

Julienne

Established 1985

FINE FOODS & CELEBRATIONS

SEASONAL MENU OPTIONS: SUMMER 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

Spinach, Bacon & Feta Strata
BBQ Pork Enchiladas
Black Bean and Papaya Enchiladas with Tomatillo
Paella with Shrimp, Chorizo, Chicken
Scalloped Potato Gratin with Mushrooms
Nantucket Corn Pudding
Tomato Basil Savory Tart
Vidalia Onion Savory Tart
Chicken Tarragon Tart
Crème Brulee French Toast

SALMON/FISH/SHELLFISH

Mango Chipotle Salmon
Salmon with Peach Relish
Asian Roasted Salmon
Salmon, Tequila Cream Sauce & Poblanos
Salmon with Chipotle Cream Sauce
Grilled Swordfish with Smokey Tomato Caper Sauce
Brown Butter Roasted Cod with Capers
Oven Baked Cod with Herbed Crème Fraiche
Panko Crusted Cod
Shrimp and Crab Curry
*Garlic Grilled Shrimp with Moroccan Tomato Jam

CHICKEN

Whole Roasted Chicken
Balsamic Dijon Chicken
Simply Grilled Butterfly Chicken Breast
Parmesan Crusted Chicken Breast
Shredded Chicken in Espresso BBQ Sauce
Shredded Chicken with Tomatillo Sauce
Shredded Chicken with Chipotle Sauce
*Chicken Kebab with Harissa Hummus
*Southwest Chicken Tenders

BEEF/LAMB/PORK

*Filet of Beef layered with Arugula and Parmesan
Cumin Crusted Filet of Beef with Jalapeno Aioli
Medallions of Beef with Port Reduction
Classic Tuscan Meatloaf with Tomato Chutney
Herb Crusted Rack of Lamb with Mint Salsa Verde
Pork Tenderloin with Rhubarb Chutney
Espresso BBQ Pork Tenderloin
Espresso Glazed BBQ Ribs

SOUPS/STEWES

Chunky Tomato Gazpacho with Avocado
Chilled Cucumber Soup
Chicken and White Bean Chili

VEGETABLES

White Corn, Red Onion & Basil
Roasted Cauliflower with Bacon
*Cauliflower "Tabbouleh"
Carrots with Chervil and Crème Fraiche
Pea, Mint & Bacon Salad
Brussels Sprouts Slaw with Cranberries & Almonds
Creamy Broccoli Slaw
Southwest Black Bean Salad
Grilled Asparagus with Red Pepper Garnish
Grilled Eggplant with Onions & Basil
Greek Salad
Panzanella Salad
Sugar Snap Peas with Shallot Vinaigrette
Green Beans with Gruyere
*Haricots Verts with Tomatoes
Heirloom Tomato Burrata Salad
*White Corn Salad with Basil & Red Onion

GRAIN/RICE /PASTA/POTATOES

Curried Quinoa with Apples
Quinoa with Summer Vegetables
Quinoa with Corn & Black Beans
Curried Couscous with Carrots
Farro with Arugula, Parmesan and Lemon Zest
Curried Barley and Cauliflower
*Barley Salad with Cucumber, Tomato, Fennel, Asparagus
Wild Rice Pilaf with Peppers
Brown Butter Rice Pilaf
Cilantro Rice
Steamed Rice with Scallions & Sesame
Traditional Potato Salad with Bacon
Potato Salad with Grainy Mustard
Potato Salad with Radish & Dill
Southwest Potato Salad with Cilantro
*German Potato Salad with Bacon

GREEN SALADS

*Mango Chicken Salad with Mango Salsa, Citrus Vinaigrette
Arugula Salad, Strawberries, Almonds, Quince Vinaigrette
Spinach Salad with Beets, Cherve, Candied Walnuts,
with Citrus Vinaigrette
*Southwest Caesar, Black Beans, Cilantro Rice, Corn,
Tomato, Tortilla Strips with Southwest Dressing
Mixed Greens, Apples, Pecans, Cranberries, Gorgonzola
with Dijon Vinaigrette
Bibb Lettuce, Walnuts, Celery, Dijon Vinaigrette
Classic Caesar with Rosemary Currant Croutons
*Nicoise Salad with Poached Salmon, Hard Boiled Egg,
Haricots Verts, Tomatoes, Fingerling Potatoes, Olives

* On our Summer Picnic Menu

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HORS D'OEUVRES

Bite Sized, minimum of 2 dozen

Room Temperature/ Cold:

Devilled Eggs | Caesar Salad Cuplets | Smoked Salmon Canapes

Coconut Curry Chicken Bites | Grilled Shrimp with Moroccan Tomato Jam | Prosciutto Wrapped Asparagus
Grilled Artichoke Half filled Herbed Aioli | Mango Glazed Chicken Skewers | Caprese Crostini | Fruit Skewers
Mini Sandwiches on French Rolls: Chicken Tarragon, Turkey, Filet of Beef, Ham & Brie, Caprese, Lamb

Best Served Warm:

Cheddar & Bacon on Potato Rounds | Espresso Glazed BBQ Meatballs | Tomato Burrata Bites
Chicken Quesadillas | Mini Beef & Potato Empanadas | Rock Shrimp Crab Cakes with Jalapeno Aioli | Chicken Taquitos

Pizzettas: *Minimum 3 per kind*

Prosciutto & Asparagus | Applewood Smoked Bacon & Roma Tomatoes | Japanese Eggplant & Tomato
Potato & Brie with Caramelized Onions | Mushroom & Zucchini | Black Olive, Tomato & Mushroom

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 | Clafoutis | Vanilla Bread Pudding with Raspberry Coulis
Sugar Crusted Apple and Pear Croustade

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

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

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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