

Julienne

Established 1985
FINE FOODS & CELEBRATIONS

Summer Picnic Menu

AUGUST 2018



For dining Al Fresco ...at the POPS, the Bowl, Musi\que, the beach, your backyard...
We thank you for your continued patronage. Thank you and Enjoy! – Julie and the entire Julienne Staff

PRIX FIXE DINNERS

Due to the high volume of orders, there are no substitutions

August Special

I. SOY LACQUERED SALMON

Soy Lacquered Salmon
Cauliflower Fried Rice with
Sesame Oil, Carrots, Peas,
Scrambled Eggs & Scallions
Japanese Eggplant

\$21

II. FILET OF BEEF AND SHRIMP "DUET"

Sliced Filet of Beef and Garlic
Grilled Shrimp
served with Beefsteak Tomatoes
Herbed Orzo
Grilled Asparagus

\$32

August Special

III. ESPRESSO GLAZED RIBS

Espresso Glazed BBQ Ribs
Oil & Vinegar Coleslaw
Traditional Potato Salad
with Bacon

\$21

IV. NICOISE SALAD

Perfectly Poached Salmon
Hard Boiled Egg, Haricots Verts,
Tomatoes, Fingerling Potatoes,
Nicoise Olives
Dijon Tarragon Vinaigrette

\$21

V. SOUTHWEST CAESAR

Romaine Lettuce, Cilantro Rice,
Black Beans, Roasted Corn,
Tomatoes, Avocado, Tortilla
Strips with Southwest Caesar
Dressing

\$14

VI. MANGO CHICKEN SALAD

Grilled Chicken Breast, sliced
Mango Salsa, Orange Slices,
Grilled Asparagus, Avocado and
Citrus Vinaigrette over Romaine
Lettuce

\$18

VII. FILET OF BEEF WITH ARUGULA

Filet of Beef, thinly sliced,
Layered with Arugula
and shaved Parmesan
served with
Roasted Provencal Vegetables
and Barley Salad

\$26

VIII. SANDWICH BOX

Half Signature Chicken Tarragon
Salad Sandwich on
Rosemary Currant Bread
with Lemon Bowtie Pasta,
Fruit Garnish and Petite Sweet
(assorted)

\$16

IX. CHICKEN TENDERS

Southwest Chicken Tenders
with Spicy Apricot Sauce
served with White Corn Salad,
Basil & Red Onion
Heirloom Tomatoes layered with
Burrata and Watercress

\$21

FOOD FOR SHARING

Fresh Vegetable Crudit  with Green Goddess Dip
Cheese Platter with Dried Fruits & Nuts
Petite Terrine Trio, Platter:
*Smoked Salmon, Bleu Cheese & Spiced Pecan, Mushroom
with Baguette Crisps*
Sun-Dried Tomato, Basil Terrine with Baguette Crisps
Smoked Trout Dip with Baguette Crisps

Sliced Fruit Platter
Mini Cookie & Bar Platter (24pcs)
Bag of Mini Chocolate Chip Cookies (one dozen)
Mini Dessert Platter: *fruit crostade, apple gallette, brownie*
Individual Desserts:
Chocolate Brown Sugar Cake, *slice*
Rhubarb Brown Butter Tart



PICNIC MENU 2018 ORDERING & PICK-UP INFORMATION



3 WAYS TO PLACE YOUR ORDER:

1. Visit: www.juliennetogo.com, save order form to desktop, fill out, save, and email to: order@julienne.us
2. In person with any Gourmet Market Staff Member
3. Over the Phone: 626-441-2299 with **any Gourmet Market Staff Member at ext: 12**

This is the ONLY menu to order from. Please expect a 10-15 minute wait. *(regardless of the time you put on the form)*

Orders may be picked up in the Gourmet Market after 11am or at the POPS after 5pm.

We appreciate a minimum 24 hour notice and do our best to prepare Same Day Orders.

First Name:	Last Name:	Pick Up Day:
Contact Phone:	Email:	Pick up Time:
**Credit Card (circle): (MC) (Visa) (Disc) (AMEX):		Exp:
		Sec Code:
**Orders will not be processed without a credit card		
Is this for pick-up on-site at the Arboretum for the POPS? <i>please circle --</i> \$2.00 PER DINNER delivery charge to the Arboretum Concert dates: June 23 July 21 August 4 August 18 September 8		
Employee. initials		

ACCOUTREMENTS	QTY	CODE	PRICE
Fresh Vegetable Crudit� with Green Goddess Dip		6209	10.95
Cheese Platter, Trio of Cheeses with Dried Fruit & Nuts, <i>serves up to 5</i>		315	19.95
Petite Terrine Trio Platter, <i>smoked salmon, bleu cheese, mushroom with baguette crisps</i>		295	38.00
Sun Dried Tomato, Basil Pesto Terrine, <i>small serves up to 8 with baguette crisps</i>		323	16.95
Smoked Trout Dip, <i>half pint, with baguette crisps</i>		312	16.00
Sliced Summer Fruit, platter, <i>serves up to 8</i>		299	25.00
Rosemary Currant Parmesan Toast, <i>bag of 12</i>		6917	8.95
Baguette Crisps, <i>bag</i>		6915	6.50
PRIX FIXE DINNERS per person			
I. Soy Lacquered Salmon <i>with Cauliflower Fried Rice and Japanese Eggplant</i>		15226	21.00
II. Filet of Beef and Shrimp Duet <i>with Beefsteak Tomatoes, Herbed Orzo and Grilled Asparagus</i>		293	32.00
III. Espresso Glazed BBQ Ribs <i>with Oil & Vinegar Coleslaw and Traditional Potato Salad with Bacon</i>		15227	21.0
IV. Nicoise Salad with Poached Salmon <i>Hard Boiled Egg, Haricot Verts, Tomatoes, Fingerling Potatoes, Nicoise Olives, Dijon Tarragon Vinaigrette</i>		294	21.00
V. Southwest Caesar Salad <i>with Cilantro Rice, Black Beans, Corn, Tomatoes, Avocado, Tortilla Strips and Southwest Caesar Dressing</i>		305	14.00
VI. Mango Chicken Salad <i>with Orange Slices, Grilled Asparagus, Avocado and Citrus Vinaigrette</i>		298	18.00
VII. Filet of Beef with Arugula & Shaved Parmesan <i>served with Roasted Provencal Vegetables and Barley Salad</i>		306	26.00
VIII. Sandwich Box with Half Chicken Tarragon Sandwich, <i>Lemon Bowtie Pasta, Fruit Garnish and Petite Sweet</i>		307	16.00
IX. Chicken Tenders with Spicy Apricot Sauce <i>with White Corn Salad and Heirloom Tomato, Burrata Salad</i>		296	21.00
DESSERTS -SHARED			
Mini Cookie/Bar Platter, <i>24 pieces – may contain nuts</i>		308	28.00
Bag of Mini Chocolate Chip Cookies <i>(no nuts), 1 dozen</i>		9016	12.50
Mini Dessert Platter, <i>fruit crostade, apple gallate, brownie with walnuts, 12 pcs total</i>		309	28.00
DESSERTS -INDIVIDUAL			
Chocolate Cake with Brown Sugar Cream Cheese Frosting, <i>slice</i>		7250	7.00
Rhubarb Brown Butter Tart, <i>individual</i>		7159	8.25
PASADENA POPS DELIVERY CHARGE, PER PERSON/DINNER		1826	2.00