



SEASONAL MENU IDEAS

WINTER 2017

So many reasons to come together... let us help you make entertaining easy, allowing you to enjoy your company.



These menus are tried and true. Several options are offered for you to select from to create your own custom menu. We request 48- hour notice and minimum quantities may apply. Price, availability, and portion sizes are contingent upon your selections. Thank you!

I

WEEKEND BRUNCH

Shower parties, morning after holidays

Chicken Tarragon Tart
Salmon, Spinach and Leek Casserole
Spinach, Feta, Tomato Pesto Strata
Crème Brulee French Toast
Spinach Crusted Quiche
Smoked Salmon Sandwich
Devilled Eggs
Rosemary Roasted Potatoes
Potato Chive Cake
Candied Bacon
Chicken Italian Sausage
Signature Crème Currant Scone
Pumpkin Waffles (*frozen*)

II

2-Hour COCKTAIL PARTY

Small plates and finger foods

Red Onion Crusted Salmon Bites
Lemon & Herb Chicken Skewers
Tomato Burrata Bites on Puff Pastry
Swiss Chard and Shiitake Mushrooms Savory Tart
Parsnip Latkes with Spicy Crème Fraiche
Shrimp and Apple Salad on Endive Spear
Rosemary Roasted Potatoes
Sun Dried Tomato Basil Terrine
Rosemary Currant Parmesan Toast

IV

LATIN BUFFET

Open House

Shredded Chicken with Chipotle Sauce
Espresso Pork Enchiladas with Pepita Mole
Salmon, Tequila Cream Sauce & Poblanos
Paella with Chorizo, Shrimp & Chicken
Chicken Taquitos with Guacamole
Roasted Pasilla Chile Stuffed with Jack Cheese
Cilantro Rice
Southwest Caesar Salad

VI

AUTUMN BUFFET

Fall Classics

Pork Tenderloin Roulade with Sage Aioli
Scalloped Potato Squares, *also as a casserole*
Butternut Squash Puree
Maple Glazed Brussels Sprouts
Red Quinoa with Cauliflower, Greens
Wild Rice Pancakes, *or as pilaf*
Butternut Squash Soup, *on the kitchen island*
Baby Greens Salad, Apples, Cranberries, Pecans

VII

JULIENNE BUFFET

Our All- Time Classic Menu

Pistachio Cranberry Salmon
Orange Marmalade Glazed Chicken Breast, *sliced*
Farro with Butternut Squash & Cranberries
Grilled Vegetables
Mixed Baby Greens with Toasted Pecans,
Gorgonzola, & Dried Cranberries
Rosemary Currant Rolls

VIII

HEARTY BUFFET AND FINGER FOODS

Open House

Chicken and White Bean Chili with Condiments
Cheddar & Bacon Potato Rounds
Chicken Tenders with Apricot Sauces
Chicken Taquitos with Guacamole
Macaroni & Three Cheeses with Herbed Crumb Crust
Turkey Meatloaf Sliders
Kale Salad with Pepitas
Brussels Sprouts Slaw with Cranberries

IX

SIT DOWN DINNER

Comfort food

Medallion of Filet of Beef, Port Reduction
Mascarpone Creamed Spinach with Pinenuts,
Sautéed Swiss Chard, Shiitake Mushrooms
Garlic Mashed Potatoes
Tarragon Creamed Pearl Onions with Crumb Crust
Bibb Lettuce Salad, Walnuts, Gorgonzola,
Pomegranate Seeds, & Champagne Vinaigrette
Gruyère Popovers

X

SIT DOWN DINNER

Mostly Vegetarian with Meat & Fish Additions

Herb Crusted Lamb Chops
Salmon & Spinach Gratin
Spicy Lentil Soup, *for the kitchen island*
Kale & Quinoa Salad, Apples & Currants, Marcona Almonds
Roasted Cauliflower with Capers
Grilled Vegetables
Lentil Salad with Turmeric
Roasted Cumin Carrots with Feta
Little Gem Salad with Fennel, Parmesan

Julienne

Established 1985

FINE FOODS & CELEBRATIONS

CLASSIC BITE SIZED HORS D'OEUVRES

minimum of 3 dozen

Roasted Tomato Burrata Bites | Mini Beef Wellington | Cheddar & Bacon on Potato Round
Zucchini Fritta Squares | Seafood Risotto Cakes | Ahi Tuna Poke Skewers | Parsnip Latkes with Crème Fraîche
Mini Roasted Squash Empanadas | Grilled Shrimp with Moroccan Jam | Beer Battered Shrimp
Eggplant, Tomato Rounds with Mozzarella | Roasted Acorn Squash Skewers | Grilled Asparagus & Prosciutto
Espresso Glazed BBQ Meatballs | Bacon Onion Tart | Polenta Bites with Tomato Caper Sauce
Endive Spears with Blue Cheese Pecans

SPECIALTY DESSERTS

*Minimum of 6 Individual or *Whole*

Chocolate Pots de Crème | Classic Apple Tart Tatin | Port Poached Pear with Pistachio Mascarpone
White Chocolate Cranberry Pecan Bread Pudding | Sugar Crusted Pear Cranberry Crostade
*Lemon Meringue Tart | *Chocolate Mousse Tart with Frosted Cranberries | *Almond Cream Tart with Seasonal Berries
*Orange Chocolate Swirl Cake | *Butter Cake with Cranberry | *Apple Calvados Tart
*Mascarpone Tart with Candied Ginger and Cranberries *or* with Raspberry Coulis | *Almandine Tart with Brandied Cherries
*Cocoa Hazelnut Torte (*gluten free*)

HOLIDAY PLATTERS & GIFTS

Make great hostess gifts!

We make Holiday Cookies only once a year—so enjoy!

Gift Wrapped Mini Holiday Cookies & Bars Platter

36 assorted artfully arranged and tied with a festive bow and holiday greens. Nice holiday gift for the entire office to share

Holiday:

Sugar Stars | Chocolate Gingerbread | Butter Thumbprint with Raspberry Jam & Crushed Walnuts
White Chocolate Cranberry Pecan | Walnut Snowballs | Peppermint Meringue with Sprinkles | Gingerbread Boys

Classics:

Chocolate Walnut Biscotti | Chocolate Chip | Molasses | Double Chocolate Espresso
Oatmeal Currant | Oatmeal Walnut Chocolate Chunk | Snickerdoodle | Breakfast Cookies
Coconut Macaroons | Chocolate Peanut Butter (*gluten free*)

Gifts:

Kahlua Pecans | Chocolate Bourbon Balls | Curried Cashews | Teacakes

Cookie Boxes—ready for you! Gift Wrapped with a large holiday bow and garnish, our Big classic cookies make a thoughtful School Care Package or share with an entire office. Each individually wrapped and labeled with ingredients.

18 cookies, \$50.00 36 cookies, \$75.00

Please look at photos of all our holiday merchandise and food on our website www.juliennetogo.com

Additional menus review online: “Week at a Glance”, “Weekly Restaurant Specials”, “Private Events”.

To place a catering order or to book a private event, please contact Nicki in the Order Department.

She will respond in a timely manner!

Email: order@julienne.us

Phone: 626.441.2299 ext. 15

In person: Nikki: Tuesday-Saturday. Ada: Monday-Friday. Kate: Tuesday-Saturday Julie: Often!

We Thank you so much for your patronage over 32 years and wish you

Joyeux Noël!

-Julie and the entire Julienne Staff

