



TALULA'S

SWEET · SAVORY · SIMPLE


daily



GOURMET CATERING

*Natural, Fresh, Local,
Artisan*

TALULA'S DAILY GOURMET CATERING IS FRESH,
REFINED AND GREAT FOR ALL OCCASIONS
OUR SPECIALTY IS HANDMADE AND CREATIVE
FOODS THAT REFLECT THE SEASON.



ALL OF OUR FOOD IS MADE FRESH IN HOUSE, SO
PLEASE ALLOW PLENTY OF NOTICE FOR YOUR
ORDER (THREE DAYS AT MINIMUM).

BREAKFAST & FRESH PASTRIES

FRESH BAKED SCONES \$3.5/EACH

- Cranberry Orange
- Blueberry
- Healthy Start
- Seasonal Special

CROISSANTS & BREAKFAST ESSENTIALS

Classic Butter Croissant \$3.5

Chocolate Croissant \$4

Cherry Cheese Danish \$4

Spinach & Feta \$5

Cinnamon Roll \$5

Seasonal Gluten Free Muffin \$4.5

Greek Yogurt Parfaits with House Made
Granola & Berries \$6 each

FRITTATAS SERVES 8 GUESTS

Market Vegetable & Cheese \$40

Ham , Cheese & Market Vegetable \$48

COFFEE TO-GO BOX

La Colombe Regular or Decaf \$25 per box

Includes Cream, Sugar, Stirrers &

Cups Serves 8 to 12, 8oz servings

SANDWICHES

AVAILABLE EITHER INDIVIDUALLY PACKAGED OR ON TRAYS

Italian Deluxe, Provolone, Red Wine Mayo \$10

Spicy Ranch Chicken, Chipotle Ranch, Greens \$10

Healthy Turkey, Apple Slaw, Dijonaise, Swiss \$9

Ham & Brie, Fruit Mostarda, Buttery Croissant \$9

Chicken Salad, Grapes, Pecans, Dijonaise Multigrain
Croissant \$9

Tuna Salad, Melted Onions, Dill, Swiss \$9

Chicken Caesar Wrap, Roasted Chicken, Red
Onion, Romaine \$10

Turkey Bacon Fig, Turkey, Cheddar, Fig Bacon
Jam, Brussel Slaw \$12

Hummus & Veggie Wrap, Roasted Garlic
Hummus, Grilled Bell Peppers, Zucchini &
Eggplant \$9 (Vegan)



FRESH SALADS

AVAILABLE INDIVIDUALLY OR FOR 5-7 GUESTS

Classic Caesar Salad

Romaine, Parmesan, Torn Croutons,
Cherry Tomatoes. Caesar Dressing \$9 / \$45

- Roasted Chicken \$13 / \$65
- Sustainable Salmon \$15 / \$75

Southwest Salad

Corn, Black Beans, Cherry Tomatoes, Romaine,
Tortilla Crisps, Pepperjack Cheese, Chipotle
Dressing \$13 / \$65 (Vegetarian & Gluten Free)

- Spiced Chicken \$14 / \$70

Beet & Goat Cheese Salad

Roasted Beets, Fresh Chevre, Candied Pecans,
Orchard Pear, Mixed Greens, Pecan Honey Mustard
Dressing \$14 / \$70 (Vegetarian & Gluten Free)

Chicken Salad & Tender Greens

Roasted Chicken, Grapes, Pecans, Mixed
Greens, Pecan Honey Mustard Dressing
\$13 / \$65 (Gluten Free)



Salmon Miso Salad

Roasted Scottish Salmon, Kale, Napa Cabbage,
Quinoa, Edamame, Radish, Carrot, Cilantro,
Lime, Spicy Miso Dressing \$16 / \$80 (Gluten Free)

Mandarin Chicken Salad

Seasoned Chicken, Fried Wontons, Sichuan
Cashews, Mandarin Oranges, Carrots,
Scallions, Honey Sesame Vinaigrette \$15 / \$75

Superfood Salad

Kale, Napa Cabbage, Quinoa, Blueberry, Almond,
Pomegranate Dressing \$15 / \$75 (Vegan & Gluten Free)

Turkey Cheddar Salad

Turkey, Cheddar, Sunflower Seeds, Mixed Greens,
Plump Dried Fruit, Green Goddess Dressing
\$14 / \$70 (Gluten Free)

Mediterranean Salad

Bulgar, Chickpea, Cucumber, Olive,
Pepperoncini, Red Onion, Romaine, Feta, Tahini
Dressing \$15 / \$75 (Vegetarian)



ARTISAN CHEESE BOARDS

CUSTOM SIZES AND PRICES ARE ALWAYS AVAILABLE. OUR BOARDS INCLUDE ASSORTED ARTISAN CHEESE, DRIED FRUIT, HOUSE MADE JAMS, NUTS, HONEY & CRACKERS

- Small \$25 2 to 3 Guests
- Medium \$35 4 to 6 Guests
- Large \$50 6 to 8 Guests
- Party \$75 10+ Guests

COOKIES & BARS

Classic Chocolate Chip Cookie \$2

Oatmeal Craisin \$2

Seasonal Fudge Brownie \$4

Apricot Oat Granola Bar \$4



To place an Order Call 215-592-6555 or
Email tdaily.info@starr-restaurant.com

