



Catering Menu

Java Plus

Metropolitan Square
211 N. Broadway, Ste 150
St. Louis, MO 63102

314/436-1600

314/479-9599

Java Plus Clayton

8000 Maryland Avenue
2nd Floor
Clayton, MO 63105

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Java Plus

500 N. Broadway
Ste 105
St. Louis, MO 63102

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Boxed Lunch Catering - Sandwiches

Served with your choice of fresh mixed greens, our famous Caesar salad, chips, whole or fresh cut fruit.
Sandwiches can be boxed or served as a party platter. Ask about our vegetarian & gluten free options.

\$10 per person

Roast Beef & Cheddar

Tender roast beef, aged cheddar, lettuce & tomato on a kaiser roll.

Ham & Swiss

Baked ham & aged cheddar, lettuce & tomato on a kaiser roll.

Taste of the Hill Sub (an STL Classic)

Italian salami, smoked turkey, baked ham, roast beef, provolone, red onions, lettuce, tomatoes & dressing on a sub.

Club Sub

Baked ham, smoked turkey, bacon, provolone cheese, lettuce & tomatoes on whole grain wheat bread.

Turkey & Swiss

Smoked turkey breast, swiss cheese, lettuce & tomato on whole grain bread.

Turkey Pretzel Club

Smoked turkey breast, provolone, bacon, lettuce & tomato on pretzel bread.

Chicken Pretzel Club

Sliced grilled marinated chicken, baked ham, bacon, lettuce & tomato on pretzel bread.

Hawaiian Chicken Sandwich

Sweet Hawaiian roll with sliced grilled marinated chicken breast, bacon, provolone, lettuce & tomato with honey mustard.

Chicken Salad Sandwich

Homemade chicken salad with lettuce on a croissant.

Albacore Tuna Croissant

Homemade albacore tuna salad with celery, cucumbers, red onions & lettuce on a whole grain wheat bread.

BLT

Thick sliced hickory smoked bacon, lettuce & tomato with provolone on our grilled sourdough bread.

Boxed Lunch Catering - Wraps

Served with your choice of fresh mixed greens or our famous Caesar salad, chips, or whole or fresh cut fruit.
Wraps can be boxed or served as a party platter. Ask about our vegetarian & gluten free options.

\$10 per person

Chicken Caesar Wrap

Grilled chicken breast, tomatoes, parmesan cheese & romaine tossed in caesar dressing & wrapped in a spinach tortilla.

Buffalo Chicken Wrap

Grilled chicken roasted in buffalo sauce, bleu cheese crumbles, romaine & diced tomatoes in a flour tortilla.

Spinach & Bacon Wrap

Fresh spinach, hickory bacon, hard boiled eggs, onion, tomato & parmesan cheese in a roasted garlic vinaigrette wrapped in a spinach tortilla.

Tucson Wrap

Grilled chicken breast, bacon, cheddar cheese, almonds, romaine & tomatoes with ranch dressing wrapped in a flour tortilla.

California Wrap

Smoked turkey, avocado, bacon, mushrooms & tomatoes tossed with mixed greens & roasted garlic vinaigrette in a flour tortilla.

Greek Wrap

Grilled chicken breast, mixed baby greens, feta cheese, kalamata olives, sun-dried & roma tomatoes, tossed in our roasted garlic vinaigrette wrapped in a sun-dried tomato tortilla.

BBQ Chicken Wrap

BBQ chicken breast, cheddar cheese, romaine & diced tomatoes tossed in ranch dressing in a flour tortilla.

Longhorn Wrap

Roast beef, cheddar cheese, horseradish, & white onions tossed in ranch dressing in a flour tortilla.

Cobb Wrap

Grilled chicken, bacon, bleu cheese, avocado, hard boiled egg, romaine & tomatoes tossed in ranch dressing in a flour tortilla.

Cadillac Chicken Wrap

Diced honey mustard chicken, bacon, mozzarella, romaine & diced tomatoes tossed in honey mustard in a flour tortilla.

Tuna Wrap

Tuna salad, swiss cheese, red onions, hard boiled egg, lettuce & diced tomatoes in a flour tortilla.

Mediterranean Veggie Wrap

Roasted red peppers, cucumbers, sun-dried tomatoes, kalamata olives, lettuce, feta & hummus tossed in our garlic vinaigrette in a sun-dried tomato tortilla.

Tangy Turkey Wrap

Smoked turkey, mozzarella, red onions, romaine & diced tomatoes tossed in italian dressing in a whole wheat tortilla.

Boxed Lunch Catering - Salads

Served with whole fruit or a fresh baked cookie. All dressings are served on the side.

\$10 per person

Java Chef Salad

Mixed greens, smoked turkey breast, ham, cheddar & jack cheese, eggs, tomatoes & cucumbers with a roasted garlic vinaigrette.

Garden Veggie Salad

Mixed greens & romaine, spinach, cucumbers, diced tomatoes, red onions, cabbage, mushrooms, lemons & fresh avocado slices.

Chicken Caesar Salad

Grilled chicken breast slices on fresh romaine tossed in our homemade caesar dressing with croutons & parmesan cheese.

Cobb Salad

Diced grilled chicken breast, fresh avocados, tomatoes, bacon, bleu cheese crumbles & romaine with ranch dressing.

Chopped Salad

Grilled chicken breast, Italian salami, bleu cheese crumbles, chopped romaine & tomatoes all tossed with balsamic vinaigrette.

Tuna & Mixed Green Salad

Mixed greens topped with albacore tuna, kalamata olives, tomatoes, roasted red peppers & served with a roasted garlic vinaigrette.

Chinese Chicken Salad

Grilled chicken breast, napa & red cabbage, spinach, chopped peanuts & rice noodles served with an oriental sesame seed dressing.

Spinach Salad

Spinach, bacon, hard boiled eggs, raisins, tomato & parmesan cheese with a roasted garlic vinaigrette.

Greek Salad

Mixed baby greens, grilled chicken breast, kalamata olives, feta cheese, sun-dried tomatoes, artichoke hearts & roma tomatoes with homemade roasted garlic vinaigrette.

Napa Valley Salad

Mixed greens, diced turkey, bleu cheese, kalamata olives, artichoke hearts, almonds, grapes & avocado with a red wine vinaigrette.

Walnut Chicken Salad

Spinach, diced honey mustard chicken, chopped bacon, tomatoes, dried cranberries & walnuts served with honey mustard dressing.

Seasonal Italian Salad

Mixed greens & romaine, diced chicken, shredded carrots, red peppers, zuchinnis, sun-dried tomatoes, dried cranberries & italian herbs with a homemade roasted garlic vinaigrette.

Seasonal Chicken Feta Salad

Mixed greens, feta cheese, grilled chicken, mandarin oranges, red onions, strawberries, celery & walnuts with a poppy seed dressing.

Spring Salad (seasonal)

Mixed greens, chicken, spinach, grapes, sun-dried tomatoes, almonds & kalamata olives served with french dressing.

BBQ Chicken Salad

Romaine lettuce, BBQ chopped chicken, chopped bacon, shredded cheddar cheese, chopped tomato with ranch dressing.

Buffalo Chicken Salad

Romaine, chopped buffalo chicken, bleu cheese crumbles, & diced tomatoes served with ranch dressing.

Dressings Available

Balsamic Vinaigrette
Roasted Garlic Vinaigrette
Raspberry Vinaigrette

Red Wine Vinaigrette
Low Fat Honey Mustard
Fat Free Ranch

Caesar
Poppy Seed
Ranch & French Dressing

Pasta Buffets

\$12.99 per person

Your choice of 2 of the following pastas. Served with freshly baked focaccia bread, & your choice of an organic mixed greens or our famous caesar salad.

Penne Alfredo with Chicken

Rigatoni Carbonara

Mediterranean Pasta

Mac & Cheese

Penne & Homemade Meatballs

Penne Pasta with Fresh Tomatoes

Buffets

Grilled Chicken & Pasta - \$18.99 per person

Grilled marinated chicken breast & penne noodles in an alfredo sauce. Served with a seasonal vegetable, fresh baked focaccia bread & your choice of a mixed greens or caesar salad.

Parmesan & Primavera - \$18.99 per person

Chicken parmesan accompanied with pasta primavera all in a creamy alfredo sauce. Served with a seasonal vegetable, fresh baked focaccia bread & your choice of a mixed greens or caesar salad.

Beef & Chicken Combo - 18.99 per person

Grilled chicken breast & roast beef in au jus accompanied by penne pasta & fresh tomatoes in a marinara sauce. Served with a seasonal vegetable, fresh baked focaccia bread & your choice of a mixed greens or caesar salad.

The Carbonara Delight - \$16.99 per person

Hickory smoked bacon pasta carbonara accompanied with chicken penne pasta in a tomato basil sauce. Served with a seasonal vegetable, fresh baked focaccia bread & your choice of a mixed greens or caesar salad.

Roast Sirloin Dinner Buffet - \$16.99 per person

Sliced roast sirloin beef in au jus served with fresh green beans, rolls, & a penne pasta with marinara or alfredo. Served with your choice of an organic mixed greens or caesar salad.

The Backyard Grill - \$14.99 per person

Grilled burgers on kaiser rolls. Served with lettuce, pickles, tomatoes, onions, bacon, american cheese, provolone, condiments & your choice of assorted chips or pasta salad.

Fiesta Fajitas - \$15.99 per person

Grilled & sliced marinated chicken breast, sauteed onions & peppers. Served with southwestern rice, flour tortillas, lettuce, tomatoes, sour cream, cheese, & chips & salsa of course.

Breakfast

Coffee/Hot Sea service 2.50 per person

Continental Breakfast 8.95 per person

Fresh bagels & cream cheese, assorted pastries & juices

Hot Breakfast Sandwiches 4.75 per person

Your choice of croissant, biscuit, english muffin or wrap.

Served with choice of hickory bacon, ham, sausage or turkey.

Topped with american or cheddar cheese.

Other Breakfast Options

Frittatas (breakfast casserole)

With breakfast meats or vegetarian style

Biscuits & Gravy

Belgian Waffle Bar

Served with fresh fruits, syrups & fresh compote

Fresh cut or whole fruit

Fresh made yogurt & granola parfait

Low fat vanilla yogurt parfait with assorted fruits

Healthy Options

Substitute turkey sausage for other breakfast meats

Choose a whole grain bread

We now carry egg whites and turkey bacon.

Pastries Available

Cinnamon Rolls

Assorted Danish

Cheese

Cherry

Seasonal Fruit

Fresh Baked Muffins

Apple

Chocolate

Apple Cinnamon

Lemon Poppy Seed

Banana Walnut

Cranberry Orange
(seasonal)

Blueberry

Prarie Harvest
(seasonal)

Bran

Scones

Apple

Blueberry

Raspberry

Breakfast Breads

Banana Walnut

Chocolate Chip

Cranberry Walnut

Mocha Chip

Pumpkin

Appetizers & Snacks

Fresh Fruit, Cheese, Veggies, & Cracker Tray80.00

BBQ Ribs (75 pieces)150.00

Tender ribs with hickory BBQ sauce

Chicken Kabobs (50 pieces)150.00

Grilled chicken breasts & pepper kabobs with teriyaki sauce

Buffalo Bites (80 pieces).....96.00

Breaded chicken breast bites in a spicy buffalo sauce

Shrimp & Cocktail Sauce (50 pieces)125.00

Chilled large shrimp with cocktail sauce

Premium Lump Crab Cakes (100 pieces).....125.00

Phillips premium lump crab cakes

Vegetable Spring Rolls (75 pieces)140.00

Filled with cabbage, celery, mushrooms, carrots, water chestnuts & served with soy sauce

Spinach Artichoke Dip & Chips (serves 25)95.00

Hot spinach, artichoke hearts & 3 cheeses, served with blue corn tortilla chips

Spicy Chicken Wings (75 pieces)125.00

Spicy buffalo style chicken wings served with bleu cheese dressing

Toasted Ravioli (75 pieces).....110.00

Meat & cheese filled toasted raviolis served with marinara sauce

Nachos & Chili con Queso (serves 25)60.00

Corn tortilla chips with cheese dip, ground spicy beef, sour cream & jalapenos

Hawaiian Club Finger Sandwiches (25 pieces).....75.00

Grilled chicken, bacon, provolone, lettuce, tomatoes & honey mustard on sweet rolls.

Chips & Fresh Made Salsa40.00

Pub Mix2.50 per guest

Savory blend of sweet, salty, spicy, crunchy snacks with seasoned pretzel twists, pretzel stix, rye chips, honey roasted sesame chips, oriental rice crackers & nacho bagel chips.

Assorted Pastries (serves 30)100.00

An assortment of mini cheese cakes, eclairs, brownies, lemon bars & fresh baked cookies

More To Know

Food Quantity

The quantity of food prepared is made according to the specified number of guests. If you anticipate an increase in the number of guests who may attend your event, please increase your order accordingly to ensure all guests will be accommodated. Additionally, if you anticipate your guests may require an increased amount of food over a normal service size, please adjust accordingly to ensure all guests will be accommodated.

Menu Adjustments

Custom menus, meeting packages and vegetarian selections are available. Menus may be interchangeable. This may incur an additional cost.

Minimum Quantity

Minimum quantity is 10 entrees for catered meals - no exceptions. Guaranteed minimum 48 hours in advance of event.

Cancellations

48 hour cancellation notice required.

Service Charge

All events will incur an 18% service charge for on site service.

Final Food & Beverage Guest Count

Final guest count for catering should be received no later than 7 days prior to the event date. Shorter lead times are scheduled by availability and exceptions only.

Allergies

Every effort will be made to remove stated allergy-causing foods. Due to the packaging processes of some foods, Java Plus Catering is not responsible for complications resulting from food products.

Pricing

Prices are subject to change.

Deliver Charge

\$30 standard delivery fee. Additional charges may apply.

For more information contact:

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