

Summer Picnic Menu

FAMILY STYLE PLATTERS

Serves 4, Conveniently packaged on one tray
~Serving tongs provided

I. Classic Summer Shrimp

\$155

Grilled Shrimp (1.5 pounds) with Tartare Sauce and Cocktail Sauce

- ~ Potato Salad with Radish and Fresh Dill
- ~ Corn on the Cob with Paprika Butter
- ~ Creamy Coleslaw

II. Espresso Glazed BBQ Ribs

\$165

Potato Corn Frittata

- ~ Broccoli Slaw with Cranberries and Almonds

III. Traditional Beef Cobb Salad

\$98

Marinated Tri-Tip

Light Buttermilk Dressing

Greens are packaged separately

IV. Grilled Chicken with

Mango Chipotle Salsa

\$125

Avocado, Asparagus, Orange Slices, Mango Chipotle Salsa, over Romaine, Citrus Vinaigrette

V. Classic Salade Nicoise with Poached Salmon, Capers, Lemon Dill Aioli

\$120

Roasted Marble Potatoes, Tomatoes, Haricot Verts, Hard Boiled Eggs, Olives, Dijon Tarragon Vinaigrette

Greens are packaged separately

ADD ONS:

Rosemary Currant Rolls, 4 per bag, \$7
Plate Set-ups, includes 10-inch disposable plate, napkin, silverware, cup \$2.50 each

DESSERTS

to share with the table

Cookie and Bar Platter

18 pieces

\$36

Summer Stone Fruit Cobbler

Serves 4

\$28

Lemon Soufflé Pudding

Serves 4

\$28

Strawberry Buttermilk Teacake

\$15

Mini Chocolate Chip Cookies

Bag of 12

\$16

Mini GF Pecan Cookies

Bag of 12

\$16

BEVERAGES

with convenient screw-top caps

White

MEDITERRANEAN BLEND WHITE, 1.5 LITER **\$22**

ITALIAN FAVORITO, 11% ALCOHOL, **\$25**

ITALIAN SUAVO CLASSICO, GARGANEGA **\$28**

Rose

PETIT ROSE, SOUTH AFRICA **\$25**

Red

MEDITERRANEAN RED BLEND 1.5 LITER **\$22**

PORTUGUESE RED BLEND **\$22**

FRENCH RED BLEND **\$22**

AUSTRIAN ZWEIGELT **\$35**

Non-alcoholic Beverages

SPARKLING OR FLAT WATER, INDIVIDUAL **\$8**

STRAWBERRY LEMONADE, **\$14**



Summer Picnic Menu

INDIVIDUAL DINNERS, STARTERS & SNACKS

INDIVIDUAL DINNERS

A. Chicken Tenders with Spicy Apricot Sauce \$25

White Corn Salad with Basil
Watermelon, Feta, Mint Salad

B. Poached Salmon with Lemon Dill Aioli \$30

Lemon Fettucini with Peas, Asparagus, Parmesan
Petite Greens with Balsamic Shallot Vinaigrette

C. Grilled Chicken OR Salmon with Mango Chipotle Salsa \$23.50

Avocado, Grilled Asparagus, Orange Slices over Romaine and Citrus Vinaigrette

D. Chicken Lettuce Wraps with Creamy Cilantro Jalapeno Sauce \$23.50

Avocado, Cotija, Tomato, Tortilla Crisps
Mexican Street Corn

E. Cumin Crusted Filet of Beef with Creamy Horseradish \$35

Summer Potato Salad with Black Olives and Green Beans
Classic Wedge Salad

F. Sandwich Box \$23.50/\$27.50

Choose Half or Whole Sandwich

Lemon Bowtie Pasta

Fruit Salad

Chocolate Chip Cookie

Choose Signature Sandwich:

Chicken Tarragon Salad or Caprese

STARTERS AND SNACKS

Chunky Gazpacho with Avocado \$8

Pint

Trio of Mini Terrines \$18

Our Classics! Sundried Tomato, Smoked Salmon and Blue Cheese with Pecans, with Baguette Crisps

Artichoke Halves with Herb Aioli \$8

2 halves per order

Heirloom Tomato Napoleon \$16

Over Baby Greens, balsamic Vinaigrette

Fig, Lemon Ricotta Crostini Arugula, Balsamic Glaze, 6 per order \$16

Cheese, Nuts and Dried Fruit with Baguette Slices \$22

Rosemary Currant Parmesan Toast, Dozen \$13

Potato Chips \$4.50

DESSERTS

Puddings by the Pint \$9

Chocolate | Budino | Rice Pudding | Strawberry Trifle

Cookies by the Each \$4.50

Chocolate Chip | Chocolate Espresso with Walnuts | GF Pecan | Peanut Butter

ORDERING INFORMATION

- Pre-paid, non-refundable order
- Please pre-order at JulienNetogo.com, Tock or call us
- 24-hour notice | Pick up daily 10am- 4:30pm
- No substitutions but please look at our Weekly Menu for additional options

Thank You for Your Order!



PASADENA POPS CONCERT DELIVERY TO THE ARCADIA ARBORETUM

- For your convenience, pick up at our booth near the front of the stage.
- Please present your confirmation paper
- Items from this menu only; no special orders.
- \$12 delivery fee per order | 48-hour notice