

## **DuJours Catering**

Below are examples of items we have prepared for clients in the past...please keep in mind that we are very flexible and are willing to discuss any type of menu that would fit your occasion.

Buffet style or boxed, minimums may apply. Most regular menu selections are available for catering.

**ASK ABOUT OUR EXPRESS ORDER PICKUP!** Call 513.421.5888 or fax your order in to 513.421.9888. We offer curbside pickup for your convenience.

***Please make us aware of any food allergies your guests may have as some of our items may be made with nuts, seafood base, etc.***

### **Breakfast**

- **Bagels** – plain, honey wheat, blueberry, raisin cinnamon or combo  
Cream cheese: plain, light or strawberry, apple butter, peanut butter, grape jelly, strawberry jam
- **Muffins** – banana nut, chocolate-chocolate chip, blueberry
- **Fresh Baked Soft Granola Bars** – apple cinnamon, blueberry cranberry
- **Homemade Scones** – cranberry orange, lemon poppy seed, apricot almond, blueberry (seasonal)
- Homemade Cinnamon Rolls with Cream Cheese Frosting
- **Coffee Cakes** – cinnamon nut crunch, cranberry apple sour cream, peach sour cream
- Scrambled Eggs
- **Egg Casseroles** – fresh spinach with sausage and cheddar cheese (pork or turkey) or
- Ham and fontina cheese with fresh asparagus
- Bacon
- Sausage
- Goetta
- Biscuits and Gravy
- Ham Biscuits with brown sugar glaze
- Potatoes O'Brien
- Mini Pancakes
- Pancakes and sausage links on a stick

## Lunches

- **Soups and Chili**
  - **Chili** – turkey chili, Texas style chili, cincy style chili with beef or turkey and white chicken chili
  - **Soups** – famous baked potato soup, chicken noodle soup, chicken andouille gumbo, Greek lemon chicken, mulligatawny, cream of mushroom, cream of tomato, mock turtle, vegetarian vegetable, beef vegetable, goulash, beef and potato, ham and bean, butternut squash, minestrone, lentil, split pea and ham, spicy chicken and pasta, clam chowder, tomato three cheese, chicken tortilla, mushroom brie bisque
- **Fresh Bakery Breads** – white, honey wheat, thick sliced rustic Italian, thick sliced marble rye, croissants, mini croissants, pretzel rolls
- **Meats** – turkey, roast beef, ham and corned beef
- **Salads** – tuna salad, egg salad, curry chicken salad
- **Cheese** – Swiss, American, colby, mozzarella, feta, shredded jack, shredded cheddar
- **Condiments** – mayo, lite mayo, chipotle mayo, mustard, spicy brown mustard, honey mustard and sun-dried tomato pesto
- **Side Items**
  - **Pasta Salads:** Mediterranean-style, southwestern chipotle ranch, bacon ranch, traditional macaroni salad, potato salad, angel hair cole slaw, hot bacon slaw, fruit salad, tossed salad, spinach salad, Caesar salad, Greek salad, cottage cheese and tomato or pineapple, veggies and olives with ranch dressing or hummus and assorted chips
- **Additional ideas for wraps**
  - Ham with jack cheese, lettuce, tomato and ranch dressing
  - Turkey with cheddar cheese, lettuce, tomato and chipotle mayo
  - Chicken Caesar with Caesar dressing, tomato and red onion
  - BLT with avocado
  - Mediterranean with fresh basil, avocado, sun-dried tomato pesto and goat cheese
  - Hummus with spinach, shredded carrot, cucumber, tomato and red pepper
  - Buffalo Chicken with blue cheese or ranch, lettuce, tomato and/or cheddar cheese

## **Appetizers**

- Soft Pretzels and Beer Cheese
- Crabmeat Stuffed Mushrooms
- Filet of Beef on Garlic Croutons with Capers and Tarragon Sauce
- Lobster Salad Stuffed Eggs
- BBQ Riblets
- Shrimp Cocktail
- Rumaki
- Crab Cakes with Remoulade
- Zucchini and Goat Cheese Tarts
- Melon, Prosciutto and Fresh Mozzarella Skewers
- **Meatballs** – Italian, bbq, teriyaki, and Swedish
- Mini Croissant Sandwiches
- Smoked Salmon with Crispy Shallots and Dill Cream
- Pepperoncini stuffed with Smoked Salmon and Dill Cream
- Butter Lettuce Scoops with Coriander Cheese or Curry Chicken Salad
- Caponata and Hummus Dips with Crunchy Bread or Veggies
- Vegetable Tray
- Fruit Tray (or Fruit Waterfall Tray)
- Cheese Tray

## **Entrees (lunch or dinner)**

- Chicken Breast with Cognac Cream Sauce and Tomato Coulis
- Brazilian Marinated Chicken Breast with Fresh Fruit Salsa
- Prosciutto and Fontina Stuffed Chicken with Apricot Glaze
- Chicken Burritos with Sour Cream Sauce
- Roast Turkey Breast
- Turkey ala King
- Kentucky Hot Brown
- Fresh Herb Tossed Bow-Tie Pasta
- Lasagna
- Spicy Salmon Filet as Entree or Salad
- Red Snapper Florentine
- Beef Tips in Madeira Wine Sauce
- Beef Stew with Spaetzels
- Old-Fashioned Meat Loaf
- Stuffed Peppers
- Pork Tenderloin with Sour Cream and Sauerkraut Sauce as Entree or Spinach Salad

- Red Beans and Rice with Country Ham and Corn Bread
- **Side Items Available** – mashed potatoes, rice pilaf, Spanish rice, green beans, corn, twice baked potatoes, baked potatoes, grilled mixed veggies

### **Desserts**

- **Cookies** – peanut butter, chocolate chip, oatmeal raisin, sugar
- **Special Occasion Cookies** – cut outs, keifle
- Brownies or Lemon Bars
- Carrot Cake with Cream Cheese Frosting
- Cream Cheese Cake with Raspberry, Blueberry or Lemon Glaze
- Raspberry Cloud Pie (ice cream pie)