

Julienne

Fine Foods & Celebrations
1985 - 2005

HOLIDAY SPECIALS 2005

Available December 1-31 except for December 23rd and 24th; we will offer a separate "Christmas Eve Menu".



ORDERING INFORMATION

You may place an order by **Phone** 626.441.2299 • **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 encourage you to place orders as far in advance as possible and are happy to offer suggestions if we cannot accommodate your first choices.

Wednesday, December 21st – Saturday, December 24th: We will have a **limited** menu to alleviate the holiday rush. Please use the *separate* "Christmas Eve Menu" as a guideline for available selections.

Thursday, December 22nd: Last day to place, cancel or adjust orders from our *separate* "Christmas Eve Menu/Order Form"—by 12:00PM.

We require a credit card number to process your order.

Saturday, December 24th: Orders are available to pick-up between 9:00AM and 3:30PM. We will close at 4:00pm. Please allow up to 30 minutes to process and gather your order correctly. Enjoy some hot apple cider while you wait!

Sunday, December 25th - Monday, December 26th: Closed!

Saturday, December 31st: Pick up hours are between 9:00AM and 3:00PM

Sunday, January 1st: 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. 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

WE APPRECIATE YOUR CONTINUED PATRONAGE! HAVE A HAPPY HOLIDAY SEASON!

HORS D'OEUVRES

C O L D

Minimum of two-dozen per selection; priced per dozen.

- Poppy Seed Crusted Ahi Tuna, Wonton Crisp, Wasabi Aioli, 24.95
- Endive Spears with Bleu Cheese and Cranberry Garnish, 18.95
- Filet of Beef and Red Pepper Skewers with Jalapeño Aioli, 24.95
- Grilled Garlic Shrimp with Moroccan Tomato Jam, 24.95
- Smoked Salmon Canapés with Fresh Dill Garnish, 18.95
- Caesar Salad in Rosemary Raisin Bread Cuplets, 18.95
- Chicken Tortilla Spirals with Guacamole, 18.95
- Curried Coconut Chicken Bites, 18.95
- Grilled Polenta with Wild Mushrooms, 18.95

H O T

Requires heating or cooking.

Minimum of two-dozen per selection; priced per dozen.

- Mini Souffléed Red Potatoes with Cheddar and Bacon, 18.95
- Asparagus, Toasted Almond and Gruyere Strudels, 18.95
- Cheddar Pecan Wafers, 9.50 log, yields up to 12 slices
- Rock Shrimp Crab Cakes with Jalapeno Aioli, 24.95
- Scallop, Gruyere and Fresh Dill Crostini, 18.95

- Fig, Prosciutto Stilton Strudels, 18.95
- Crab and Brie Strudels, 18.95
- Honey Stilton Crostini, 18.95

O N T H E B U F F E T

- Smoked Salmon with condiments of Capers, Red Onions, Crème Fraîche, 25.00 lb
- Brie en Croute with Cranberry Chutney, 17.95 small; 47.00 large
- Lavender Lemon Picholline Olives with Herbed Chevre, 10.95
- Vegetable Crudité with Spicy Crème Fraîche, 9.95, serves 3-4
- Mini Croque Monsieur with Cornichons, 6.95 each, minimum of six
- Mini Filet of Beef Sandwiches with Jalapeño Aioli, 36.00 dz
- Mini Turkey and Stilton Sandwiches, 36.00 dz
- Rosemary Raisin Parmesan Toast, 6.95 dozen
- Kahlua Spiced Pecans, 15.95 bag
- Mousse Pate with Port, 6.50, 8oz package with Spicy Tomato Chutney, 12.50 pint with Baguette Crisps, 4.50 bag

D I P S

Minimum of two-pints per selection; priced per pint.

- Smoked Salmon Tartare with Mustard Seed and Tomatillos, 17.95
- Sherried Crab and Chive Fondue, best served warm, 8.95
- Creamed Spinach with Mascarpone, 10.95

T E R R I N E S

Small serves 6-8, 9.95; Medium serves 12-14, 14.95

- Sun-dried Tomato Pesto and Basil Pesto • Smoked Salmon with Dill
- Bleu Cheese and Spiced Pecan • Fig, Walnut and Gorgonzola

P I Z Z E T T A S

Minimum of three per selection; 9.95 each, up to 12 slices

- Japanese Eggplant, Caramelized Onions, Roasted Tomato and Mozzarella • Fromage Blanc, Pancetta and Onions
- Arugula, Caramelized Onions, Brie and Red Potato • Chicken Sausage, Mushroom and Mozzarella

S O U P S A N D S T E W S

Minimum of three-quarts per selection. Priced per quart

- Roasted Red Pepper and Pear, 9.50 • Spicy Lentil with Carrots, 9.50
- Lamb Stew with Picholline Olives, Lemon and Golden Raisins, 18.95
- Spicy Thai Shrimp with Coconut Milk and Lemongrass, 11.50
- Roasted Eggplant, Tomato and Black Bean Chili, 13.95
- Madeira Broth with Wild Mushrooms and Orzo, 9.50
- Traditional Beef Daube with Root Vegetables, 18.95
- Smoked Salmon, Bacon and Corn Chowder, 11.50
- Beef Stroganoff with Mushrooms and Cognac, 18.95
- Corn Tortilla, 9.95 • Butternut Squash, 9.50
- Traditional Chicken Curry with Apples, 14.95
- Celery Root Bisque with Thyme, 9.50
- Siamese Chicken Curry with Broccoli, 14.95
- Peppered Corn Chowder, 9.50
- Chicken and White Bean Chili, 13.95
- Curried Pumpkin, 9.50
- Turkey and Black Bean Chili, 13.95

G A R D E N G R E E N S

Small serves 1-2 • Large serves 3-4

- Harvest Salad with Baby Spinach, Gorgonzola, Walnuts, Golden Raisins, Apples, Red Onions and Cider Vinaigrette, 4.95 small; 9.95 large
- Mixed Baby Greens with Pears, Toasted Pecans, Dried Cranberries, Gorgonzola and Dijon Tarragon Vinaigrette, 4.50 small; 8.95 large
- Arugula Salad with Shaved Manchego, Toasted Almonds and Quince Vinaigrette, 4.50 small; 8.95 large
- Baby Spinach with Beets, Chevre, Candied Walnuts and Citrus Vinaigrette, 4.95 small; 9.95 large



ENTREES

Most entrees require only reheating, but some need to be cooked; please ask! Minimum of eight servings per selection.

MEAT

Tuscan Meatloaf with Sun-Dried Tomato Pesto, Basil, 12.50 lb.
Orange Fennel Crusted Filet Mignon, Port Reduction, 32.95 lb.
Pork Tenderloin with Tangerine Jalapeno Marmalade, 16.95 lb.
Braised Beef Short Ribs with Pork Honey Sauce, 18.95 lb
Goat Cheese Crusted Lamb Shanks, 16.95 lb.

CASSEROLES

19.95 medium, serves 3-4 • 52.00 large, serves 10-12
Lamb Pastitsio with Feta, Penne Pasta, and Béchamel Sauce
Chicken and Corn Tortilla Soup with Tomatillo Sauce
Chicken Sausage, Proscuitto and Ground Beef Lasagne
Chicken and Spinach Pasta Roulade with Béchamel, 22.00 ea
Chicken Enchiladas with Tomato Basil Sauce, 8.95 serving

VEGETABLES, SALADS AND SIDE DISHES

Minimum of three-pounds or eight "individual" servings per selection. May require reheating.

Spicy Turmeric Tomatoes, Scallions and Chinese Black Beans, 8.50
Grilled Winter Vegetables, 10.95 • Wild Mushroom Polenta, 8.50
Oven Roasted Carrots, 7.50 • Tarragon Creamed Onions, 10.95
Braised Red Cabbage with Apples and Mustard Seeds, 8.95
Maple Glazed Brussels Sprouts with Bacon, 10.95
Haricots Vert, Orange Zest and Olive Oil, 12.50
Mascarpone Creamed Spinach, 10.95
Sautéed Broccoli with Garlic, 9.50
Braised Fennel with Lemon, 8.50

POULTRY

Sour Cherry Chicken Breast with Rosemary Mustard Glaze, 13.50 lb
Phyllo wrapped Chicken Breast with Dijon Cream Sauce, 12.50 ea
Breast of Chicken with Sautéed Pears, Port Stilton Cream, 14.50 lb
Chicken Breast Masala with Porcini Mushrooms, 14.50 lb.
Muscovy Duck Breast with Spiced Cherry Sauce, 37.00 lb.
Stuffed Turkey Breast with Apple Cider Gravy, 62.00 ea

FISH

Pink Peppercorn Crusted Salmon with Ginger Cilantro Coulis, 22.00 lb
Individual Seafood Pot Pie with Scallops, and Shrimp, 14.95 each
Parmesan Crusted Swordfish with Lemon Caper Sauce, 25.50 lb
Cilantro Poached Salmon with Spicy Crème Fraîche, 22.00 lb
Pistachio Cranberry Crusted Roasted Salmon, 22.00 lb

Orange Basmati Rice with Golden Raisins and Orange Zest, 6.50 lb
Sweet Potato Puree, 8.50 lb • Garlic Mashed Potatoes, 6.95 lb
Oven Roasted Julienne Parsnips with Parmesan, 9.50
Wild Rice and Pistachio Pilaf, 7.95 lb

INDIVIDUAL SIDE DISHES

Stilton Chive Potato Cakes, 5.95 • Carrot Dill Timbale, 5.50
Individual Phyllo Cup with Garlic Mashed Potatoes, 5.50
Haricots Verts Bundle tied with Leek, 4.95 each

DESSERTS, COOKIES AND BARS, TEACAKES

Minimum of eight "individual" per kind. 6.25 individual; 45.00 whole, serves 10-12

Bittersweet Chocolate Yule Log with Holiday Garnish, 55.00
Ganache Glazed Chocolate Truffle Torte with Candied Cranberries
Classic Rosemary Raisin Bread Pudding with Berry Coulis
Apple Tart Tatin with Cinnamon Whipped Cream
Sugar Crusted Pear Cranberry Croustade

Orange Chiffon with Cointreau Buttercream, Candied Oranges, 35.00
Individual Ginger Cake, Ganache Center, Ginger Crème Anglaise
Spiced Pumpkin Cheesecake with Gingerbread Crust
Individual Lemon Curd Tart with Chocolate Crust
Pear Hazelnut Frangipane Tart

BARs, 9.00 box of four, Pumpkin Walnut with Cream Cheese • Graham Cracker Chewies • Lemon Coconut • Chocolate Mint
Chocolate Truffle with Walnuts • Raspberry Streusel • Coconut Ganache • Espresso Cream Cheese • Toffee Skor Shortbread

MINI COOKIES, one-dozen minimum of each kind. 9.00 dozen: Snowballs • Chocolate Gingerbread • Sugared Stars
Coconut Macaroon • Cranberry, White Chocolate Chip and Pecan • Gingerbread Boys • Raspberry Thumbprint

TEACAKES, 6.50 each, serves 6-8 Zucchini Walnut • Cranberry Vanilla • Pumpkin Spice • Orange Glazed
Traditional Petite-Four Cakes with Raspberry Jam, Holiday Themed, 2.50 each, one-dozen minimum

COOKIE PLATTERS on a silver mylar platter, candy canes and holiday greens

30 Cookies, \$38.00 • 70 Cookies, \$72.00 • 100 Cookies \$98.00

CAKE Candied Ginger Cardamom Cake in Gilded Gold Julienne Box, 25.00 each, 6-inch

BREAKFAST ENTREES

Chicken Tarragon Mushroom Casserole, 19.95 medium; 52.00 large
Tomato Basil Three Cheese Strata, 19.95 medium; 52.00 large
Crème Brulée French Toast, 15.95 medium; 37.00 large

DESSERT SAUCES

Chocolate Bourbon Fudge Sauce, 10.95 pint
Whiskey Caramel Sauce, 10.95 • Lemon Curd, 10.50
Winter Fruit Compote, 17.95 • Raspberry Coulis, 10.50



PRIX FIXE MENUS

BUFFET MENU

Minimum of twelve orders. Serve warm or room temperature.

Layered Sun-Dried Tomato Pesto and Basil Pesto Terrine,
served with Toasted Baguette Crisps
Sour Cherry Chicken Breast with Rosemary Mustard Glaze
This selection has two entrees.

Please choose Salmon or Beef to accompany the chicken:
Pistachio Cranberry Crusted Salmon

or

Cumin Crusted Filet of Beef with Jalapeño Aioli

Mixed Greens with Toasted Pecans, Gorgonzola, Pears, Dried Cranberries, Dijon Tarragon Vinaigrette
French Potato Salad with Fine Herbs and Olive Oil • Grilled Mélange of Vegetables • Rosemary Raisin Roll
22.95 per person

COCKTAIL PARTIES

Minimum of twelve orders

THE "TWO-HOUR" PARTY

Serve at room temperature.

Layered Sun-Dried Tomato and Basil Pesto Terrine
Artichoke White Bean Dip
both served with Toasted Baguette Crisps
Seasonal Crudité with Spicy Crème Fraîche

Two per Person

Filet of Beef and Red Pepper Skewers with Jalapeño Aioli
Chicken Tortilla Spirals with Guacamole
Rosemary Raisin Parmesan Toast
12.95 per person

THE "HEAVY HORS D'OEUVRES" PARTY

In addition to those items listed for The "Two-Hour" Party:

Smoked Salmon with condiments
of Capers, Red Onion, Crème Fraîche served
with Pumpernickel Bread

Mini Filet of Beef Sandwich
with Jalapeño Aioli

Two per person; requires cooking

Asparagus, Toasted Almond and Gruyere Strudels
Mini Soufflé Red Potatoes with Cheddar and Bacon
24.95 per person

WINE LIST

SPARKLING AND WHITE WINES

Jean Philippe Brut	France	\$12.95
Schramsberg Blanc de Noir	Calistoga	\$52.00
Marco Felluga Pinot Grigio 2003	Italy	\$16.00
Villa Wolf Pinot Gris 2003	Germany	\$16.00
Errazuriz Estate Sauvignon Blanc 2004	Chile	\$14.00
Duckhorn Sauvignon Blanc 2003	Napa Valley	\$30.00
Chassagne-Montrachet Bourgogne 2003	France	\$68.00
Macon-Prisse White Burgundy 2004	France	\$14.95
Domaines Astruc Chardonnay 2004	France	\$12.95
Sonoma Cutrer Chardonnay 2003	Sonoma Valley	\$27.00

RED WINES

Melville Pinot Noir 2003	Santa Rita Hills	\$33.00
Drystone Pinot Noir 2003	New Zealand	\$41.00
Duckhorn Merlot 2002	Napa Valley	\$64.00
Jekel Merlot 2002	Monterey	\$20.00
Rymill Cabernet Sauvignon 1999	Australia	\$24.00
Chateau Charmail Bordeaux 2002	France	\$32.00
Ribebon Bordeaux Superior 2002	France	\$19.95
Reignac Bordeaux Superior 2002	France	\$48.00
Quivira Zinfandel 2002	New Zealand	\$20.00
Rombauer Zinfandel 2002	St. Helena	\$34.00

FROM OUR FREEZERS

*From our freezer to yours! We have two large freezers full of some of your favorite comfort foods—very convenient to have on hand!
Heating instructions are available upon request, or consult our website.*

Stews, Chilis and Curries • Savory Tarts • Soups • Casseroles • Enchiladas and Cannellonis • Stuffed Raviolis
Pot Pies • Pizzettas • Hot Dips • Phyllo Wrapped Strudels • Cookie and Scone Dough
Waffles • French Toast • Teacakes, Muffins, Scones • Ice Cream

