



CORPORATE CATERING MENU



2026 EDITION

Continental Breakfast \$11.75

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 \$17.95.50

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

Breakfast Buffet \$8.75

Assorted bagels, muffins, banana bread, danish & cinnabuns. All accompanied by jellies, regular and veggie cream cheeses and butter

Bagel Buffet \$5.95

Assorted artisan bagels, plain & veggie cream cheeses, preserves and sweet butter...add Norwegian smoked salmon, sliced red onion, tomato, capers...\$8.95 additional

Heart and Healthy \$10.95

Individual low-fat yogurt, house made granola, whole and sliced seasonal fruit platter with assorted berries

Executive Breakfast \$18.95

Scrambled eggs, French toast, red bliss home fries, Vermont slab bacon & country sausage

Italian Style Frittata \$7.50

Farm fresh eggs, grilled vegetables, garden rosemary, goat cheese

DuJour Egg Sandwich \$8.95

Includes two farm fresh eggs with your choice of a bagel, English muffin with hickory smoked bacon, turkey bacon, breakfast sausage and Vermont cheddar or American cheese.

sides \$7.00

Hickory smoked bacon | slab turkey bacon
Breakfast sausage links | Yukon gold home fries & peppers

beverages

Coffee and Tea \$3.50

We feature illy coffee. 100% Arabica beans freshly ground and brewed to order

TAZO fine teas in a variety of Tazo teas

Breakfast Juices

Tropicana Florida orange juice (12oz)
apple juice, cranberry juice (12) ...\$ 3.50

Proudly serving illy coffee products



yogurt & fruit options

Fruit Salad \$9.95

Seasonal hand cut fresh fruit including honeydew, cantaloupe, golden pineapple

Sliced Fruit Platter \$9.95

Seasonal fruit including honeydew, cantaloupe, golden pineapple & fresh berries

Yogurt \$4.10

Packaged Greek yogurts accompanied by crunchy homemade granola

Yogurt Parfaits \$6.95 ▼

Vanilla low-fat yogurt, raspberry puree, assorted berries, homemade granola | **GLUTEN FREE**

Fruit Granola Bars \$3.55

Assorted fruit granola bars



avocado toast bar \$11.95

Includes smashed avocado salad, organic whole grain bread, Tuscan country loaf + 2 toppings

Toppings | select 2

Heirloom grape tomatoes | balsamic reduction

Baby arugula | lemon | virgin olive oil

Aged Vermont goat cheese

Roasted cremini & shitake mushrooms

Black beans | grilled corn | fresh cilantro

lunch packages

prices are per person

simple box lunch: \$15.95

choice of turkey, tuna, ham & swiss, roast beef or vegetable sandwich, chips, chocolate chip cookie

executive box lunch: \$20.95

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: \$19.99

gourmet salad, sandwiches & wraps, sweets tray

corporate lunch buffet: \$24.95

(2) gourmet salads, sandwiches & wraps, sweets tray

gourmet salads \$7.00

Green Market Salad

California greens, sweet grape tomatoes, cucumbers, carrots, choice of 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 goat cheese tossed with a balsamic vinaigrette

Moroccan Chickpea Salad

Chickpeas, grape tomatoes, cucumbers, raisins, almonds, vinaigrette dressing

Southwest Salad

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

Italian Pasta Salad

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

Basil Pesto Salad

locatelli cheese and diced plum tomatoes

Orzo Pasta Salad

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

Asian Pasta Salad

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

Roasted Potato Salad

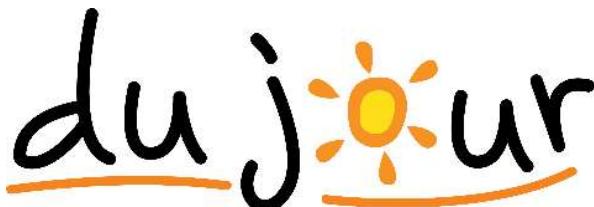
Red bliss potatoes, trio of peppers, apple smoked bacon, ranch dressing

Thai Quinoa Salad

Organic quinoa, red peppers, peanuts, ginger, lime, fresh cilantro

Sliced Fruit Platter

Seasonal hand cut fresh fruit including honeydew, cantaloupe, Hawaiian golden pineapple



sandwiches & wraps \$14 each

gluten free bread is available upon request

Petite Sandwiches \$6.50: 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

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 portabella, basil pesto mayo

Grilled Vegetable Sandwich

Baby eggplant, garden zucchini, roasted red pepper, basil pesto | **VEGAN Optional**

Italian Classic

Sopressata, prosciutto, roasted red pepper, fresh mozzarella



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

Smoked Salmon Wrap

Smoked Atlantic salmon, avocado, cucumber, vegetable cream cheese, whole-wheat wrap

Mediterranean Wrap

European cucumbers, hummus, French feta, Kalamata olives, grapes tomatoes, lemon oregano dressing

VEGAN Optional



sweets & snacks

Dujour Sweets Platter \$6.00

An assortment of cookies, brownies and lemon cake

Jumbo Gourmet Cookies \$4.25

Oatmeal raisin, chocolate chunk, dark chocolate s'mores

Fruit Kabobs \$9.95

Seasonal fresh fruit, hand cut and assembled on a skewer, includes pineapple, honeydew, cantaloupe, strawberries and orange honey yogurt dipping sauce

Petite Pastries Tray \$10.95

Mini cannoli's, French macaroons and assorted mini pastries

Fondue Bar \$12.95

Dark chocolate and caramel sauce, presented with strawberries, pineapple, kiwi lemon pound cake

Gourmet Sweet & Salty Tray \$9

Kettle cooked potato chips, assorted candies, pretzels

Individual bagged potato chips \$2.75

Kettle cooked 1 oz

House cooked potato chips \$5.95

Ranch dipping sauce

Hummus & Pita \$10.00

Hummus, marinated olives, grilled pita

Mexican Chips \$12.00

Pico de gallo, guacamole

Mini Philly Soft Pretzel \$3.25

spicy mustard

Trail Mix \$5.95

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



beverages

Assorted Sodas \$3.25

Coke, diet coke, sprite (12 oz cans)

Harney & Sons Iced Tea \$3.75

Black tea, peach, green tea (16oz bottles)

Snapple Iced Tea \$3.60

Regular and diet

Spring Water \$2.75

Still or sparkling (16 oz bottle)

Assorted Juices \$3.25

Cranberry, Florida Orange juice, apple (10oz bottles)



hot entrees & sides

Mediterranean Chicken, a la carte \$15.95

Chicken, artichoke hearts, sweet red and yellow peppers, kalamata olives, white wine reduction

Chicken Marsala, a la carte \$16.95

Sautéed chicken, Kennett Square mushrooms, marsala reduction

Chicken Parmesan, a la carte \$16.95

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

Chicken Picatta, a la carte \$15.95

Sautéed breast of chicken, lemon butter caper sauce

Salmon Teriyaki , a la carte \$15.95

(* extra charge per person)

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

Whole Roasted Beef Tenderloin, a la carte \$39.95,

(*extra charge)

Wild mushrooms, sweet onions, demi- glace

Stuffed Red Pepper, a la carte \$13.95

stuffed mushrooms, brussel sprouts, pecorino with wild rice and pine nuts

Italian Baked Penne, a la carte \$14.95

Baked penne, tomato basil sauce, ricotta cheese & fresh mozzarella

Pasta Primavera , a la carte \$15.95

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

Tuscan Penne Pasta, a la carte \$15.95

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

Rigatoni Pasta, a la carte \$16.95

Roasted garlic cream, mushrooms, asparagus, sun dried tomatoes

Tri-colored Tortellini, a la carte \$19.95

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

Vegetable Ravioli, a la carte \$19.95

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



side dishes \$7

Grilled asparagus, lemon butter

Green beans with toasted almonds

Lemon glazed carrots

Wok seared vegetables

Maple whipped sweet potatoes

Sautéed spinach with garlic

Grilled summer vegetables

Wild rice with cranberries & almonds

Roasted red bliss potatoes

Garlic mashed potatoes

Roasted cauliflower, pecorino cheese

Balsamic glazed Brussel sprouts

Executive Lunch Buffet \$32.95 per person

Choice of Gourmet Salad, Main Entrée, Two Sides, rolls & butter.

\$39.95 for a choice of (2) entrees | **indicates extra charge on select entrees

signature hot entrees

Taste of Philly \$29.95pp

Soft Pretzels with Spicy Mustard

Pesto tortellini salad

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

Southwest Grill \$29.95 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.

Asian Flavor \$29.95pp

Asian Pasta Salad

Snow Peas, Scallions, Napa Cabbage, 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 Sweet Platter \$4.95

Mexican Fajita Bar

\$29.95pp

Slow cooked pulled chipotle chicken, adobo rubbed
& char-grilled flank steak;

accompanied by flour tortillas, trio of sweet peppers
& onions, house made guacamole, Monterey jack
cheeser pico de gallo, and sour cream.

Includes Southwest salad & choice of Spanish rice or
chips and Pico de Gallo salsa.



signature hot entrees

The Moroccan \$29.95pp

Moroccan Chicken

Grilled breast topped with chickpea cucumber salad, Moroccan spices with coriander, paprika, cumin, garlic, and allspice.

Greek Salad **V**

Mixed green salad with feta cheese and herbed vinaigrette

Hummus and Pita

Tahini style hummus, grilled pita

Couscous & Vegetables

Saffron couscous, Mediterranean grilled vegetables



Thanksgiving Lunch \$32.95pp

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 with Almonds and Brown Butter

Dinner Rolls & Cornbread Homemade Apple Pie

Tuscan Feast \$32.95pp

Buffalo Mozzarella Salad

New Jersey Tomatoes and Garden Basil

Baked Pasta

Baked Ziti, Homemade Tomato Sauce, Ricotta Cheese and fresh mozzarella

Chicken Entree

Chicken Picatta or Chicken Marsala Entrees served with mixed sautéed vegetables, rolls and butter

Mini Pastries

Italian cannoli's and assorted cookies and pastries

North Carolina Picnic \$30.95pp

House made 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

reception platters

*available after 1:00pm

Artisan Fruit & Cheese Bar

\$16.95 pp

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



Mediterranean Platter

\$17.95 pp

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

Grilled Vegetable Platter

\$15.00 pp

Grilled eggplant, red and yellow peppers, zucchini, asparagus, virgin oil olive, pesto dressing

Italian Antipasto

\$20.95 pp

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



Charcuterie Board

\$24.00

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

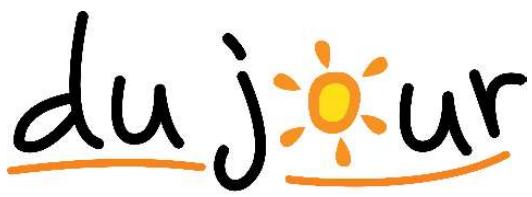
Avocado Toast Bar

\$12.95

Includes smashed avocado salad, organic whole grain, bread, Tuscan country loaf + 2 toppings

Toppings | select 2

Heirloom grape tomatoes | balsamic reduction
Baby arugula | lemon | virgin olive oil
Aged Vermont goat cheese
Roasted cremini & shitake mushrooms
Black beans | grilled corn | fresh cilantro



Breakfast

Vegan

Banana Bread: (contains nuts)....\$5.75

Breakfast Sandwich: Sautéed spinach and tomato, impossible breakfast sausage, vegan cheese, whole wheat bread...\$12

Gluten Free

Muffins: Assorted muffins..\$5.15

Bagels: Everything bagels...\$5

Yogurt parfait, gluten free granola...\$6

Dairy Free:

Banana bread, (contains nuts)....\$5.75

Vegan breakfast muffins:

Selection varies...\$5.50

Vegan, Gluten Free, Dairy Free & Nut Free:

Fresh Sliced Fruit & Berry Plate:

Pineapple, cantaloupe, honeydew, grapes and fresh berries ...\$8

Dessert

Gluten Free: Cookie...\$4

Nut Free: Slice of lemon pound cake...\$6

Vegan & Dairy Free: Cookie...\$4

Special Dietary Menu

Lunch

Vegan & Nut Free

Green Market Salad : California greens, sweet grape tomatoes, cucumbers, carrots, aged balsamic dressing....\$12

Grilled Vegetable Sandwich: Baby eggplant, garden zucchini, roasted red pepper, fresh basil ...\$12

Mediterranean Wrap: European cucumbers, hummus, Kalamata olives, grapes tomatoes, lemon oregano dressing, whole wheat wrap...\$12

Gluten Free & Nut Free

Green Market Salad : California greens, sweet grape tomatoes, cucumbers, carrots, aged balsamic dressing....\$12

Sandwiches: Selection of sandwiches on Udi's Gluten Free bread....\$12

Roasted turkey, ham & Swiss, albacore tuna salad, roast beef, Italian classic, grilled vegetable

Dairy Free & Nut Free

Green Market Salad : California greens, sweet grape tomatoes, cucumbers, carrots, aged balsamic dressing....\$12

Add grilled chicken ...\$6.75



gourmet hors d' oeuvres

50 pieces per each minimum per menu selection | available after 1:00pm

Seafood

- Panang Spring Roll, Sweet Chili Sauce \$5
- Coconut Shrimp | mango chutney \$5
- Maryland Crabcakes | Remoulade Sauce \$5
- Classic Shrimp Cocktail, Spicy Cocktail Sauce \$6
- Sea Scallops | Applewood Bacon | Browned Butter \$6
- Ahi Tuna Poke Bowl, Coconut Rice, Baby Cilantro \$ 6
- Smoked Salmon Toast, Boursin, Capers, Dill \$5



Sliders

- Buffalo Chicken Sliders | Coleslaw | Brioche Roll \$5
- BBQ Pulled Pork | Brioche Roll \$6
- Cheesesteak Pretzel Roll Sliders, Fontina Cheese, Sea Salt \$6
- Angus Beef Sliders, Cheddar, Onion, Brioche Roll \$5



Finger Foods

- Asian Spice Baby Back Ribs with Teriyaki Glaze \$5
- Mini Rueben, Swiss, Sauerkraut, Russian dressing \$4
- Kosher Hot Dogs wrapped in Puff Pastry, Dijon Dressing \$3.5
- Pork Dumpling, Green Onion, Ponzi Dipping Sauce \$4
- Grilled Baby Lamb Chops with Mint Jelly \$10
- Mini Beef Wellington wrapped in Puff Pastry \$6
- Smoked Spicy Chicken Quesadillas | Sour Cream \$4
- Pecan Crusted Chicken Tenders | Honey Dijon \$4
- Roasted Chicken Wings | Mahogany Teriyaki Glaze \$4
- Prosciutto Wrapped Asparagus \$3.50



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 \$268 per event

Bartender \$279 per event

Chef \$289 per event

Event Supervisor \$345 per event

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 & fees

Breakfast: beginning at 7:00am Luncheon deliveries are available any time Dinner: no later than 5:00pm

Weekends: we are happy to service your event on a weekend; however, a \$700 minimum purchase applies.

Center City Delivery: \$40

University City, PENN, CHOP : \$45

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

billing

We accept Visa, MasterCard, Discover and American Express, a 3.5% service charge applies. 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.

