

GROUP LUNCH BAGS

Wrap Lunch - \$12.99 | Salad Lunch - \$14.99

Minimum 8 people

* LUNCH COMES
WITH ANY 2
ITEMS FROM
OUR SIP &
CHIPS

CHOOSE ANY ONE OF OUR
CHEF-DESIGNED SALADS OR WRAPS



SOUP

SOUP \$4.49 (S) \$5.49 (L)

Veggie Split Pea
Minestrone
Chicken Noodle
Weekly Soup Special

SNACKS

CHIPS

Deep River Chips.....\$2.15
Pop Chips.....\$2.15
Stacy's Pita Chips.....\$2.15
FSTG Tortilla Chips.....\$2.15
Beanitos Chips.....\$2.15

SIP

Poland Spring Bottled Water.....\$1.90
Poland Spring Sparkling Water.\$2.00
Snapple.....\$2.20
Vitamin Water.....\$2.75
Can Soda.....\$1.50

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](https://www.justsalad.com/catering)



CHEF-DESIGNED PLATTERS! AVAILABLE AS SALADS OR WRAPS

SERVED ON TASTY WHOLE WHEAT WRAPS!

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
Romaine, Chickpeas, Crumbled Feta, Lentils, Kalamata Olives, Cucumbers, Pita Chips
Suggested Dressing: Olive Oil/Balsamic Mix

HUDSON VALLEY MIX
Baby Spinach, Roasted Butternut Squash, Broccoli, 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, Avocado, Egg Whites, Grape Tomatoes, Toasted Almonds
Suggested Dressing: Low-Fat Balsamic Vinaigrette

BUFFALO KALE CAESAR
Kale-Romaine Mix, All-Natural Grilled Chicken, Parmesan, Multigrain Croutons, Celery, Carrots
Suggested Dressing: Spicy Buffalo

ROASTED TURKEY HEALTH COBB
Romaine, Roasted Turkey, Egg Whites, Tomatoes, Avocado, Reduced-Fat Swiss
Suggested Dressing: Buttermilk Ranch

PESTO CHICKEN PARADISE
Arugula-Mesclun Mix, All-Natural Grilled Chicken, Broccoli, Roasted Tomatoes, Fresh Mozzarella, Red Onions
Suggested Dressing: Kale-Pesto Vinaigrette

THE ULTIMATE FALAFEL
Romaine-Red Cabbage Mix, Baked Falafel, Red Onions, Cucumbers, Grape Tomatoes, Pita Chips
Suggested Dressing: Moroccan Tahini

TANDOORI FIRE
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, Avocado
Suggested Dressing: Chipotle Vinaigrette

PLATTER SIZES

	SMALL \$80.99	MEDIUM \$124.99	LARGE \$165.99
SALADS	6-10 PEOPLE	11-15 PEOPLE	16-20 PEOPLE
WRAPS & ASSORT-MENT	12 HALF-WRAPS & UP TO 3	22 HALF-WRAPS & UP TO 5	32 HALF-WRAPS & UP TO 6

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 Mesclun Baby Spinach Romaine Kale Red Cabbage

ESSENTIALS

VEGGIES

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

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 SLICED

Kalamata Olives

Portabella Mushrooms

Butternut Squash ROASTED

Tomatoes ROASTED

Pita Chips

PROTEINS

Falafel BAKED

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 130 Cal
Smoky Poblano Ranch 130 Cal
Spicy Thai Peanut 140 Cal
Kale-Pesto Vinaigrette 140 Cal
Lemon Vinaigrette 150 Cal
Chipotle Vinaigrette 150 Cal
Moroccan Tahini 60 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
Olive Oil / Balsamic Vinegar 120 Cal
Olive Oil 240 Cal

Nutritional Key

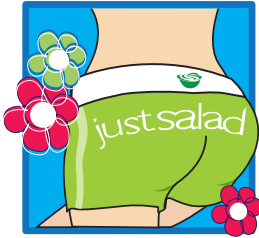
Low Carb (<5g)
Contains No Gluten
Low Cholesterol
Contains No Milk
Vegan
Contains Fish

CHOPPER RENTAL \$99 / per hour

TOPPER RENTAL \$49 / per hour

PSST.. ASK ABOUT OUR SEASONAL INGREDIENTS & DRESSINGS!

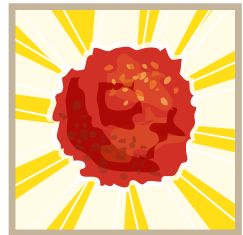
SPRING SEASONAL



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