



FINE FOODS & CELEBRATIONS  
ESTABLISHED 1985



# Catering Menu 2024

Let Julienne help make your next event a success, ideal for office or group gatherings of any size.

Please see our “Everyday Classics” and “Weekly Specials” menus for additional options and seasonal additions.



## 3 EASY WAYS TO ORDER

**1 EMAIL** [order@julienne.us](mailto:order@julienne.us)

INCLUDE PHONE NUMBER

**2 IN PERSON** AT THE GOURMET MARKET

**3 CALL** 626.441.2299 EXTENSION 1

*However you order, we are happy to help!*

We request a 48-business hour notice; we will confirm your request.

All pre-orders require pre-payment & include a 7% admin fee.

Our food is served in take-out containers, platters are available upon request; \$12 per platter

We do not send out hot foods, but do provide reheating instructions.



## À La Carte Selections

### TEA SANDWICHES

Minimum of 1 dozen of each kind

Chicken Tarragon Salad, \$42.00 per dozen

Cucumber Watercress, \$42.00 per dozen

Open Faced Smoked Salmon, \$52.00 per dozen

### INDIVIDUAL BITES

2 dozen minimum of each kind

Short Rib Crostini with Horseradish Cream  
requires assembly, \$39.00 per dozen

Pulled Pork Sandwich on Hawaiian Bread Roll  
\$65.00 per dozen

“Pigs in a Blanket,” \$32.00 per dozen

Beef and Mushroom Strudel, \$36.00 per dozen

Chicken, Zucchini, Mushroom Skewers (GF)  
\$36 per dozen

Creamy Onion Tartlets, \$36 per dozen

Spinach and Ricotta Tartlets, \$36 per dozen

Endive with Bleu Cheese, Pecans, Cranberries (GF)  
\$36.00 per dozen

Grilled Shrimp with Spiced Moroccan Tomato Jam (GF)  
\$45 per dozen

Crabcakes with Jalepeno Aioli, \$45.00 per dozen

Truffle Egg Salad Phyllo Cuplets (GF), \$33.00 per dozen

### PIZZETTAS with Caramelized Onions

Minimum of 3 per kind

Japanese Eggplant & Tomato, \$13.50 each

Arugula, Brie, & Potato, \$13.50 each

Prosciutto & Burrata, \$13.50 each

Chicken Sausage & Black Olives, \$13.50 each

### ENTREES

Order by the serving, priced by the pound

Minimum of 8 servings per entree

Chicken Apricot Salad with Almonds (GF)  
\$18.00 per pound

Sour Cherry Chicken with Rosemary and Mustard  
\$18.00 per pound

Dill, Pecan and Panko Crusted Salmon  
whole filet \$175.00, or serving \$16.95 each

Beef Medallions with Sauteed Mushrooms and Parsley  
(GF), each 6 oz, \$28.00

Cumin Crusted Filet of Beef with Horseradish Cream  
(GF), \$325.00, serves 10-12

Braised Pot Roast with Carrots and Potatoes (GF)  
3 pounds, serves 6, \$80.00

Baked Ham with Mustard Brown Sugar Glaze (GF)  
serves 8-10, 3.5-4 pounds, \$75.00

Spinach Crusted Quiche (GF), serves 6-8, \$60.00

Roasted Vegetable

Tomato Zucchini

Ham & Broccoli

Ham & Asparagus

Lorraine with Bacon

Chicken Sausage & Mushroom

### CLASSIC BUFFET RECEPTION PRIX FIXE

\$45 per person, minimum of 8

Sour Cherry Chicken Breast, sliced

Dill, Pecan, Panko Crusted Salmon, 3 oz

Cumin Rice with Golden Raisins, Pinenuts

Mélange of Grilled Vegetables

Arugula, Manchego, Almonds with Quince Vinaigrette

Rosemary Currant Rolls



FINE FOODS & CELEBRATIONS  
ESTABLISHED 1985



## CASSEROLES

Family Size serves 6, Large serves 15

### Vegetarian:

Scalloped Potatoes with Fennel Gruyere

Family Size \$58.00 | Large \$68.00

Macaroni and Cheese with Herbed Crumb Crust

Family Size \$48.00 | Large \$68.00

Croque Monsieur Casserole

Family Size \$62.00 | Large \$85.00

Spinach Feta Strata

Family Size \$55.00 | Large \$75.00

Huevos Rancheros with Scrambled Eggs

Family Size \$46.00 | Large \$58.00

Roasted Vegetable Lasagna

Family Size \$62.00 | Large \$75.00

Baked Risotto with Gruyere (GF)

Family Size \$48.00 | Large \$68.00

Seasonal Baked Pasta, *please inquire.*

### With Protein:

Traditional Beef Lasagna

Family Size \$65.00 | Large \$85.00

Baked Penne with Turkey Bolognese

Family Size \$48.00 | Large \$68.00

Paella with Shrimp, Chorizo, and Chicken (GF)

Family Size \$65.00 | Large \$98.00

Chicken Sopa with Tomatillo Sauce (GF)

Family Size \$62.00 | Large \$84.00

Chicken and Vegetable Pot Pie

Family Size \$54.00 | Large \$78.00

Ham and Asparagus Strata

Family Size \$62.00 | Large \$75.00

Chicken Enchiladas, 8 enchiladas per tray, \$64.00

BBQ Pork Enchiladas, 8 enchiladas per tray, \$64.00

## STEWES

6 quart minimum per kind

Beef Stroganoff with Mushrooms (GF), \$28.95

Beef Daube with Root Vegetables (GF), \$28.95

Bolognese with Prosciutto (GF), \$26.95

Siamese Chicken Curry with Broccoli, \$23.95

## ENTREE SALAD PLATTERS

Small serves 6, Large serves 15

Chicken Cobb with Balsamic Shallot Vinaigrette, \$78.00

Salad Nicoise with Poached Salmon and Dijon Tarragon Vinaigrette, \$85.95

Marinated Flank Steak, Roasted Marble Potatoes, Pasila Chili, Corn, and Tomatoes, \$80.00

Seasonal Salad Du Jour: *please inquire.*

## PARTY PLATTERS

Sandwich: Chicken Tarragon Salad, Turkey Avocado, and Roasted Vegetables

Small, 10 halves, \$79.50 | Large, 18 halves, \$125.00

Green Salad Bowls, Serves 10-12

Classic Caesar, \$90.00

Arugula, Manchego Quince Vinaigrette, \$78.00

Mixed Greens, Kahlua Pecans, Gorgonzola, and Dijon Vinaigrette, \$75.00

Seasonal Green Salad Du Jour, MP

Cheese and Charcuterie

Serves 6-8, \$85.00 | Serves 10-15, \$135.00

Mini Cookies and Bars, with Berry Garnish

24 pieces, \$55.00 | 48 pieces, \$110.00 | 75 pieces, \$172.00

Breakfast Pastries with Berry Garnish:

Mini Cream Currant Scones, Croissants,

Breakfast Cookies with Jam and Lemon Curd

Small, serves 6-8, \$65.95 | Large, serves 10-12, \$125.00

## SIDE DISHES

3 pound minimum of each kind

Cumin Rice, Pinenuts, Golden Raisins (GF)

\$11.25 per pound

Farro, Arugula, Parmesan, \$13.95 per pound

French Potato Salad with Herbs (GF), \$12.95 per pound

Cinnamon Couscous with Pinenuts, \$10.95 per pound

Broccoli Slaw with Cranberries (GF), \$14.95 per pound

Cauliflower Puree (GF), \$11.95 per pound

Balsamic Roasted Root Vegetables (GF), \$12.95 per pound

Haricot Verts with Orange Zest (GF), \$14.95 per pound

Slow Roasted Brussel Sprouts with Lemon Zest (GF)

\$14.95 per pound

Potato Chive Cakes, Individual (GF)

Minimum of 8, \$9.95 each

## WHOLE DESSERTS

Signature Chocolate Brown Sugar Cake

Orange Almond Cake, White Chocolate Buttercream,

Lemon Curd and Raspberry Jam Filling—delicious!

6-inch serves 8-10, \$65.00 | 9-inch serves 20, \$85.00

NY Cheesecake with Seasonal Coulis

serves 10 plus, \$65.00

Single Layer Italian Almond Cake with Berry Coulis

9-inch round, \$48.00

## INDIVIDUAL DESSERTS

Please see our “Weekly Specials Menu” for selections.

## PARTY WINES

20% off cases of wine of one kind.

**Thank You for Choosing Julienne!**

2651 MISSION STREET, SAN MARINO, CALIFORNIA • 626 441 2299 • JULIENNETOGO.COM • INSTAGRAM @JULIENNEFINEFOODS

Prices subject to change. Revised 042024