

# 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](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 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 NEW Lemon Vinaigrette 150 Cal Chipotle Vinaigrette 150 Cal Moroccan Tahini 60 Cal NEW

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!

PSST.. ASK ABOUT OUR SEASONAL INGREDIENTS & DRESSINGS!

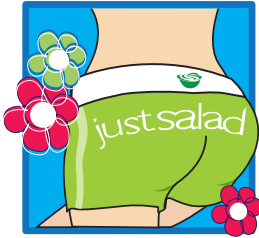
Nutritional Key

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

CHOPPER RENTAL \$99 / per hour

TOPPER RENTAL \$49 / per hour

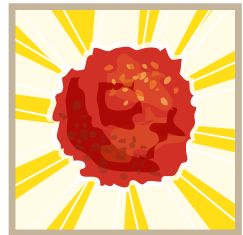
# SPRING SEASONAL



## 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