



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 \$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
Beanfield's 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](https://www.justsalad.com/catering)



• SALAD & WRAP PLATTERS •

ASK ABOUT
OUR SEASONAL
INGREDIENTS

CHICKEN CAESAR

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

Suggested Dressing: Caesar

THAI CHICKEN CRUNCH

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

Suggested Dressing: Spicy Thai Peanut

BUFFALO CHICKEN

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

Suggested Dressing: Buttermilk Ranch

ASIAN SESAME GRAIN

Iceberg-Mesclun-Red Cabbage Mix,
All-Natural Chicken, Wheat Berries,
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

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

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

Suggested Dressing: Low-Fat Balsamic Vinaigrette

BUFFALO CAESAR

Romaine, All-Natural Chicken, Shaved Parmesan,
Multigrain Croutons, Celery, Shredded Carrots

Suggested Dressing: Spicy Buffalo

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

PESTO CHICKEN PARADISE

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

Suggested Dressing: Olive Oil/Balsamic Mix

TEXAS TWO STEP

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

Suggested Dressing: Chilled Avocado

SMOKEHOUSE STEAK

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

Suggested Dressing: Smoky Poblano Ranch

CHIPOTLE COWBOY

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

Suggested Dressing: Chipotle Vinaigrette

• 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)*

ASK ABOUT OUR
SEASONAL INGREDIENTS!

• CUSTOM SALAD BAR •

FRESH

GREENS

Arugula Baby Spinach Iceberg
Mesclun Romaine Kale

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
String Beans

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
Onion Crunch®
Tortilla Strips

* Minimum of
8 people for
Catering

EXTRAS

PREMIUMS

avocado
hearts of palm
kalamata olives
portabella mushrooms
butternut squash
roasted tomatoes

PROTEINS

crispy turkey bacon
all-natural buffalo chicken
all-natural chicken
all-natural pesto chicken
house-roasted turkey
sesame grilled tofu
charbroiled steak

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
grilled shrimp (add \$3.50 per serving)
grilled salmon (add \$4.50 per serving)

DRESSINGS

ORIGINAL

Sherry Shallot Vinaigrette 140 Cal
Smoky Poblano Ranch 130 Cal
Spicy Thai Peanut 140 Cal
White Balsamic 170 Cal
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 **NEW!**

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!

Assorted Wrap Platters are Available!

(call for details!)

Served on
tasty, WHOLE
WHEAT wraps!

SMALL
6-10
people

\$80.99

MEDIUM
11-15
people

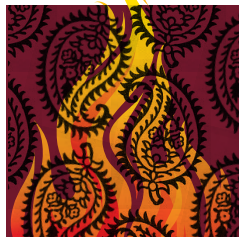
\$124.99

LARGE
16-20
people

\$165.99

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

Fall Seasonal



TANDOORI FIRE

Romaine Lettuce, Tandoori Red Hot Chicken, Feta Cheese,
Pita Chips, Seedless Cucumbers, Red Onions
Suggested Dressing: Low-Fat Yogurt Cucumber



FALL SUPERFOOD

Spinach, Kale, Red Cabbage Mix, Butternut Squash, Spicy Broccoli,
Pumpkin Seeds, Wheatberries, Fresh Beets, Sesame Grilled Tofu
Suggested Dressing: Sherry Shallot Vinaigrette



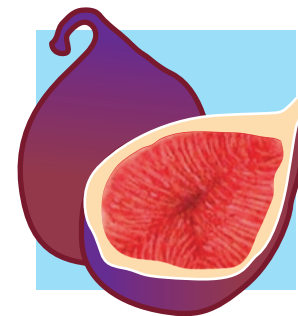
INDIAN SUMMER

Spinach and Romaine Mix, House Roasted Turkey, Corn,
Walnuts, Green Apples, Reduced Fat Cheddar
Suggested Dressing: Fig Balsamic Vinaigrette



AUTUMN CHICKEN CAESAR

Romaine Lettuce, Shaved Parmesan, Multigrain Croutons,
Fresh Bartlett Pear, Grilled Chicken, Dried Cranberries
Suggested Dressing: Caesar



SEASONAL DRESSING:
Fig Balsamic
Vinaigrette 190 Cal



SEASONAL INGREDIENTS:
Tandoori Red Hot Chicken,
Spicy Broccoli, Pita Chips,
Fresh Bartlett Pear