

2014/2015

ORDER GUIDE



A Division of Chez Josef

In This Issue:

- Corporate*
- Breakfast
- Lunch
- After Hours

**Pick Up/Drop Off
and
Full Service Catering Menu**



Proud Member of



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RISE & SHINE BREAKFAST

Available Monday-Friday



8 Person Minimum

Continental **\$5.50 Per Person**

Sliced Seasonal Fruit, Selection of Fresh Baked Bagels, Assorted Muffins, Cinnamon Rolls, and Coffee Cakes. Accompanied by Fruit Preserves, Butter, and Cream Cheeses.

Bagels and Lox **\$6.95 Per Person**

Fresh Baked Bagels, Artisan Smoked Salmon, Diced Heirloom Tomatoes, Red Onion, Capers, Cream Cheese, Lemon Wedges, and Chopped Eggs

Healthy Start **\$7.50 Per Person**

Low-fat Yogurt Parfaits with Granola and Fruit. Bran, Raisin, Multigrain, and Low Fat Blueberry Muffins.

All About the Bagel **\$4.25 Per Person**

A Variety of Fresh Baked Bagels including Blueberry, Poppy Seed, Pumpernickel, and Plain. Presented With Strawberry, Vegetable, and Plain Cream Cheeses with Butter and Fruit Preserves.

Classic All-American **\$7.95 Per Person**

Farm Fresh Scrambled Eggs, Crisp Smokehouse Bacon, Country Pork Sausage, Red Bliss Home Fried Potatoes, and Freshly Baked Morning Pastry Assortment.



Popular Interactive Stations

8 Person Minimum

(Additional Staff & Equipment Charges Will Apply)



“Batter Up!” **\$7.95 Per Person**

Belgian Waffles Straight from the Oven Complete with over a Dozen Toppings

“Toast of the Town” **\$7.95 Per Person**

Chef Prepared Cinnamon Roll French Toast Accompanied by an Extensive Array of Condiments

“Le Creperie” **\$8.95 Per Person**

Paper Thin French Crepes Lightly Sautéed and Completed with your Choice of Sweet and Savory Fillings.

“Eggs-actly Your Way” **\$8.95 Per Person**

Select Your Favorite Ingredients to Create your Omelet and Our Chefs will Provide the Finishing Touches.

BREAKFAST A~LA~CARTE

Available Monday-Friday



8 Person Minimum

Fruit & Yogurt

Greek Style Yogurt	\$3.25 each
Yogurt Parfaits w/ Granola & Fruit	\$4.75 each
Seasonal Fresh Fruit Platter.....	\$3.50 Per Person
Fruit Ambrosia Salad.....	\$3.50 Per Person
Fresh Fruit Skewer Kabobs	\$2.75 each
Assortment of Whole Fruit (Apples, Bananas, Oranges).....	\$1.00 each

Sides

Farm Fresh Scrambled Eggs.....	\$3.25 Per Person
Kielbasa (3 Pieces Per Serving).....	\$3.25 Per Person
Red Bliss Home Fried Potatoes.....	\$2.50 Per Person
Fruit Filled Blintzes.....	\$7.99 Per Person
Country Pork Sausage (2 Pieces Per Serving).....	\$2.95 Per Person
Crisp Smokehouse Bacon (3 Pieces Per Serving).....	\$2.95 Per Person
Oatmeal with Brown Sugar.....	\$2.25 Per Person
Hard Boiled Eggs.....	\$1.50 Per Person
Wake up Casseroles (Serves 10-12).....	\$28.00/each
(Quiche flavors-Mushroom/Asparagus, Ham/Cheese, Bacon/Swiss, Tomato/Spinach)	

From The Bakery

Bagels w/Cream Cheese.....	\$1.75 each
Fruit Strudel.....	\$1.25 each
Muffins.....	\$1.50 each
Danish.....	\$1.50 each
Coffee Cakes.....	\$1.50 each
Cinnamon Rolls.....	\$1.25 each
Granola Bars.....	\$1.50 each
Assorted Donuts.....	\$12.00/Dozen

Beverage Options

Hot

Chez Regular or Decaf House Blend Coffee (96oz. Box).....	\$16.95/Box
Assorted Herbal Teas Accompanied by Hot Water and Sliced Lemon (96oz. Box).....	\$16.95/Box
Rich Housemade Hot Chocolate with Whipped Cream and Chocolate Shavings (96oz. Box).....	\$16.95/Box
All Hot Beverage Items Accompanied with Creamer, Sugar, Sugar Substitutes, Stirrers & Cups	
Full Percolator Service available (Additional Fees Apply)	

Cold

San Pellegrino™ Sparkling Water.....	\$2.50 Each
Tropicana™ Apple, Cranberry, & Orange Juice.....	\$1.95 Each
Snapple™ Products.....	\$1.95 Each
Bottled Water (16.9 ounces)	\$1.50 Each
Coke™, Diet Coke™, & Sprite™ (12 ounce cans)	\$1.50 Each
Cold Beverage Items Accompanied with disposable Cups & Ice	

LUNCH

Available Monday-Friday



Homemade Soups

8 Person Minimum

Tortellini	\$4.75 Per Person
Broccoli Cheddar	\$4.75 Per Person
Chicken Tortilla	\$4.75 Per Person
Matzo Ball	\$4.75 Per Person
Tuscan Vegetarian	\$4.75 Per Person
Tomato Basil	\$4.75 Per Person
Butternut Bisque	\$4.75 Per Person
New England Clam Chowder	\$5.50 Per Person
Cheeseburg Chowder	\$5.50 Per Person
Italian Wedding	\$5.50 Per Person
Chili	\$5.50 Per Person

Side Salads

8 Person Minimum

Traditional Field Greens	\$4.25 Per Person
Harvest Salad	\$4.25 Per Person
Classic Caesar	\$4.25 Per Person
Quinoa & Couscous	\$4.25 Per Person
Pasta Salad	\$4.25 Per Person
Tri-Color Tortellini Salad	\$4.25 Per Person
Loaded Potato Salad	\$4.25 Per Person
Black Bean, Corn, & Orzo Salad	\$4.25 Per Person
Chilled Sesame Lo-Mein	\$4.25 Per Person
Israeli Salad	\$4.25 Per Person

Big Salads

8 Person Minimum

Entrée Salads Individually Packaged Served with Rolls & Butter

Classic Grilled Chicken Caesar	\$11.95 Per Person
Grilled Chicken on a bed of Romaine Tossed with Seasoned Croutons, Parmesan Cheese and Caesar Dressing	
Asian Ahi Tuna Salad	\$13.95 Per Person
Fresh Grilled Ahi Tuna on a bed of Bok Choy and Napa Cabbage Topped with a Sesame Ginger Dressing	
American Chop Cobb	\$11.95 Per Person
Grilled Chicken Breast, Crisp Bacon, Diced Tomatoes, Avocado, Hard Cooked Eggs, Cucumbers, Crumbled Bleu Cheese, Olives, and Bermuda Onions. Served over Romaine Lettuce and Watercress with Blue Cheese Dressing	
Southwest Chopped with Grilled Skirt Steak	\$12.95 Per Person
Tender Marinated Skirt Steak, Chopped Greens and Vegetables, with a Chipotle Dressing	
Buffalo Chicken	\$11.95 Per Person
Fried Chicken Tenders Tossed in Buffalo Sauce over Mixed Greens with Red Peppers, Celery, Cheddar-Jack Cheese, served with Bleu Cheese Dressing	
Tuscan Grilled Chicken	\$11.95 Per Person
Grilled Chicken Breast, Artichokes, Tomatoes, Country Olives, Cucumbers and Feta Cheese, Served Over a Mix of Romaine and Escarole with Lemon Thyme Dressing	

LUNCH

Available Monday-Friday



Sandwiches and Wraps

5 Person Minimum.

Served with Signature Chips. Add a Deli Pickle for \$1.00 and a Gourmet Cookie for \$1.25

The CJ Club	\$.795 each
Turkey, Bacon, Swiss, Russian Dressing, Lettuce & Tomato	
Hail Caesar Wrap	\$.795 each
Grilled Chicken, Pancetta, Arugala, Tomato, fresh Mozzarella Cheese, and Caesar Dressing	
The New Yorker Rueben	\$.795 each
Corned Beef, Cole Slaw, Cheese, Thousand Island Dressing	
Apple Walnut Chicken Salad Wrap	\$.795 each
Chunks of Chicken Breast Mixed with Apples, Walnuts, Celery, and Mayonnaise Wrapped to Perfection	
French Dip AuJus	\$.895 each
Thin sliced Roast Beef with Melted Mozzarella	
The Pilgrim	\$.795 each
Roast Turkey Breast, Apple Sage Stuffing, Cranberry Dressing	
The Blue Max	\$.895 each
Smoked Pastrami, Hot Mustard, Corned Beef, Swiss Cheese, Sauerkraut, & Blue Cheese Dressing	
The Veggie Wrap	\$.795 each
Grilled Portabellas, Eggplant, Zucchini and Summer Squash, with Swiss Cheese, Red Peppers, Spinach and Honey Mustard Dressing	
Grilled Chicken Panini	\$.795 each
Grilled Chicken Breast, Tomato, Pesto and Fresh Mozzarella with Horseradish Mayonnaise	
Santa Fe Chicken Wrap	\$.795 each
Chunks of Chicken Breast with a Chipotle Glaze, Shaved Romaine, Fresh Tomato Picante, Pepper Jack Cheese And a Cajun Mayonnaise	
Asian Tuna	\$.895 each
Black and White Sesame Seed Encrusted Ahi Tuna, Sliced Daikon Radish, Mild Ginger Wasabi Dressing	
Fish Taco Wrap	\$.895 each
Marinated Mahi Mahi with Southwest Slaw and Dressed with a Lemon Aioli	
Baja BLT	\$.795 each
Shaved Lettuce Crispy Smoked Bacon, Shredded Jack Cheese, Habanero Picante and Sweet Vidalia Onion Sauce	
Shrimp & Spinach Wrap	\$.895 each
Shrimp, Spinach, Red Onion with Sun-Dried Tomato Vinaigrette	
Steak & Salad Wrap	\$.895 each
Marinated Grilled Steak, Mixed Greens, Jack Cheese, Red Onion and Sweet Vidalia Onion Sauce	