



GROUP LUNCH BAGS

Wrap Lunch - \$11.99 | Salad Lunch - \$12.99

Minimum 8 people

CHOOSE ANY ONE OF OUR
CHEF-DESIGNED SALADS OR WRAPS

* LUNCH COMES
WITH ANY TWO
(2) ITEMS FROM
OUR SNACKS
MENU...!



SOUP

SOUP \$3.49 (S) \$5.49 (L)

Veggie Split Pea
Minestrone
Chicken Noodle
Weekly Soup Special

SNACKS

SIP

Poland Spring Bottled Water.....\$1.69
Poland Spring Sparkling Water..\$1.79
Snapple.....\$1.99
Vitamin Water.....\$2.50
Can Soda.....\$1.29

CHIPS

Deep River Chips.....\$1.99
Pop Chips.....\$1.99
Stacy's Pita Chips.....\$1.99
FSTG Tortilla Chips.....\$1.99
Beanitos Chips.....\$1.99



HEALTHY SIDES

FRUIT SALAD PLATTER

\$3.99 / person

Sliced fresh Cantaloupe, Honeydew Melon,
Strawberries, Blueberries

CHEESE PLATTER

\$29.99 (Feeds 6-10 people)

Reduced-Fat Cheddar, Pepper Jack,
Reduced Fat Swiss, Fresh Mozzarella.
Served with Grape Tomatoes

CRUDITÉ PLATTER

\$29.99 (Feeds 6-10 people)

Sliced fresh Celery, Carrots, Green Peppers,
and Asparagus. Served with a choice of Blue
Cheese or Buttermilk Ranch dressing

COOKIE PLATTER

\$3.99 / person

Protein Bakery Chocolate Chocolate Chip Cookies,
Peanut Butter White Chocolate Chip Cookies, and
Black & White Blondies

JUST SALAD CATERING SERVICE

Our dedicated Catering Manager will gladly assist you with all of your catering needs.
We strive to provide the freshest lunch options available with personalized, quality service.

- Freshly baked Ciabatta bread platter comes free with every salad order!
- All Wraps and Chef-Designed Salads are labeled in detail for allergy purposes
- All dressings come on the side automatically
- All catering orders are set up professionally and efficiently by our Just Salad staff
- All orders come complete with plenty of napkins, utensils, serving bowls and spoons

PAYMENT

Acceptable forms of payment include American Express, Visa, Mastercard, and Discover.
We also accept Cash on Delivery, and company checks. Gratuity is not included. For orders
more than \$200, a 12.5% gratuity will be automatically applied.

CANCELLATION

We will do our best to accommodate all catering needs. We require a standard 24 hour
cancellation notice. Same day cancellations will be subject to a 50% charge.



justsalad

• CATERING. •

SALADS • WRAPS • DESSERTS • FRESH SOUPS

PHONE: (212) 244-1111

EMAIL: CATERING@JUSTSALAD.COM

“ Eat healthy, enjoy food, live well,
and never sacrifice flavor. ”

- CHEF LAURA PENSIERO

VISIT JUSTSALAD.COM/CATERING



• SALAD & WRAP PLATTERS •

ASK ABOUT
OUR SEASONAL
INGREDIENTS

CHICKEN CAESAR

Romaine, All-Natural Grilled Chicken, Shaved Parmesan, Multigrain Croutons

Suggested Dressing: Caesar

THAI CHICKEN CRUNCH

Romaine, Red Cabbage, All-Natural Grilled Chicken, Shredded Carrots, Sliced Celery, Crispy Wontons

Suggested Dressing: Spicy Thai Peanut

BUFFALO CHICKEN

Romaine, Buffalo Chicken, Pepper Jack Cheese, Sliced Celery, Tortilla Strips

Suggested Dressing: Buttermilk Ranch

ASIAN SESAME GRAIN

Mesclun-Romaine-Red Cabbage Mix, All-Natural Grilled Chicken, Wheat Berries, Quinoa, Edamame, Crispy Wontons

Suggested Dressing: Asian Sesame

MEDITERRANEAN MIX

VEGETARIAN

Romaine, Chickpeas, Crumbled Feta Cheese, Kalamata Olives, Lentils, Seedless Cucumbers

Suggested Dressing: Olive Oil/Balsamic Mix

HUDSON VALLEY MIX

VEGETARIAN

Baby Spinach, Roasted Butternut Squash, Broccoli, Diced Apples, Goat Cheese, Beets, Pumpkin Seeds, Multigrain Croutons

Suggested Dressing: Low-Fat Horseradish Chive

IMMUNITY BOWL

Mesclun, Grilled Salmon, Roasted Butternut Squash, Dried Cranberries, Wheat Berries, Seedless Cucumbers

Suggested Dressing: Lemon Vinaigrette

THE CALIFORNIA

Romaine, All-Natural Grilled Chicken, Sliced Avocado, Egg Whites, Grape Tomatoes, Toasted Almonds

Suggested Dressing: Low-Fat Balsamic Vinaigrette

BUFFALO KALE CAESAR

NEW RECIPE

Kale-Romaine Mix, All-Natural Grilled Chicken, Parmesan, Multigrain Croutons, Celery, Carrots

Suggested Dressing: Spicy Buffalo

ROASTED TURKEY HEALTH COBB

Romaine, House-Roasted Turkey, Egg Whites, Tomatoes, Sliced Avocado, Reduced-Fat Swiss

Suggested Dressing: Buttermilk Ranch

NEW RECIPE

PESTO CHICKEN PARADISE

Arugula-Mesclun Mix, All-Natural Grilled Chicken, Broccoli, Roasted Tomatoes, Fresh Mozzarella, Thinly Sliced Red Onions

Suggested Dressing: Kale-Pesto Vinaigrette

TEXAS TWO STEP

Romaine, All-Natural Buffalo Chicken, Black Beans & Corn, Roasted Red Peppers, Green Peppers, Reduced-Fat Cheddar

Suggested Dressing: Chilled Avocado

TANDOORI FIRE

NEW

Romaine, Tandoori Red Hot Chicken, Feta, Pita Chips, Cucumbers, Red Onions

Suggested Dressing: Low-Fat Yogurt Cucumber

SMOKEHOUSE STEAK

Romaine, Charbroiled Steak, Crumbled Feta, Black Beans & Corn, Jalapenos, Tortilla Strips

Suggested Dressing: Smoky Poblano Ranch

CHIPOTLE COWBOY

Romaine, All-Natural Grilled Chicken, Pepper Jack Cheese, Black Beans, Cilantro, Crunchy Onions, Sliced Avocado

Suggested Dressing: Chipotle Vinaigrette

Assorted Wrap Platters are Available!

(call for details!)

Served on
tasty, WHOLE
WHEAT wraps!

SMALL
6-10
people

\$80.99

MEDIUM
11-15
people

\$124.99

LARGE
16-20
people

\$165.99

* All salad orders
are served with a
fresh ciabatta bread
platter. All dressings
come on the
side.

• YOU BE THE CHEF •

The custom salad option!

Choose a Small, Medium, or Large Size

Two Greens
Four Essentials
One Extra
One Dressing

Select options from our
Custom Salad Bar menu

• CUSTOM SALAD BAR •

FRESH

GREENS

Arugula Baby Spinach Kale
Mesclun Romaine

ESSENTIALS

VEGGIES

Artichoke Hearts

Asparagus STEAMED

Banana Peppers

Beets FRESH

Black Beans

Black Beans & Corn

Broccoli STEAMED

Carrots SHREDDED

Celery

Chickpeas

Cilantro

Corn

Cucumbers SEEDLESS

Edamame

Green Peppers

Jalapenos FRESH

Red Onions

Red Peppers ROASTED

Tomatoes

White Mushrooms

Egg Whites

Hard-Boiled Eggs

FRUIT

Apples GRANNY SMITH

Dried Cranberries

Mandarin Oranges

GRAINS & NUTS

Almonds TOASTED

Lentils

Pumpkin Seeds

Quinoa

Walnuts

Wheat Berries

CRUNCH

Crispy Wontons

Croutons MULTIGRAIN

Crunchy Onions

Tortilla Strips

* Minimum of
8 people for
Catering

EXTRAS

PREMIUMS

Avocado

Hearts of Palm

Kalamata Olives

Portabella Mushrooms

Butternut Squash ROASTED

Tomatoes ROASTED

Pita Chips

PROTEINS

Chicken ALL-NATURAL

Buffalo Chicken ALL-NATURAL

Tandoori Red Hot Chicken

Turkey HOUSE-ROASTED

Turkey Bacon CRISPY

Tofu SESAME GRILLED

Steak CHARBROILED

Shrimp GRILLED

Salmon GRILLED

CHEESE

Crumbled Bleu

Crumbled Feta

Fresh Mozzarella

Goat Cheese MONTCHEVRÉ

Pepper Jack CABOT

Reduced-Fat Cheddar

Reduced-Fat Swiss

Shaved Parmesan

DRESSINGS

ORIGINAL

Sherry Shallot Vinaigrette 140 Cal

Smoky Poblano Ranch 130 Cal

Spicy Thai Peanut 140 Cal

Kale-Pesto Vinaigrette 140 Cal NEW

Lemon Vinaigrette 150 Cal

Chipotle Vinaigrette 150 Cal

LOW-FAT

Balsamic Vinaigrette 70 Cal

Horseradish Chive 40 Cal

Yogurt Cucumber 20 Cal

Chilled Avocado 35 Cal

Sweet & Creamy Sriracha 25 Cal

Far East Mandarin 25 Cal

Spicy Buffalo 5 Cal

FAT-FREE

Fresh Half Lemon 5 Cal

Honey-Herb Dijon 45 Cal

Ranch 30 Cal

Red Wine Vinegar 0 Cal

Balsamic Vinegar 10 Cal

CLASSIC

Asian Sesame 130 Cal

Bleu Cheese 160 Cal

Caesar 190 Cal

Balsamic Vinaigrette 150 Cal

Buttermilk Ranch 150 Cal

Italian Vinaigrette 150 Cal

Olive Oil / Balsamic Vinegar 120 Cal

Olive Oil 240 Cal

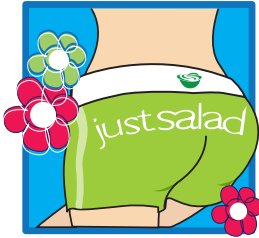
Nutritional Key

Low Carb (<5g) Contains No Milk
Contains No Gluten Vegan
Low Cholesterol

CHOPPER
RENTAL
\$99 / per
hour

PSSST.. ASK ABOUT OUR SEASONAL INGREDIENTS!

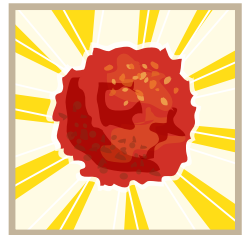
SPRING SEASONAL



SPRING BOOTY SLIMDOWN 320 Cal

Romaine-Kale Mix, Pirate's Booty®, Turkey Bacon, Steamed Brussels Sprouts, Asparagus, Sliced Radishes

Suggested Dressing: Low-Fat Horseradish Chive 40 Cal



THE ULTIMATE FALAFEL 340 Cal

Romaine-Red Cabbage Mix, Baked Falafel, Cucumbers, Grape Tomatoes, Red Onions, Pita Chips

Suggested Dressing: Moroccan Tahini 60 Cal



THAI-TASTIC 310 Cal

Romaine-Red Cabbage Mix, Grilled All-Natural Chicken, Black Beans, Cilantro, Shredded Carrots, Unsalted Peanuts

Suggested Dressing: Sweet & Creamy Sriracha 25 Cal



CAJUN EL PASO GRILL 430 Cal

Romaine, Cajun Grilled Shrimp, Avocado, Grape Tomatoes, Black Beans & Corn, Crunchy Onions, Pepper Jack Cheese

Suggested Dressing: Chipotle Vinaigrette 150 Cal



SEASONAL DRESSING

Moroccan Tahini

60 Cal

SEASONAL INGREDIENTS

Brussels Sprouts | Unsalted Peanuts | Radishes

Pirate's Booty® | Baked Falafel

Grilled Cajun Shrimp