

## 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

#### SIP

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

#### 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



### 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](mailto: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

NEW RECIPE

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

. CUSTOM SALAD BAR .

FRESH

GREENS

Arugula Baby Spinach Kale  
Mesclun Romaine Red Cabbage

ESSENTIALS

VEGGIES

Asparagus STEAMED  
Banana Peppers  
Beets FRESH  
Black Beans  
Black Beans & Corn  
Broccoli STEAMED  
Carrots SHREDED  
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  
Fresh Orange SLICES  
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

. 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

. 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!

PSSST.. ASK ABOUT OUR SEASONAL INGREDIENTS & DRESSINGS!

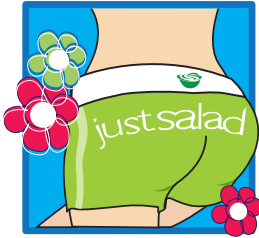
Nutritional Key

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

CHOPPER RENTAL  
\$99 / per hour

TOPPER RENTAL  
\$49 / per hour

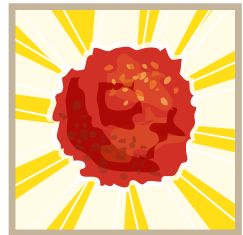
# SPRING SEASONAL



## 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