

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

Summer Stone Fruit Cobbler

\$28

Serves 4

Lemon Soufflé Pudding

\$28

Serves 4

Strawberry Buttermilk Teacake

\$15

Mini Chocolate Chip Cookies

\$16

Bag of 12

Mini GF Pecan Cookies

\$16

Bag of 12

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 ZWEIFELT **\$35**

Non-alcoholic Beverages

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

STRAWBERRY LEMONADE, **\$14**



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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** \$16
Arugula, Balsamic Glaze, 6 per order
- 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