

DESSERTS

Homemade Cookies

A. Platter Of Mini Holiday Cookies **\$72**
Perennial Favorites Made Only this Time of Year!
Platter of 50 cookies; available Nov. 30 - Dec. 31.

INCLUDES

Shortbread Stars | Gingerbread Boys
White Chocolate, Cranberry & Pecan
Snowballs, *contain walnuts* | Chocolate Gingerbread

B. Gift Box of 12 Individually Wrapped
Assorted Classic Julienne Cookies **\$45**
Some cookies will include nuts

Whole Speciality Desserts

serve 8-12

Pumpkin Bread Pudding
with Whiskey Caramel **\$45**

New York Cheesecake with Spiced Pear,
Cranberry & Apple Compote **\$50**

Chocolate Hazelnut Torte **\$48**
Gluten Free

Polenta Cake, 6-inch
with Cardamon Whipped Cream **\$24**

Chocolate Ganache Cranberry Torte **\$48**

Specialty Layered Cakes

Available as a Small Square serving 4-6 **\$25**
or 8-Inch Round serving up to 16 **\$48**

Chocolate Cake with Brown Sugar Cream
Cheese Frosting

Classic Carrot Cake with Pineapple,
Currants, Walnuts, Cream Cheese Frosting

Red Velvet Cake, Cream Cheese Frosting

Classic Offerings

Minimum of 6 Per Kind **\$8.25 each**

Classic Apple Tart Tatin

Chocolate Pots de Crème

Lemon Meringue Tart

Rice Pudding, *pint*

Individual Desserts

Please see the Daily Specials list on our website
for this week's selection

THREE EASY WAYS TO ORDER

1 TOASTTAB.COM/JULIENNE

2 626.441.2299 ext.18

3 IN PERSON AT THE GOURMET MARKET

And a few caveats...

Orders from this menu need to be placed 3 days in advance (i.e. Tuesday for Friday pick up) and are available for pick up between **11am-4:30pm** in the Gourmet Market, **Monday-Sunday**. All orders are pre-paid.

All food has been fully cooked, unless indicated otherwise, and needs simple reheating. We include those instructions with every order. We do not offer hot food.

At this time, we are not accepting special requests other than what is offered on the **Daily Specials**, **Everyday Classics** and this **Fall & Winter Cuisine To-Go Menu**.

With sincere best wishes for a healthy and happy holiday season—*Thank you!*

"Doorstep Drop-offs"

*A thoughtful way to stay connected...
Two ways to give something special:*

1 Fall Scented Room Diffuser | Mini
Pumpkin Candle | Champagne Split **\$32**

2 Jean Phillippe Sparkling French Wine |
Bag of Seasonal Candy | Festive Cocktail
Napkins **\$36**

Ready to drop off - carefully wrapped in
white gift bag with Julienne tissue paper.

“Small cheer and great
welcome make a
merry feast.”

— WILLIAM SHAKESPEARE



Fall & Winter Cuisine To-Go Menu

Refined & Delicious Offerings for Holiday Dining at Home

ADDITIONAL MENUS TO ENJOY

Daily Specials

Everyday Classics

SPECIAL HOLIDAY MENUS

\$50 Minimum Per Menu

Halloween

For Pick Up On Oct 31

Order Deadline is Oct 29, Noon

Thanksgiving*

For Pick Up On Nov 24-25

Order Deadline Is Nov 22, Noon

Christmas Eve/Day*

For Pick Up On Dec 22-24

Order Deadline Is Dec 21, Noon

New Year's Eve/Day

For Pick Up On Dec 31

Order Deadline Is Dec 29, Noon

*Everyday Classics are not
available on these days.

“The joy of brightening other
lives, bearing each others'
burdens, easing others' loads
and supplanting empty hearts
and lives with generous gifts
becomes for us the magic of
the holidays.”

—W.C. JAMES

Holiday 2020—as we continue to Zoom into the holidays, it's time to reimagine what the spirit of Holiday Entertaining will look like...with plenty of options for all the many ways that we enjoy gathering at the table. For good food is always with us!

Julienne is committed to offering house made food, carefully and safely prepared and packaged. Strict adherence to social distancing standards in our kitchens means we can offer this thoughtfully curated **Fall & Winter Cuisine To-Go**, alongside items from our **Daily Specials** and **Everyday Classics**. While we wish we could accommodate your special orders as in years past—alas, this year we cannot. If there are dietary concerns, we are happy to guide you to other selections.

Julienne continues to be your go to place for comfort, celebration, and the spirit of holiday togetherness. We appreciate your loyalty and patronage as we all navigate through the year of Corona. We value the trust you have given us, and we strive to continue to earn it.

Best Regards,

Your Julienne Team

Julie Campoy *Proprietor*

Kate Manes *General Manager*



HORS D'ŒUVRES

Individual Hors D'Oeuvres

2 Dozen Minimum of Each Kind

Grilled Garlic Shrimp
with Moroccan Jam \$32 / dozen

Grilled Tri Tip Skewer
with Chimichurri Sauce \$32 / dozen

Mini Rock Shrimp Crabcakes \$32 / dozen

Phyllo Wrapped Strudels \$28 / dozen
Requires Cooking

AVAILABLE VARIETIES

Mini Beef Wellington
Butternut Squash
Asparagus Gruyere

Mushroom Pinwheels \$26 / dozen

Wild Rice Pancakes \$26 / dozen
Best Reheated

Petite Plates of Individual Bites

Attractively packaged in a Berry Basket, Minimum of 6.

Designed as an elegant single serving appetizer.

Generally includes the following:

Wedges of Cheese

AVAILABLE VARIETIES

Brie | Cheddar | Manchego

Crackers | Mini Jar of Jam

Cherry Tomatoes | Olives | Kahula Pecans

market price



APPETIZERS

Pizzetta \$13.50

9 Inch Round, Whole, Best if Re-heated

AVAILABLE VARIETIES

Sausage, Black Olive & Zucchini
Arugula, Brie & Potato

Trio of Dips \$15.95

Vidalia Onion Dip, Black Bean Chipotle Dip,
Pimento Cheese, Whole Black Olives with Garlic

Brie en Croute with Cranberry Chutney \$24.95

Serves 6

Julienne Chicken Taquitos
with Guacamole \$85

24 taquitos per order - can also be cut in half

Bleu Cheese & Spiced Pecan Terrine \$14.50

Serves up to 8

Signature Rosemary Currant Parmesan Toast \$9.50



INDIVIDUAL BOXED MEALS TO GO

Individually Boxed with Pre-Wrapped Napkin & Plastic Cutlery.

A. Spinach Crusted Quiche du Jour \$18

SERVED WITH

Fresh Fruit Salad & Rosemary Roasted Potatoes

B. Half Sandwich \$16.50

YOUR CHOICE OF THESE SANDWICH VARIETIES

Classic Chicken Tarragon | Tuna | Ham & Gruyere
Turkey | Beef & Gorgonzola | Meatloaf

SERVED WITH

Bowtie Pasta *or* Petite Greens, Fruit & Petite Sweet

C. Lemon Grilled Salmon *or* Chicken \$25/22

SERVED WITH

Farro | Grilled Vegetables

D. Chicken Tenders

with Spicy Apricot Sauce \$21

SERVED WITH

Coleslaw | Potato Salad

E. Filet of Beef, *thinly sliced*

with Arugula and shaved Parmesan \$26

SERVED WITH

Penne Pasta, Pesto | Roasted Vegetables

PRIX FIXE

All-inclusive for 6 (or 4 with some delicious leftovers). For entertaining friends and loved ones many ways.

For social distancing convenience, dinners can be individually boxed - add \$2.50/box

A. Harvest Turkey Dinner \$185

SERVED WITH

Marmalade Glazed Turkey Breast | Housemade Gravy
Cranberry Chutney | Garlic Mashed Potatoes
Haricots Verts | Mixed Garden Greens

SUGGESTED ACCOMPANIMENT

Whole Maple Pecan Pie

B. Roasted Pork Loin with Bourbon Glazed
Shallots \$135

SERVED WITH

Wild Mushroom Polenta | Roasted Broccolini & Carrots
Winter Salad with Figs, Herbs, Champagne Vinaigrette

SUGGESTED ACCOMPANIMENT

Butternut Squash Soup, *3 quart minimum*
New York Cheesecake with Spiced Pear, Cranberry &
Apple Compote, *6 individual minimum*

C. Julienne Bouillabaisse
with Mussels, Shrimp, Cod & Scallops
in Tomato Fennel Broth \$145

Broth is packaged separately for easy stovetop reheating.

The fish just needs to be warmed in the oven.

SERVED WITH

Grilled Country Bread with Saffron Aioli | Arugula Salad
with Roasted Almonds, Manchego, Quince Vinaigrette

SUGGESTED ACCOMPANIMENT

Classic Apple Tart Tatin, *6 individual minimum*

SUGGESTED WINE PAIRINGS

| | |
|-----------------------|-------------------------|
| Sancerre | Raymond Hill Cabernet |
| Macon Villages | Sauvignon |
| Villa Wolf Pinot Noir | Jean Phillipe Sparkling |



FORMAL DINNERS

Minimum of 6, no substitutions

A. Filet Of Beef Medallions

with Shallot Confit \$45 per person

SERVED WITH

Individual Potato Chive Cake | Grilled Asparagus
Hearts of Romaine with Feta, Toasted Pine Nuts

SUGGESTED ACCOMPANIMENT

Roasted Red Pepper & Pear Soup, *3 quart minimum*
Individual Chocolate Pots de Crème, *6 individual minimum*

B. Couscous Stuffed Game Hen \$36 per person

SERVED WITH

Butternut Squash Puree | Maple Roasted Brussels
Sprouts | Mixed Garden Greens
with Gorgonzola, Apples & Dijon Vinaigrette

SUGGESTED ACCOMPANIMENT

Cream of Mushroom Soup, *3 quart minimum*
Pumpkin Bread Pudding with Whiskey Caramel Sauce,
6 individual minimum



BREAKFAST AND BRUNCH

Breakfast Platter \$80

6 of each pastry, each individually wrapped

INCLUDES

Cream Currant Scone | Breakfast Cookie with Dried
Fruit & Nuts | Almond Croissant | Assorted Muffins

Celebratory Brunch \$35 per person

Minimum of 6, no substitutions

INCLUDES

Maple Bran Muffin | Fresh Fruit Salad | Spinach &
Gruyere Pie | Candied Bacon | Orange Juice | Prosecco

À la Carte Items

Espresso Coffee Cake, *6 inch* \$20.00

Crème Brûlée Bread Pudding, *serves 4-6* \$21.95

Hot Chocolate Mix \$13.50

Butter Croissants, *box of 4* \$13.00

Rosemary Currant Bread, *loaf* \$8.50

Italian Butter \$9.50

Julienne Raspberry Jam \$6.95

Housemade Lemon Curd \$10.95