean grilled vegetables

Tuscan Feast

\$22.95 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 Pastries

Italian cannoli's and assorted cookies and pastries

Thanksgiving Lunch

\$18.95 pp

Autumn Salad

Mixed Greens, Apples, Roasted Walnuts and Blue Cheese

Fresh Free Range Turkey

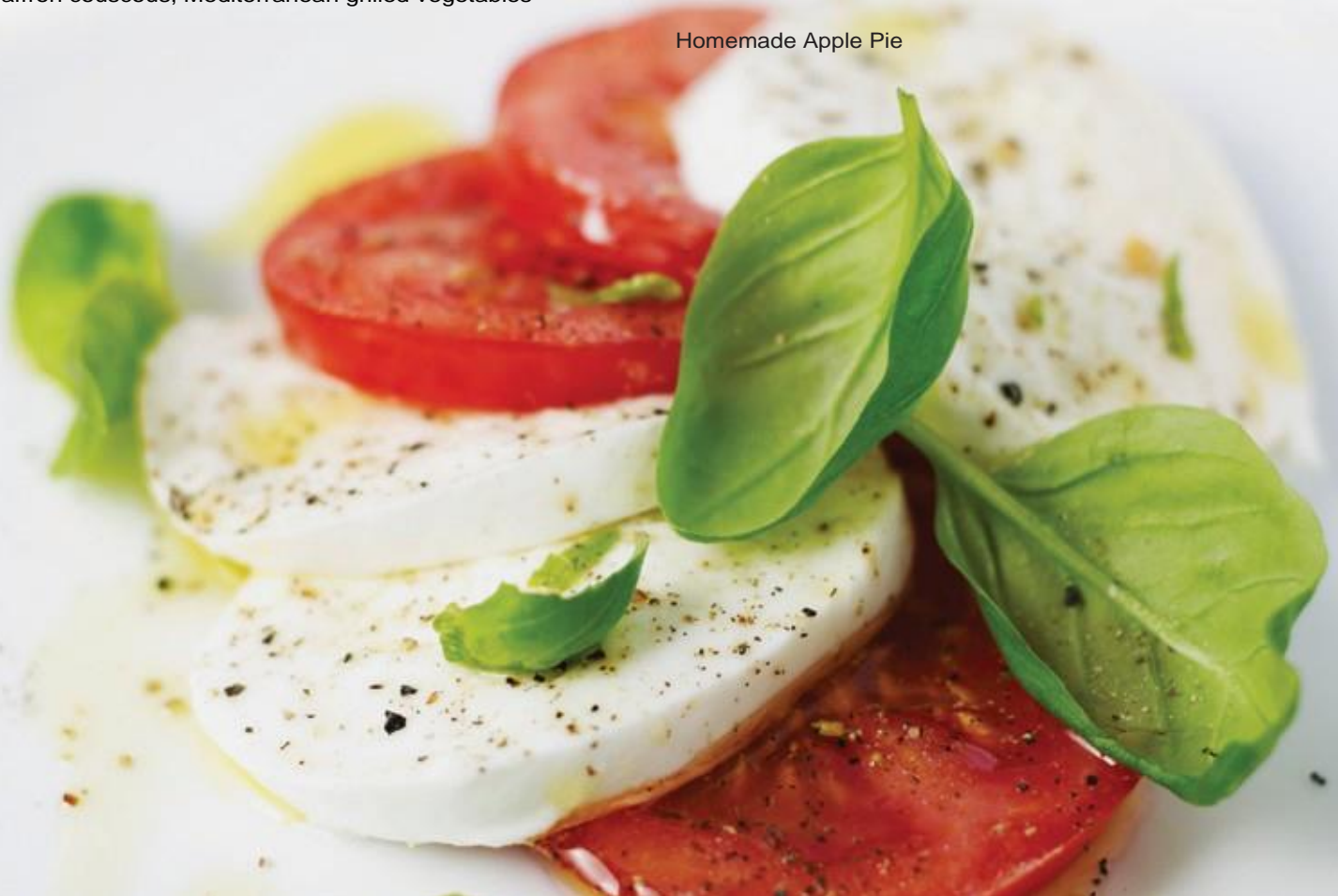
Sausage and Bread Stuffing, Homemade Mashed Potatoes and Gravy

Green Beans

Almonds and Brown Butter

Dinner Rolls and Corn Bread Muffins

Homemade Apple Pie



Reception Platters

Artisan Fruit & Cheese Bar

\$10.00 pp

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

Brushetta Station

\$9.00pp

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

Mediterranean Platter

\$11.00pp

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

Vegetable Crudite

\$7.00pp

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

Shrimp Cocktail

\$3.50 per piece

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

Charcuterie Board **\$14.00**

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



Gourmet Hors D' Oeuvres

2 dozen minimum per menu selection

Seafood

- Sautéed Pecan Gulf Shrimp with Mango Chutney \$4.00
- Asian Shrimp Panang Spring Roll with Spicy Chilies \$3.75
- Sautéed Coconut Gulf Shrimp with Mango Chutney \$4.00
- Maryland Crabcakes Creole Remoulade Sauce \$4.00
- Cajun Kabobs, Andouille Sausage, Shrimp, Red Pepper \$3.50
- Classic Shrimp Cocktail, Spicy Cocktail Sauce \$3.50
- Sea Scallops, Imported Pancetta, Browned Butter \$4.00
- Smoked Salmon Toast, Crème Fraiche, Pepper Relish \$3.75

Chicken

- Smoked Chicken Quesadillas Garnished with Sour Cream \$2.95
- Roasted Breast of Chicken and Pineapple Kabobs \$2.95
- Pecan Crusted Chicken Tenders with a Honey Dijon Sauce \$3.25
- Roasted Chicken Wings with a Mahogany Teriyaki Glaze \$3.25
- Buffalo Chicken Sliders, Coleslaw, Brioche Roll \$4.00

Meats

- Angus Beef Sliders, Cheddar, Onion, Brioche Roll \$4.00
- Petite Meatballs, Sweet Marsala Reduction \$2.75
- Mini Rueben, Swiss, Sauerkraut, Russian dressing \$3.50
- Mini Beef Wellington wrapped in Puff Pastry \$5.00
- Grilled Baby Lamb Chops with Mint Jelly \$5.50
- Kosher Hot Dogs wrapped in Puff Pastry, Dijon Dressing \$2.75
- Sautéed Beef Tenderloin Brochette \$3.75
- Asian Spice Baby Back Ribs with Teriyaki Glaze \$3.50
- Pork Dumpling, Green Onion, Ponzi Dipping Sauce \$3.25

Vegetable

- Spinach and Feta Cheese Phyllo Triangles \$2.95
- Roasted Vegetable Tart with a Sun Dried Tomato Crust \$3.25
- Tricolor Tortellini, Basil Pesto and Grape Tomato Skewers \$2.75
- Tuscan Skewers, Mozzarella, Olives, Tomato, Fresh Basil \$3.25
- Imported Brie Cheese stuffed with Apples, wrapped in Pastry \$3.50
- Imported Brie & Green Apple Quesadilla \$3.25
- Prosciutto Wrapped Asparagus \$2.75



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 hr
Chef \$35.00 hr
Event Supervisor \$40.00

Minimum Orders

We have a 10 person minimum on all catering deliveries.

Place an Order

To ensure your menu selection, allow at least 24 hours 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.

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.

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

Phone 215.465.6680

Fax 215.735.8042

Email Mario@dujourphilly.com

Web www.dujourphilly.com

