



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Super Bowl & Valentine's Day Menu 2022

AVAILABLE FOR PICK UP SATURDAY 2/12-MONDAY 2/14: 11AM-4PM

WAYS TO ORDER:

- 1 ORDER DIRECTLY ONLINE AT WWW.TOASTTAB.COM/JULIENNE
- 2 IN PERSON AT THE MARKETPLACE, 9AM-4:30PM, 7 DAYS A WEEK.
- 3 626.441.2299 ext.12. PLEASE LEAVE A MESSAGE WITH YOUR ORDER DETAILS.
WE WILL RETURN CALLS BETWEEN 3PM-5PM.
- 4 EMAIL: ORDER@JULIENNE.US

*A winning
combination for all!*

Thank you!

STARTERS

- Kahula Pecans, 1 lb **\$24.00**
- Individual Crudite, Roasted Beet Hummus, 1 pint
\$7.95
- Pizzetta Chicken Sausage, Mushrooms, Black Olives
\$13.50
- Romaine Salad, Mint, Pinenuts, Feta, Champagne
Vinaigrette **\$14.95**

BY THE DOZEN

- Poached Jumbo Shrimp, Tanqueray Sauce **\$45.00**
- Deviled Eggs **\$18.50**
- Chicken Taquitos with Guacamole **\$48.00**
- Crabcakes with Lemon Aioli **\$35.00**
- Endive Spears, Bleu Cheese, Pecan Crumble **\$24.95**

ENTREES

SOUPS AND STEWS

- Chicken and White Bean Chili, 1 quart **\$21.95**
- Condiments of Jack Cheese, Sour Cream, Cilantro
and Onion, *add-on* **\$15.95**
- Roasted Tomato and Eggplant Soup, 1 quart **\$12.95**

MAIN DISHES

- Steamed Salmon with Orange Beurre Blanc,
and Floral Confetti Garnish, *per piece* **\$12.00**
- Pan Seared Sea Scallops with Orange Zest
and Vermouth, 10-12 pieces **\$48.00**
- Pomegranate Molasses Glazed Game Hen,
2 per **\$36.00**
- Grilled Portobello Mushrooms with Roasted Beet
Hummus, Floral Confetti, *2 per box* **\$13.90**
- Medallion of Beef with Sauteed Mushrooms and
Port Reduction, *per piece* **\$26.00**
- Red Wine Braised Short Ribs, 1 lb, *serves 2* **\$22.95**
- Espresso BBQ Ribs, *per rack* **\$19.95**

CASSEROLES, MED SERVES 2-3 | LRG SERVES 6-8

- Scalloped Potatoes with Fennel **\$21.95 | \$48.00**
- Chicken and Vegetable Pot Pie **\$14.50 | \$54.00**
- Macaroni and Cheese **\$21.95 | \$42.00**

*For additional selections, please see
Everyday Classics Menu.*

SIDE DISHES

- Potato Chive Cake, *box of 2* **\$18.00**
- BY THE POUND, SERVES 2-3
- Wild Rice with Mushrooms and Parsley **\$12.00**
- Roasted Balsamic Root Vegetables **\$15.25**
- Roasted Broccoli **\$12.50** | Creamy Coleslaw **\$11.95**
- Country Potato Salad with Bacon **\$11.95**

SWEETS

INDIVIDUAL DESSERTS

- Brown Butter Tart with Raspberries, *box of 2* **\$17.00**
- Baked Chocolate Ganache Tart, Pistachios, *box of 2* **\$17.00**
- Pear Raspberry Cobbler, *serves 1-2* **\$11.95**
- Cheesecake Raspberry Framboise Coulis **\$8.50**
- Chocolate Dipped Strawberries **EACH \$5.50 | DOZ \$66.00**
- Poached Pears In Red Wine with Sweetened
Mascarpone and Pistachio Crumble, *2 slices* **\$8.50**
Serve with ice cream, available in our freezer

TEACAKE, CUPCAKES, COOKIES

- Citrus Teacake **\$10.50**
- Chocolate Cupcakes Strawberry Icing, Garnish,
box of 5 **\$18.95**
- Linzer Cookies **ONE \$6.50 | TWO \$13.00**
- BARS 4 PER BOX **\$15.50**
- Chocolate Truffle with Walnuts
- Lemon Coconut Bars | Graham Cracker Chewie
BAG OF 12 MINI COOKIES \$14.95
- Sugar Cookie Hearts | Chocolate Pepper Hearts

BREAKFAST

- Bacon and Onion Quiche **SLICE \$8.95 | WHOLE \$48.00**
- Crepe Brulee Bread Pudding, *serves 3-4* **\$21.95**
- Almond Cream Filled Croissants, *3 per* **\$10.50**
- Butter Croissant, *3 per* **\$14.25**
- Chocolate Chip Waffles, *4 per* **\$14.95**
- Fruit Salad, *per lb* **\$12.25** | Candied Bacon, *1 doz* **\$18.00**

WINE & BEVERAGES

- Julienne Hot Chocolate Mix, 1 bag **\$16.95**
- Red: Pinot Noir, Chemistry, Oregon **\$32.00**
- Beaujolais Rosé, France **\$26.00**
- White: Sancerre, Loire Valley, France **\$60.00**
- Sparkling: Champagne | Lambrusco | Prosecco **\$21.95**
- Hot Apple Cider, 1 quart **\$11.95**