

Julienne

Fine Foods & Celebrations
Since 1985

CUISINE TO GO



2651 MISSION STREET, SAN MARINO, CALIFORNIA 91108

MAIN 626.441.2299

GOURMET MARKET DIRECT 626.441.2499

FAX 626.441.3010

JULIENNETOGO.COM

GOURMET MARKET HOURS

MONDAY - FRIDAY 8:00AM TO 6:30PM SATURDAY 8:00AM TO 5:00PM

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ORDERING INFORMATION AND OTHER SERVICES

PLACING AN ORDER

In an effort to better serve you, we ask that you place advance take-out catering orders directly with **Kate in our Order Department**. She is happy to review the Cuisine-To-Go Menu, suggest food and wine pairing, determine portion sizes and offer any other suggestions in order to make your event memorable.

As always, "Same Day Orders" can be taken by any of our Shop employees.

You may reach our **Order Department** by the following methods:

Phone: 626.441.2499, ext. 15
Email: kate@julienetogo.com
Fax: 626.441.3010

Please note that we will confirm all orders via phone or e-mail. If you do not hear from us in a timely fashion, please call.

DELIVERY SERVICE

We do not offer delivery service ourselves, but we do recommend independent couriers who service Los Angeles, Orange and Ventura Counties. Please be prepared to give Julienne your credit card number and pick-up time when you place your order. After ordering with Julienne *please make delivery and payment arrangements directly with the courier service*. Be sure to allow ample loading and delivery time in the event of unexpected delays such as traffic.

A-1 Courier Service: 310.450.9000

Pasadena Courier: 626.304.0658

STAFFING AGENCIES

Allow us to provide contact information for a few independent wait/bar staffing agencies for your next special event.

Host Helpers: 310.475.8100

Party Staff: 323.933.3900

Special Events Staffing: 626.296.6771

HORS D'OEUVRES

Individual hors d'oeuvres are priced by the dozen. Three-dozen minimum per kind.

WARM HORS D'OEUVRES, *require reheating or cooking.*

Chicken Italian Sausage Meatballs with Currants and Pinenuts

Italian Sausage and Fennel Stuffed Mushrooms

Honey Stilton Crostini

Brie and Herb Crostini with Port Marinated Grapes

Scallop, Gruyere and Fresh Dill Crostini

Mini Rose Potatoes Stuffed with Gorgonzola and Chives

Mini Cheddar Potatoes with Bacon

Onion Bacon Tartlets

Spinach Ricotta Tartlets

24.95 dozen

Rock Shrimp Crab Cakes with Jalapeño Aioli

Chicken Taquitos with Julienne Guacamole

26.95 dozen

PHYLLO WRAPPED STRUDELS, *require cooking.*

Mini Beef Wellingtons

Crab and Brie

Sausage, Apple and Caraway

Wild Mushroom and Chevre

Swiss Chard and Shiitake Mushrooms

Asparagus, Gruyere and Toasted Almonds

24.95 dozen

COLD OR ROOM TEMPERATURE HORS D'OEUVRES

Caesar Salad Cuplets, *requires assembly*

Spinach and Basil Salad Cuplets, *requires assembly*

Chicken Tarragon Tartlets, *requires assembly*

(Cold or Room Temperature selections continued)

Coconut Curried Chicken Bites

Thai Chicken Skewers with Spicy Peanut Sauce

Chicken Tortilla Spirals with Guacamole

Smoked Salmon Canapés with Herbed Cream Cheese and Dill

Baguette Crisps with Mousse Pâté and Spicy Tomato Chutney

Caprese Crostini with Tomato, Basil and Buffalo Mozzarella

Grilled Artichoke Bottoms with Mushroom Tapenade

24.95 dozen

Seared Ahi Tuna on Wonton, Wasabi Aioli, requires assembly

Cucumber Crab Salad Canapés

Filet of Beef Skewers with Roasted Peppers and Caper Aioli

Marinated Lamb Skewers with Hoisin, Orange and Mint

26.95 dozen

Grilled Garlic Shrimp with Moroccan Tomato Jam

Marinated Ginger Cilantro Shrimp

Classic Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce

36.00 dozen

MINI SANDWICHES

Made with our mini French rolls. Accompanied by Aioli.

Garlic Herbed Filet of Beef

Turkey and Shaved Manchego

Ham and Brie

Buffalo Mozzarella, Roma Tomato and Fresh Basil

42.00 per dozen, one dozen minimum per kind.

HORS D'OEUVRES CONT.

For the buffet, coffee table or bar.

TERRINES

Serve at room temperature with crackers or baguette crisps.

Petit serves 2-4, 6.95; Small serves 8-10, 11.95; Medium serves 15-20, 15.95

Layered Sun-Dried Tomato Pesto and Basil Pesto
Smoked Salmon, Red Onions, Capers and Fresh Dill
Sherried Mushrooms, Toasted Walnuts and Dried Cranberries
Spiced Pecan and Bleu Cheese
Fig, Walnut and Gorgonzola

PIZZETTAS

Single serving or 12 small wedges, 10.95 each. Minimum of three per kind.

Prosciutto, Asparagus, Caramelized Onions and Mozzarella
Applewood Bacon, Roma Tomatoes and Arugula
Japanese Eggplant, Tomatoes and Mozzarella
Brie, Caramelized Onions, Red Potatoes and Arugula
Grilled Mushrooms, Red Onions, Zucchini and Basil
Black Olive, Tomato and Mushroom

MISCELLANEOUS

Grilled Asparagus with Lemon Caesar Dip, *serves 3-4, 12.95 lb.*
Fresh Vegetable Crudité and Herbed Crème Fraîche, *serves 4-6, 9.50*
Smoked Salmon Filet with Capers, Red Onions, Spicy Crème
Fraîche *28.00 lb.*

Small serves 6, 22.95; Large serves 20-25, 52.00

Brie en Croute with Seasonal Chutney
Apricot Glazed Brie with Fresh Fruit and Toasted Almonds

SAVORY CONDIMENTS, SAUCES & DIPS

Minimum three pints for special orders. Some available in our deli case.

Spicy Fruit and Pepper Salsa • Fresh Mango Cilantro Salsa
Fresh Corn Cilantro Salsa • Tomato Cilantro Salsa
Lemon Caesar Dip • Cucumber Dill Raita • Artichoke White Bean Dip
Sautéed Vidalia Onion Dip • Black Bean Chipotle Cilantro Dip
White Bean and Garlic Hummus • Herbed Crème Fraîche
6.95 pint

Julienne Guacamole • Moroccan Tomato Jam
Avocado and Corn Salsa • Five Pepper Pesto, Feta and Pinenuts
Roasted Eggplant, Tomato and Olive Tapenade
10.95 pint

Sun-Dried Tomato Pesto • Basil Pesto • Fig and Black Olive Tapenade
14.95 pint

Black Bean, Chevre and Scallion Dip, *9.95 pint, serve warm*
Sherried Crab Fondue, *21.95 quart, serve warm*

ACCOUTREMENTS

Kahlua Spiced Pecans, *serves 12-15, 17.95 bag*
Rosemary Raisin Parmesan Toast, *7.25 dz.*
Cheddar Pecan Wafer Log, *requires cooking, 20 slices, 12.95 each*
Lavender Lemon Picholine Olives, *10.95 pint*
Kalamata Olives with Rosemary, *10.95 pint*
Black Olive Parmesan Toast, *8.50 dz.*
Toasted Baguette Crisps, *4.95 bag*
Rosemary Current Croutons, *5.95 bag*

GARDEN GREENS

Small serves 1-2; Large serves 3-4

Garden Greens, Toasted Pecans, Fuji Apples, Gorgonzola, Dried Cranberries, Dijon Tarragon Vinaigrette
Baby Spinach, Red Onions, Goat Cheese, Frittered Artichoke Hearts with Balsamic Shallot Vinaigrette
Baby Spinach with Roasted Beets, Chevre, Spicy Candied Walnuts and Citrus Vinaigrette
Spinach, Opal Basil and Parmesan with Roasted Pinenut Dressing
Arugula with Toasted Almonds, Shaved Manchego with Quince Vinaigrette
Arugula, Shaved Parmesan and Fennel with Lemon Herb Vinaigrette
Bibb Lettuce with Gorgonzola, Toasted Walnuts, Endives, Celery and Mustard Vinaigrette
5.95 small; 10.95 large

Classic Caesar with Rosemary Currant Croutons
Simple Salad of Mixed Greens, Red Onions, Mushrooms, Tomatoes with Balsamic Shallot Vinaigrette
4.95 small, 8.95 large

SOUPS

*Prepared with house-made chicken stock, and most without cream—just a healthy puree of garden fresh vegetables. * Indicates the addition of cream.
Three-quart minimum per kind. While we make only one soup a day, we encourage you to see our freezer for additional selections.*

<i>10.50 per quart</i>	Roasted Vegetable, <i>pureed</i>	Broccoli and Cheddar Chowder
Apple, Cabbage, Fresh Thyme	Roasted Red Pepper and Eggplant	Cheddar Potato with Fresh Dill
Asparagus Leek	Roasted Red Pepper and Pear	Chilled Gazpacho with Avocado
Broccoli and Mustard Seed	Spicy Lentil and Carrots	Chunky Vegetable with Zucchini, Carrots
Carrot Dill	Sweet Pea and Mint	Corn Tortilla
Carrot Ginger	“Spa Soup” with Cabbage, Spinach, Carrots	Minestrone with Basil Pistou
Chilled Cucumber with Yogurt, Fresh Mint	Sweet Potato and Caramelized Onion	Madeira Broth, Wild Mushrooms, Rice
Chilled Sugar Snap Pea, Watercress, Mint	Tomato Basil	Old Fashioned Chicken Noodle
Corn Cilantro	Zucchini Curry	Peppered Corn Chowder *
Cream of Mushroom		Smoked Salmon, Bacon and White
Fennel Onion	<i>10.95 per quart</i>	Corn Chowder *
Parsley Bisque *	Bistro Potato with Gorgonzola	Spicy Albondigas with Herbed Rice
Potato Leek	Butternut Squash	Spicy Thai Chicken, Rice, Coconut Milk

ENTRÉES

Entrées require reheating or cooking. A minimum of eight servings or four pounds per entrée where applicable.

Priced per pound, unless otherwise stated. Some items may require a 72-hour notice, please inquire.

POULTRY

BONELESS CHICKEN BREAST, *14.50 per lb.*

Order by the serving. Serve warm or at room temperature.

“Tuscany” with Kalamata Olives, Capers and Brown Sugar

“Mediterranean” with Pinenuts and Cracked Green Olives

Curried with Toasted Coconut

Spinach and Ricotta Stuffed Chicken Breast

Mustard Glazed with Sour Cherries and Rosemary

Southwest Chicken Tenders with Spicy Apricot Sauce

Orange Marmalade • Roasted Lemon Herb

Mango Lime • Cherry Rhubarb Chutney

CHICKEN BREAST WITH SAUCE, *15.50 per lb.*

Order by the serving. Serve warm.

Parmesan Prosciutto Soubise Stuffed, Dijon Cream Sauce

Swiss Chard and Pecan Stuffed, Brandy Mustard Sauce

Apple and Fennel Stuffed, Cider Cream Sauce

Gremolata with Garlic, Lemon, Parsley and Red Pepper Rouille

Pears and Port, Stilton Cream Sauce

Tandoori Spiced with Cucumber Mint Raita

MISCELLANEOUS POULTRY

Phyllo Wrapped Chicken and Spinach, Dijon Cream Sauce, *14.95 ea.*

Half Roasted Lemon Herb Chicken, *8.95 per lb.*

Cognac Glazed Game Hen, Couscous, Mushroom Stuffing, *13.95 ea.*

Muscovy Duck Breast with Spiced Cherry Sauce, *37.00 per lb.*

Roasted Turkey Breast, *9.50 per lb.*

FISH

Order by the serving or filet. Serve at room temperature, unless stated otherwise.

SALMON, *24.50 per lb.*

Dill Pecan Crusted with Leek and Lemon Caper Sauce

Soy Lacquered Ginger with Whole Roasted Scallions

Pistachio Crusted with Orange Chipotle Vinaigrette

Roasted Pistachio and Cranberry with Sauce Verts

Red Onion Crusted with Spicy Crème Fraîche

Classic Poached with Cucumber Dill Raita

Panko Crusted and Filled with Spinach and Mascarpone

Phyllo Wrapped Salmon with Fennel and Leek, Citrus Beurre Blanc,
17.50 each. Serve warm.

SWORDFISH, *35.00 per lb.*

Parmesan Crusted with Lemon Caper Sauce

Grilled with Spicy Seasonal Salsa or Chutney

Swordfish layered with Raisins, Capers, Tomato Vinaigrette

MISCELLANEOUS SEAFOOD

Grilled Poppy Seed Crusted Ahi Tuna with Cilantro Coulis, *26.95 per lb.*

Scallop and Shrimp Twice Baked Potato, *22.00 per lb.*

Rock Shrimp Crab Cake with Jalapeño Aioli, *22.00 per lb.*

ENTRÉES CONT.

BEEF

Filet of Beef au Poivre Medallions with Blackberry Port Sauce,
38.00 per lb. Seared Only, cooking required.

Cumin Crusted Filet of Beef with Aioli or Seasonal Chutney,
34.50 per lb. Serve at room temperature.

Tuscan Meatloaf with Sun Dried Tomato Pesto, Basil and Spicy
Tomato Chutney, *13.50 per lb.*

PORK

Mustard Pepper Crusted Pork Tenderloin with
Apple Brandy Sauce, *18.50 per lb.*

Pork Tenderloin Roulade with Pecan Stuffing and
Mustard Shallot Sauce, *18.50 per lb.*

Baby Back Ribs with Espresso Barbeque Sauce, *15.50 per lb.*

Marmalade Mustard Glazed Ham, *whole only, 18.50 per lb.*

LAMB

Market Price. Serve Warm.

Walnut Crusted Rack of Lamb with Cabernet Sauce

Braised Lamb Shank with Carrots, Potatoes and Peppers

ENCHILADAS AND CANNELLONI

The following come in pairs. Minimum of six pairs per kind.

Black Bean with Papaya, Chevre and Tomatillo Sauce, *10.95*

Julienne Chicken Enchiladas with Tomato Herb Sauce, *10.95*

Chipotle Barbeque Pork with Tomatillo Sauce, *10.95*

Shrimp and Crab Enchiladas with Tomatillo Sauce, *11.95*

Chicken and Spinach Cannelloni with Béchamel Sauce, *10.95*

CASSEROLES

Medium serves 3-4; Large serves 12-15.

Minimum of two medium or one large per kind.

Scalloped Potatoes, Mushrooms and Herb Crumb Crust

Tarragon Creamed Onions with Herb Crumb Crust

Aubergine, Tomato and Onion Tian

Macaroni and Three Cheeses with Parmesan Herbed Crust

Nantucket Corn Pudding

Cauliflower Gruyere Gratin

Medium 17.95; Large 42.95

Traditional Lasagna with Chicken Sausage and Ground Beef

Chicken Sopa with Corn Tortillas, Chilis, Tomatillo Sauce

Lamb, Eggplant and Feta Pastitsio with Béchamel Sauce

Roasted Vegetable Lasagna with Spinach Pasta

Chicken and Vegetable Lasagna with Béchamel Sauce

Herbed Risotto Porcini Casserole

Three Cheese Strata with Tomatoes and Basil Pesto

Spinach, Bacon and Feta Strata

Medium 22.95; Large 55.95

STRATAS

Medium serves 3-4; Large serves 12-15.

Minimum of two medium or one large per kind.

Three Cheese Strata with Tomatoes and Basil Pesto

Spinach, Bacon and Feta Strata

Medium 21.95; Large 52.00

Three Cheese Strata with Prosciutto

Three Cheese Strata with Italian Chicken Sausage

Medium 21.95; Large 58.00

ENTRÉES CONT.

SPINACH CRUSTED QUICHE

Made with Gruyere Cheese. Whole serves 6-8, 38.00.

Tomato Basil ■ Ham and Asparagus ■ Roasted Vegetable
Chicken Sausage and Mushroom ■ Chicken and Vegetable
Broccoli Leek

INDIVIDUAL POT PIES

Requires Cooking, 10.50 each. Minimum of eight per kind.

Double Crusted with Chicken Breast, Zucchini, Carrots, Peas, and
Tarragon Cream Sauce
Broccoli, Sweet Potatoes, Haricot Verts with Cheddar Crust

SAVORY TARTS

7.50 individual; 40.50 whole. Serve warm or room temperature.

Swiss Chard, Shiitake Mushroom, and Gruyere
Tomato, Parmesan and Fresh Basil
Asparagus, Leek, and Gruyere
Pancetta, Artichoke, Red Pepper
Vidalia Onion and Pancetta
Cauliflower and Leek
Goat Cheese

HEARTY STEWS AND CHILIS

Priced by the quart. One quart serves 2-3. Three quart minimum per kind.

Tequila Baked Beans, 9.95
Chicken Pot Pie Filling, 13.95
Traditional Chicken Curry with Apples, 14.95
Spicy Siamese Chicken Curry with Broccoli, 14.95
Shredded Chipotle Barbeque Chicken with Peppers, 14.95
Italian Chicken Sausage and Potato Stew Provençal, 14.95
Bolognese with Ground Pork and Veal, 16.95
Beef Daube, Pearl Onions, Root Vegetables, 19.95
North Carolina Barbeque Pork, 18.95

Roasted Eggplant, Tomatoes and Black Bean Chili, 14.95
Turkey and Black Bean Chili, 15.95
Chicken and White Bean Chili, 15.95
Classic Beef and Black Bean Chili, 15.95

FROM OUR FREEZERS

Our freezers are fully stocked, offering items for Breakfast, Lunch & Dinner.

Casseroles
Soups and Stews
Pizza
Chicken Pot Pies
Fresh Frozen Pastas
Scone Dough
Cookie Dough
Waffles
Ice Cream
Sorbet

ENTRÉE SALADS

Available daily in the market deli cases or by request. Priced by the pound, unless otherwise stated.

Julienne Chicken Apricot with Fresh Rosemary and Sliced Almonds, *14.00 per lb.*

Classic Chicken Tarragon Salad, *14.00 per lb. Low-calorie option made with non-fat yogurt also available.*

Albacore Tuna Salad, Currants, Chopped Red Onions and Celery, *10.00 per lb.*

Mandarin Chicken Salad with Snow Peas, Napa Cabbage, Spicy Ginger Mustard Dressing, *6.95 small, 12.95 large*

Chicken Cobb Salad with Gorgonzola and Balsamic Shallot Vinaigrette, *6.95 small, 13.95 large*

Julienne Classic Caesar Salad with Grilled Breast of Chicken, *6.95 small, 12.95 large*

Tenderloin of Beef Cobb Salad, Crispy Pancetta, Pear Tomatoes, Avocado, Gorgonzola and Paprika Vinaigrette, *15.95 per serving*

Classic Nicoise with Seared Ahi Tuna, Haricot Verts, Nicoise Olives and Dijon Tarragon Vinaigrette, *14.95 per serving*

Three-pound minimum.

Roasted Turkey Breast, Dried Cranberries, Celery Root and Toasted Pinenuts, *13.00 per lb.*

Chicken Normandy with Red Apples, Fresh Tarragon and Toasted Pecans, *14.00 per lb.*

Grilled Chicken Salad with Romaine Lettuce, Roasted Peppers, Corn, Green Beans and Pesto Vinaigrette, *14.00 per lb.*

Chicken Breast, Water Chestnuts and Snow Peas with a Sesame Chili Dressing, *14.00 per lb.*

Chicken Cilantro Salad with Cranberries, Celery, Sliced Almonds and Lime Vinaigrette, *14.00 per lb.*

Spicy Thai Beef, Cucumbers, Haricot Verts, Peanuts and Chili Lime Vinaigrette, *15.95 per lb.*

SANDWICHES

Classic Chicken Tarragon Salad on our signature Rosemary Currant Bread, *7.95 (Low-calorie made with non-fat yogurt also available)*

Albacore Tuna Salad with Currants, Avocado, Sprouts on Whole Wheat Multi Grain Bread, *7.95*

Buffalo Mozzarella, Roma Tomato, Fresh Basil on Sourdough Baguette, *7.95*

Turkey Breast, Arugula, Tomato, Caper Aioli, Pain Rustique Roll, *7.95*

Chicken Breast, Arugula, Caramelized Onions, Citrus Aioli, Pain Rustique Roll, *7.95*

Grilled Eggplant, Red Peppers, Zucchini, Red Onion, Mozzarella, Fresh Basil, Pain Rustique Roll, *7.95*

Roast Filet of Beef Sandwich with Kosher Pickles, Romaine and Aioli on French Loaf, *8.50*

Roasted Leg of Lamb, Caramelized Onions, Avocado, Tomato, Basil Aioli, Pain Rustique Roll, *8.50*

“LUNCH BOX” with your choice of Sandwich, Penne Pasta Salad or Caesar Salad, fresh fruit garnish and a half bar cookie.

Half Sandwich, 11.95; Whole Sandwich, 15.50.

SPA “LUNCH BOX” served with Simple Baby Greens, Mushrooms, Pear and Cherry Tomatoes, Red Onions and Lemon Herb Vinaigrette and a side of Fruit Garnish

with Chicken Breast, *skinless, 5oz*, Dijon Mustard, *10.95*

with Cilantro Poached Salmon, *12.95*

VEGETABLE SIDE DISHES

Three-pound minimum per kind. Selections vary seasonally. Serve at room temperature unless stated otherwise.

Grilled Vegetables, 11.50 lb., *serve warm*

Spinach, Mascarpone Creamed, Pinenuts, 11.50 lb., *serve warm*

Baby Zucchini with Olive Oil, 11.50 lb., *serve warm or cold*

Broccolini with Roasted Red Peppers, Pecans and Feta, 8.95 lb.

Fresh Pea, Mint and Bacon with Sour Cream Dressing, 9.00 lb.

White Corn, Chopped Red Onions, Basil, 8.00 lb.

Mushroom, Parsley, Parmesan with Lemon Vinaigrette, 7.95 lb.

Spinach Gratin with Sweet Onions, 6.95 *each*

Carrots with

Orange Ginger Fresh Dill, 8.50 lb., *serve warm*

Broccoli, Tarragon Mustard Vinaigrette, 8.50 lb.

Broccoli, Roasted Garlic, 8.50 lb.

Fresh Dill with Citrus, 8.50 lb.

Cumin, Cilantro and Feta, 8.50 lb.

Crème Fraîche, Chervil, Parsley, 8.50 lb., *serve warm*

Coleslaw with

Apples, Napa Cabbage, Honey Mustard Vinaigrette, 9.50 lb.

Celery Root, Apples, Radishes, Mustard Vinaigrette, 9.50 lb.

White Cabbage, Toasted Almonds and Currants, 9.50 lb.

Red Cabbage, Walnuts and Gorgonzola, 9.50 lb.

Spicy Chinese Cabbage, Peanuts, Curry Vinaigrette, 9.50 lb.

Green Beans with

Parsley Vinaigrette, 8.50 lb.

Gruyere, Sherry Vinaigrette, 8.50 lb.

Haricots Verts with

Virgin Olive Oil and Orange Zest, 13.50 lb.

Walnut Pesto, 13.50 lb.

Pear Tomatoes, Mustard Shallot Vinaigrette, 13.50 lb.

Haricots Verts Bundle Tied with Leek Ribbon, 5.95 *each*

Roasted Eggplant with

Stir Fried Asian Vegetables, Garlic, 10.50 lb.

Sautéed Onions, Basil, 9.50 lb.

Scallions, Sesame (Spicy) 9.50 lb.

Tomatoes with

Fresh Basil, Mint, Croutons - Panzanella Salad, 7.50 lb.

Fava Beans, Fennel, Mustard Vinaigrette, 8.50 lb.

Spicy Turmeric, Chinese Black Beans, 8.95 lb.

Buffalo Mozzarella, Basil, Balsamic Vinaigrette, 9.50 lb.

Pancetta, Basil, Dijon Vinaigrette, 7.95 lb.

Cucumbers, Greek Olives, Feta - Greek Salad, 8.50 lb.

Provencal Tomato with Parmesan, Scallions, Basil, 4.95 *each*

Grilled Asparagus with

Black Olive Breadcrumbs, 12.95 lb.

Plum Tomato Vinaigrette, 12.95 lb.

Lemon Herb Vinaigrette, 12.95 lb.

Red and Yellow Pepper Relish, 12.95 lb.

Sourdough Croutons, Citrus Chipotle Vinaigrette, 12.95 lb.

Sugar Snap Peas with

Shallot Vinaigrette, 7.95 lb.

Fresh Ginger, Sliced Almonds, 7.95 lb.

Legumes

Black Beans, Corn, Red Peppers, Cilantro, 9.00 lb.

White Beans, Chevre, Carrot, 8.50 lb.

Lentil Salad with Currants and Turmeric Vinaigrette, 8.50 lb.

SIDE DISHES

Three-pound minimum per kind. Selections vary seasonally. Serve at room temperature unless stated otherwise.

POTATO SALADS

Grainy Mustard with Hard Boiled Eggs, Scallions and Peas
Snow Peas, Shaved Parmesan, Lemon Zest and Garlic
Traditional Style with Bacon and Chopped Celery
New Potatoes with Radishes, Scallions, Fresh Dill
Southwest with Cilantro and Chopped Tomatoes
French Potato with Olive Oil and Fine Herbs
Capers, Mint, Oregano with Toasted Almonds
8.50 per lb.

PASTA SALADS

Linguini Chinois, Peanuts, Cilantro with Mango Salsa
Linguini, Basil, Brie, Tomato, Garlic with Virgin Olive Oil
Orchiette, Asparagus, Tomato, Dill, Balsamic Vinaigrette
Orchiette, Toasted Pinenuts, Peas and Basil Pesto
Chili Orange Noodles, Peanuts, Cilantro, Bean Sprouts
Cold Sesame Noodles with Tahini and Scallions
Soba Noodles with Peanuts and Bean Sprouts
Bow Tie Pasta with Parmesan, Lemon Zest and Chives
Orzo, French Feta, Mint, Pine Nuts, Roasted Peppers
Orzo, Orange Zest, Currants and Peanuts, Sesame Oil
Spinach Tortellini with Basil Pesto and Parmesan
Penne, Arugula, Tomato, Feta Cheese, Balsamic Vinaigrette
Penne, Asparagus, Peppers, Fennel, Parmesan, Dijon Tarragon
Vinaigrette
9.00 per lb.

RICE AND GRAINS

Brown Butter Pilaf
Orange Rice with Golden Raisins and Ginger
8.00 per lb. Serve warm.
Curried Rice with Pistachios, Currants and Scallions
Wheat berry Tabouleh with Feta, Cucumbers, Tomato
Cracked Wheat, Orange Zest, Currants, Toasted Pecans
Dilled Rice, Currants, Peppers and Grainy Mustard Vinaigrette
8.50 per lb.

Curried Couscous with Shredded Carrots, Scallions, Almonds
Couscous, Currants, Scallions, Toasted Pine Nuts and Cinnamon
9.00 per lb.

Wild Rice with Pistachios
Wild Rice with Dried Fruit and Pecans
Wild Rice, Corn, Peppers, Scallions with Dijon Vinaigrette
9.50 per lb.

SIDE DISHES CONT.

Three-pound minimum or eight of each kind which applicable. Priced by the pound, unless stated otherwise.

POTATOES, *Serve warm.*

Souffléed Baked Potato with

Cheddar, *7.95 per lb.*

Cabbage, *7.95 per lb.*

Spinach and Ricotta, *8.50 per lb.*

Ham and Cheddar, *8.50 per lb.*

Parmesan Phyllo Cup with Garlic Mashed Potatoes, *6.95 each*

Baked Whole Sweet Onion with Parmesan Potatoes, *7.50 each*

Garlic Potato Chive Cakes, *6.50 each*

Garlic Mashed Potatoes, *8.50 per lb.*

Sweet Potato Puree, *10.50 per lb.*

Potato and Sweet Corn Frittata, *6.50 each; whole serves 6, 19.95*

Serve warm or room temperature.

Rosemary Roasted Potatoes, *7.50 per lb.*

Baby Yukon Potatoes with Herbed Bread Crumbs, *8.95 per lb.*

Roasted Fingerling Potatoes with Olive Oil and Herbs, *9.50 per lb.*

INDIVIDUAL SAVORIES

Best when served warm. Minimum of eight per kind.

Provencal Tomato with Parmesan, Scallions, Basil, *4.95 each*

Haricot Verts Bundle Tied with Leek Ribbon, *5.95 each*

Spinach Gratin with Sweet Onions, *6.95 each*

SAVORY TARTS

7.50 individual; 40.50 whole. Serve warm or room temperature.

Swiss Chard, Shiitake Mushroom, and Gruyere

Tomato, Parmesan and Fresh Basil

Asparagus, Leek, and Gruyere

Pancetta, Artichoke, Red Pepper

Vidalia Onion and Pancetta

Cauliflower and Leek

Goat Cheese

SAVORY CONDIMENTS & SAUCES

SEASONAL CHUTNEY

Spicy Tomato with Mustard Seed • Cherry Rhubarb • Apple Currant

Tomato Apricot • Peach Jalapeno • Spiced Cranberry

12.95 per pint

AIOLI

Basil • Citrus • Caper • Sage • Jalapeno • Roasted Garlic

6.50 per pint

SALAD DRESSINGS

Honey Poppy Seed • Green Goddess • Dijon Tarragon Vinaigrette

Spicy Ginger Mustard • Paprika • Lemon Herb Vinaigrette

Lemon Parmesan Vinaigrette • Balsamic Shallot Vinaigrette

6.95 per pint

Quince Vinaigrette • Orange Chipotle Vinaigrette

Classic Caesar with Anchovies • Roasted Pine Nut

8.95 per pint

COOKIES & BAR COOKIES

*Some minimums and restrictions apply. Please inquire about additional "du jour" selections that do not require a minimum order.
Be sure to check our Pastry Freezer for frozen cookie dough, desserts and ice cream.*

BAR COOKIES

Graham Cracker Chewie ▪ Chocolate Truffle with Walnuts
Chocolate Espresso Cream Cheese ▪ Honey Pecan
Lemon Coconut ▪ "Skor" Toffee and Pecans
Chocolate Crème de Menthe ▪ German Chocolate
Lemon Walnut Cheesecake ▪ Brown Butter with Dried Cranberries ▪
Chocolate Ganache, Pecan and Coconut
Raspberry Streusel ▪ Milk Chocolate Cappuccino
Pumpkin Walnut with Cream Cheese Frosting, *seasonal*
2.75 each; Petit Fours 0.80 each. One-dozen minimum per kind.

COOKIES

One-dozen minimum of each kind
Butter Pecan Shortbread ▪ Crystallized Ginger ▪ Cranberry Ginger
Oatmeal Currant ▪ Old Fashioned Molasses
Peanut Butter ▪ Coconut Macarons
Regular 1.95 each; Mini 0.80 each.
Jumbles with Chocolate Chips, Currants, Pecans, Almonds
Traditional Shortbread dusted with Powdered Sugar
Butter Thumbprint with Raspberry Jam and Walnuts
Double Chocolate Espresso with Walnuts
Chocolate Chunk Oatmeal with Walnuts
Chocolate Dipped Coconut Macarons
White Chocolate Macadamia Nut
Milk Chocolate Chunk with Peanuts
Sugar Coated Chocolate Gingerbread, *seasonal*
Regular 2.25 each; Mini 0.80 each.

SPECIALTY AND SEASONAL COOKIES

One-dozen minimum and 72-hour notice required.
Marbled Meringues, *0.80 each*
Snowball Cookies, *0.80 each*
Classic Shortbread, *1.95 each*
Fresh Mint Shortbread, *1.95 each*
Cheesecake Thumbprints, *1.95 each*
Chocolate Pepper, *1.95 each*
Grand Marnier Petit Fours, *2.50 each*
Bourbon Pecan Tassies, *2.50 each*
Chocolate Dipped Florentine, *2.50 each*
Linzer Sandwich Cookies with Raspberry Jam, *2.50 each*
Caramel Pecan Sandwich Cookie, *2.50 each*
Chocolate Peanut Butter Sandwich Cookie, *2.50 each*
Chocolate Dipped Shortbread with Pistachios, *2.50 each*

DESSERT TOPPINGS

Julienne Raspberry Jam, *6.50 pint*
Vanilla Bean Crème Anglaise, *9.95 pint*
Fresh Berry Coulis, *9.95 pint*
Fresh Strawberry Puree, *8.95 pint*
Fresh Lemon Curd, *10.50 pint*
Bittersweet Chocolate Bourbon Fudge, *13.50 pint*
Lavender Caramel Sauce, *13.50 pint*
Whiskey Caramel Sauce, *13.50 pint*

ASSORTED PASTRIES

A minimum of eight per kind or three pounds where applicable.

Please inquire about additional "du jour" or weekly selections that do not require a minimum order.

BREAD PUDDING

Lemon Curd with Blueberries and Berry Coulis
Blackberry Polenta with Berry Coulis
Fresh Raspberry or Blueberry with Berry Coulis
Dark Chocolate with Crème Anglaise
Our Signature Rosemary Raisin Bread with Berry Coulis
White Chocolate, Pecan, Dried Cranberry with Caramel Sauce
Spiced Pumpkin with Pecans, *seasonal*
Individual, 6.50; Loaf serves 8-10, 42.50

TARTS

French Lemon Cream or Manhattan Lemon Meringue
Lemon Curd with Fresh Berries
Bittersweet Chocolate Ganache with Candied Orange Garnish
Vanilla Cream Cheese with Baked Apples
Crème Pâtisserie with Glazed Seasonal Berries
Sugar Crusted Croustade with Seasonal Fruit
Pear Hazelnut Frangipane
Balsamic Strawberry with Honey Mascarpone Cream
Almond Apricot Cherry
Brown Butter Berry
Chocolate Caramel Walnut
Banana Coconut Cream
Grandma Jolly's Rhubarb Meringue, *seasonal*
Cranberry Cassis, *seasonal*
Individual, 6.50; Whole serves 8-10, 42.50

SPECIALTY DESSERTS

Ginger Cake with Ganache Center, Ginger Crème Anglaise
Ganache Glazed Profiterole, Almond Crème Pâtisserie
Chocolate Sour Cherry Cake with Bittersweet Ganache Center
Peach or Apple Dumpling with Honey Caramel Sauce
Summer Pudding with Berries
Rice Pudding with Currants, *6.50 each*
Fromage Blanc with Cherry Port Sauce
Chocolate Dipped Strawberries, *2.50 each, one-dozen minimum 6.95 each, unless stated otherwise.*

Apple Tart Tatin with Cinnamon Whipped Cream,
Individual, 6.95; Small serves 8-10, 38.00; Large serves 16-18, 48.00.
Chocolate Pots de Crème with Whipped Cream and Chocolate Shards,
Individual, 6.95; Whole serves 12-15, 45.00.
Chocolate French Silk Torte with Hazelnut Crust,
Individual, 6.50; Whole serves 12-15, 45.00
Lemon Soufflé Pudding
Seasonal Fresh Fruit Cobbler
9.95 per lb; Medium serves 3-4, 19.95; Large serves 10-12, 45.00.

CAKES & CHEESECAKES

THREE LAYER CAKES

Cupcakes, Small 2.25 each; Regular 3.50 each

6-inch serves 6-8, 32.00; 8-inch serves 10-12, 45.00

9-inch serves 16-18, 52.00; Quarter sheet serves 30-35, 75.00

German Chocolate Cake with Coconut Pecan Filling
Chocolate with Brown Sugar Frosting and Chocolate Shards
Devil's Food, Whipped Cream Filling, Milk Chocolate Frosting
Lemon Chiffon, Lemon Curd Filling, Italian Meringue, Coconut Shavings
Fresh Banana Spice with White Chocolate Buttercream
Carrot, Pineapple, Walnuts with Cream Cheese Frosting
Hummingbird with Banana, Pineapple, and Pecans with Cream
Cheese Frosting and Coconut Shavings

SINGLE LAYER CAKES

Flourless Chocolate Cake with Crème Anglaise
Ganache Glazed Chocolate Truffle Cake
Italian Almond with Berry Coulis
Serves 6-8, 35.00

Orange Chiffon with Cointreau Buttercream Angel Food Cake with
Tangerine Glaze, *45.00*

BUNDT CAKES

Glazed Citrus Pound Cake
Almond Pound Cake
Vanilla Pound Cake
Pumpkin Bourbon Pound Cake with Caramel Glaze, *seasonal*
Whole serves 12-15, 35.00

TEACAKES, *minimum of three per kind.*

These individual sweet cakes are perfect for a buffet, brunch or afternoon tea.
Citrus Glazed • Toasted Almond • Banana Crunch
Zucchini Walnut • Seasonal Selections
6.95 each

CHEESECAKES

Classic New York with Traditional Graham Cracker
Toasted Coconut
Caramel Cashew
Strawberry with Coconut Macaroon Crust, Strawberry Purée
White Chocolate Rum Raisin with Shortbread Crust
Spiced Pumpkin with Ginger Snap Crust, *seasonal*
Individual, 6.95; Whole serves 12-15, 45.50

CELEBRATION CAKES

6-inch 35.00; 8-inch 55.00; 9-inch 65.00; Quarter sheet 85.00

When your special occasion demands extravagance in both taste and presentation, may we suggest two of our most requested cakes:

Garnished with Seasonal Berries and Chocolate Curls.

Orange Cake, Raspberry Jam Filling, Lemon White Chocolate Buttercream, Blanched sliced Almonds
Dark Chocolate Cake with Chocolate Mousse Filling and Ganache Glaze

BREAKFAST

PASTRIES

*Minimum of six per kind. * indicates that no minimum applies.*

Julienne Cream Currant Scone, 2.50 *regular**; 1.95 *small*; 1.25 *mini*
Frozen Scone Dough*, 10.50 *bag of 6 small*; 11.95 *bag of 12 mini*

MUFFINS, 2.25 *each*; 1.50 *small*; 1.00 *mini*

Tri-Berry Cinnamon ▪ Zucchini Walnut ▪ Apple Walnut Blueberry
Raspberry Jam with Cream Cheese* ▪ Banana Crunch
Maple Bran* ▪ Cranberry Vanilla, *seasonal*

ADDITIONAL BREAKFAST ITEMS

Fresh Fruit Salad*, 9.00 *per lb.*
Almond Croissant with Crème Pâtisserie, 2.75 *each*
Breakfast Cookies with Oatmeal, Dried Fruit, Nutmeg, 1.25 *each*
Granola with Almonds, Blueberries, Orange Zest 6.95 *per lb.*

BUNDT COFFEECAKES, *whole serves 12, 28.00.*

Espresso with Espresso Glaze
Sour Cream with Cinnamon Walnut Streusel
Toasted Almond
Seasonal Berry
Crème Fraîche Coffeecake, *serves 6, 20.00; (not a bundt)*

SAVORY TARTS

7.50 individual; 40.50 whole. Serve warm or room temperature.
Swiss Chard, Shiitake Mushroom, and Gruyere
Tomato, Parmesan and Fresh Basil
Asparagus, Leek, and Gruyere
Pancetta, Artichoke, Red Pepper
Vidalia Onion and Pancetta
Cauliflower and Leek
Goat Cheese

ENTRÉES

Chicken, Gruyere, Mushroom Casserole, *serves 10-12, 55.00*
Crème Brûlée French Toast, *medium serves 3-4, 15.95; large, serves 12-15, 42.00*
Buttermilk Waffles, *frozen bag of 4, 10.95*
Chocolate Chip Waffles, *frozen bag of 4, 11.95*

STRATAS

Medium serves 3-4, 22.95; Large serves 12-15, 55.95.
Three Cheese Strata with Tomatoes and Basil Pesto
Spinach, Bacon and Feta Strata

SPINACH CRUSTED QUICHE

Made with Gruyere Cheese. Whole serves 6-8, 38.00.
Tomato Basil ▪ Ham and Asparagus ▪ Roasted Vegetable
Chicken Sausage and Mushroom ▪ Chicken and Vegetable
Broccoli Leek

BREAD

Our Signature Rosemary Raisin Bread
Mini Loaf 3.50; Whole Loaf 7.25; Rolls 9.60 per dozen
Rosemary Raisin Parmesan Toast, 7.25 *dozen*
Toasted Baguette Crisps, 5.25 *bag*
Rosemary Raisin Croutons, 5.95 *bag*
Buttermilk Chive Biscuits, 9.00 *per dozen*

PRIX FIXE MENUS

Designed to make entertaining easy and enjoyable. We appreciate a 48-hour advance notice for all Prix Fixe orders. Portion sizes are configured to be a generous single serving. Per your request and convenience, we are happy to artfully arrange your selections on disposable mylar platter; 8.00 to 10.00 per platter.

“TWO-HOUR” COCKTAIL PARTY

Minimum twelve orders; 15.95 per person. Serve at room temperature.

Filet of Beef and Red Pepper Skewers with Jalapeno Aioli, *two per person*
Chicken Tortilla Spirals with Guacamole, *two per person*
Rosemary Currant Parmesan Toast, *two per person*
Layered Sun-Dried Tomato Pesto and Basil Pesto Terrine,
with Toasted Baguette Crisps
Artichoke White Bean Dip, *with Toasted Baguette Crisps*
Seasonal Crudit  with Spicy Cr me Fra che

“HEAVY HORS D’OEUVRES” COCKTAIL PARTY

Minimum twelve orders; 26.95 per person.

In addition to items listed in “Two-Hour” Cocktail Party:

Mini Turkey and Brie Sandwich with Aioli, *one per person*
Smoked Salmon with condiments of Capers, Chopped Red Onions,
Spicy Cr me Fra che, *with Toasted Baguette Crisps*
Onion Bacon Tartlets
Mini Souffl d Red Potatoes with Cheddar and Bacon
Two per person; best served warm

AFTERNOON TEA

Minimum twelve orders; 16.95 per person. Serve at room temperature.

Onion and Bacon Tartlets, *one per person*
Smoked Salmon Canap s with Herbed Cream Cheese and Dill, *one per person*
Coconut Curry Chicken Bites, *one per person*
Mini Ham and Brie Sandwiches on French Roll, *one per person*
Spiced Pecan and Bleu Cheese Terrine
Rosemary Raisin Parmesan Toast, *one per person*
Mini Cream Currant Scones with Julienne Lemon Curd, *one per person*
Assorted Mini Cookies, *one per person*
Assorted French Macarons, *one per person*

BUFFET MENU

Minimum six orders; 23.95 per person. Serve warm or at room temperature.

Mustard Glazed Sour Cherry Chicken Breast (sliced, 4 ounces)
Red Onion Crusted Salmon Filet with Spicy Cr me Fra che
Garden Greens, Pecans, Apples, Cranberries, Dijon Tarragon Vinaigrette
French Potato Salad with Herbs and Olive Oil
M lange of Grilled Vegetables
Rosemary Raisin Roll

FORMAL SIT DOWN DINNER

Minimum eight orders; Chicken, 29.95/Pork, 32.00/Beef, 38.00. Serve warm.

Harvest Salad with Pears, Dried Figs, Baby Spinach and Cider Vinaigrette
Rosemary Raisin Parmesan Toast

A choice of:

- A. Pork Tenderloin Roulade with Pecan Stuffing, Mustard Shallot Sauce
- B. Parmesan Prosciutto Soubise Stuffed Chicken, Dijon Cream Sauce
- C. Filet of Beef au Poivre Medallions with Blackberry Port Sauce

Celery Root Puree in Phyllo Cup
Braised Red Cabbage with Apples, Golden Raisins and Caraway Seeds
Rosemary Raisin Roll
Chocolate Pots de Cr me with Whipped Cream and Chocolate Shards

“BREAKFAST BOX”

Box ‘A’, 12.95; Box ‘B’, 10.00. Includes plastic cutlery upon request.

- A. Spinach Crusted Quiche with Assorted Filling, *1 slice*
Rosemary Roasted Potatoes
Fresh Fruit Garnish
- B. Muffin du Jour
Assorted Yogurts
Low-Fat Granola with Toasted Almonds and Orange Zest
Fresh Fruit Salad

JULIENNE MENUS

We invite you to order anything from this menu (CUISINE TO GO) for parties and larger gatherings as minimum amounts apply in some cases. Most CUISINE TO GO orders require 48 hours notice and late morning pick up times. Please consult our condensed CLASSICS MENU to order items found daily in our deli cases, while quantities are available. No minimums apply when ordering from CLASSICS. Please note prices are subject to change.

LUNCH BOXES

Conveniently packaged and available year round, our Lunch Boxes are ideal for airplane travel, office and school lunches. Includes a choice of a half-sandwich, green salad or pasta salad, fruit garnish and half of a bar cookie. We also offer health conscious “Spa” Lunch Boxes which include simple greens and a choice of poached salmon or skinless chicken breast.

LE PIQUE-NIQUE DINNER BOXES

Enjoy Summer Dining at the Hollywood Bowl, Descanso Gardens, The Greek Theatre, The Arboretum! Our dinners include an entrée, two side salads, roll, fancy dessert, bottled water and plastic plate and cutlery sets.

HOLIDAY AND SEASONAL MENUS

We create special menus for virtually every holiday...please join our E-mail list on our website to automatically receive these notices. www.juliennetogo.com

RESTAURANT MENUS

Please refer to our website for Breakfast and Lunch menus, for hours and reservation policies.

THANK YOU!

We extend our heartfelt gratitude to those who continue to support us both in the Gourmet Market and in the Restaurant.

You have created a tremendous sense of community that has contributed to the success of Julienne.

After two decades it continues to be a pleasure and a privilege to cook for you. Bon Appetit!

Julie and the Julienne Staff