

FRANK  
JULIO &  
COMPLETE EVENT PLANNING

CORPORATE CATERING  
PACKAGES

# FRANK AND JULIO

## SANDWICH MENU

*Sandwiches can be the basis for some of the most successful gatherings.  
The following sandwiches can be served in a standard size, or may be presented as miniatures.*

### **MADE TO ORDER SANDWICHES**

Tuna	Roast Beef	Prosciutto
Smoked Turkey	Chicken Salad	Meatloaf
Spiral Ham	Black Forest Ham	Pate
Genoa Salami	Chicken Breast	House Roasted Turkey

### **BREADS**

Pita, Focaccia, Semolina Baguette, Hero, Seven Grain Bread, Raisin Pumpernickel, Onion Ficelle, Wraps, Rye, Pumpernickel, Whole Wheat & Croissant

### **SOME OF OUR SPECIAL SANDWICHES**

Fresh Mozzarella, Tomato, Basil and Olive Oil on a French Roll

Open Face Portobello, Goat Cheese and Roasted Beets on Focaccia

Smoked Turkey, Brie, Watercress and Apricot Mustard on Pumpernickel

Black Forest Ham, Monterrey Jack, Red Leaf Lettuce and  
Honey Mustard on Seven Grain Bread

Ham, Salami, Swiss Cheese, Grilled Vegetables, Basil,  
Sun Dried Tomato and Dijon Mustard on Focaccia

Prosciutto, Provolone, Roasted Red Peppers and  
Grainy Mustard on French Baguette

Grilled Salmon, Sliced Cucumbers, Red Onion, Watercress and Endive on Whole Wheat

Duck Liver Mousse and Red Onion on French Baguette

Grilled Chicken Breast, Avocado and Hickory Bacon on Crusty Italian Bread

Roast Turkey, Jarlsberg, Arugula, Watercress and Tomato with  
Orange Dijon Mustard on Croissant

Prosciutto, Provolone, Roasted Red Peppers and Grainy Mustard on French Baguette

Grilled Chicken Breast, Spinach, Tomato and Aioli on Pita

Tuna, Tomato, Sliced Egg, Capers and Olivada on Onion Ficelle

\$12 per Person

# Luncheon Menu

*The following items are served room temperature and are beautifully garnished with seasonal fresh herbs.*

*Please select one item from each category:*

## ⌘ Luncheon Entrees ⌘

Grilled Steak au Poivre with a Horseradish Caper Remoulade  
Marinated Lime Cilantro Chicken, Grilled and Sliced into Medallions  
Roasted Breast of Chicken with Lemon, Fresh Herbs and Roasted Garlic  
Chicken Roulade with Mushrooms and Baby Spinach  
Grilled Filet of Salmon with Fennel and Green Herb Salsify  
Grilled Basil and Lemon Shrimp with Tuscan Bean Salad  
Fresh Grilled Ahi Tuna Niçoise Salad with Eggs, Capers, Roasted Potatoes and Olives  
An Assortment of Favorite Sandwiches

## ⌘ Grains ⌘

Greek Orzo Salad  
Three Grain Pilaf with Toasted Pecans Dried Cranberries  
Israeli Cous Cous with Toasted Almonds, Black Currants and Grilled Vegetables  
Penne with Sun-Dried Tomatoes, Arugula and Toasted Pine Nuts  
Cold Sesame Noodles with Scallions and Watercress  
Roasted Red Bliss Potato Salad with Fresh Herbs

## ⌘ Vegetables ⌘

Seasonal Grilled Vegetables with Tuscan Olive Oil and Fresh Herbs  
Vegetarian Antipasto with Eggplant, Zucchini, Bocconcini, Fennel and Olives  
White Beans with Grilled Vine Tomatoes  
Broccoli Rabe with Roasted Garlic and Lemon  
Roasted Plum Tomatoes with Fresh Herbs

## ⌘ Salads ⌘

Spinach, Pine Nuts, and Goat Cheese served with Balsamic Vinaigrette  
Caesar Salad with Homemade Croutons, Aged Parmesan Cheese and Caesar Dressing  
Mixed Field Greens, Shaved Asiago and Cherry Tomatoes Served with Champagne Vinaigrette  
Arugula with Shaved Manchego, Roasted Red Pears, Sunflowers Seeds and Sherry Vinaigrette

## ⌘ Desserts ⌘

Fruit Salad with Fresh Mint  
Fresh Fruit Skewers  
Sliced Fruit Platter  
Italian Pastries and Cookies  
All American Cookie and Brownie Assortment  
Assorted Petit Fours

\$27.00 per person

-Minimum 10 Guests-

Includes Paper and Plasticware

*If you would like something that is not included in this menu, please contact us,  
as we would be happy to help you develop a customized menu for your event.*

## OUR FRESHLY MADE SALADS AND VEGETABLE PLATTERS

Market fresh, healthy & satisfying, our salads can be served as sides or, for an add'l \$2.00, as main dishes.

Field Green Salad \$4.00  
Champagne vinaigrette

Indiana Market Salad \$4.00  
Boutique greens with thin-sliced carrots, beets & zucchini. Served with a fresh tomato vinaigrette

Indiana Caesar Salad \$4.00  
Baby romaine and radicchio with homemade garlic croutons and freshly grated Parmesan

Hoosier Salad \$5.00  
Mixed greens with toasted pumpkin seeds, Maytag blue, dried cherries, red onions

Chop-Chop Salad \$5.00  
A refreshing mix of chopped lettuces, fennel, tomatoes, chick peas and toasted pita croutons

Chef Salad \$6.00  
Black Forest ham, roast beef, roast turkey, Swiss cheese, Cheddar cheese, olives, hard boiled egg, cherry tomatoes, lettuce

Downtown Salad \$5.00  
Arugula and shaved Parmesan cheese, served with a balsamic vinaigrette

California Salad \$7.00 (Chicken)/\$9.00 (Shrimp)  
Grilled chicken or shrimp, avocado, asparagus, sprouts, cucumber, carrots, goat cheese, red onion slaw, jicama, tomato and lettuce

Nicoise Salad \$5.00  
Tomatoes, French country olives, feta, red onion, new potatoes, hard boiled eggs and string beans on a bed of mixed greens

Greek Salad \$6.00  
Field greens, black olives, feta cheese, stuffed grape leaves, grilled eggplant, zucchini, roasted tomatoes and red onions

Cobb Salad \$7.00  
Grilled chicken, blue cheese, avocado, cucumber, bacon, tomato, lettuce

The Avenue \$6.00  
Arugula, shaved manchego, roasted red pears, sunflowers seeds and sherry vinaigrette

\*For a \$4 surcharge, add grilled chicken, shrimp or salmon to any of the above to make a main course salad.

### **VEGETABLE PLATTERS AND SIDE DISHES**

Grilled Vegetable Platter \$4.00

A selection of seasonal vegetables, tossed and grilled with a little bit of olive oil and herbs

Steamed Vegetable Platter \$4.00

Asparagus, broccoli, cauliflower, leeks, carrots, green beans, new potatoes, tomatoes, snow peas

Grilled Vegetable Slaw

Asian Slaw w/ Chinese Cabbage & Snow Peas

Zuni Corn Succotash

White Beans with Roasted Vine Tomatoes

\$4.00 each

## **BOX LUNCHES**

*These are particularly useful for long meetings with indeterminate lunch times or for company or family outings.*

### **THE PORTFOLIO**

Black Forest Ham & Brie Sandwich (or other sandwich of your choice)  
Pasta Primavera or Field Green Salad  
Fresh Fruit  
Jumbo Cookie  
**(\$18.00 per box)**

### **THE AMERICAN**

Chicken Fried Chicken (Boneless)  
All American Potato Salad  
Inhouse Cole Slaw  
Corn Bread  
Blueberries & Raspberries  
Chocolate Brownie  
**(\$20.00 per box)**

### **THE MEDITERRANEAN**

Mediterranean Chicken or Caesar Chicken Salad  
Grilled Seasonal Vegetables  
Cous Cous Salad  
Focaccia  
Fresh Fruit Tart  
**(\$22.00 per box)**

### **THE VEGETARIAN**

Steamed Vegetable Plate with Champagne Vinaigrette  
Wild Rice & Wheatberry Pilaf  
Spinach & Feta Cheese Frittata  
Sourdough Bread  
Grapes and Strawberries  
Peach Cobbler  
**(\$24.00 per box)**

### **THE CLASSIC**

Grilled Tenderloin of Beef or Poached Salmon Steak  
Orzo Pasta with Shiitake Mushrooms  
Steamed Asparagus Almandine  
Herbed French Bread  
Cappuccino Mousse  
**(\$26.00 per box)**

10 box minimum of any one type. Please deduct \$1.00 per person if bag lunch is preferred.

## PASSED HORS D'OEUVRES

### **Spicy Peanut Chicken Satay**

Served with a Thai dipping sauce

### **Apple Gruyere Tartlettes**

### **Four Cheese and Roasted Garlic Puffs**

**Chicken, Avocado, and Chipotle Pepper Quesadillas**  
With sour cream and cilantro garnish

### **Crispy Duck Egg Rolls**

Served with a sweet black sesame dip

### **Miniature Quiche with Asparagus and Roasted Red Onion**

### **Eggplant Caviar Crostini**

### **Pigs in a Blanket**

An all time favorite in fluffy puff pastry with Dijon mustard.

### **Moroccan Style Pizzas**

Grilled flatbreads topped with goat cheese, tomatoes, and coriander

### **Wild Mushroom Samosas**

Served with a cucumber raita

### **Steamed Gyoza Dumplings**

Served with a soy-vinegar dipping sauce

### **Shredded Pork, Black Bean and Roasted Red Pepper Arepas**

Served with cilantro and chimichurri sauce

### **Smoked Salmon Rosettes on Black Bread**

Topped with a dollop of chive sauce

### **Handmade Scallion and Shrimp Dumplings**

Served with a green chili soy sauce

### **Sweet Potato Fritters with Harissa**

Topped with a pistachio yogurt sauce

### **Red Chile Fire Roasted Shrimp Skewers**

Served with a mango papaya chutney

### **Crispy Fontina Risotto Cakes**

With a tomato basil emulsion

### **Traditional Miniature Potato Pancakes**

Topped with crème fraîche and caramelized apple

### **Pepper Crusted Steak with Shallot Confit**

Served on crisp toast points

### **Spicy Red Snapper Cakes**

Served with scallion Thai aioli

### **Crispy Bite-Size Crab Cakes**

With a touch of citrus caper remoulade

-Pricing Available Upon Request-

## **STATIONARY HORS D'OEUVRES**

### **Antipasto**

Italian cured meats, marinated bocconcini, chunks of parmesan, asparagus wrapped with prosciutto, grilled vegetable skewers, artichoke hearts, marinated olives, fire-roasted peppers, Genoa breadsticks and crusty Italian bread.

### **Belle of the South**

Louisiana cold spiced shrimp remoulade, Creole crab dip with toast points, southern fried chicken finger skewers, blackened catfish bites, grilled andouille sausage, cheddar biscuits, corn bread, and hot & spicy pecans.

### **Cheese and Fruit Platter**

A variety of cheeses beautifully garnished, served with seasonal fruit, crackers and toasts.

### **Crudités**

A variety of the market's freshest seasonal vegetables, served with two dips: basil, spicy peanut, curry, horseradish mustard, blue cheese and saffron aioli

### **Miniature Sandwich Platter**

One-bite versions of our popular standard-size sandwiches. Favorites include: grilled vegetable; St. Andre, roasted red onion & watercress; smoked turkey & orange mustard; salmon mousse.

### **A Selection of Dips**

Choose four of the following:

Fresh guacamole, pico de gallo, hummus, smoky white bean, eggplant caviar, tomato-basil tapenade and baba ghanoush

Served with pita chips, corn chips, crostini or endive

### **Savory Snacks**

*Please select three of the following:*

Tomato focaccia, Moroccan spiced chickpeas & toasted pistachios with coconut, spicy nut and candied ginger mix, marinated bocconcini, chili pecans, parmesan toasts, pita crisps, fresh plantain chips, spiced peanuts, cheddar cheese straws, Japanese rice cracker snacks, mixed herbed olives, rosemary bread sticks

### **Steamed Shrimp**

The all-time classic, but the sauces add a new twist. Comes with a saffron aioli, coarse mustard remoulade, and cocktail sauce with fresh horseradish.

### **A Taste of the Orient**

Pan charred tuna with wasabi cream, hoisin duck rolls, Thai shrimp rolls, vegetable sushi, wasabi peas & rice cracker snacks served with soy sauce.

-Pricing Available Upon Request-