



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985



Celebrate the Season of Joy with Julienne!

We love celebrating holidays so much that "Celebrations" is part of our name.

We invite you to **Dine with us** | **Shop with us** | **Celebrate with us** every holiday season as our menus, decor and merchandise are ever-changing. There is always something new at Julienne! Thank you and we value your patronage.

—Julie and the entire Julienne Team

Dine with us

At the Cafe

- Sunday, December 31:
Open Seating All Day
- Monday, January 1 - Tuesday, January 2: **Closed**

At Home

- New Year's Eve and Game Day: Prix Fixe Menu + À la Carte
- Fall & Winter Catering Menu
- Valentine's Day and Super Bowl Sunday: Prix Fixe Menu + À la Carte

Ordering & Pick-up

- Order AT JULIENNETOGO.COM
- Please note these are high volume days, and allow at least 15 minutes for pick up

--AVAILABLE--

- This is the only menu available for December 29-31

Shop with us

Gourmet Market

- Cookies, Crackers, Condiments, Seasonings, Pasta, Olive Oil & Vinegars, Chocolates and more!
- Extras from this menu are available as supplies last
- Stock up your freezers

Wine Shop

20% off the case! Stock up on wines for a very festive season

Seasonal Boutique & Christmas Market

- Dress your table and decorate your home!
- Table linens and poppers
- Wreaths & Floral Sprays

Sunday, December 31:
Open until 4pm

Monday, January 1 - Tuesday, January 2: **Closed**

Celebrate with us

Special Events

- Saturday Brunch - Starts in January 2024!
- Sunday Tea Service
- Private Events
- "Experiences"... TBD!

Please see our calendar AT JULIENNETOGO.COM FOR DETAILS AND RESERVATIONS.

Host your Holiday Party

On our beautifully decorated patio. VISIT JULIENNETOGO.COM/EVENT-SPACE

Gift Card

Share the gift of Joy with a Julienne Gift Card

Purchase online or in person. We are happy to gift wrap the card!

Treat someone to New Year's Dinner!

\$50 | \$100 | \$150 | \$250 | \$500

4 EASY WAYS TO ORDER

- 1 ONLINE JULIENNETOGO.COM
- 2 EMAIL order@julienne.us
INCLUDE PHONE NUMBER
- 3 IN PERSON AT THE GOURMET MARKET
- 4 CALL 626.441.2299 EXTENSION 1

NEW YEAR'S + GAME DAY PICK-UP:

DECEMBER 29-30, 10AM-5PM

DECEMBER 31, 10AM-4PM

PLEASE SEE YOUR CONFIRMATION FOR YOUR SCHEDULED PICK-UP TIME

CLOSED: MONDAY-TUESDAY, JANUARY 1-2

New Year's Eve and Game Day Menu 2023



FOR PICK-UP DECEMBER 29-31

Wishing YOU all the Joy the New Year brings!

Prix Fixe Menus - 10% Savings over ordering À la Carte

TRADITIONAL DINNER

Layered Brie with Cranberry Chutney, Kahlua Spiced Pecans
Braised Beef Shortribs in Red Wine with Carrots, Onions
Roasted Brussel Sprouts with Lemon Zest
Scalloped Potatoes with Gruyère
Mixed Greens with Butter Lettuce, Goat Cheese,
Chives, Pomegranate Seeds, Kahlua Spiced Pecans
and Champagne Vinaigrette
Ciabatta Rolls
Sparkling Wine, 2 bottles

*Mixed greens, wine, rolls not included with the individual dinner
An individual can of bubbles is included!

DINNER FOR 6, \$395 | INDIVIDUAL DINNER, \$55.00

BRUNCH

Croque Monsieur Casserole
Applewood Bacon
Fresh Fruit Salad
Glazed Cranberry Buckle Coffeecake
Hibiscus Breakfast Punch
Sparkling Wine, 2 bottles

BRUNCH FOR 6, \$375

À la Carte

STARTERS

Shrimp Cocktail with Tanguery Cocktail Sauce, 1 dozen **\$45**
Layered Brie with Cranberry Chutney and Kahlua Spiced
Pecans, with Fresh Baguette Slices **\$38**
Pizzetta with Eggplant and Tomato **\$14.50**
Seafood Platter: Includes Lobster | Shrimp | Crab Legs
Scallops | Mussels | Clams, serves 2-4 **\$125**
Duet of Sauces: Tanguery Cocktail | Tartare Sauce
Braised Shortrib Crostini with Horseradish Cream,
requires assembly, 1 dozen **\$48**

ENTRÉES

Braised Beef Shortribs in Red Wine with Carrots
and Onions, *by the pound* **\$42**
Petite Filet Mignon with Port Reduction and
Sautéed Mushrooms, *each* **\$48**
Dill and Pecan Crusted Salmon
whole filet, serves 8-10 **\$160**
half filet, serves 4-5 **\$80**
Brown Sugar Mustard Glazed Ham, *sliced*
whole, serves 8-10 **\$75**
half, serves 4-5 **\$38**
Chicken and White Bean Chili, 1 quart **\$24.95**
Chicken Taquitos with Guacamole, 1 dozen **\$54**

SIDE DISHES

AVAILABLE IN 1LB INCREMENTS

Creamed Spinach **\$17**
Roasted Brussel Sprouts with Lemon Zest **\$15**
Roasted Marble Potatoes with Leeks **\$15**
Roasted Orange Ginger Carrots **\$13**
Antipasto Salad with Black Olives, Salami **\$15**
Creamy Coleslaw **\$12**
Honey Cornbread Teacake, *each* **\$14.95**
Ciabatta Rolls, *bag of 6* **\$7.50**
Mixed Greens Salad with Butter Lettuce, Goat Cheese,
Chives, Pomegranate Seeds, Kahlua Spiced Pecans and
Champagne Vinaigrette, *Small, serves 3-4* **\$14.50**

CASSEROLES, Medium, Serves 4 | Family Size, Serves 6-8

Croque Monsieur Casserole, French Ham **\$29 | \$62**
Scalloped Potatoes with Gruyère **\$29 | \$62**
Traditional Lasagna **\$29 | \$62**

PLATTERS

SMALL, SERVES 4-5 | LARGE, SERVES 8-10

Half Sandwiches: Chicken Tarragon | Roast Beef
Turkey Cranberry **\$79.50 | \$122**
Mini Cookies and Bars: Snowballs with Walnuts
Chocolate Gingerbread | Eggnog Bar | Lemon
Coconut Bar **\$38 | \$70**

BREAKFAST

Glazed Cranberry Buckle Coffeecake, *serves 8-10* **\$35**
Iced Cinnamon Currant Buns, "Wreath" shape,
serves 6 **\$40**
Fruit Salad, *by the pound* **\$12.50**
Cream Currant Scones, *4 per box* **\$19.50**
Applewood Bacon, *1 dozen* **\$21.95**
Candied Bacon, *1 dozen* **\$21.95**

DESSERTS

Coconut Cupcakes with Coconut Buttercream, *box of 5* **\$22**
Cranberry Brown Butter Tart, *box of 4* **\$34**
Sour Cherry Molten Chocolate Cake, *best served warm,*
box of 4 **\$34**
NY Cheesecake with Rum Sauce and Rose Petal Garnish,
box of 4 **\$34**
Red Velvet Bars with Cream Cheese Icing, *4 per box* **\$15**
Holiday Star Cookies, *4 per box* **\$15**
NY Cheesecake with Rum Sauce and Rose Petal Garnish,
whole, serves 10-12, **\$34**
Lemon Glazed Citrus Teacake **\$15**

BEVERAGES

Hibiscus Breakfast Punch, *1 quart* **\$11.95**
Julienne Hot Chocolate Mix, *1/2 pound bag* **\$14.95**
House Prosecco, *from Italy* **\$32**
Premier Cru Champagne **\$85**