

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 Strawberries & Almonds
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*
Illahe, *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:	
	Staff initials:	Date Taken:

HORS D'OEUVRES & APPETIZERS	QTY	CODE	PRICE
Deville 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 BRUNCH for 4		9003	98.00
MOTHER'S DINNER 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), 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 4</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