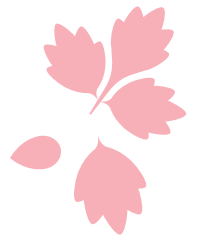


# Mother's Day Menu 2023



**Honor your Mother and all the influential women in your life!**

Dear Julienne Customer,

It remains a pleasure and an honor that so many continue to choose Julienne for special family occasions.

The Gourmet Market and Cafe are always a lively gathering spot for any given holiday, and our Spring Boutique is brimming with lovely gifts for Mom, Grandma, graduates and yourself!

Please enjoy all that Julienne has to offer.

## Thursday, May 11

- 4pm, last day to place Mother's Day order.
- We're sorry, but on these high volume days we cannot accommodate any modifications.

## Friday, May 12

- Pre-order Pick up for Mother's Day Menu
- Community Event: 3-4:30 on the Patio. All Welcome. Author and Julienne Customer Charlotte Maya will read from and sign her book *Sushi Tuesday. May is National Mental Health Awareness Month.*

## Saturday, May 13

- Pre-order pick up for Mother's Day Menu, 9:30am-4:30pm. Please check in with the Host outside.
- No special orders today
- We will have plenty of Extras for purchase, as supplies last.
- Enjoy a sip of champagne while you shop
- The Café is open with limited Wine and Beverage service.

*We look forward to seeing you.  
Thank you!  
Julie and the entire Julienne*

## Sunday, May 14 CLOSED Happy Mother's Day

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## Prix Fixe Options

### Brunch for Six

ALL INCLUSIVE BRUNCH FOR 6  
(OR FOR 4 WITH SOME DELICIOUS LEFTOVERS)

Deviled Eggs, *1 doz*  
Spinach Crusted Quiche with Tomato,  
Roasted Zucchini, *Gluten Free*  
Rosemary Roasted Potatoes *2 lb*  
Fruit Salad, *2 lb*  
Grilled Asparagus with Sourdough  
Croutons *2 lb*  
Iced Cinnamon Currant Buns, *1 tray*  
Rosé Lime Sparkling, *2 bottles*

————— \$252 - 10% SAVINGS OVER ORDERING A LA CARTE

————— \$42 - INDIVIDUAL BRUNCH, WITH A CAN OF SPARKLING ROSÉ

### Dinner for Six

ALL INCLUSIVE DINNER FOR 6  
(OR FOR 4 WITH SOME DELICIOUS LEFTOVERS)

Steamed Salmon with Pepper Pinot  
Noir Reduction, *whole filet*  
Scalloped Potatoes with Gruyère Casserole  
Grilled Asparagus with Sourdough Croutons, *2 lbs*  
Mixed Greens, Kahlua Spiced Pecans,  
Gorgonzola, Berries, Raspberry Balsamic  
Vinaigrette, *two large*  
Rosemary Currant Parmesean Toast, *1 dozen*  
Lemon Poppyseed Teacake, *1 loaf*  
Chemistry Pinot Noir, Oregon *2 bottles*

————— \$320 - 10% SAVINGS OVER ORDERING A LA CARTE

————— \$45 - INDIVIDUAL DINNER, SALAD NOT INCLUDED,  
SINGLE SERVING CAN OF PINOT NOIR.

# Mother's Day À la Carte Menu 2023

Available only May 12-13. We are closed Sunday, May 14.

## STARTERS

- Deviled Eggs, 1 dozen **\$36**
- Pizzetta with Caramelized Onion, Ricotta & Spinach **\$13.50**, 9-inch round
- Smoked Salmon Terrine, serves 3-4 **\$16.95**
- Sundried Tomato, Basil Pesto Terrine, serves 3-4 **\$18.95**
- Baguette Crisps, 1 bag **\$7.95**
- Rosemary Currant Parmesan Toast, 1 dozen **\$12.95**

## ENTREES

- Spring Pea Mint Soup, **\$11.95** 1 quart
- Steamed Salmon with Pepper Pinot Noir Reduction **\$42.00**, 4 per box
- Seared Mustard Pork Tenderloin with Spiced Rhubarb Apple Chutney **\$28.95**, per piece
- Grilled Swordfish Skewers with Red Onion & Peppers, **\$14.00**, each
- Baked Ham Cup with Creamy Onion Custard **\$47.75**, 4 per box
- Individual Cauliflower Gruyère Tart **\$44.00**, box of 4
- Chicken Apricot Salad with Toasted Almonds in increments of 2lb or 4lb only **\$37.00** | **\$74.00**
- Spinach Crusted Quiche with Tomato, Roasted Zucchini, **GF \$75.00**
- Spinach Crusted Quiche: Ham & Onion **\$75.00**

## CASSEROLES

- Medium serves 2-3 | Family size serves 6-8
- Scalloped Potatoes with Gruyère **\$22.95** | **\$2.00**
- Croque Monsieur **\$28.00** | **\$62.00**

## SIDE DISHES ONLY IN 2LB OR 4LB INCREMENTS

- Grilled Asparagus with Sourdough Croutons **\$26** | **\$52**
- Roasted Spring Baby Vegetables **\$30.00** | **\$60.00**
- Orange Ginger Roasted Carrots **\$21.00** | **\$42.00**
- Rice Salad with Golden Raisins, Scallions, Cumin Dressing **\$32.00** | **\$64.00**
- Pearl Couscous with Pinenuts, Feta, Mint **\$29.90** | **\$59.80**
- Rosemary Roasted Potatoes **\$23.00** | **\$46.00**
- Fruit salad **\$23.90** | **\$47.80**

## GREEN SALAD

- Mixed Greens, Kahlua Spiced Pecans, Gorgonzola, Berries, Raspberry Balsamic Vinaigrette **\$14.50**

## SWEETS

- Tangerine Glazed Angel Food Cake with Floral Confetti, **\$52.00**, serves 12
- Layered Orange Almond Cake, **\$56.00**, 6-inch serves 10
- INDIVIDUAL DESSERTS**
- Individual Pavlova with Lemon Curd, **\$35.80**, box of 4
- Banana Coconut Cream Tart, **\$35.80**, box of 4
- Profiteroles with Creme Patisserie, **\$35.80**, box of 4
- Chocolate Cupcakes with Strawberry Icing, Rose Petal Garnish, **\$17.50**, box of 5
- Lemon Poppysed Teacake, **\$11.95** each
- Sugared Palmiers, **\$15.95**, mini 1 dozen
- Biscotti with Anise & Almonds **GF, \$15.95**, mini 1 dozen
- Lemon Coconut Bars, **\$15.00**, box of 4
- Brownie with Walnuts, **\$15.00**, box of 4
- Graham Cracker Chewie with Pecans, **\$15.00**, box of 4
- French Macarons, **\$19.50**, box of 6 assorted

## BREAKFAST

- Cremé Brulee Bread Pudding, **\$55.00** | **\$24.95**  
Medium serves 2-3 | Family size serves 6-8
- Cream Currant Scones, box of 4 **\$15.95**
- Sour Cream Coffeecake with Cinnamon Walnut Struesel, serves 6-8 **\$36.00**
- Butter Crosissants, box of 4 **\$19.25**
- Almond Croissants, box of 4 **\$19.90**
- Iced Cinnamon Buns with Currants, tray of 6 **\$27.00**
- Applewood Smoked Bacon, 1 dozen **\$16.95**
- Candied Bacon, 1 dozen **\$18.95**
- Frozen Scone Dough, bag of 6 **\$16.95**

## WINE & BEVERAGES

- Watermelon Mint Agua Fresca, 1 quart **\$11.95**
- Prosecco **\$24.95**
- Rosé Lime Sparkling, Refreshing Aperitif **\$33.95**

## WINE OF THE MONTH 20% OFF

- Italian Rosato, Lavignone **\$33.95** reg price | **\$26.00** sale price

## FOUR WAYS TO ORDER

- 1 ORDER DIRECTLY ONLINE AT [WWW.TOASTTAB.COM/JULIENNE](http://WWW.TOASTTAB.COM/JULIENNE)
- 2 IN PERSON AT THE MARKETPLACE
- 3 EMAIL: [ORDER@JULIENNE.US](mailto:ORDER@JULIENNE.US)
- 4 626.441.2299

Thank you!