

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 fraîche

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- glaze

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**

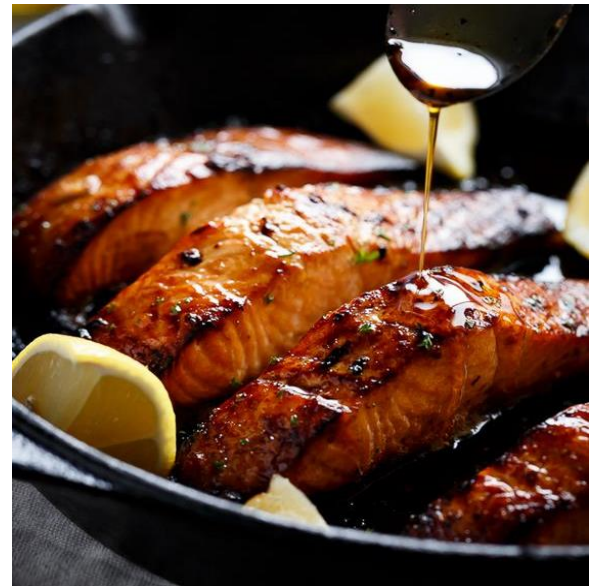
Traditional bread stuffing **V**

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_{pp}

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_{pp}

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_{pp}

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_{pp}

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_{pp}

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_{pp}
add pesto marinated grilled shrimp \$6_p



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signature hot entrees

The Moroccan \$17.95_{pp}

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_{pp}

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_{pp}

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_{pp}

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**

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all orders require 10 guest minimum

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 soppressata,
Serrano ham, olives, petite pickles,
farmhouse country pate, French
baguettes



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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 Rueben, 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.

