



❁❁ Catering Luncheon Menu

Ideal for a bridal or baby shower.
Serve room temperature or warmed, buffet or plated.

Prix Fixe Menu

SERVES 8-10, NO SUBSTITUTIONS

Poached Salmon with Floral Confetti
and Green Goddess, *whole filet*
Asparagus and Gruyère Savory Tart, *whole*
Fresh Sliced Fruit Platter
Curried Couscous with Carrot and Currants
Mixed Greens with Berries, Feta, Pecans,
and Raspberry Balsamic Vinaigrette

\$320

We are happy to help you!

THREE WAYS TO CONTACT US

1 EMAIL US AT order@julienne.us

2 CALL US 626.441.2299, EXT 1

3 IN PERSON AT THE GOURMET MARKET

Customize Your Menu



With additional À la Carte & Add Ons

À la Carte

STARTERS

Endive Spear with Blue Cheese
and Pecans, *by the dozen*
Pizzetta, *minimum of 6, best served warm,*
choose 2 flavors

- Arugula, Brie, Caramelized Onion
- Roasted Japanese Eggplant and Tomato
- Chicken Sausage and Mushroom

ENTREES, *3 pound minimum*

Poached Salmon with Floral Confetti,
Green Goddess, *whole filet or individual pieces*
Chicken Apricot Salad, Blanched Almonds
Jasmine Rice, Poached Shrimp, and Peas

ENTRÉE SALAD PLATTERS, *serves 6*

Julienne Salad Niçoise with Grilled Salmon
Seasonal Chicken Cobb Salad
Grilled Chicken with Chipotle Mango and
Cilantro Salsa Salad (*May-September*)

SIDE DISHES, *3 pound minimum*

Grilled Asparagus with Lemon Aioli,
Curried Couscous with Carrot
and Currants
Pearl Couscous with Feta, Mint,
and Pine Nuts
Green Beans with Walnuts
and Sherry Vinaigrette
Fresh Fruit Sliced Platter, *serves 6-8*
Mixed Greens with Berries, Feta,
Pecans, Raspberry Balsamic
Vinaigrette, *serves 3-4*
Savory Tart, *serves 8-10*

- Asparagus and Gruyère
- Creamy Bacon and Onion
- Zucchini Summer Squash, Basil, Pecorino