



Julienne

Established 1985

FINE FOODS & CELEBRATIONS



SUPER BOWL MENU 2018

BIG GAME DAY! FOR PICK UP ON FRIDAY, FEB. 2 & SATURDAY, FEB. 3 IN OUR GOURMET MARKET

We appreciate you choosing Julienne for your celebration!

-Julie and the entire Julienne Staff



A LA CARTE SELECTIONS...create your own menu.

Most require simple reheating and those with an (*) require cooking.

HOR D'OEUVRES and APPETIZERS

Chicken Taquitos with Julienne Guacamole
 Chicken Quesadillas with Julienne Guacamole
 Mini Beef Empanadas
 Coconut Shrimp with Apricot Chili Sauce
 Vegetable Crudit  with Green Goddess Dip
 Cheese Platter with Three Assorted Cheeses
 Roasted Tomato Burrata Bites in Puff Pastry
 Cheddar & Bacon Potato Rounds
 Espresso Glazed BBQ Meatballs
 Italian Sausage & Fennel Stuffed Mushroom
 Pizzetta – Chicken Sausage, Mushroom & Peppers
 Classic Terrines:
 Sun-Dried Tomato & Basil | Smoked Salmon
 Bleu Cheese & Walnut | Mushroom

DIPS

Julienne Guacamole
 Pimento Cheese Dip
 Pea, Mint Hummus

CLASSIC ENTREES

Albondigas Soup
 Red Onion Salmon Squares
 Chicken and White Bean Chili
 Chicken Cordon Bleu
 Chicken Tenders with Spicy Apricot Sauce
 Chicken Pot Pie (Frozen)
 Espresso Glazed Barbeque Ribs
 Traditional Beef Lasagna with Chicken Sausage
 Chicken Enchiladas
 Macaroni & Cheese
 Spinach & Gruyere Pie

SANDWICHES

Chicken Tarragon on Rosemary Currant Bread
 Roasted Leg of Lamb with Caramelized Onions
 Filet of Beef with Jalapeno Aioli
 Turkey with Avocado
 Grilled Vegetable

SIDE DISHES

Julienne Caesar with Five Pepper Pesto
 Bowtie Pasta
 Creamy Coleslaw
 Pea, Mint & Bacon Salad
 Farro with Arugula
 Grilled Vegetables
 Fingerling Potatoes

SWEETS

Mini Cookies, *bagged by the dozen*
 Mini Scones
 Cookies:
 Chocolate Chip | Chocolate Espresso | Oatmeal
 Chocolate Chunk | Oatmeal Currant | Peanut Butter
 Bars:
 Graham Cracker Chewie | Lemon Coconut
 Brownie | Mint Brownie | Brown Butter

BREAD

Rosemary, Currant Parmesan Crisps
 Baguette Crisps
 Black Olive, Parmesan Crisps

MICRO BEERS & ALES

Anderson Valley Boont Amber
 Affligem Blonde Ale
 Chimay Blue Trappist Ale



NEED TO KNOW

Please place your order: at www.juliennetogo.com download form and email to orders@julienne.us or visit us in person

Friday, February 3 - Pick-up hours between 10am-5pm

Saturday, February 4 - Pick-up hours between 10am-4pm

All Orders are Pre-paid. Minimum Order: \$50.00.

We wish you a fun weekend and hope your team wins!

Pick up
day:

First Name:		Last Name:			
Contact Phone:		Email:			
**Credit Card: (MC) (Visa) (Disc) (Amex):	Exp:	Sec code:	Staff Initials:	Date Taken:	Time:

HORS D'OEUVRES AND APPETIZERS	QTY	PRICE	CODE	
Chicken Taquitos with Julienne Guacamole, <i>dozen</i>			6253	42.00
Mini Beef Empanadas, <i>dozen</i>			6214	30.00
Coconut Shrimp with Apricot Chili Sauce			6245	30.00
Crudit� with Green Goddess Dip, <i>serves up to 4</i>			6209	9.95
Cheese Platter with Three Assorted Cheeses, Dried Fruit & Nuts, <i>serves up to 3</i>			281	18.95
Tomato, Burrata Bites in Puff Pastry, <i>dozen</i>			6265	24.95
Cheddar & Bacon Potato Rounds, <i>dozen</i>			6239	24.95
Espresso Glazed BBQ Meatballs, <i>dozen</i>			6235	24.95
Italian Sausage & Fennel Stuffed Mushrooms, <i>dozen</i>			6234	24.95
Pizzetta – Chicken Sausage, Mushroom & Peppers, <i>serves 3-4</i>			6191	11.95
Classic Terrines: Sun Dried Tomato, Basil Smoked Salmon Bleu Cheese & Spiced Pecan Mushroom & Walnut		SDT	6152	12.95
		SS	6160	12.95
		BP	6164	12.95
		MW	6156	12.95
DIPS				
Julienne Guacamole, <i>pint</i>			7553	10.95
Pimento Cheese Dip, <i>pint</i>			7525	11.95
Pea, Mint Hummus, <i>pint</i>			7594	7.50
CLASSIC ENTREES				
Albondigas Soup, <i>quart</i>			6649	10.95
Chicken and White Bean Chili, <i>quart</i>			6657	18.95
Red Onion Salmon Squares, <i>dozen</i>			6250	45.00
Chicken Tenders with Spicy Apricot Sauce, <i>per lb. serves 2-3</i>			6725	15.00
Chicken Pot Pie (<i>Frozen</i>), <i>Individual</i>			6603	12.50
Espresso Barbeque Ribs, <i>per lb.</i>			6788	18.50
Traditional Beef Lasagna with Chicken Sausage, <i>med. serves 2-3 large serves 8-12</i>		M L	6686 6687	24.95 60.00
Chicken Enchiladas, <i>2 enchiladas in each</i>			6672	13.50
Macaroni & Cheese, <i>med serves 2-3 large serves 8-12</i>		M L	6689 6690	19.95 45.00
Spinach & Gruyere Pie, <i>individual</i>			6580	7.95
SANDWICHES				
Chicken Tarragon on Rosemary, Currant Bread			6272	8.50
Roasted Leg of Lamb with Caramelized Onions			6274	8.95
Filet of Beef with Jalapeno Aioli			6280	8.50
Turkey with Avocado			6275	8.95
Grilled Vegetable			6278	8.50
SIDE DISHES				
Julienne Caesar with Five Pepper Pesto, <i>one serves up to 3</i>			6543	10.95
Bowtie Pasta, <i>one pound serves up to 4</i>			6491	8.95
Creamy Coleslaw, <i>one pound serves up to 4</i>			6287	9.95
Pea, Mint & Bacon Salad, <i>one pound serves up to 4</i>			6297	10.95
Farro with Arugula, <i>one pound serves up to 4</i>			6508	12.50
Grilled Vegetables, <i>one pound serves up to 4</i>			6357	12.50
Fingerling Potatoes, <i>one pound serves up to 4</i>			6451	9.50
SWEETS				
Bag Mini Cookies: <i>Chocolate Chip Double Chocolate Espresso Oatmeal Currant Peanut Butter</i>			9016	12.50
Mini Cream Currant Scone Dough, <i>dozen</i>			6034	15.00
Bars: <i>Graham Chevie Lemon Coconut Brownie with Walnuts Mint Brownie Brown Butter</i>			6951	3.25
BREAD				
Rosemary Currant Parmesan Toast, <i>bag of 12</i>			6917	8.95
Black Olive Parmesan Toast, <i>bag of 12</i>			6918	8.95
Baguette Crisps			6915	6.50