



GROUP LUNCH BAGS

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

Minimum 8 people

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

CHOOSE ANY ONE OF OUR
CHEF-DESIGNED SALADS OR WRAPS



SOUP

SOUP \$2.99 (S) \$4.99 (L)

Veggie Split Pea
Minestrone
Chicken Noodle
Weekly Soup Special

SNACKS

SIP

Poland Spring Bottled Water.....\$1.65
Poland Spring Sparkling Water...\$1.75
Snapple.....\$1.99
Vitamin Water.....\$2.50
Can Soda.....\$1.25

CHIPS

Pirate's Booty.....\$1.75
Deep River Chips.....\$1.75
Pop Chips.....\$1.99
Stacy's Pita Chips.....\$1.99
FSTG Tortilla Chips.....\$1.75



HEALTHY SIDES

FRUIT SALAD PLATTER

\$3.99 / person

Sliced fresh Cantaloupe, Honeydew Melon, Strawberries, Blueberries, and Red Grapes

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 Broccoli. 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 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 accomodate all catering needs. Please place your order by 6pm the day before delivery. We require a standard 24 hour cancellation notice. Same day cancellations will be subject to a 50% charge.



just salad

• CATERING. •

SALADS • WRAPS • DESSERTS • FRESH SOUPS

PHONE: (212) 244-1111

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

- CHEF LAURA PENSIERO

VISIT JUSTSALAD.COM



SALADS & WRAP PLATTERS

CHEF-DESIGNED

• CLASSIC •

CHICKEN CAESAR VEGETARIAN OPTION

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

Suggested Dressing: Caesar

THAI CHICKEN CRUNCH

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

Suggested Dressing: Spicy Thai Peanut

BUFFALO CHICKEN

Iceberg-Romaine Mix, Grilled All-Natural Buffalo Chicken, Pepper Jack Cheese, Sliced Celery, Tortilla Strips

Suggested Dressing: Buttermilk Ranch

ASIAN SESAME GRAIN

Iceberg-Mesclun-Red Cabbage Mix, Grilled All-Natural Chicken, Wheatberries, Quinoa, String Beans, 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

CHEF-DESIGNED

• HEALTH •

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, Wheatberries, Seedless Cucumbers

Suggested Dressing: Lemon Vinaigrette

THE CALIFORNIA

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

Suggested Dressing: Low-Fat Balsamic Vinaigrette

TUNA NEE-SWAH

Romaine, Albacore Tuna, Kalamata Olives, String Beans, Sliced Hard-Boiled Egg

Suggested Dressing: Lemon Vinaigrette

ROASTED TURKEY HEALTH COBB

Iceberg-Romaine Mix, House-Roasted Turkey, Sliced Egg Whites, Grape Tomatoes, Low-Fat Swiss Cheese, Sliced Avocado

Suggested Dressing: Buttermilk Ranch

CHEF-DESIGNED

• AWESOME •

PESTO CHICKEN PARADISE

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

Suggested Dressing: Olive Oil/Balsamic Mix

TEXAS TWO STEP

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

Suggested Dressing: Chilled Avocado

JS TURKEY CLUB

Iceberg-Romaine Mix, House-Roasted Turkey, Crispy Turkey Bacon, Grape Tomatoes, Multigrain Croutons, Low-Fat Swiss Cheese

Suggested Dressing: Fat-Free Ranch

CHIPOTLE COWBOY

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

Suggested Dressing: Chipotle Vinaigrette

• YOU BE THE CHEF •

The custom option!

Choose a Small, Medium, or Large Size

Two Greens
Four Essentials
One Extra
One Dressing

(Select options from our Custom Salad Bar menu)

Mix n' Match Wrap Platters are Available!

(call for details!)

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.

• CUSTOM SALAD BAR •

FRESH

GREENS

Arugula
Mesclun

Baby Spinach
Romaine

Iceberg
Kale

ESSENTIALS

almonds (toasted)
apples (granny smith)
artichoke hearts
asparagus (steamed)
banana peppers
beets
black beans
black beans & corn
broccoli (steamed)
butternut squash (roasted)
carrots (shredded)
celery
chickpeas
cilantro
corn
crispy wontons
croutons (multigrain)
crunchy onions
cucumbers (seedless)
dried cranberries

edamame
egg whites
grape tomatoes
green peppers
hard-boiled egg
jalepenos (fresh)
lentils
mandarin oranges
pumpkin seeds (roasted)
quinoa
radishes (sliced)
red onions
red peppers (roasted)
string beans
sun-dried tomatoes
tortilla strips
walnuts
wheatberries
white mushrooms

* Minimum of
8 people for
Catering

EXTRAS

PREMIUMS

avocado
hearts of palm
kalamata olives
portabella mushrooms
sesame grilled tofu

PROTEINS

crispy turkey bacon
all-natural grilled buffalo chicken
all-natural grilled chicken
all-natural grilled pesto chicken
house-roasted turkey

CHEESE

cabot pepper jack
crumbled bleu cheese
crumbled feta
fresh mozzarella
montchevré goat cheese
reduced-fat cheddar
reduced-fat swiss
shaved parmesan

SEAFOOD

albacore tuna
steamed shrimp (add \$1.99 per serving)
grilled salmon (add \$1.99 per serving)

DRESSINGS

JS ORIGINALS

Sherry Shallot Vinaigrette 130 Cal
Chilled Avocado 25 Cal
Smoky Poblano Ranch 130 Cal
Spicy Thai Peanut 135 Cal
White Balsamic 145 Cal
Lemon Vinaigrette 130 Cal
Chipotle Vinaigrette 140 Cal
Moroccan Tahini 60 Cal

LOW-FAT

Balsamic Vinaigrette 70 Cal
Horseradish Chive 25 Cal
Yogurt Cucumber 15 Cal

FAT-FREE

Far East Mandarin 30 Cal
Lemon Juice 0 Cal
Fresh Lemon Juice 5 Cal
Fresh Half Lemon 5 Cal
Honey-Herb Dijon 50 Cal
Ranch 25 Cal
Raspberry Vinaigrette 35 Cal
Red Wine Vinegar 0 Cal
Balsamic Vinegar 10 Cal

CLASSICS

Asian Sesame 125 Cal
Bleu Cheese 160 Cal
Caesar 140 Cal
Balsamic Vinaigrette 220 Cal
Buttermilk Ranch 140 Cal
Italian Vinaigrette 150 Cal
Olive Oil/Balsamic Vinegar 125 Cal
Olive Oil/Lemon Juice 130 Cal
Olive Oil 240 Cal

• PACKAGES •

SILVER

\$10.99/person

2 Greens
8 Essentials
2 Extras
3 Dressings

GOLD

\$12.99/person

3 Greens
12 Essentials
3 Extras
4 Dressings

PLATINUM

\$14.99/person

4 Greens
16 Essentials
4 Extras
5 Dressings

*all packages come with ciabatta bread!

Low Sodium
No Dairy
Vegan
No Sugar

No Carbs
Low Carb
Gluten-Free
No Cholesterol

CHOPPER
RENTAL
\$99 / per
hour

PSST.. ASK ABOUT OUR SEASONAL INGREDIENTS!