

# Julienne

## DECEMBER CULINARY INSPIRATIONS 2006

Please use this menu in addition to our all-inclusive Cuisine To Go Menu for your Holiday Fête.

Also, be sure to pick up our separate Christmas Eve menu, as that menu lists the only selections that will be available Dec. 22<sup>nd</sup> - Dec. 23<sup>rd</sup>.



### ORDERING INFORMATION

You may place an order by **Phone** 626.441.2299, ext 20 ♦ **Fax** 626.441.3010 ♦ **E-mail** orders@Julienne.biz  
Please note that we will confirm all orders received by fax and e-mail. If you do not hear from us in a timely fashion, please call.

Selections are based on a "first come, first served" basis and minimum quantities may apply to your order.. We are happy to offer suggestions if we cannot accommodate your first choices.

**Friday, December 22<sup>nd</sup> and Saturday, December 23<sup>rd</sup>:** We will have a **limited** menu to alleviate the holiday rush. Please see the separate "Christmas Eve Menu" for available selections.

**Thursday, December 21<sup>st</sup> before 12:00PM:** Last chance to place, cancel or adjust your "Christmas Eve Order" for pick up on Saturday, December 23<sup>rd</sup>. We require a credit card number to process your order for December 22<sup>nd</sup> and 23<sup>rd</sup> pick up.

**Saturday, December 23<sup>rd</sup>:** Pick-up between 10:00AM and 5:00PM. We will close at 5:15pm. Please allow about 30 minutes for us to process and gather your order correctly. Enjoy some hot apple cider while you wait!

**Sunday, December 24<sup>th</sup> - Tuesday, December 26<sup>th</sup>:** Both the Restaurant and Gourmet Market will be **Closed**

**Saturday, December 30<sup>th</sup>:** Pick up between 9:00AM and 5:00PM. We will close at 5:15pm.

**Monday, January 1<sup>st</sup>:** Both the Restaurant and Gourmet Market will be **Closed**

### INDEPENDENT SERVICE PROVIDERS

*Please make arrangements and payment directly with each provider.*

**Pick-up and Delivery Service:** A-1 Courier Service 310.450.9000 or American Empire: 626.304.9568. If your order is going to be picked up by a courier, Julienne will need your credit card number to process your order.

**Staffing Agencies:** Host Helpers 310.475.8100 ♦ Party Staff 323.933.3900 ♦ Special Events Staffing 818.248.7996



## **HORS D'OEUVRES**

*Three-dozen minimum per kind, priced by the dozen.*

Jumbo Shrimp with Tomato Pepper Aioli, *36.00 dozen*  
Polenta Crostini with Grilled Porcini and Dried Cranberries, *24.95 dozen*  
Roasted Eggplant, Red Pepper, Chevre and Pinenut Roulades, *24.95 dozen*  
Curried Chicken Bites with Toasted Coconut, *18.95 dozen*  
Filet of Beef Bruschetta with Jalapeño Aioli, *36.00 dozen*  
Caesar Salad Cuplets, *18.95 dozen, requires assembly*

Mini Beef Wellingtons with Mushroom Duxelle, *requires baking, 18.95 dozen*  
Mini Cheddar Potatoes with Bacon and Chives, *18.95 dozen*  
Scallop and Gruyere Crostini, *24.95 dozen*  
Rock Shrimp and Crab Cakes, Jalapeño Aioli, *24.95 dozen*  
Chicken Italian Sausage Meatballs with Currants and Pinenuts, *18.95 dozen*

## **TEA SANDWICHES**

*Tea Sandwiches are sold by the dozen, and require a 72-hour advance notice.  
Three-dozen minimum per kind. 36.00 per dozen*

Smoked Salmon with Herbed Cream Cheese on Pumpernickel Bread, *open face*  
Chicken Tarragon Salad on Rosemary Raisin Bread  
Mushroom, Toasted Walnut, Dried Cranberry on Pumpernickel Bread  
Egg Salad with Capers, Red Onion and Celery on Pain de Mie  
Curried Chicken Salad on Pain De Mie

## **SOUPS AND HEARTY STEWS**

*Three-quart minimum. Please note that we make one kind of soup per day.*

Wild Mushroom Soup with Rice and Madeira Broth, *9.95*  
Roasted Butternut Squash Soup, *9.95*  
Carrot Ginger Soup, *9.95*  
Parsley Bisque, *9.95 quart*  
Roasted Red Pepper and Pear Soup, *9.95*  
Smoked Salmon, Bacon and White Corn Chowder, *11.95*  
Thai Chicken Rice Soup with Lemongrass and Coconut Milk, *11.95*

Siamese Chicken Curry with Broccoli Florets, *15.95*  
Blanquette de Veau with Zucchini and Pearl Onions, *18.95*  
Beef Stroganoff with Red Wine and Mushrooms, *18.95*

## **GARDEN GREENS**

*Serves 3-4*

Harvest Salad with Apples, Golden Raisins, Gorgonzola, Red Onions and Apple Cider Vinaigrette, *9.95 large*  
Mixed Baby Greens, Toasted Pecans, Gorgonzola, Dried Cranberries, Fruit, Dijon Tarragon Vinaigrette, *8.95 large*  
Arugula with Pomegranate Seeds, Oranges and Citrus Vinaigrette, *9.95 large*  
Spinach, Opal Basil and Parmesan with Roasted Pinenut Dressing, *9.95 large*

## **CASSEROLES AND SAVORY TARTS**

Lamb, Eggplant and Tomato Pastitsio  
Chicken Sopa with Roasted Ortega Chilis, Jack Cheese and Tomatillo Sauce  
Roasted Vegetable Lasagne with Tomato Herb Sauce  
Traditional Lasagna with Ground Beef, Italian Chicken Sausage and Prosciutto  
*55.00 large, serves 9-12*

Artichoke, Pancetta and Roasted Pepper Savory Tart, *40.00 whole*  
Shrimp and Crab Enchiladas with Tomatillo Sauce, *11.95 serving (2 per), eight serving minimum*  
Chicken and Spinach Cannellonis with Tomato Herb Sauce and Béchamel, *9.50 serving (2 per), eight serving minimum*

## **ENTRÉES**

*Minimum of eight servings or four pounds where applicable*

Spiced Tenderloin of Pork with Pomegranate Reduction, *17.95 per pound*  
Orange Fennel Crusted Filet of Beef Medallions with Port Reduction, *7oz pieces, 35.00 per pound*  
Pistachio and Dried Cranberry Crusted Salmon with Sauce Vert, *23.00 per pound*  
Marmalade Glazed Boneless Ham, *15.00 per pound*



Oven Roasted Marmalade Mustard Turkey Breast with Cranberry Apricot Chutney, 65.00 serves 8  
Parmesan Prosciutto Soubise Chicken Breast with Dijon Cream Sauce, 14.50 per pound

## **SIDE DISHES**

*May be served at room temperature or hot, priced by the pound and four pound minimum per kind unless stated otherwise*

Roasted Maple Acorn Squash Wedges, 9.95  
Grand Marnier Glazed Carrots, 9.95  
Roasted Fingerling Potatoes, 9.95  
Maple Glazed Brussels Sprouts with Chestnuts, 11.95  
Braised Red Cabbage with Apples and Mustard Seed, 11.95  
Broccolini with Roasted Garlic, 11.95  
Haricots Vert Bundles tied with Scallion Ribbon, 5.95 each, minimum of eight  
Roasted Roma Tomato stuffed with Wild Rice and Parmesan, 5.95 each, minimum of eight  
Tarragon Creamed Onions, Herbed Crumb Crust, 21.95 medium, serves 6-8  
Winter Root Vegetable Cobbler with Cheddar Biscuit Crust, 40.00 large, serves 10-12

*Cold Salads, priced by the pound*

Haricot Verts with Walnut Dill Pesto, 12.95  
Mushroom, Parsley Salad with Lemon Parmesan Vinaigrette, 7.50  
Celery Root, Green Apples, Radishes with Mustard Vinaigrette, 9.50  
Red Cabbage Coleslaw with Walnuts and Gorgonzola, 8.95  
Grilled Asparagus with Red Pepper Relish, 12.50  
Potato Salad with Snow Peas, Shaved Parmesan, Olive Oil and Lemon Zest, 7.95

## **DESSERTS**

*Available in both "individual" and "whole" sizes, 6.50 each for individual sizes, minimum of eight individual per kind*

Cranberry, Almond and Caramel Tart, 42.00 whole, serves 10-12  
Bread Pudding with Pears, Apricots, Figs, Toasted Walnuts, Brandied Orange Caramel Sauce, 42.00 loaf  
Classic Apple Tart Tatin, Cinnamon Whipped Cream, 38.00 small, serves 6-8  
White Chocolate, Rum Raisin Cheesecake, 45.00 whole, serves 12-16

*One size only*

Cranberry Marzipan Upside Down Cake, 25.00 serves 8-10  
Bittersweet Chocolate Yule Log, 60.00, serves 12-16  
Cinnamon Rice Pudding, 18.95 serves 3-4  
Bittersweet Chocolate Cranberry Torte, 35.00 serves 8

*Individual Size Only, minimum of eight per kind*

Chocolate Pots de Crème, Chantilly Cream, Chocolate Shards, 6.50 each  
Chocolate Dipped Profiteroles, Crème Patisserie and Whipped Cream, 6.50 each  
Orange Chiffon Cupcakes with Cointreau Buttercream, Candied Orange Garnish, 2.25 small, minimum of six

## **COOKIES**

*One dozen minimum per kind*

Raspberry Linzer, 2.25	Gingerbread Boys, 0.75	Cranberry Pecan White Chocolate Chip, 0.75
Sugared Shortbread Stars, 0.75	Walnut Snowballs, 0.75	Mini Chocolate Gingerbread, 0.75

## **HOLIDAY COOKIE PLATTERS**

*On a silver mylar platter, garnished with candy canes, holiday greens and festive ribbon.*

Thirty Mini Cookies, 38.00	Seventy Mini Cookies, 72.00	One-Hundred Mini Cookies 98.00
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## BREAKFAST SPECIALTIES

Spinach, Feta and Bacon Strata, 55.00 large, serves 9-12  
Crème Brûlée French Toast, 38.00 large, serves 9-12  
Buttermilk Waffles, 10.95 bag of 4  
Buttermilk Chocolate Chip Waffles, 11.95 bag of 4  
Crème Fraîche Coffeecake, 20.00, serves 6

**For additional selections from our kitchen, please consult our Cuisine To Go Menu.**

## CHEESE SELECTIONS

Explorateur, 13.95 lb	Comte, 15.95 lb	Manchego, 16.25 lb
Fourme d'Ambert, 13.95 lb	Fresh Goat, 9.50 lb	English Cheddar, 18.50 lb

## WINE

*We always try to find small production boutique wines from around the globe that you are unlikely to find elsewhere.*

Marcarini Moscato d'Asti, Italy, 2005, 21.95  
Jean Philippe Brut, Limoux, France, 14.95  
Schramsberg Blanc de Noir, Napa Valley, 41.95  
  
Marco Felluga Pinot Grigio, Collio, Italy, 2004, 16.95  
Oyster Bay Sauvignon Blanc, New Zealand, 2006, 14.95  
Sonoma Cutrer Chardonnay, Sonoma Valley, 2004, 21.95  
Domaine Delaye Macon-Prisse Burgundy, 2004, 14.95  
D. Fernand & Laurent Pillot, Chassagne-Montrachet, Burgundy, 2003, 67.95

Longoria Pinot Noir, Santa Rita Hills, 2005, 44.95  
Sojourn Pinot Noir, Sonoma Coast, 2004, 47.95  
Duckhorn Merlot, Napa Valley, 2002, 64.95  
Ladera, Napa Valley, Cabernet Sauvignon, 2003, 84.95  
Sojourn Cabernet Sauvignon, Napa Valley, 2002, 47.95  
Ramos-Pinto Adriano, Estate, Douro Valley, Portugal, 2003, 14.95  
Caterina Zardini Amarone Della Valpolicella Classico, 2000, 67.95  
Fetish, "the Watcher", Shiraz, Barossa Valley, Australia, 2006, 27.95  
Bonny Doon Bouteille Call, Syrah Port, 21.95

## JULIENNE GIFT CARDS

*Available in any denomination, our gift cards are the perfect way to express your appreciation to your manicurist, child's teacher, office colleague... and anyone else who enriches your life! May be used in both the Gourmet Market and the Restaurant.*

## CUSTOM GIFT BASKETS

*We offer several different sizes of baskets including French wire market baskets to hold an array of our "Pantry Essentials", candles, linens, wine and other unique gift items. A \$20 "wrapping charge" includes two old-fashioned canes, holiday greens and Julienne ribbon. Pricing is contingent upon your selections. Please consult with Lupe.*

**"Pantry Essentials"**, representing the "Best of Julienne", \$335 for this complete basket.

*Includes:* **Condiments:** Bella Cucina Farmhouse Olives, Edmund Fallot Tarragon Dijon Mustard, Matiz Piquillo Peppers, Chukar Cherry Pistachio and Berry Mix, Dalmatia Orange Fig Spread. Bella Cucina Cranberry Conserve, **Seasonings and Herbs:** Fleur de Sel, Sun-dried Tomato Crumble, O and Co. Italian Tomato Powder, Matiz Sweet Garlic, **Savory and Sweet Jams:** Frog Hollow Organic Apricot Conserve, Carol Hall Red Pepper Jelly, **Breads and Crackers:** American Vintage Red Wine Biscuits, La Panzanella Flatbread, Rosemary Raisin Parmesan Toast, **Finishing Oils:** "O" Blood Orange Olive Oil, Biolea Extra Virgin Olive Oil, Salute Sante Grapeseed Oil, **Pasta:** Rustichella d'Abruzzo Whole Wheat Penne, **Honey:** Savannah Bee Company Tupelo Honey, Savannah Bee Company Honey Comb, **Coffee and Tea:** Julienne Blend Regular Coffee, Mighty Leaf Breakfast Americana, **Chocolate:** Dolphin Chocolates "Milk Chocolate with Hot Masala," Chuao Caracas Milk Chocolate Bar, Cote d' Or Fondant Chocolate Bar, Julienne Chocolate Bourbon Sauce

**Thank you! We appreciate your loyal patronage, and wish you a very Merry Holiday Season.  
Sue, Julie and the entire Julienne Staff**

