

JAMIE HOLLANDER

GOURMET FOODS & CATERING

CAFE MENU

BREAKFAST

OATMEAL Small 2.99 Large 3.99

Toppings: dried cranberries, raisins, walnuts, pecans 0.75 each

EGG AND CHEESE SANDWICH

on your choice of bread or wrap 5.75

EGG, CHEESE AND MEAT SANDWICH

on your choice of bread or wrap 6.25

Breads: kaiser, Stirato or sesame roll; bagel, rye or multigrain bread, whole wheat wrap

Meats: breakfast sausage, turkey bacon, bacon, pork roll, ham, beef filet

Cheeses: goat, american, sharp provolone, swiss, cheddar, fresh mozzarella

OMELET WITH ONE TOPPING 4.99

Served until 11:30am

Toppings: mushrooms & onions, spinach, roasted bell peppers, caramelized onions, salsa

Additional toppings are 0.75 each; for guacamole add 1.50

HOME FRIES 2.50

perfectly seasoned potatoes

SMOOTHIES

THE PEACH 6.00

peach yogurt, peaches, almonds, vanilla protein, skim milk

THE POMEGRANATE 6.00

pomegranate molasses, fresh berries, soy milk, vanilla protein

CHOCO-ESPRESSO 6.00

chocolate sauce, espresso, banana, milk, chocolate protein

SUPER BERRY 6.25

red grapes, blueberries, banana, vanilla protein, açai

MIAMI VICE 6.00

coconut milk, strawberries, vanilla protein, pineapple

BANANA SPLIT 6.25

banana, peanut butter, chocolate protein, walnuts, milk, chocolate sauce

HOUSE SALADS

CLASSIC CAESAR SALAD 8.50

chopped romaine lettuce with grated parmesan, herb-crusted croutons and classic Caesar dressing

CHOPPED COBB SALAD 13.00

chopped romaine and radicchio, diced turkey, smoked bacon, hard boiled eggs, tomatoes, scallions, blue cheese, cheddar, crispy red onions with herb-balsamic dressing

CLASSIC TOSSED SALAD 9.50

Spring lettuce, cucumbers, carrots, scallions, cranberries, toasted pecans, fresh chèvre, herb-balsamic vinaigrette

SPINACH AND BEET SALAD 10.50

baby spinach, roasted beets, grilled asparagus, fresh chevre, reduced balsamic vinegar and honey walnuts with balsamic vinaigrette

Add to any salad: **GRILLED CHICKEN** 4.00; **GRILLED SALMON** 5.00

DELIVERY POLICY

Free delivery is available for catering and store orders over \$25, Monday through Friday from 11am to 2pm in the New Hope and Lambertville area.

Orders outside of these times and delivery area are subject to a delivery fee. The catering department will determine the delivery fee depending on the time and distance of the delivery, please ask for details.

JAMIE HOLLANDER

GOURMET FOODS & CATERING

SANDWICH MENU

Locally-made, gluten free rolls are available for substitution on most sandwiches for an additional 2.50

GRILLED HAM AND BRIE CHEESE 9.50
on rye with oven-roasted tomatoes and mayo

SOUTHERN FRIED CHICKEN SANDWICH 9.50
roasted shallot mayo, tomato and baby spinach on a Stirato roll

ITALIAN GRILLED CHICKEN 9.50
roasted peppers, pesto, garlic mayo, fresh mozzarella, spinach on ciabatta

SMOKED TURKEY BREAST 9.50
crispy bacon, chipotle mayo, lettuce and tomato on a semolina roll

BLACK PEPPER AND ROSEMARY ROAST BEEF 9.25
oven-roasted tomatoes, horseradish mayo, balsamic caramelized onions and lettuces on a kaiser roll

GENOA SALAMI WITH PROSCIUTTO 10.50
provolone cheese, tomatoes, baby arugula, banana peppers, roasted bell peppers and pesto on a sesame roll

FILET MIGNON CHEESESTEAK 10.75
sharp provolone cheese, caramelized onions on a toasted sesame roll

KOBE BURGER 11.50
melted swiss cheese, balsamic caramelized onions on a toasted brioche roll

BLACKENED SALMON 11.00
tzatziki sauce, baby arugula and sliced cucumber on whole wheat naan

JUMBO LUMP CRAB CAKE SANDWICH 11.00
with tomato, lettuce, Dijon mayo on a brioche roll

WILD PLANET® TUNA SALAD 9.00
with romaine and tomatoes on toasted kaiser roll

GRILLED VEGGIE BURGER 9.00
guacamole, tomato and chipotle mayo on a brioche roll

PORTOBELLO BANH MI 9.00
ginger and soy marinated portobello mushrooms, pickled carrots, sliced cucumbers, cilantro, sriracha aioli on sesame seeded roll

SEASONAL HUMMUS WRAP 8.50
seasonal vegetables and house-made hummus on a whole wheat wrap. WINTER WRAP: roasted beets, baby arugula, chopped walnuts, balsamic vinaigrette

FRESH MOZZARELLA, TOMATO & RED ONION 9.00
with balsamic caramelized onions, arugula, pesto and balsamic reduction on a brioche roll

VEGAN IMPOSSIBLE™ BURGER 12.00
guacamole, balsamic onion, sriracha on a burger roll (vegan)

BUILD YOUR OWN SANDWICH 9.25

PROTEIN
turkey, ham, roast beef, grilled chicken, chicken salad

BREAD
kaiser, brioche, sesame, or Stirato roll; rye or multigrain bread; whole wheat wrap, bagel

CHEESE
american, provolone, swiss, mozzarella, brie, blue, goat

ADD-ONS
lettuce, spinach, arugula, tomato, red onions, balsamic caramelized onions, roasted red peppers, banana peppers, oven-roasted tomatoes, bacon

CONDIMENTS
chipotle, shallot, horseradish or plain mayo; yellow or honey mustard; pesto, reduced balsamic, oil/vinegar; add \$2.00 for guacamole

BOWLS

GRILLED CHICKEN FAJITA 12.00
romaine, bell peppers, black beans, charred corn, scallion, cheddar, chipotle lime vinaigrette (gluten free)

ROASTED SALMON THAI NOODLE SALAD 13.00
angel hair pasta, radicchio, scallions, cilantro, edamame, ginger soy vinaigrette

HUMMUS AND NAAN 11.00
chopped romaine, cucumbers, tomato, kalamata olives, parsley and tahini dressing, whole wheat naan and hummus (vegan)