

# Catering Menu



2023 edition

Serving Philadelphia

*du jour*

# 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 \$16.50 v

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

## Breakfast Buffet \$8.75 v

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

## Bagel Buffet \$5.00 v

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 v

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 v

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

## DuJour Egg Sandwich \$8.95 v optional

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 v | VEG

## beverages

### Coffee and Tea \$3.50 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

### Breakfast Juices

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

Proudly serving illy coffee products



## yogurt & fruit options

### Fruit Salad \$8.00 v | VEG | GF

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

### Sliced Fruit Platter \$8.00 v | VEG | GF

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

### Yogurt \$4.10 v

Packaged Greek yogurts accompanied by crunchy homemade granola

### Yogurt Parfaits \$5.95 v

Vanilla low-fat yogurt, raspberry puree, assorted berries, homemade granola

### Fruit Granola Bars \$3.25 v | VEG

Assorted fruit granola bars

### Classic Oatmeal:

Organic blend of steel cut oats, brown sugar, dried cranberries, candied walnuts, raisins v | VEG

Small 10-12.. \$70 large 15-20.. \$85

## 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



v = vegetarian VEG= vegan GF=gluten free

all orders require 10 guest minimum

## soup dujour

### Roasted Butternut Squash **V | GF**

Green apple and fennel slaw, crème fraiche

### 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) \$75.00 LARGE | (15-20) \$ 1 2 5

## lunch packages

prices are per person

### simple box lunch: \$14.50

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

### executive box lunch: \$16.95

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: \$17.99

gourmet salad, sandwiches & wraps, sweets tray

### corporate lunch buffet: \$21.99

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

## gourmet salads \$7.00

### 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

### Roasted 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



du jour

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## sandwiches & wraps \$11.75 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

### 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 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

### 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 v | VEG optional

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



## sweets & snacks

### Dujour Sweets Platter \$6.00 v

An assortment of pecan caramel brownies, lemon squares, chocolate chip & oatmeal raisin cookies

### Jumbo Gourmet Cookies \$4.25 v

Oatmeal raisin, chocolate chunk, dark chocolate s'mores

### Fruit Kabobs \$8.00 v | GF

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

### Petite Pastries Tray \$9.95 v

Mini cannoli's, French macaroons and assorted mini pastries

### Fondue Bar \$12.95 v

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

### Chocolate Dipped Strawberries \$6/each

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

### Gourmet Sweet & Salty Tray \$9 v

Kettle cooked potato chips, assorted candies, pretzels

### Individual bagged potato chips \$1.75

Kettle cooked 1 oz v | VEG | GF

### House cooked potato chips \$5.95

Ranch dipping sauce v | GF

### Hummus & Pita \$10.00

Hummus, marinated olives, grilled pita v | VEG

### Mexican Chips \$12.00 v | VEG | GF

Pico de gallo, guacamole

### Philly Soft Pretzels \$2.95 v

spicy mustard

### Mini Philly Soft Pretzel \$2.95 v

spicy mustard

### Trail Mix \$8.95 v | GF

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

## beverages

### Assorted Sodas \$3.00

Coke, diet coke, sprite (12 oz cans)

### Assorted Juices \$3.00

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

### Snapple Iced Tea \$3.25

Regular and diet

### Spring Water \$2.75

Still or sparkling (16 oz bottle)



## 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 \$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 \$39.95, (\*extra charge)**

Wild mushrooms, sweet onions, demi- glace

### **Stuffed Red Pepper, a la carte \$13.95 V | VEG**

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

### **Italian Baked Penne, a la carte \$14.95 v**

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

### **Pasta Primavera, a la carte \$15.95 v**

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

### **Tuscan Penne Pasta, a la carte \$15.95 v**

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

### **Rigatoni Pasta, a la carte \$16.95 v**

Roasted garlic cream, mushrooms, asparagus, sun dried tomatoes

### **Tri-colored Tortellini, a la carte \$19.95 v**

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

### **Vegetable Ravioli, a la carte \$19.95 v**

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 V | GF

Green beans with toasted almond V | VEG | GF

Lemon Glazed Carrots V | VEG | GF

Wok seared vegetables 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

Roasted Yukon gold potatoes V | VEG | GF

Garlic mashed potatoes V | GF

Curried Cauliflower V | VEG | GF

Balsamic glazed Brussel sprouts V | VEG | GF

## **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

V = vegetarian

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all orders require 10 guest minimum

# signature hot entrees

## Taste of Philly \$27.95pp

Soft Pretzels with Spicy Mustard **V**

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 **V**

## Asian Flavor \$29.95pp

**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 \$4.95

## 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.

## Mexican Fajita Bar \$27.95pp

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 cheesen pico de gallo, and sour cream.

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



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# 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 | GF**

Mixed green salad with feta cheese and herbed vinaigrette

### Hummus and Pita **V | VEG**

Tahini style hummus, grilled pita

### Couscous & Vegetables **V | VEG**

Saffron couscous, Mediterranean grilled vegetables

Assorted phyllo pastries \*add \$4 pp



## Thanksgiving Lunch \$32.95pp

### 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 \$32.95pp

### 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 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 \$28.95pp

### House made 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**



# reception platters

\*available after 1:00pm

## Artisan Fruit & Cheese Bar

**\$16.95 pp** v

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

## Mediterranean Platter

**\$17.95pp** v

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

## Grilled Vegetable Platter

**\$15.00pp** V | VEG | GF

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

## Italian Antipasto

**\$20.95pp**

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



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# vegan & vegetarian specialties

## Breakfast

### Fruit Salad \$8 **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**

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...\$69 large 15-20...\$108

### Green Market Salad \$7 **V | VEG | GF**

California greens, sweet grape tomatoes, cucumbers, carrots, aged balsamic dressing

### Asian Pasta Salad \$7 **V | VEG**

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

### Thai Quinoa Salad \$7 **V | VEG | GF**

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

### Moroccan Chickpea Salad \$7 **V | VEG | GF**

Chickpeas, grape tomatoes, cucumbers, raisins, almonds

## Sandwiches & Wraps

### Grilled Vegetable Sandwich \$11.75 **V**

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

### Mediterranean Wrap \$11.75 **V**

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

## Hot Items

### Tuscan Penne Pasta \$15.95 **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 \$12 **V**

Tomato, basil & garlic  
Roasted eggplant caviar  
Imported olives tapenade  
Roasted garlic crostini

### Hummus & Pita \$10 **V**

Tahini style hummus, olives, grilled pita

### Mexican Chips & Salsa \$9 **V | VEG | GF**

Pico de gallo, guacamole, tri-colored corn chips

### Sweet & Salty Tray \$12 **V**

Popcorn, pretzels, assorted candies



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# **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 **GF**

Sea Scallops | Applewood Bacon | Browned Butter \$6 **GF**

Ahi Tuna Poke Bowl, Coconut Rice, Baby Cilantro \$6 **GF**

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 **GF**

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 **GF**

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 **GF**

Prosciutto Wrapped Asparagus \$3.50

## **Skewers**

Cajun Kabobs | Andouille Sausage | Shrimp \$4 **GF**

Roasted Breast of Chicken and Pineapple Kabobs \$4 **V | GF**

Petite Meatballs, Sweet Marsala Reduction \$3

Sautéed Beef Tenderloin Brochette \$5 **GF**

## **Vegetable & Vegan**

Spinach and Feta Cheese Phyllo Triangles \$4 **V**

Tuscan Skewers, Mozzarella, Olives, Tomato, Basil \$5 **V | GF**

Brie Cheese stuffed with Raspberries wrapped in Pastry \$5 **V**

Steamed Vegetable Dumpling, Sweet Chili Sauce \$4 **V | VEG**

Imported Brie & Green Apple Quesadilla \$5 **V**



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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 \$57.00 hr  
Bartender \$63.00  
Chef \$45.00 - \$65 hr  
Event Supervisor \$70.00hr

## 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

## 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.

