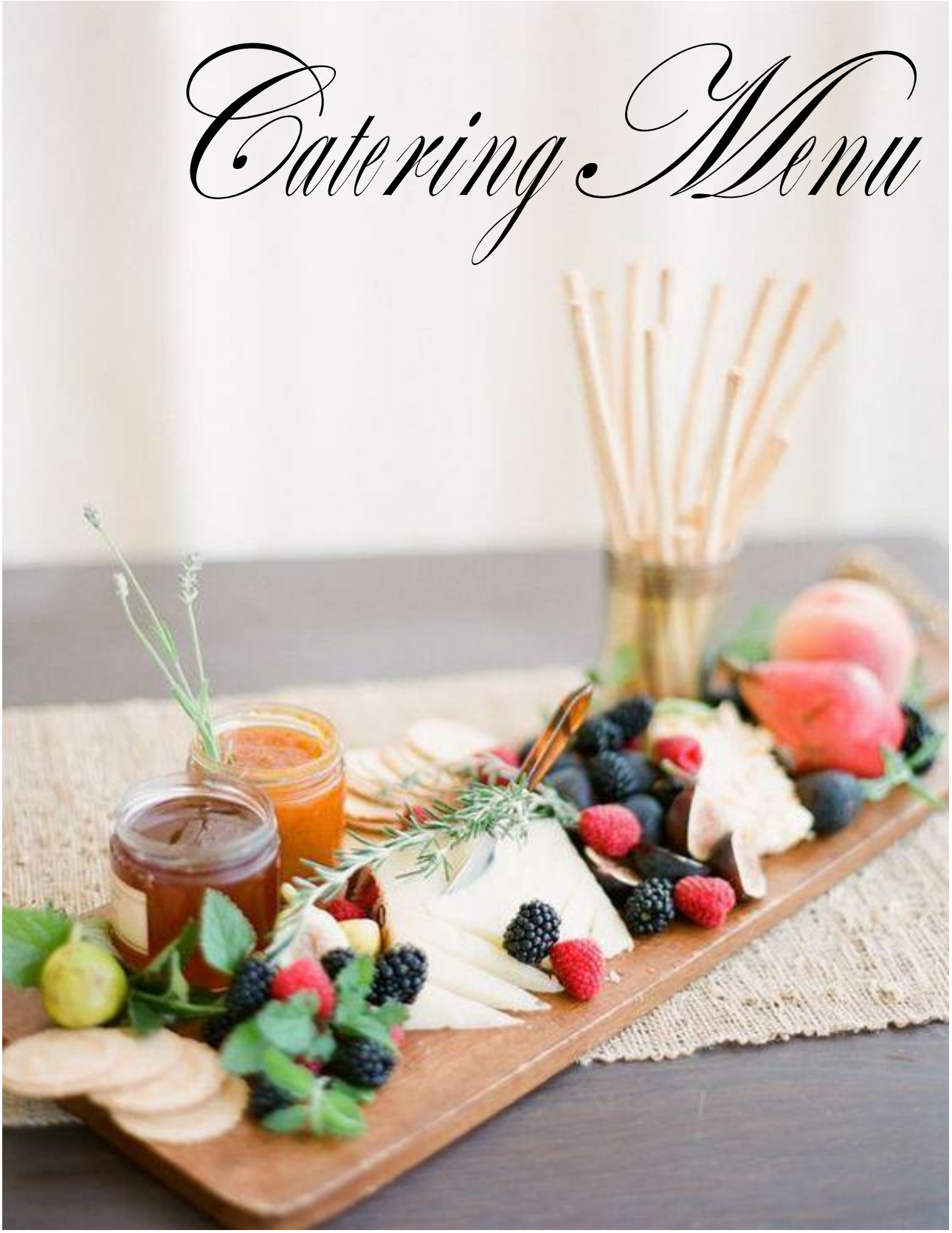
Catering Menu



Serving Philadelphia & Princeton

2023 edition

du jour

Continental Breakfast $8.95

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 $13.95 v

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

Breakfast Buffet $7.00 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…$7.95 additional

Heart and Healthy $9.95 v

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

Executive Breakfast $16.95

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

Italian Style Frittata $6.50 v

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

DuJour Egg Sandwich $8 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 $4.95 v

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

Fruit Granola Bars $2.95 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 $10.95

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: $13.50
choice of turkey, tuna, ham & swiss, roast beef or vegetable sandwich, chips, chocolate chip cookie

executive box lunch: $15.95
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: $16.99
gourmet salad, sandwiches & wraps, sweets tray

corporate lunch buffet: $19.99
(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

V = vegetarian **VEG**= vegan **GF**=gluten free

all orders require 10 guest minimum

sandwiches & wraps $11 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 $5.00 V
An assortment of pecan caramel brownies, lemon squares, chocolate chip & oatmeal raisin cookies

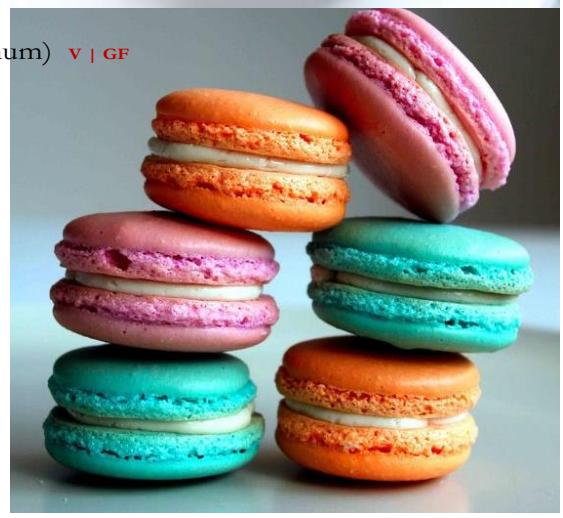
Jumbo Gourmet Cookies $3.95 V
Oatmeal raisin, chocolate chunk, dark chocolate s'mores

Fruit Kabobs $8.00 V | GF
Seasonal fresh fruit, hand cut and assembled on a skewer, includes pineapple, honeydew, cantaloupe, strawberries an orange honey yogurt dipping sauce

Petite Pastries Tray $8.00 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 $4/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 $4 .50
Ranch dipping sauce V | GF

Hummus & Pita $9.00
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)

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hot entrees & sides

Mediterranean Chicken, *a la carte $10.95*
chicken, artichoke hearts, sweet red and yellow peppers, kalamata olives, white wine reduction

Chicken Marsala, a la carte $14.95
Sautéed chicken, Kennett Square mushrooms, marsala reduction

Chicken Parmesan, a la carte $14.95
Pan fried in olive oil and topped with fresh tomato basil sauce, Parmesan and mozzarella cheese

Chicken Picatta, a la carte $14.95
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 $10.95 V | VEG
stuffed mushrooms, brussel sprouts, pecorino with wild rice and pine nuts

Italian Baked Penne, a la carte $13.95 V
Baked penne, tomato basil sauce, ricotta cheese & fresh mozzarella

Pasta Primavera , a la carte $14.95 V
Bowtie pasta, sauteed baby spring vegetables, shaved locatelli tossed in a garlic cream sauce

Tuscan Penne Pasta, a la carte $13.95 V
Sautéed zucchini, red peppers, artichokes, kalamata olives, fresh tomato basil sauce, shaved Romano cheese

Rigatoni Pasta, a la carte $15.95 V
Roasted garlic cream, mushrooms, asparagus, sun dried tomatoes

Tri-colored Tortellini, a la carte $15.95 V
Three cheese tortellini pasta, baby peas, imported prosciutto, basil pesto cream sauce

Vegetable Ravioli, a la carte $15.95 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 $25.95 per person

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

$29.95 for a choice of (2) entrees | **indicates extra charge on select entrees

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signature hot entrees

Taste of Philly $25.95pp

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 $24.95pp

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 $24.95 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 $26.95pp

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 $24.95pp

Moroccan Chicken
Grilled breast topped with chickpea cucumber salad, 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**
Tahini style hummus, grilled pita

Couscous & Vegetables **V | VEG**
Saffron couscous, Mediterranean grilled vegetables

Assorted phyllo pastries *add $4 pp

Thanksgiving Lunch $29.95pp

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 $29.95pp

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

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reception platters

*available after 1:00pm

Artisan Fruit & Cheese Bar
$15.00 pp v

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

Bruschetta Station
$12.00pp V | VEG | GF

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

Mediterranean Platter
$16.00pp 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 oil olive, Tahini dressing

Italian Antipasto
$18.00pp

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

Charcuterie Board
$24.00

Imported prosciutto, aged soppresotta 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 V
Baby eggplant, garden zucchini, roasted red pepper, basil pesto

Mediterranean Wrap $11 V
European cucumbers, hummus, Kalamata olives, grapes tomatoes, feta, lemon oregano dressing

Hot Items

Tuscan Penne Pasta $14 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 $9 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 $9 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 $40.00 hr
Bartender $45.00
Chef $45.00 - $45 hr
Event Supervisor $50.00hr

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.