

## Labor Day Menu 2024 CATERING-TO-GO MENU



GF = GLUTEN FREE

### PICNIC FOR SIX

(OR FOR 4 WITH SOME DELICIOUS LEFTOVERS)

- Espresso Glazed BBQ Ribs, 6 racks
- Honey Cornbread, serves 6-8
- Watermelon Feta Mint Salad, 2 pounds
- Potato Salad with Radish and Dill, 2 pounds
- Caesar Salad, 2 large
- Villa Wolf Rosé, a Julienne favorite, 2 bottles

— \$225

— \$38—INDIVIDUAL DINNER, INCLUDES A CAN OF ROSÉ, NO SALAD

### BRUNCH FOR FOUR

ENJOY THE WEEKEND PACE!

- Candied Bacon, 8 pieces
- Chicken Sausage and Tomato Strata, medium
- Buttermilk Waffles, bag of 4
- Fresh Fruit Salad, 2 pounds
- Hibiscus Breakfast Punch, quart
- Prosecco, 1 bottle

— \$135

— \$38—INDIVIDUAL BRUNCH, INCLUDES A CAN OF BUBBLY

### STARTERS

- Pizzetta with Burrata and Grilled Peaches  
— \$15.50, SERVES 4-6
- Chicken Taquitos with Guacamole  
— \$54/DOZEN
- Pigs in a Blanket with Ketchup and Mustard  
— \$28/DOZEN
- Traditional Deviled Eggs  
— \$32/DOZEN (GF)
- Brie with Fig Jam, Fresh Fruit, Almonds, Fresh Baguette Slices  
— \$32, SERVES 10
- Honey Cornbread  
— \$25, SERVES 6-8

### ENTREES

- Espresso BBQ Ribs  
— \$20/SERVING, ONE RACK
- Red Onion Crusted Salmon  
— \$38/POUND
- Buttermilk Fried Chicken Tenders  
— \$18/POUND
- Grilled Flank Steak with Roasted Tomato Salsa  
— \$38.50/POUND (GF)
- North Carolina BBQ Pork  
— \$28/QUART (GF)
- Macaroni and 3 Cheese Casserole  
— \$24, MEDIUM SERVES 4-6  
— \$72, LARGE SERVES 10-15
- Classic Nicoise Salad with Tuna Tonno  
— \$98/PLATTER, SERVES 6 (GF)

### SIDES

- Potato Salad, Radish, Dill  
— \$13.50/POUND
- Watermelon Feta Salad  
— \$15/POUND (GF)
- Pasta Salad with Tomatoes, Basil, Brie  
— \$16/POUND
- Grilled Asparagus with Sourdough Croutons  
— \$15.50/POUND
- Potato Corn Frittata  
— \$24, SERVES 4 (GF)
- Creamy Coleslaw  
— \$12.25/POUND (GF)
- Chopped Antipasto Salad, Salami, Mozzarella  
— \$18/POUND

### BRUNCH ENTREES AND PASTRIES

- Chicken Sausage and Tomato Strata  
— \$28/MEDIUM, SERVES 3-4  
— \$68/LARGE, SERVES 10-15
- Chile Rellano Casserole (GF)  
— \$28/MEDIUM, SERVES 4-6  
— \$75/LARGE, SERVES 10-15
- Crème Brûlée Bread Pudding  
— \$25/MEDIUM, SERVES 4-6  
— \$68/LARGE, SERVES 10-15
- Buttermilk Waffles  
— \$19/BAG OF 4
- Frozen Cream Currant Scone Dough  
— \$16/BAG OF 6, SMALL
- Candied Bacon  
— \$18/DOZEN
- Hibiscus Punch  
— \$14/QUART
- Blueberry Buckle Coffeecake  
— \$38, SERVES 10-12

### DESSERTS

- Lemon Souffle Pudding  
— \$25/MEDIUM, SERVES 3-4  
— \$75/LARGE, SERVES 10-15
- Brown Butter Tart with Peaches  
— \$36/BOX OF 4 INDIVIDUAL
- Basque Cheesecake with Strawberry Balsamic Compote  
— \$68/WHOLE, SERVES 12-15 (GF)
- Fresh Fruit Cobbler  
— \$55, SERVES 10-12
- Butter Cupcakes with Chocolate Buttercream  
— \$25/BOX OF 5

### COOKIE AND BAR PLATTER

- Mini Cookie and Bars  
Great to bring to a BBQ!  
(contains nuts)  
— \$45/18 PIECES  
— \$82/36 PIECES

### 4 -PACK WINE CADDIES

- WITH EASY SCREW OFF CAPS
- South African Petit Rosé  
— \$100
- Italian Prosecco  
— \$88
- Mixed House White Red  
— \$88 (2 BOTTLES OF EACH)  
1.5 LITER



Thank you, from all of us at Julienne!

