



AVAILABLE FOR PICK UP FRIDAY 6/14—SUNDAY 6/16 AFTER 9AM.

PRE-ORDER OR COME IN, AS SUPPLIES LAST!

ITEMS FROM OUR EVERYDAY CLASSICS MENU ARE ALSO AVAILABLE. *Enjoy the holiday!*

Dinner for Six (OR FOR 4 WITH SOME DELICIOUS LEFTOVERS)

- Espresso Glazed BBQ Ribs, 6 racks
- Macaroni and 3 Cheese Casserole, family size
- Peach, Tomato, Burrata Salad, 2 pounds
- Caesar Salad, 2 large
- Petite Rosé, a Julienne favorite, 2 bottles

\$298—PICNIC FOR SIX

\$45—INDIVIDUAL DINNER,

INCLUDES A CAN OF ROSÉ, BUT NOT CAESAR SALAD

Brunch for Four ~ CELEBRATE DAD!

- Traditional Deviled Eggs, one dozen
- Huevos Ranchero Casserole, medium
- Buttermilk Waffles, bag of 4
- Fresh Fruit Salad, 2 pounds
- Pineapple Breakfast Punch, one quart
- Prosecco, 1 bottle

\$145—BRUNCH FOR FOUR

\$38—INDIVIDUAL BRUNCH,

INCLUDES A CAN OF BUBBLY, BUT NOT PUNCH

Starters

- Pizzetta with Chicken Sausage, Black Olives, Caramelized Onions
— **\$16, SERVES 4-6**
- Pimento Cheese Pint
— **\$18.95/SERVES 8-10**
- Classic Shrimp Cocktail with Tangueray Cocktail Sauce
— **\$48/DOZEN**
- Chicken Taquitos with Guacamole
— **\$54/DOZEN**
- Traditional Deviled Eggs
— **\$32/DOZEN**
- Pigs in a Blanket
— **\$26/DOZEN**

Entrée Salad Platters

- Marinated Flank Steak, Marble Potatoes, Corn, Avocado, Creamy Chipotle
— **\$98/SERVES 6**
- Classic Nicoise with Tuna Tonno
— **\$98, SERVES 6**

4-Pack Wine Caddies

With easy screw off caps

- South African Petit Rosé
— **\$136**
- Portugese Red
— **\$88**
- Mixed House White Red
— **\$88 (2 BOTTLES OF EACH), 1.5 LITER**

Entrees

- Espresso BBQ Ribs
— **\$25/PER RACK**
- Red Onion Crusted Salmon
— **\$38/POUND**
- Chicken Gremolata with Red Pepper Rouille
— **\$18/POUND**
- Chopped Salad, Salami, Mozzarella, Artichoke Hearts
— **\$16.50/POUND**
- North Carolina BBQ Pork
— **\$26/QUART**
- NY Strip Steak with Sauteed Mushrooms
— **\$28 EACH**

Sides

- Traditional Potato Salad with Bacon
— **\$14.50/POUND**
- Peach, Tomato, Burrata, Arugula
— **\$15.00/POUND**
- Orzo, Feta, Mint and Pinenuts
— **\$15.00/POUND**
- Corn and Basil Salad
— **\$13.50/POUND**
- Farro, Arugula and Parmesan
— **\$14.00/POUND**

Brunch Entrees & Pastries

- Huevos Rancheros Casserole, **GF**
— **\$28/MEDIUM, SERVES 3-4**
- **\$65/LARGE, SERVES 10-15**
- Grilled Ham Cups with Creamy Onion Filling
— **\$48/BOX OF 4**

Cream Currant Scones

- **\$15/BAG OF 4**
- Iced Cinnamon Currant Buns
— **\$28/TRAY OF 6**
- Candied Bacon
— **\$16.50/DOZEN**
- Pineapple Punch
— **\$14/QUART**
- Espresso Glazed Coffeecake
— **\$38, SERVES 10-12**

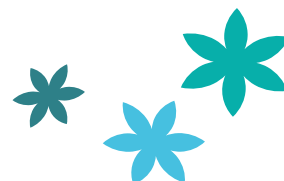
Desserts

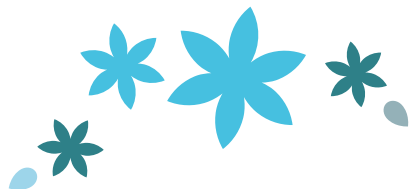
- Apple, Pear, Candied Pecan Bread Pudding, Hard Rum Sauce
— **\$75/LARGE, SERVES 10-15**
- Chocolate Pots de Creme
— **\$38/BOX OF 4**
- Caramel Cashew Cheesecake
— **\$36/BOX OF 4 INDIVIDUAL**
- **\$72/WHOLE, 9 INCH, SERVES 15+**
- Glazed Chocolate Whiskey Cake, Bundt
— **\$55, SERVES 10-12**
- Banana Walnut Teacake
— **\$14.50**

Cookie & Bar Platter

Great to bring to a BBQ! (contains nuts)

- Mini Cookie and Bars
— **\$55/30 PIECES**
- **\$110/60 PIECES**





How it works:

Pre-Order for pick-up Friday-Sunday, June 13-15, 9:00AM-4:30PM
Or come into the Marketplace and see all that we have, including items from our
Everyday Classics Menu, as supplies last!

Shop in the Boutique for Summer decor and party wines

Dine in the Café for breakfast and lunch Summer Specials Friday-Sunday

Four easy ways to order:

1
Online with Tock
juliennetogo.com

2
Phone-in
626.441.2299, ext. 1

3
In person
at the Order Desk

Sign up for our weekly email to get notice of special menus and events. juliennetogo.com

Order additional items from our Everyday Classics Menu:

QUANTITY	ITEM

Place Your Order:

FIRST NAME		LAST NAME	
EMAIL ADDRESS		CONTACT PHONE NUMBER	
CREDIT CARD NUMBER (REQUIRED)	EXPIRES	CSC	ZIP CODE
JULIENNE EMPLOYEE INITIALS			

Select Pick Up:

(BETWEEN 9AM-4:30PM)

6/13

PICK-UP DAY

PICK-UP TIME

6/14

PICK-UP DAY

PICK-UP TIME

6/15

PICK-UP DAY

PICK-UP TIME

Thank You!