

Julienne

Established 1985

FINE FOODS & CELEBRATIONS

SEASONAL MENU: SPRING 2018

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

We request 48- hour notice and minimum quantities may apply.

Price, availability, and portion sizes are contingent upon your reflections. Please consult the Catering Coordinator. Thank you!



CASSEROLES/SAVORY TARTS

Chicken Canneloni with Tomato Herb Sauce
Ham and Asparagus Strata
*Spinach, Bacon & Feta Strata
BBQ Pork Enchiladas
Black Bean and Papaya Enchilada with Tomatillo
Paella with Shrimp, Chorizo, Chicken
Lamb Moussaka
Lobster & Asparagus Risotto
Zucchini Frittata
*Scalloped Potato Gratin with Mushrooms
Goat Cheese Tart
Creamy Onion Tart
Chicken Tarragon Tart
Crème Brulee French Toast

SALMON/FISH/SHELLFISH

Red Onion Crusted Salmon
Dill Pecan Crusted Salmon
Steamed Salmon with Pinot Noir Reduction
Salmon, Tequila Cream Sauce & Poblanos
Seared Halibut with Watercress and Lemon Sauce
Brown Butter Roasted Cod with Capers
Parmesan Crusted Swordfish
Whitefish with Crème Fraiche
Shrimp and Crab Curry
Lobster Bisque

CHICKEN

*Whole Roasted Chicken
Balsamic Dijon Chicken
Simply Grilled Butterfly Chicken Breast
Parmesan Chicken Breast with Tomato Caper Sauce
BBQ Espresso Chicken Skewers with Peppers
Shredded Chicken with Tomatillo Sauce
Shredded Chicken with Chipotle Sauce
Chicken Pot Pies
Chicken Tinga

BEEF/LAMB/PORK

Beef Stroganoff
Medallions of Beef with Port Reduction
Classic Tuscan Meatloaf with Tomato Chutney
Cumin Crusted Filet of Beef with Jalapeno Aioli
*Herb Crusted Rack of Lamb with Mint Salsa Verde
Pork Tenderloin Roulade with Dijon Mustard Sauce
Espresso BBQ Pork Tenderloin
*Mango Glazed Ham, *sliced*
Baked Ham Cup with Onion Souffle

VEGETABLES

Roasted Pasilla Chile Stuffed with Jack Cheese
Roasted Cauliflower with Capers and Shallots
Cauliflower Tabbouleh
Roasted Spring Vegetables
Carrots with Chervil and Crème Fraiche
Roasted Broccolini
Cauliflower Puree
Roasted Cauliflower Gratin
Brussel Sprout Slaw
Grilled Asparagus with Red Pepper Garnish
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
*Potato Salad with Dill and Radish
*Sugar Snap Peas with Shallot Vinaigrette
*Pea Mint Bacon Salad
*Spring Vegetable Medley with Marble Potatoes
Eggplant and Basil

GRAIN/RICE /PASTA

Kale and Quinoa Salad, Apples, Currants, Marcona Almonds
Quinoa with Vegetables
Lentils and Vegetable Salad with Brown Rice
Curried Couscous with Carrots
Wild Rice Pilaf with Wild Mushrooms
Brown Butter Rice Pilaf
Cilantro Rice
White Rice with Scallions and Sesame
Farro with Arugula, Parmesan and Lemon Zest
Curried Barley and Cauliflower
*Vegan Barley Salad with Asparagus & Carrots

GREEN SALADS

*Arugula Salad with Shaved Fennel, Oranges
Spa Salad with Chicken and Rice
Arugula Salad, Manchego, Almonds, Quince Vinaigrette
Mixed Greens, Apples, Pecans, Cranberries
Bibb Lettuce, Walnuts, Celery, Dijon Vinaigrette
Caesar, Rosemary Raisin Croutons
Southwest Caesar, Black Beans, Corn, Tomatoes, Chips

WINE

Red: Domaine Drouhin Pinot Noir, Oregon
White: Ilaha Pinot Gris, Oregon
Sparkling: Rose, Moretto

*on our Easter Menu for take out in our Gourmet Market

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HORS D'OEUVRES

Bite Sized, minimum of 2 dozen

Room Temperature/ Cold: *Devilled Eggs | Roasted Zucchini Frittata Squares | Seafood Risotto Cakes
Parsnip Latkes with Crème Fraiche | Grilled Shrimp with Moroccan Tomato Jam | Endive Spears with Blue Cheese
Ahi Tuna Poke Skewers | Grilled Asparagus & Prosciutto | Open Faced Smoked Salmon Sandwich

Best Served Warm: *Spinach & Gruyere Tartlets | Espresso Glazed BBQ Meatballs | Bacon Onion Tartlet
Polenta Bites with Tomato Caper Sauce | Tomato Burrata Bites | Chicken Quesadillas | Chicken Taquitos
Cheddar & Bacon on Potato Round | Chicken Cordon Bleu | Eggplant, Tomato Rounds with Mozzarella

Hot: Requires cooking/reheating: Mini Beef Wellington | *Asparagus Gruyere Strudel

SPECIALTY DESSERTS

Minimum of 6 individual

Tarts: Rhubarb Meringue | Lemon Meringue | Mascarpone Tart with Raspberry Coulis Swirl | Pear Frangipane
Almond Cream with Seasonal Berries | Brown Butter with Raspberries | Chocolate Ganache with Candied Orange Zest

Chocolate Pots de Crème | Classic Apple Tart Tatin | Claufloutis
Vanilla Bread Pudding with Raspberry Coulis | Sugar Crusted Apple and Pear Croustade

Cakes: Orange Chocolate Swirl Cake | Hummingbird with Cream Cheese Icing | Cocoa Hazelnut Torte (*gluten free*)
Orange Almond with White Chocolate Buttercream and Raspberry Jam | Chocolate Cake with Brown Sugar Frosting |
*Coconut with Lemon Curd Filling | *Olive Oil Yogurt & Pistachio Cake

Cookies: Lavender Shortbread | Chocolate Walnut Biscotti | Almond Anise Biscotti | Chocolate Chip | Molasses |
Double Chocolate Espresso | Oatmeal Currant | Oatmeal Walnut Chocolate Chunk | Snickerdoodle | Peanut Butter
Butter Pecan Shortbread | Crystallized Ginger | Coconut Macaroons | Breakfast Cookies

PRIX FIXE MENUS

Serve hot or at room temperature

BUFFET A

Red Onion Crusted Salmon
Lemon Herb Roasted Chicken, sliced
Rosemary Roasted Potatoes
Mixed Green Salad
Spring Roasted Vegetables

\$25 per person/6 person minimum
Platter/garnish charge \$10 per item

BUFFET B

Cumin Crusted Filet of Beef with Jalapeno Aioli
Salmon with Tequila Cream Sauce
Cilantro Rice
Caesar Salad with Southwest Caesar Dressing
Grilled Vegetables

\$35 per person/6 person minimum
Platter/garnish charge \$10 per item

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

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

Email: order@julienne.us

Phone: 626.441.2299 ext. 18

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

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

We thank you so much for your patronage over 32 years ---Julie and the entire Julienne Staff



WWW.JULIENNETOGO.COM EMAIL order@julienne.us

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