

GROUP LUNCH BAGS
 Wrap Lunch - \$12.99 | Salad Lunch - \$14.99
 Minimum 8 people

CHOOSE ANY ONE OF OUR CHEF-DESIGNED SALADS OR WRAPS

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



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



CHEF-DESIGNED PLATTERS! AVAILABLE AS SALADS OR WRAPS

SERVED ON
TASTY WHOLE
WHEAT
WRAPS!

CHICKEN CAESAR

Romaine, Roasted Chicken,
Shaved Parmesan, Multigrain Croutons
Suggested Dressing: Caesar

THAI CHICKEN CRUNCH

Romaine, Red Cabbage, Roasted Chicken,
Carrots, Celery, Crispy Wontons
Suggested Dressing: Spicy Thai Peanut

BUFFALO CHICKEN

Romaine, Buffalo Chicken, Pepper Jack
Cheese, Celery, Tortilla Strips
Suggested Dressing: Buttermilk Ranch

ASIAN SESAME GRAIN

Mesclun-Romaine-Red Cabbage Mix,
Roasted Chicken, Wheat Berries,
Quinoa, Edamame, Crispy Wontons
Suggested Dressing: Asian Sesame

MEDITERRANEAN MIX VEGETARIAN

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

HUDSON VALLEY MIX VEGETARIAN

Baby Spinach, Butternut Squash,
Broccoli, Apples, Goat Cheese, Beets,
Pumpkin Seeds, Multigrain Croutons
Suggested Dressing: Low-Fat Horseradish Chive

IMMUNITY BOWL

Mesclun, Grilled Salmon, Butternut Squash,
Dried Cranberries, Wheat Berries, Cucumbers
Suggested Dressing: Lemon Vinaigrette

THE CALIFORNIA

Romaine, Roasted Chicken, Avocado,
Egg Whites, Tomatoes, Toasted Almonds
Suggested Dressing: Low-Fat Balsamic Vinaigrette

BUFFALO KALE CAESAR

Kale-Romaine Mix, Roasted Chicken,
Parmesan, Multigrain Croutons, Celery, Carrots
Suggested Dressing: Spicy Buffalo

ROASTED TURKEY HEALTH COBB

Romaine, Roasted Turkey, Egg Whites,
Tomatoes, Avocado, White Cheddar
Suggested Dressing: Buttermilk Ranch

PESTO CHICKEN PARADISE

Arugula-Mesclun Mix, Roasted Chicken,
Broccoli, Tomatoes, Red Onions,
Fresh Mozzarella
Suggested Dressing: Kale-Pesto Vinaigrette

THE ULTIMATE FALAFEL VEGETARIAN

Romaine-Red Cabbage Mix, Baked Falafel, Red
Onions, Cucumbers, 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, Grilled Steak, Crumbled Feta,
Black Beans & Corn, Jalapenos, Tortilla Strips
Suggested Dressing: Smoky Poblano Ranch

CHIPOTLE COWBOY

Romaine, Roasted Chicken, Black Beans,
Pepper Jack Cheese, Cilantro, Avocado
Crunchy Onions,
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

* Minimum of
8 people for
Catering

GREENS

Baby Spinach Kale Mesclun
Red Cabbage Romaine Arugula

ESSENTIALS

Asparagus STEAMED Egg Whites
Banana Peppers Hard-Boiled Eggs
Beets FRESH FRUIT
Black Beans Apples GRANNYSMITH
Black Beans & Corn Dried Cranberries
Broccoli STEAMED GRAINS & NUTS
Button Mushrooms Almonds TOASTED
Carrots SHREDDED Lentils
Celery Pumpkin Seeds
Chickpeas Quinoa
Cilantro Walnuts
Corn Wheat Berries
Cucumbers SEEDLESS CRUNCH
Edamame Crispy Wontons
Green Peppers Crotons MULTIGRAIN
Jalapenos FRESH Crunchy Onions
Red Onions Tortilla Strips
Red Peppers ROASTED Pita Chips
Tomatoes

EXTRAS

PREMIUMS

Avocado
Kalamata Olives
Portabella Mushrooms
Butternut Squash ROASTED
Tomatoes ROASTED

PROTEINS

Falafel BAKED
Chicken ANTIBIOTIC-FREE
Buffalo Chicken ANTIBIOTIC-FREE
Tandoori Red Hot Chicken
Turkey HOUSE-ROASTED
Turkey Bacon CRISPY
Tofu ORGANIC SESAME GRILLED
Steak GRASS-FED
Shrimp SUSTAINABLE
Salmon SUSTAINABLE

CHEESE

Crumbled Blue
Crumbled Feta
Fresh Mozzarella
Goat Cheese MONTECHEVRE
Sharp White Cheddar CABOT
Pepper Jack CABOT
Shaved Parmesan

DRESSINGS

ORIGINAL

Chipotle Vinaigrette 140 Cal
Smoky Poblano Ranch 120 Cal
Spicy Thai Peanut 135 Cal
Kale-Pesto Vinaigrette 150 Cal
Lemon Vinaigrette 120 Cal
Sherry Shallot Vinaigrette 140 Cal
Moroccan Tahini 40 Cal

LOW-FAT

Balsamic Vinaigrette 60 Cal
Horseradish Chive 30 Cal
Yogurt Cucumber 30 Cal
Sweet & Creamy Sriracha 15 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 30 Cal

CLASSIC

Asian Sesame 125 Cal
Blue Cheese 350 Cal
Caesar 180 Cal
Balsamic Vinaigrette 140 Cal
Buttermilk Ranch 150 Cal
Olive Oil / Balsamic Vinegar 130 Cal
Olive Oil 240 Cal
Italian Vinaigrette 140 Cal

Nutritional Key

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

CHOPPER
RENTAL
\$99 / per
hour

TOPPER
RENTAL
\$49 / per
hour

• 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!

PLEASE ASK ABOUT OUR SEASONAL
INGREDIENTS & DRESSINGS!

SPRING SEASONAL

SPRING CLASSIC CRUNCH 340 Cal

Romaine & Spinach, Double Avocado,
Fresh Snap Peas, Sliced Radishes, Tomatoes,
Parmesan **Strawberry Balsamic Vinaigrette** 70 Cal

THAI-TASTIC 420 Cal

Romaine & Red Cabbage, Roasted Chicken,
Organic Black Beans, Shredded Carrots, Cilantro,
Unsalted Peanuts **Sweet & Creamy Sriracha** 15 Cal

CAJUN EL PASO GRILL 420 Cal

Romaine, Sustainable Cajun Shrimp, Avocado,
Pepper Jack Cheese, Tomatoes, Black Beans & Corn,
Crunchy Onions **Chipotle Vinaigrette** 140 Cal

BOOTY SLIMDOWN 320 Cal

Romaine & Kale, Turkey Bacon,
Roasted Brussels Sprouts, Asparagus, Sliced Radishes,
Pirate's Booty **Horseradish Chive** 30 Cal

SEASONAL DRESSING

Strawberry Balsamic
Vinaigrette 70 Cal

SEASONAL INGREDIENTS

Sliced Radishes | Unsalted Peanuts
Fresh Snap Peas | Roasted Brussels Sprouts
Pirates Booty | Sustainable Cajun Shrimp