



Julienne

Established 1985

FINE FOODS & CELEBRATIONS



St. Patrick's Day

May your troubles be less and your blessings be more, and nothing but happiness come through your door!

This menu will be available in the Gourmet Market, March 16 & 17 for pick up after 11am.

Please see reverse side for ordering and pick up information. Regular Market items will also be available.

We appreciate you choosing Julienne for your celebrations! Julie and the entire Julienne Staff-



Hors D'oeuvres

- Split Pea Soup
- Pea & Mint Hummus Stuffed Endive Spears
- Colcannon Potato Rounds with Green Cabbage
- Mini Filet of Beef Crostini with Jalapeno Aioli
- Mini Spinach Gruyere Tarts
- Mini Corned Beef Sandwiches on Onion Dill Roll
- Sun Dried Tomato Basil Terrine

Entrees

- Corned Beef with Marmalade Mustard Seed Glaze, with Boiled Cabbage & Apples
- Corned Beef Hash *perfect for breakfast with poached eggs*
- Red Onion Crusted Salmon
- Traditional Beef Daube with Pearl Onions
- Corned Beef Sandwich with Creamy Coleslaw on Rye

Side Dishes

- Boiled Cabbage with Apple Wedge
- Roasted Brussels Sprouts with Pancetta
- Irish Whiskey Carrots
- Creamy Coleslaw with Caraway
- Colcannon Stuffed Twice Baked Potato with Green Cabbage & Scallions

Bread

- Irish Soda Bread with Currants and Caraway, *large round*
- Buttermilk Biscuits with Chives
- Onion Dill Rolls
- Rosemary, Currant Parmesan Crisps
- Baguette Crisps

Desserts

- Chocolate Cupcakes with Crème de Menthe Icing
- Bailey's Irish Cream Tart
- Applesauce Coffee Cake
- Crème de Menthe Brownies
- Shamrock Shortbread Cookies, bag of 12
- Whiskey Caramel Sauce, *perfect for ice cream!*

ST. PATRICK'S DAY DINNER

Corned Beef
with Marmalade Mustard Seed Glaze

Boiled Cabbage and Apples

Irish Whiskey Carrots

Colcannon Stuffed Twice Baked Potato Half

Wedge of Irish Soda Bread

\$26.95 per person

Beer

Chimay Blue Ale



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IMPORTANT ORDERING INFORMATION

As with every holiday...Over our 32 years, we have fine-tuned our operations with **YOUR** time in mind. This is the **ONLY** menu to order from. Please expect a 10-15 min wait. *(regardless of the time you put on the form)*
To place order: www.julienetogo.com | Email form: order@julienne.us or call: 626-441-2299
PICK UP DAYS: Friday & Saturday March 16 and 17 | ALL ORDERS ARE PREPAID
 Wishing you the Luck of the Irish! We appreciate you choosing Julienne for your celebration!

First Name:	Last Name:	Pick up day and time			
Contact Phone:	Email:				
**Credit Card: (MC) (Visa) (Disc) (Amex): <table style="float: right; margin-left: 20px;"> <tr> <td>Exp:</td> <td>Sec code:</td> </tr> <tr> <td>Staff initials:</td> <td></td> </tr> </table>			Exp:	Sec code:	Staff initials:
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HORS D'OEUVRES & APPETIZERS	QTY	CODE	PRICE
Split Pea Soup, <i>one quart serves up to 3</i>		6638	11.95
Pea & Mint Hummus Stuffed Endive Spears, <i>dozen</i>		6183	24.95
Colcannon Potato Rounds with Green Cabbage, <i>dozen</i>		6236	24.95
Mini Filet of Beef Crostini with Jalapeno Aioli, <i>dozen</i>		6248	24.95
Mini Spinach & Gruyere Tarts, <i>dozen</i>		6184	24.95
Mini Corned Beef Sandwiches on Onion Dill Roll, <i>dozen</i>		6186	42.00
Terrine: Sun Dried Tomato Basil, <i>small serves up to 8</i>		6152	12.95

ST. PATRICK'S DAY DINNER, <i>Corned Beef, Boiled Cabbage, Irish Whiskey Carrots, Colcannon Stuffed Potato Half, Irish Soda Bread</i>	211	26.95
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CLASSIC ENTREES			
Corned Beef & Boiled Cabbage, Apples, <i>per lb.</i>		6791	19.95
Corned Beef Hash, <i>per lb.</i>		6831	16.95
Red Onion Crusted Salmon, <i>box of 2</i>		6814	28.00
Traditional Beef Daube, <i>qt. serves up to 3</i>		6662	24.00
Corned Beef Sandwich with Creamy Coleslaw on Rye Bread		16200	13.95

SIDE DISHES			
Boiled Cabbage with Apple Wedge, <i>1lb. serves up to 4</i>		6415	9.95
Roasted Brussels Sprouts with Pancetta, <i>1lb. serves up to 4</i>		6342	12.95
Irish Whiskey Carrots, <i>1lb. serves up to 4</i>		6288	8.95
Creamy Coleslaw, <i>1lb. serves up to 4</i>		6287	9.95
Colcannon Stuffed Twice Baked Potato with Green Cabbage & Scallions, <i>each</i>		6442	9.95

BREAD			
Irish Soda Bread with Currants and Caraway, <i>large round 9"</i>		6929	11.95
Buttermilk Biscuits with Chives, <i>bag of 6</i>		6*6928	6.00
Onion Dill Rolls, <i>bag of 6</i>		6*6933	5.10
Rosemary Currant Parmesan Crisps, <i>bag of 12</i>		6917	8.95
Baguette Crisps, <i>1 bag</i>		6915	6.50

DESSERTS			
Chocolate Cupcakes with Crème de Menthe Icing, <i>box of 5</i>		5*7375	16.25
Bailey's Irish Cream Tart, <i>individual</i>		7159	6.95
Glazed Applesauce Coffee Cake, <i>whole</i>		6098	28.00
Crème de Menthe Brownies, <i>each</i>		6951	3.50
Shamrock Shortbread Cookies, <i>bag of 12</i>		9016	12.50
Whiskey Caramel Sauce, <i>pint</i>		7766	13.50

BEER			
Chimay Blue Ale, <i>each</i>		5004	7.50