

Julienne

Established 1985

FINE FOODS & CELEBRATIONS

MOTHER'S DAY 2018

Honoring all the Special Women in Your Life! Enjoy and celebrate their wisdom and care.

– Julie and the entire Julienne Staff.

This menu will be available in the Gourmet Market, Saturday, May 12 for pick up after 11am.
Please see reverse side for ordering and pick up information. Some Market items will also be available.



BRUNCH FOR 4

Roasted Vegetable Spinach Crusted Quiche

Crème Brulee French Toast

Candied Bacon

Fresh Fruit Salad

Arugula Salad with Orange, Fennel & Red Onion

Mini Scones

\$98

DINNER FOR 4

Tomato Burrata Bites

Oven Baked Cod with Herbed Crème Fraiche

Roasted Marble Potatoes with Leeks

Haricots Verts with Lemon Zest

Arugula Salad with Strawberries & Almonds

Gruyere Popovers

\$110

HORS D'OEUVRES & APPETIZERS

Devilled Eggs

Garlic Grilled Shrimp with Saffron Aioli

Tomato Burrata Bites with Puff Pastry

Cheddar & Pecan Wafers

Cheese Platter with Dried Fruit & Nuts

Terrines: Sun Dried Tomato & Basil Pesto

Smoked Salmon

Fresh Vegetable Crudit  with Green Goddess Dressing

CLASSIC ENTREES

Creamy Asparagus Soup

Composed Crab, Shrimp & Apple Salad

with Avocado, Butter Lettuce, Endives

and Honey, Citrus Vinaigrette

Oven Baked Cod with Herbed Crème Fraiche

Herb Roasted Pork Tenderloin with Rhubarb Chutney

Grilled Lemon Salmon

Chicken, Shrimp & Chorizo Paella

Cauliflower Gruyere Savory Tart

Roasted Vegetable Spinach Crusted Quiche

Crème Brulee French Toast

Crème Anglaise – *just like in our Restaurant!*

Strawberry Coulis – *just like in our Restaurant!*

SIDE DISHES

Arugula Salad with Strawberries, Almonds

with Quince Vinaigrette

Cauliflower Tabbouleh (GF)

Barley Salad with Asparagus & Carrots (vegan)

Pea, Mint & Bacon Salad

Grilled Asparagus with Lemon Butter

Grilled Vegetables

Roasted Marble Potatoes with Leeks

Candied Bacon

Fruit Salad

DESSERTS

Chocolate Pot De Creme

Toasted Coconut Cheesecake

Chocolate Whiskey Bundt Cake

Vanilla Bread Pudding

with Fresh Raspberries & Berry Coulis

Strawberry Buttermilk Teacake

Pink Meringue Cookies

Lavender Shortbread

Assorted Mini Cookie & Bar Platter

Breakfast Cookies

Almond Croissants

Cream Currant Mini Scone Dough

BREAD

Gruyere Popovers

Rosemary Currant Parmesan Toast

Baguette Crisps

SUGGESTED WINE PAIRINGS

Borgo del col alt, *Prosecco*

Illaha, *Pinot Gris*

Villa Wolf, *Pinot Noir Ros *

Domaine Cala, *Ros *

Gift Ideas!

available from the Gourmet Market

Fresh Flower Arrangements

Candles, Soaps & Lotions – *available as sets too!*

Jewelry – earrings, necklaces, bracelets & brooches

Decorative Accents for Home

Gift Certificates



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.juliennetogo.com save pdf to your desktop, fill out, save and email to: order@julienne.us
 call: 626-441-2299 | in person: in the Gourmet Market
SATURDAY MAY 12 | BEWTEEN 11-4PM

We appreciate you choosing Julienne for your celebration!

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

HORS D'OEUVRES & APPETIZERS	QTY	CODE	PRICE
Devilled Eggs, <i>dozen</i>		6238	17.50
Grilled Garlic Shrimp with Saffron Aioli, <i>dozen</i>		6245	30.00
Tomato Burrata Bites with Puff Pastry, <i>dozen</i>		6265	27.95
Cheddar & Pecan Wafers, <i>dozen</i>		6926	12.95
Cheese Platter with Dried Fruits & Nuts (<i>as an appetizer or dessert!</i>)		281	19.95
Terrines: Sun Dried Tomato & Basil Pesto, <i>small, serves up to 8</i>		6152	14.25
Smoked Salmon		6160	14.25
Fig & Gorgonzola		6176	14.25
Bleu Cheese & Spiced Pecan		6164	14.25
Fresh Vegetable Crudit� with Green Goddess Dressing, <i>serves up to 4</i>		6209	10.95
MOTHER'S DINNER for 4		9003	98.00
MOTHER'S BRUNCH for 4		16339	110.00
CLASSIC ENTREES			
Creamy Asparagus Soup, <i>quart, serves up to 3</i>		6625	11.95
Composed Crab, Shrimp & Apple Salad, <i>serves up to 3</i>		16334	22.00
Oven Baked Cod with Herbed Cr�me Fraiche, <i>box of 4</i>		16228	30.00
Herb Roasted Pork Tenderloin with Rhubarb Chutney, <i>approx. 2lbs. serves 3-4</i>		6790	35.00
Grilled Lemon Salmon, <i>box of 4</i>		6816	48.00
Chicken, Shrimp & Chorizo Paella, <i>medium serves 4-6</i>	_____med	6713	29.95
<i>large serves 8-10</i>	_____large	6719	72.00
Cauliflower Gruyere Savory Tart, <i>whole serves 8-10</i>		6581	48.00
Roasted Vegetable Spinach Crusted Quiche, <i>whole serves 6-8</i>		6129	43.00
Cr�me Brulee French Toast, <i>medium, serves up to 4-6</i>	_____med	6120	21.95
<i>large, serves 10-12</i>	_____large	6121	48.00
Cr�me Anglaise, <i>pint</i>		7791	12.95
Strawberry Coulis, <i>1/2 pint</i>		7780	4.50
SIDE DISHES			
Arugula Salad with Strawberries, Almonds & Quince Vinaigrette <i>serves up to 3</i>		6541	11.95
Cauliflower Tabouleh (<i>gf and vegan</i>), <i>one pound serves up to 4</i>		6324	9.95
Barley Salad with Asparagus & Carrots, <i>one pound serves up to 4</i>		6508	13.50
Pea, Mint & Bacon Salad, <i>one pound serves up to 4</i>		6297	11.95
Grilled Asparagus with Lemon Butter, <i>one pound serves up to 4</i>		6403	13.95
Grilled Vegetables, <i>one pound serves up to 4</i>		6357	15.00
Roasted Marble Potatoes with Leeks, <i>one pound serves up to 4</i>		6462	10.50
Candied Bacon, <i>per dozen</i>		6130	16.50
Fruit Salad, <i>one pound serves up to 4</i>		6284	11.50
DESSERTS			
Chocolate Pot De Cr�me, <i>individual</i>		7159	8.25
Toasted Coconut Cheesecake, <i>individual</i>		7159	8.25
Chocolate Whiskey Bundt Cake, <i>whole serves up to 12</i>		7359	32.00
Vanilla Bread Pudding with Fresh Raspberries & Berry Coulis, <i>serves 8-10</i>		7221	45.00
Strawberry Buttermilk Teacake, <i>serves up to 5</i>		6109	9.95
Pink Meringue Cookies, <i>bag of 12</i>		7064	9.95
Lavender Shortbread, <i>bag of 12</i>		9016	12.50
Assorted Mini Cookie & Bar Platter, <i>small, 24 pieces</i>	_____small	1629	32.00
<i>large, 48 pieces</i>	_____med	1630	55.00
Mini Breakfast Cookies, <i>bag of 12</i>		9016	12.50
Almond Croissants, <i>box of 6</i>		4*6020	11.80
Cream Currant Mini Scone Dough, <i>bag of 12</i>		6034	16.50
BREAD			
Gruyere Popovers, <i>bag of 6</i>		6*6949	7.50
Rosemary Currant Parmesan Toast, <i>bag of 12</i>		6917	8.95
Baguette Crisps, <i>bag full</i>		6915	6.50
WINE			
Borgo del col alt, <i>Prosecco</i>		11167	21.00
Illaha, <i>Pinot Gris</i>		15011	28.00
Villa Wolf, <i>Pinot Noir Ros�</i>		17178	24.95
Domaine Cala, <i>Ros�</i>		16352	26.00