

# Julienne

Established 1985

FINE FOODS & CELEBRATIONS

## Summer Picnic Menu

### JUNE 2018



For dining Al Fresco ...at the POPS, the Bowl, Musi\que, the beach, your backyard...  
We thank you for your continued patronage. Thank you and Enjoy! – Julie and the entire Julienne Staff

### PRIX FIXE DINNERS

*Due to the high volume of orders, there are no substitutions*

*June Special*

#### I. ROASTED PORK TENDERLOIN

Cold, Roasted Pork Tenderloin  
*served with* Rhubarb Chutney  
French Potato Salad  
Haricots Verts  
with Shallot Vinaigrette

\$21

#### II. FILET OF BEEF AND SHRIMP "DUET"

Sliced Filet of Beef and Garlic  
Grilled Shrimp  
served with Beefsteak Tomatoes  
Herbed Orzo  
Grilled Asparagus

\$32

*June Special*

#### III. CHICKEN KEBABS

Grilled Chicken, Onion &  
Pepper Kabobs  
with Harissa Hummus  
served with Cauliflower  
"Tabbouleh", Charred Broccoli

\$19

#### IV. NICOISE SALAD

Perfectly Poached Salmon  
Hard Boiled Egg, Haricots Verts,  
Tomatoes, Fingerling Potatoes,  
Nicoise Olives  
Dijon Tarragon Vinaigrette

\$21

#### V. SOUTHWEST CAESAR

Romaine Lettuce, Cilantro Rice,  
Black Beans, Roasted Corn,  
Tomatoes, Avocado, Tortilla  
Strips with Southwest Caesar  
Dressing

\$14

#### VI. MANGO CHICKEN SALAD

Grilled Chicken Breast, sliced  
Mango Salsa, Orange Slices,  
Grilled Asparagus, Avocado and  
Citrus Vinaigrette over Romaine  
Lettuce

\$18

#### VII. FILET OF BEEF WITH ARUGULA

Filet of Beef, thinly sliced,  
Layered with Arugula  
and shaved Parmesan  
*served with*  
Roasted Provencal Vegetables  
and Barley Salad

\$26

#### VIII. SANDWICH BOX

*Half* Signature Chicken Tarragon  
Salad Sandwich on  
Rosemary Currant Bread  
with Lemon Bowtie Pasta,  
Fruit Garnish and Petite Sweet  
*(assorted)*

\$16

#### IX. CHICKEN TENDERS

Southwest Chicken Tenders  
with Spicy Apricot Sauce  
served with White Corn Salad,  
Basil & Red Onion  
Heirloom Tomatoes layered with  
Burrata and Watercress

\$21

### FOOD FOR SHARING

Roasted Vegetable Crudit  with White Bean Hummus  
Cheese Platter with Dried Fruits & Nuts  
Petite Terrine Trio, Platter:  
*Smoked Salmon, Bleu Cheese & Spiced Pecan, Mushroom  
with Baguette Crisps*  
Sun-Dried Tomato, Basil Terrine with Baguette Crisps  
Smoked Trout Dip with Baguette Crisps

Sliced Fruit Platter  
Mini Cookie & Bar Platter (24pcs)  
Bag of Mini Chocolate Chip Cookies (one dozen)  
Mini Dessert Platter: *fruit crostade, apple gallette, brownie*  
*Individual Desserts:*  
Chocolate Brown Sugar Cake, *slice*  
Rhubarb Brown Butter Tart



## PICNIC MENU 2018 ORDERING & PICK-UP INFORMATION



### 3 WAYS TO PLACE YOUR ORDER:

1. Visit: [www.juliennetogo.com](http://www.juliennetogo.com), save order form to desktop, fill out, save, and email to: [order@julienne.us](mailto:order@julienne.us)
2. In person with a staff member in our Gourmet Market
3. Over the Phone: 626-441-2299 with Nikki, ext. 18

This is the ONLY menu to order from. Please expect a 10-15 minute wait. *(regardless of the time you put on the form)*

**Orders may be picked up in the Gourmet Market after 11am or at the POPS after 5pm.**

**We appreciate a minimum 24 hour notice and do our best to prepare Same Day Orders.**

First Name:	Last Name:	Pick Up Day:
Contact Phone:	Email:	Pick up Date:
**Credit Card (circle): (MC) (Visa) (Disc) (AMEX):		Exp:
		Sec Code:
**Orders will not be processed without a credit card		
Is this for pick-up on-site at the Arboretum for the POPS? <i>please circle --</i> <b>\$2.00 PER DINNER delivery charge to the Arboretum</b> Concert dates: June 23   July 21   August 4   August 18   September 8		
		Employee. initials

ACCOUTREMENTS	QTY	CODE	PRICE
Roasted Vegetable Crudit� with White Bean Hummus		292	12.00
Cheese Platter, Trio of Cheeses with Dried Fruit & Nuts, <i>serves up to 5</i>		315	19.95
Petite Terrine Trio Platter, <i>smoked salmon, bleu cheese, mushroom with baguette crisps</i>		295	38.00
Sun Dried Tomato, Basil Pesto Terrine, <i>small serves up to 8 with baguette crisps</i>		323	16.95
Smoked Trout Dip, <i>half pint, with baguette crisps</i>		312	16.00
Sliced Summer Fruit, platter, <i>serves up to 8</i>		299	25.00
Rosemary Currant Parmesan Toast, <i>bag of 12</i>		6917	8.95
Baguette Crisps, <i>bag</i>		6915	6.50
<b>PRIX FIXE DINNERS per person</b>			
<b>I. Roasted Pork Tenderloin</b> with Rhubarb Chutney French Potato Salad and Haricots Verts with Shallot Vinaigrette		314	21.00
<b>II. Filet of Beef and Shrimp Duet</b> with Beefsteak Tomatoes, Herbed Orzo and Grilled Asparagus		293	32.00
<b>III. Chicken Kebabs</b> with Harissa Hummus served with Cauliflower "Tabbouleh" and Charred Broccoli		297	19.00
<b>IV. Nicoise Salad</b> with Poached Salmon Hard Boiled Egg, Haricot Verts, Tomatoes, Fingerling Potatoes, Nicoise Olives, Dijon Tarragon Vinaigrette		294	21.00
<b>V. Southwest Caesar Salad</b> with Cilantro Rice, Black Beans, Corn, Tomatoes, Avocado, Tortilla Strips and Southwest Caesar Dressing		305	14.00
<b>VI. Mango Chicken Salad</b> with Orange Slices, Grilled Asparagus, Avocado and Citrus Vinaigrette		298	18.00
<b>VII. Filet of Beef</b> with Arugula & Shaved Parmesan served with Roasted Provencal Vegetables and Barley Salad		306	26.00
<b>VIII. Sandwich Box</b> with Half Chicken Tarragon Sandwich, Lemon Bowtie Pasta, Fruit Garnish and Petite Sweet		307	16.00
<b>IX. Chicken Tenders</b> with Spicy Apricot Sauce with White Corn Salad and Heirloom Tomato, Burrata Salad		296	21.00
<b>DESSERTS -SHARED</b>			
Mini Cookie/Bar Platter, <i>24 pieces – may contain nuts</i>		308	28.00
Bag of Mini Chocolate Chip Cookies ( <i>no nuts</i> ), <i>1 dozen</i>		9016	12.50
Mini Dessert Platter, <i>fruit crostade, apple gallate, brownie with walnuts, 12 pcs total</i>		309	28.00
<b>DESSERTS -INDIVIDUAL</b>			
Chocolate Cake with Brown Sugar Cream Cheese Frosting, <i>slice</i>		7250	7.00
Rhubarb Brown Butter Tart, <i>individual</i>		7159	8.25
<b>PASADENA POPS DELIVERY CHARGE, PER PERSON/DINNER</b>		1826	2.00