

Julienne

LE PIQUE-NIQUE 2009

PRIX FIXE DINNERS

Dinners are conveniently packaged in our custom Julienne Box with plastic cutlery and our signature rosemary raisin roll and butter. Please inquire about our boutique wine selections and other picnic necessities. Thank you for your continued patronage! –Julie and the entire staff at Julienne

I. Toasted BLT Sandwich on Seeded Sourdough

Applewood Bacon, Avocado, Heirloom Tomatoes, Manchego
Celery Root, Apple, Radish Slaw
Fresh Fruit Garnish & Bag of Potato Chips

Butterscotch Pudding with Fleur de Sel

\$25.00

Suggested Wine Pairing: Rosé/Nero d'Avila/Fisher Blonde Beer

II. Whitefish with Roasted Cherry Tomato Concasse

Orchiette Pasta with Pea Pesto and Toasted Pine Nuts
Mixed Greens with Fresh Herbs, Red Wine Vinaigrette

Ricotta Cheesecake with Roasted Apricot Compote

\$28.00

Suggested Wine Pairing: Albarino/White Bordeaux/Sancerre/Chablis/Rosé

III. Tuscany Chicken, Kalamata Olives, Brown Sugar, Capers

Israeli Couscous, Lemon Zest, Feta, Scallions, Toasted Pine Nuts
Mélange of Roasted Vegetables

Italian Almond Cake with Spiced Whole Berry Coulis

\$28.00

Suggested Wine Pairing: Rosé/Gruner Veltliner/Grenache

IV. Grilled Salmon on bed of Greens, Honey Lemon Vinaigrette, Papaya Pineapple Salsa

Roasted Fingerling Potatoes and Beets

Whole Peach Dumpling with Honey Caramel Sauce

\$28.00

Suggested Wine Pairing: Viognier/Rosé/Red Burgundy

V. Ratatouille Savory Tart

Haricot Verts, Pear Tomatoes with Shallot Vinaigrette
Hearts of Romaine, Walnuts, Feta, Fresh Mint, Meyer
Lemon Vinaigrette

Summer Pudding with Whipped Cream

\$28.00

Suggested Wine Pairing: Viognier/Rosé/Grenache

VI. Grilled Chimichurri Flank Steak with Mint Salsa Verde

Wedge of Sweet Corn Pudding

Simple Greens, Avocado, Pine Nuts, Green Goddess Dressing

Chocolate Cake with Brown Sugar Cream Cheese Icing

\$28.00

Suggested Wine Pairing: Malbec/Bordeaux

VII. Chopped Lobster Salad, Roasted Corn, Pear Tomatoes, Avocado, Chili Cayenne Vinaigrette

Lemon Meringue Tart

\$28.00

Suggested Wine Pairing: Viognier/Vouvray/Pouilly Fuisse/Reisling

VIII. "Le Grand Aioli" with Poached Shrimp, Salmon Haricot Verts, Asparagus, New Potatoes, and Aioli

Roasted Fennel, Baby Carrots, Artichoke Hearts

Grand Marnier Infused Summer Fruit Tart, Crème Patisserie

\$38.00

*Suggested Wine Pairing: Viognier/Rosé/Chablis/Pouilly Fuisse/
Grenache/Pinot Noir*

"LUNCH BAG" Half Sandwich 11.95; Whole Sandwich 15.50

Includes a choice of Sandwich, Caesar Salad or Lemon Bow Tie Pasta, Fruit Garnish, a Half Bar Cookie, & plastic cutlery.

- Goat Cheese, Cucumber, Tomato on Multi-Grain Bread (whole only)
- Roasted Turkey Breast on Pain Rustique Roll
- Mozzarella, Tomato, Basil on Sourdough Baguette
- Roasted Leg of Lamb with Caramelized Onions on Pain Rustique Roll
- Roasted Filet of Beef on French Bread
- Albacore Tuna Salad on Multi Grain Bread
- French Ham and Brie on Sweet Baguette
- Chicken Tarragon (Regular or Reduced Calorie) on Rosemary Currant Bread
- Meatloaf, Spicy Tomato Chutney on French Bread

ACCOUTREMENTS

- Fresh Crab, Roasted Corn and Cumin Dip, 8.95 small
- Layered Terrines, *petit serves* 2-4, 6.95 each
 - Sundried Tomato and Basil Pesto
 - Spiced Pecan and Bleu Cheese
 - Smoked Salmon and Dill
- Candied Garlic Pickles, 3.50 small
- Kalamata Olives with Rosemary and Garlic, 5.50 small
- Rosemary Raisin Parmesan Toast, 7.25 per dozen
- Toasted Baguette Crisps, 5.25 bag
- Bag of Mini Shortbread Cookies, 9.60 per dozen
- Strawberry Buttermilk Cupcakes, box of 5 small, 11.25
- Box of Mixed Bars Cookies, 4 per box, 11.00
- Volvic Water, 500ml, 1.95

BOUTIQUE SUMMER WINES

ROSÉ/SPARKLING

Prosecco, Villa Sandi, Italy, 17.95
Demoiselles Coiffées, 2008, Rhone Valley, FR, 18.95
Prieure de Montezargues, 2007, Tavel, FR, 28.95
Domaine Ott, 2007, Bandol, FR, 45.00
Triennes, 2007, Procence, FR, 25.00
Marquis de Bois, Grand Vin de Bordeaux, 2005, 14.95
Petit Rose, Ken Forrester, 2008, South Africa, 14.95

RED

Pinot Noir, Longoria, 2005, Santa Rita Hills, 45.00
Pinot Noir, Foris, Oregon, 2007, 375 ml, 14.95; 750 ml, 28.00
Grenache, Yalumba, Barossa Valley, 2007, 22.95
Malbec, Santa Julia, 2007, Mendoza, AR, 16.95
Bordeaux Superieur, Chateau Cadillac, 2004, 375 ml, 17.95
Bordeaux, Chateau Sorbey, 2005, 28.95
Nero d'Avila, "Rossojbleo" Gulfi, 2007, Sicily, 25.00

WHITE

Gruner Veltliner, Laurenz V., 2007, Austria, 22.00
Prosecco, Villa Sandi, il fresco, Italy, 17.95
Orvieto, Salviano, 2007, Italy, 21.95
Riesling, Dr. Crusius, 2007, Nahé, Germany, 25.00
Albarino, Licia, 2007, Rias Baixas, Spain, 22.95
Pinot Blanc, Schlumberger, 2006, Alsace, FR, 21.95
Vouvray, Domaine Sylvain Gaudron, 2007, Loire Valley, 26.95
Cotes du Rhone Blanc, Terre des Papes, 2007, 18.95
Chablis, Grand Regnard, 2005, 375 ml, 28.95; 750 ml, 47.00
Pouilly Fuisse, Chateau Pouilly, 2006, Burgundy, 48.00
Bourgogne Chardonnay, Alex Gambal, 2006, Burgundy, 36.95

Julienne

PICNIC MENU 2009 ORDERING & PICK-UP INFORMATION

We request a 36-hour lead-time, but can often accommodate "Same Day Orders". We will confirm all orders via email or phone.

You may place an order by: • phone 626.441.2499 • fax 626.441.3010 • email kate@juliennetogo.com

Pick-up times: Monday-Friday 11:00am-6:00pm; Saturday 11:00am-5:00pm

First and Last Name: _____ Email: _____

Phone (Day Time) _____ Phone (Evening) _____

CC (MC) (Visa) (AMEX) _____ Expiration _____

Pick-up Day:	Pick-up Date:	Pick-up Time:	Date Order Placed:	Staff Initials:
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PRIX FIXE DINNERS

TOTAL DINNERS _____

(no substitutions please)

MENU ITEM	QTY	PRICE	CODE	MENU ITEM	QTY	PRICE	CODE
I. Toasted BLT Sandwich		25.00	292	V. Savory Tart		28.00	296
II. Whitefish		28.00	293	VI. Chimichurri Flank Steak		28.00	297
III. Tuscany Chicken		28.00	294	VII. Chopped Lobster Salad		28.00	298
IV. Grilled Salmon Salad		28.00	295	VIII. "Le Grand Aioli"		38.00	299

LUNCH BAGS

TOTAL LUNCH BAGS _____

ITEM DESCRIPTION	QTY	PRICE	CODE	ITEM DESCRIPTION	QTY	PRICE	CODE
SANDWICH	whole	15.50	291	SANDWICH	whole	15.50	291
circle Pasta Salad / Caesar Salad	half	11.95	285	circle Pasta Salad / Caesar Salad	half	11.95	285
SANDWICH	whole	15.50	291	SANDWICH	whole	15.50	291
circle Pasta Salad / Caesar Salad	half	11.95	285	circle Pasta Salad / Caesar Salad	half	11.95	285
SANDWICH	whole	15.50	291	SANDWICH	whole	15.50	291
circle Pasta Salad / Caesar Salad	half	11.95	285	circle Pasta Salad / Caesar Salad	half	11.95	285

ACCOUTREMENTS

ITEM DESCRIPTION	QTY	PRICE	CODE	ITEM DESCRIPTION	QTY	PRICE	CODE
Fresh Crab, Roasted Corn, Cumin Dip		8.95	7536	Rosemary Raisin Parmesan Toast		7.25	6917
Sundried Tomato & Basil Pesto Terrine		6.95	6151	Toasted Baguette Crisps		5.25	6915
Spiced Pecan & Bleu Cheese Terrine		6.95	6163	Bag of Mini Shortbread Cookies, 12/bag		9.60	12 x 7003
Smoked Salmon & Dill Terrine		6.95	6159	Strawberry Buttermilk Cupcakes, 5/box		11.25	5 x 7375
Candied Garlic Pickles		3.50	7818	Box of Mixed Bar Cookies, 4/box		11.00	4 x 6951
Kalamata Olives		5.50	7808	Volvic Water, 500ml		1.95	2983

BOUTIQUE SUMMER WINES

ROSÉ/SPARKLING	QTY	PRICE	CODE	WHITE	QTY	PRICE	CODE
Prosecco, Villa Sandi		17.95	5025	Gruner Veltliner, Laurenz V.		22.00	5024
Rosé Demoiselles Coiffées		18.95	2550	Prosecco, Villa Sandi		17.95	5025
Rosé Prieure de Montezargues		28.95	2587	Orvieto, Salviano		21.95	5023
Rosé Domaine Ott		45.00	2547	Riesling, Dr. Crusius		25.00	5019
Rosé Triennes		25.00	5021	Albarino, Licia		22.95	2561
Rosé Marquis de Bois		14.95	2611	Pinot Blanc, Schlumberger		21.95	5032
Petit Rose, Ken Forrester		14.95	5022	Vouvray, Domaine Sylvain Gaudron		26.95	2549
RED	QTY	PRICE	CODE	Cotes du Rhone Blanc, Terre des Papes		18.95	5044
Pinot Noir, Longoria		45.00	5096	Chablis, Grand Regnard, 375 ml		28.95	5077
Pinot Noir, Foris, 375 ml		14.95	5010	Chablis, Grand Regnard, 750 ml		47.00	5076
Pinot Noir, Foris, 750 ml		28.00	5015	Pouilly Fouisse, Chateau Pouilly		48.00	5020
Grenache, Yalumba		22.95	2560	Bourgogne Chardonnay, Alex Gambal		36.95	5055
Malbec, Santa Julia		16.95	2554				
Bordeaux Superieur, Chat Cadillac, 375 ml		17.95	2551				
Bordeaux, Chateau Sorbey		28.95	5050				
Nero d'Avila, "Rossojbleo" Gulfi		25.00	5018				

Thank you for your continued patronage!
-Julie and the entire staff at Julienne