



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