



## *Catered Boxed Lunch Offerings - 415.883.3797*

*Delivered in individual boxes or trayed for your buffet. Priced from \$6.95 - \$10.95*

### *Café Joël Sandwiches*

*Bread choices include sourdough, whole wheat, rye, focaccia, croissant and assorted sandwich rolls. All are freshly baked.*

#### **Oven Roasted Turkey**

Piled high with cranberry/mango chutney, Thai plum sauce or stone ground mustard and mayo

#### **Choice Tri Tip Roti**

Our choice roast tri tip beef with Chef's roasted garlic sauce, lettuce and tomato on a fresh torpedo roll. Also available with horseradish or stone ground mustard

#### **Grilled Vegetable Napoleon**

Grilled portobello, eggplant, zucchini, tomato, yellow squash and avocado on focaccia

#### **Italian Hoagie**

Salami, mortadella, pepperoni, ham, onion, tomato, pepperoncini, provolone and Italian dressing on baguette

#### **Cured Ham and Swiss on Rye**

Piled high with dijon mustard

#### **Albacore Tuna**

A large portion of Chef Joel's special recipe

#### **Tarragon Chicken**

Breast only chicken with tarragon/mayo aioli

#### **Egg Salad the Real Way**

Chunky and not runny! Seasoned just right on your choice of fresh bread

#### **Rosy Chicken**

Grilled rosemary marinated chicken breast with peppers, onion and choice of fresh basil, red bell pepper aioli or our special curry sauce. Served on baguette or focaccia

#### **Philly Cheese Steak**

Oven roasted choice tri tip with grilled onions, peppers and pepper jack cheese on a soft roll

#### **Marinated Portobello**

Broiled portobello mushroom stuffed with ratatouille and sprinkled with feta cheese

#### **Dilled Turkey Breast Pita**

Dilled turkey breast Greek Style, lettuce and tomato stuffed in a warm pita

### *Please Note!!!*

*The sandwich, wrap, salad and other selections listed on these menus are proven favorites.*

*If you do not see something that fits your needs please ask. We WILL accommodate you.*

*Some preparations require 24 hour notice.*



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### *Café Joël Wraps*

#### **Caesar Chicken Wrap**

Grilled rosemary chicken, romaine lettuce, asiago and Chef Joel's dressing

#### **Santa Fe Chicken Wrap**

Grilled marinated chicken, roasted peppers and onions, baby lettuce and chipotle mayo.  
May add cheese

#### **Ham, Turkey and Swiss Wrap**

Roasted turkey, grilled black forest ham, Swiss cheese, organic lettuce and mustard/mayo dressing

#### **Grilled Vegetable Wrap**

Eggplant, mushroom, roasted red and green peppers, zucchini, onion and organic greens with herbed vinaigrette

#### **Up Stream Salmon Wrap**

Grilled salmon, caramelized onions, roasted peppers and mixed greens tossed with citrus vinaigrette in a warm tortilla

#### **BBQ Tri Tip Wrap**

Slow roasted USDA choice beef tri tip with roasted peppers, onions, cole slaw and Chef's BBQ sauce

#### **BBQ Turkey Wrap**

Our BBQ Wrap with turkey breast instead of tri tip

#### **Fish Taco Wrap**

Housemade beer battered cod, lettuce, tomato, cheese and fresh salsa in a warm tortilla

#### **Thai Chicken Satay Wrap Around**

Grilled Thai chicken, lettuce, carrots and scallions with traditional spicy peanut sauce all wrapped up

#### **Thai Beef Satay Wrap**

Our Thai wrap around with marinated tri tip

#### **Falafel Wrap**

This classic Middle Eastern vegan fast food is served in a tortilla with shredded lettuce, diced tomatoes, sesame tahini and cucumber raita

### *Café Joël Special Sushi Box*

Our in house Sushi Chef will happily craft a sushi boxed lunch just for you. 24 hour notice required.



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### *Café Joël Salads*

#### **Classic Caesar Salad**

Crisp romaine lettuce, housemade croutons, asiago and Chef Joël's signature dressing

#### **Chicken Caesar Salad**

The classic caesar with grilled chicken breast

#### **Chinese Chicken Salad**

Chiffonade of romaine and iceberg lettuces, warm grilled chicken breast, crispy rice noodles, scallions, toasted almonds and peanuts. Our soy/ginger dressing makes this simply the best!

#### **Chef's Cobb Salad**

Turkey, ham, bacon, avocado, hard boiled egg, gorgonzola, white cheddar, vine ripened tomato, scallions, romaine lettuce and choice of dressing

#### **Poached Pear Salad**

Pear poached in red wine on a mound of organic greens and romaine lettuce, toasted walnuts, bleu cheese and raspberry essence vinaigrette

#### **Hamilton Field Greens**

Seasonal organic lettuces with tomato, cucumber, mushroom, beets, shaved red cabbage, avocado, carrots, olives, garbanzo and red kidney beans. Your choice of dressing. Add grilled, marinated chicken breast, tempura tofu or scoop of tuna salad if you like.

#### **TFB Salad**

Named after one of our favorite customers this salad is a mix of organic greens and romaine lettuce, dried cranberries, toasted walnuts and feta cheese. Comes with its own "vegan" balsamic dressing.

#### **The Wedge**

A wedge of crisp iceberg lettuce sprinkled with gorgonzola and dried cherries topped with bleu cheese or thousand island dressing. May add bacon, tomato and hard boiled egg

#### **Popeye's Salad "Cause I Eats Me Spinach"**

Baby spinach, hard boiled egg, scallions, bacon, feta, dried cranberries and balsamic vinaigrette. May add rosemary marinated chicken breast

#### **Grilled Salmon Salad**

Served on a mound of organic greens with grilled asparagus, citrus vinaigrette and caper coulis

#### **Seared Ahi Salad**

Sushimi grade ahi tuna dredged in house spices, seared rare, and presented on dressed dykon raddish. Served with cucumber salad and sauce wasabi

#### **French Nicoise Salad**

Seared sushi grade tuna, haricots verts, hard boiled eggs, grape tomatoes, onion, capers, and fingerling potatoes.

### *Café Joël Sides and Sweets*

#### **Mediterranean Pasta Salad**

Penne pasta tossed with olive oil, lemon juice, sundried tomatoes, olives, feta and artichoke hearts

#### **Roasted Corn and Chipotle Macaroni Salad**

Elbow macaroni mixed with peppers, onions, roasted corn, chipotle and mayonnaise

#### **Orzo Salad**

A subtle blend of orzo, lemon, tomato, fresh basil, asiago and olive oil

#### **Potato Salad**

Homemade American style

#### **Cole Slaw**

Crunchy, zesty and based on Chef Joël's Wisconsin recipe

#### **Organic Green Salad**

Selected organic greens salad with your choice of dressing

#### **Fruit Salad**

Seasonal fresh fruit

#### **Assorted Chips**

#### **Homemade Cookies**

Our signature chocolate chip, peanut butter, snickerdoodle, molasses or oatmeal raisin

#### **Brownies**

Double chocolate frosted or unfrosted espresso

#### **Lemon Bars**

Lots of fresh lemon filling in a flakey pastry crust