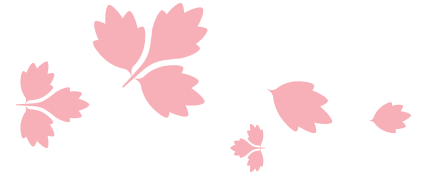




FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Easter Menu 2024



Wishing you all the Joy the Easter Season brings!

Prix Fixe Menus

DINNER

Mango Glazed Ham, *sliced*, GF
Dill Pecan Crusted Salmon, *Whole Filet*
Baby Buttered Carrots, GF
Scalloped Potatoes with Fennel and Gruyere
Green Salad Bowl: Butter Lettuce, Radish, Herbs,
Nuts, Poppyseed Dressing, GF
Mediterranean House Red and White, *1 Bottle Each*

DINNER FOR 6, \$325 | INDIVIDUAL DINNER, \$48.00

*An individual can of bubbles is included with the Individual Dinner.

*Salad is not included with the Individual Dinner.

BRUNCH

Deviled Eggs, GF, *2 per person*
Spinach Crusted Asparagus Quiche, GF
Fresh Fruit Salad, GF
Roasted Marble Potatoes with Leeks, GF
Grilled Asparagus with Parmesan and Lemon Zest, GF
Glazed Cinnamon Buns
Prosecco, *2 Bottles*

BRUNCH FOR 6, \$250 | INDIVIDUAL BRUNCH, \$42.00

*An individual can of bubbles is included with the Individual Brunch.

À la Carte

STARTERS

Deviled Eggs, *dozen*, GF \$30
Asparagus, Almond, Gruyere Strudels, *dozen*, \$28.95
Brie with Apricot Jam, Berries, Grapes, Almonds, Fresh
Baguette Slices, *serves 5-6*, \$32
Rosemary Currant Parmesan Toast, *dozen* \$12.95
Smoked Salmon Terrine, GF \$18.95
Sundried Tomato and Pesto Terrine, GF \$18.95
Baguette Crisps, *bag*, \$7.95
Ciabatta Rolls, *6 per bag*, \$7.50

ENTREES

Mango Glazed Ham, *sliced, serves 12*, GF \$75.00
half, \$37, *whole*, \$75
Dill Pecan Crusted Salmon, *serves 10-12*,
half, \$38, *whole*, \$175
Creamy Garlic Spring Chicken Breast with Mushroom
and Herbs, *4 per box* \$32
Herb Crusted Rack of Lamb with Mint Salsa Verde,
"lollipops" *box of 8* \$58
Spinach Crusted Asparagus Quiche, *serves 6-8*, GF \$60
Ham Cups with Creamy Onion Filling, *Box of 4* \$45

CASSEROLES

Medium, serves 4 | Family Size, serves 6-8 | Large, serves 8-10
Croque Monsieur Casserole, *Medium* \$28, *Family Size*
\$62, *Large* \$80
Scalloped Potatoes with Fennel and Gruyere, *Medium*
\$28, *Family Size* \$62, *Large* \$80

BEVERAGES

Spicy Cucumber, Mint, Jalapeno Punch, *add Tequila!*
\$14.95 *quart*
Hibiscus Brunch Punch, *add Prosecco!*, \$14.95 *quart*
Rose Lime, *8% alcohol*, \$33.95
Beaujolais Rose, \$34.95
White Burgundy. \$45.00
Italian Prosecco, \$24.95
Mediterranean House White or Red, *per bottle*, \$20.95

SIDE DISHES

AVAILABLE ONLY IN 2LB OR 4LB INCREMENTS

Baby Buttered Carrots, GF, *2lbs* \$25, *4lbs* \$50
Roasted Marble Potatoes with Leeks, GF, *2lbs* \$25.90, *4lbs*
\$51.80
Grilled Asparagus with Parmesan and Lemon Zest, GF, *2lbs*
\$29.90, *4lbs* \$59.80
Pearl Couscous with Peas, Dill, Slivered Almonds GF, *2lbs*
\$21.90, *4lbs* \$43.80
Red Potato Salad with Radish and Fresh Dill GF, *2lbs* \$25.90,
4lbs \$51.80
Cumin Rice with Golden Raisins, Pinenuts, Scallions,
Almond, GF, *2lbs* \$24.95, *4lbs* \$50
Fresh Fruit Salad GF, *2lbs* \$25.90, *4lbs* \$51.80
Green Salad Bowl: Butter Lettuce, Radish, Mint, Nuts,
Poppyseed Dressing, *serves 2-3*, \$12.50 *serves 10*, \$50

SWEETS

Chocolate Cupcakes with Toasted Coconut Frosting, Jelly
Bean Garnish, *box of 5*, \$24.75
Banana Coconut Cream Tart, *box of 4*, \$36
Grandma Jolly's Rhubarb Meringue Pie, *box of 4*, \$36
NY Cheesecake with Mixed Berries and Berry Coulis, *box of*
4, \$36
Layered Coconut Cake with Lemon Curd, *6-inch, serves*
8-10, \$36

BREAKFAST

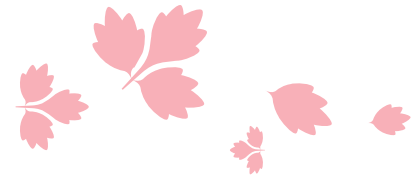
Cream Currant Scones, *4 per box*, \$16.95
Glazed Cinnamon Buns, *6 per tin*, \$23.95
Chocolate Chip Waffles, *bag of 4, frozen* \$17.95
Cream Currant Scone Dough, *bag of 12 mini, frozen*, \$16.95
Creme Brulee Bread Pudding, *Medium*, \$22.95, *Family*
Size, \$48 *Large*, \$58

COOKIES & SUCH -- NICE HOSTESS GIFTS!

Pink Meringues with Sprinkles, *12 per box*, \$17.95
Large Iced Shaped Cookies, *box of 4*, \$22
Mini Egg Shaped Shortbread Cookies, *dozen*, \$14.25
Mini Chocolate Dipped Coconut Macaroons, *dozen*, \$15.95
Citrus Glazed Teacake, \$14.95



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985



Celebrate the Season of **Renewal** 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

Daily for Breakfast, Lunch, Coffee, & Wine

- Open Seating
- Quick Service
- No Reservations
- The Café will be closed March 30-31

Weekend Dining

- Saturday Brunch and Sunday Tea
- By Reservation or Walk-ins as Available
- Waiter Service
- White Tablecloths, Fresh Flowers
- 3-course Pre-Fixe Menu with Options
- Pre-paid Reservations
- The Café will be closed March 30-31

For Reservations, please visit
JULIENNETOGO.COM

Pre-Order for To-Go

- Enjoy Menus for Every Occasion
- Easter Menu
Available for pick up March 29-30th
- Everyday Classics Menu
- Weekly Specials
- Catering Menus

Shop with us

Easter/Spring Boutique

- Table Linens and Tea Towels
- Easter Novelties
- Easter Baskets Candy and Fillings
- Easter and Spring Décor

Wine Shop

- Stock up on wines for a very festive season
- Our Wine of the Month is 20% off the bottle or case!

Gourmet Market

- Cookies, Crackers, Condiments, Seasonings, Pasta, Olive Oil, Vinegars, Chocolates and more!
- Stock up your freezers!

Happy Easter!

We will be CLOSED on Sunday, March 31 for Easter.
Wishing you a blessed holiday!

Celebrate with us

Special Events

- St Patrick's Dinner at Julienne - March 17
- 3-course Traditional Dinner with options
 - One Seating, but choose your time
 - White tablecloths, waiter service
 - Bring your own wine for \$22/corkage per bottle

Easter/Spring Shop and Sip- March 21, 1pm-5pm

Enjoy complementary bubbly and holiday cookies while you gather for Easter Baskets and find fun décor for your home and table.

Spring Fashion Show and Sunday Tea- March 24

Join us for a sneak peek of stylish fashions from Pearls, and owner/neighbor Laurie Wax.

- 3 seatings |By Reservation| Include your first glass of bubbly!

For Reservations and Calendar Details, please visit Juliennetogo.com

Private Events

Our charming European style patio is ideal for private events for 25-65. An abundance of free parking is always an appreciated amenity!

For menus, venue details and pricing, visit Juliennetogo.com

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

Share the gift of *Joy* with a Julienne Gift Card

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

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