

# Julienne

## THANKSGIVING MENU 2006

This menu will be available for **pick up on Wednesday, November 22<sup>nd</sup>** between 9:15am-3:45pm. The order must be **placed before noon on Monday, November 20<sup>th</sup>** and **must be a minimum of \$25.00.**

Both the Restaurant and the Gourmet Market will be CLOSED THURSDAY, NOVEMBER 23<sup>rd</sup>. Extras and additional selections will be available on Wednesday, the 22<sup>nd</sup>. Please see reverse side for Order Form and Pick-up Information.

### HORS D'OEUVRES

Layered Sun-Dried Tomato Pesto and Basil Pesto Terrine, *serves 6-8, 10.95 small*  
Kahlua Spiced Pecans, *17.95 per pound*

### APPETIZERS

Roasted Butternut Squash Soup, *serves 2-3, 9.95 quart*  
Harvest Salad with Dried Apricots, Gorgonzola, Walnuts, Golden Raisins and Apple Cider Vinaigrette, *serves 3-4, 9.95 large*

### THE TURKEY!

Marmalade Mustard Glazed Boneless Turkey Breast Stuffed with Rosemary Raisin Bread Stuffing, *serves 6-8, 72.00 each*

### TRADITIONAL ACCOMPANIMENTS

Julienne Stuffing with Rosemary Raisin Bread, Apple and Dried Cranberries, *serves 3-4, 10.95 per pound*  
Sweet Potato Puree with Caramelized Apples, *serves 2-3, 9.95 per pound*  
Garlic Mashed Potatoes with Crispy Shallot Garnish, *serves 2-3, 7.95 per pound*  
Traditional Cranberry, Apple, Apricot and Ginger Chutney, *12.95 per pint*  
Julienne Housemade Turkey and Apple Cider Gravy, *17.95 quart*

### VEGETABLE ACCOMPANIMENTS

*Each selection serves approximately 3-4*  
Brown Sugar Mustard Glazed Carrots, *8.95 per pound*  
Roasted Mélange of Vegetables, *10.95 per pound*  
Blue Lake Green Beans with Toasted Hazelnuts and Shallots, *9.95 per pound*  
Roasted Maple Acorn Squash Wedges, *9.95 per pound*

### ROSEMARY RAISIN BREAD

Parmesan Toast, *6.95 per dozen*      Rolls, *4.50 per half dozen*      Loaf, *6.95 each*

### PASTRIES

Pumpkin Pie with Orange Pecan Crust, *serves 8, 25.00*  
Toasted Pecan Pie, *serves 8-10, 35.00*  
Individual Pumpkin Cheesecake with Gingersnap Crust and Candied Cranberry Garnish, *26.00 box of four*  
Gingerbread Turkey Cookies, *7.80 box of four*  
Cream Currant Scones, *9.00 box of six small*

### WINE PAIRING

Dr. Unger Classic Riesling 2004, Wachau, Austria, *21.95*  
Longoria Pinot Noir 2005, Santa Rita Hills, *44.95*

### DINNER FOR FOUR, 172.00 *all-inclusive for four*

Harvest Salad with Dried Apricots, Gorgonzola, Walnuts, Golden Raisins and Apple Cider Vinaigrette (*1 large*)  
Marmalade Dijon Glazed Turkey Breast (*1 whole stuffed breast*) with Gravy (*1 pint*)  
Rosemary Raisin Bread, Apple and Dried Cranberry Stuffing (*1 pound*)  
Cranberry, Apple, Apricot and Ginger Chutney (*1 pint*)  
Sweet Potato Puree with Caramelized Apples (*1 pound*)      Garlic Mashed Potatoes with Crispy Shallot Garnish (*2 pounds*)  
Green Beans with Toasted Hazelnuts and Sautéed Shallots (*1 pound*)  
Rosemary Raisin Rolls (*4 each*)  
Individual Pumpkin Cheesecakes with Gingersnap Crust (*4 each*)



**ORDER FORM AND INFORMATION**

You may place an order by: **phone** (626) 441-2499 **fax** (626) 441-3010 **e-mail** orders@julienne.biz  
These are the only items available on Wednesday, November 22<sup>nd</sup> for pre-orders. We are closed Thursday, November 23<sup>rd</sup>. Thank you!

**Monday, November 20<sup>th</sup> by Noon:** Deadline for order placement, cancellation and adjustments.

**Minimum:** Order must be a total of \$25.00.\*

**Wednesday, November 22<sup>nd</sup>:** Pick-up day from 9:15AM to 3:45PM. Please allow about 30 minutes to process and gather your order.

Last Name\*: \_\_\_\_\_ First Name\*: \_\_\_\_\_

Day Phone Number\*: \_\_\_\_\_ Cell Phone Number: \_\_\_\_\_

CC: Amex ▪ MC ▪ Visa\*\* \_\_\_\_\_ Exp\* \_\_\_\_\_

**Customer Pick-Up on WEDNESDAY, NOVEMBER 22<sup>nd</sup> (choose between 9:15am-3:45pm)\* \_\_\_\_\_**

-DATE REC'D:	-EMP. INITIALS:	-Quote#	-SO#
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Hors d'Oeuvres	Quantity	Price (\$)	Code
Layered Sun-Dried Tomato and Basil Pesto Terrine, <i>serves 6-8, small</i>		10.95	6152
Kahlua Spiced Pecans, <i>per pound</i>		17.95	6212
<b>Appetizers</b>			
Roasted Butternut Squash Soup, <i>serves 2-3, quart</i>		9.95	6619
Harvest Salad with Apple Cider Vinaigrette, <i>serves 3-4, large</i>		9.95	6537
<b>Entrée</b>			
Turkey Breast with Stuffing, <i>serves 6-8</i>		72.00	6776
<b>Traditional Accompaniments</b>			
Rosemary Raisin Bread Stuffing, <i>serves 3-4</i>		10.95	6439
Sweet Potato Puree with Caramelized Apples, <i>serves 2-3</i>		9.95	6453
Garlic Mashed Potatoes with Crispy Shallot Garnish, <i>serves 2-3</i>		7.95	6441
Cranberry, Apple, Apricot and Ginger Chutney, <i>serves 8-10</i>		12.95	7579
Turkey and Apple Cider Gravy, <i>quart</i>		17.95	7709
<b>Vegetable Accompaniments</b>			
Brown Sugar Mustard Glazed Carrots, <i>serves 3-4</i>		8.95	6337
Roasted Mélange of Vegetables, <i>serves 3-4</i>		10.95	6357
Blue Lake Green Beans with Toasted Hazelnuts, <i>serves 3-4</i>		9.95	6417
Roasted Maple Acorn Squash Wedges, <i>serves 3-4</i>		9.95	6418
<b>Rosemary Raisin Bread</b>			
Parmesan Toast, <i>dozen</i>		6.95	6917
Rolls, <i>half-dozen</i>		4.50	6 x 6932 ea
Loaf, <i>each</i>		6.95	6901
<b>Pastries</b>			
Pumpkin Pie with Orange Pecan Crust, <i>serves 8-10</i>		25.00	7175
Toasted Pecan Pie, <i>serves 8-10</i>		35.00	7182
Individual Pumpkin Cheesecakes, <i>box of four</i>		26.00	4 x 7214 ea
Gingerbread Turkey Cookies, <i>box of four</i>		7.80	4 x 7047 ea
Cream Currant Scones, <i>small size</i>		9.00	6 x 6032 ea
<b>Wine Pairing</b>			
Dr. Unger Classic Riesling 2004, Wachau, Austria		21.95	5104
Longoria Pinot Noir 2005, Santa Rita Hills		44.95	5096
<b>Dinner for Four</b>		172.00	8050

**TOTAL \$** \_\_\_\_\_

-STAFF (Runner) INITIALS: _____	YES! I HAVE <b>PICKED UP/RECEIVED</b> MY COMPLETE ORDER!
-COOKING INSTRUCTIONS: <input type="checkbox"/>	SIGNATURE _____ 11/22/06

**THANK YOU FOR YOUR ORDER!**

\*Required for processing \* CC Number is to secure the order. Payment is to be made on day of pick up. ~Office Use Only