

BOXED LUNCHES

For group travel, office, committee meetings, concerts, picnics.
Requires pre-order 24 hours in advance.

(Some sides may require substitution based on availability)

Julienne Classic

I. Sandwich Box – Choose One:

Classic Chicken Tarragon on Rosemary Currant Bread
Roasted Turkey, Cranberry Chutney on
Rosemary Currant Bread
Albacore Tuna Salad with Currants and Avocado
on Whole Grain Bread
Grilled Vegetable Sandwich with Mozzarella on Ciabatta Bread
with Kale Salad or Bowtie Pasta, Fruit Garnish & Petite Sweet
\$18.50

II. Savory Tart Du Jour

with Bibb Lettuce Salad & Fruit Garnish
\$18.95

III. Southwest Caesar Salad *(GF if balsamic dressing)*

Romaine, Corn, Avocado, Tomatoes, Black Beans, Cilantro Rice with
Southwest Caesar Dressing
\$13.95

IV. Poached Salmon Nicoise Salad

Hard Boiled Egg, Haricots Verts, Tomatoes, Fingerling Potatoes,
Nicoise Olives with Dijon Tarragon Vinaigrette
\$23.00

V. Cumin Crusted Filet of Beef with Jalapeno Aioli

with Roasted Fingerling Potatoes & Medley of Grilled Vegetables
\$26.00

VI. Southwest Chicken Tenders with Spicy Apricot Sauce

Traditional Potato Salad with Bacon & Tri Color Creamy Coleslaw
\$22.00

ACCOUTREMENTS

Jose Andres Truffle Potato Chips
Bottled Water, *sparkling and still*
Rosemary Currant Parmesan Toast Platter
Sun Dried Tomato Basil Terrine with Baguette Crisps Platter
Mini Cookie/Bar Platter, *small \ med \ large*
Assorted Mini Breakfast Pastry Platter
Villa Wolf, Pinot Noir Rose *with easy screw off cap!*
Foris, Pinot Noir *with easy screw off cap!*
Elena Walch, Pinot Gris *with easy screw off cap!*

2649 Mission St. San Marino, CA 91108
626-441-2299 | www.juliennetogo.com

ORDERING DETAILS & CONTACT INFORMATION

We are here to simplify and curate all your entertainment needs
from 10 to 100 plus guests.

To make your life even easier...
We can Garnish and Platter any of your items!

Minimum quantities may apply.
Prices are subject to change without prior notice.

OTHER IMPORTANT MENUS FROM OUR GOURMET MARKET:

- “Week at a Glance”– daily specials featured in the Gourmet Market
- Friday Night Dinner at Home, for 4
- Celebration Cakes, *including our signature Chocolate Brown Sugar Cake*

UPCOMING HOLIDAY MENUS:

Let us take care of the food so you can enjoy your family and friends!
*Holiday menus include: hors d'oeuvres, entrees, side dishes, brunch items &
desserts. Anything and everything you need to host the perfect party with ease.*

- Thanksgiving
- Christmas Dinner
- Christmas Eve
- New Year's Eve
- Christmas Morning
- New Year's Day

Ask us about our celebration cakes

For menu notification sent directly to you,
join our email blast at www.juliennetogo.com

If you would like help planning or need recommended portion sizes,
please contact our Catering Coordinator: Nikki Chividjian at:
order@julienne.us or 626-441-2299, x:18

All prices are subject to change without prior notice.

Ways to Place an Order:

- In person, in the Gourmet Market: Monday-Saturday 8am-5pm
- Over the phone – 626-441-2299
- Email: order@julienne.us

Follow us on Instagram @ [juliennefinefoods](https://www.instagram.com/juliennefinefoods)
Thank you and we appreciate your business!
Julie and the Entire Julienne Team

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Catering –To– Go Fall/Winter Menu 2018

*Let us Help You Make Holiday Entertaining
Memorable By Bringing Family and Friends
Together with Ease This Season.*

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PRIX FIXE MENUS

Priced per person. 6 person minimum to order. Comparable alternatives may apply

Julienne Classic

CHICKEN BREAST & SALMON

Dijon Balsamic Chicken Breast
Pistachio Cranberry Salmon
Grilled Vegetables
Farro with Butternut Squash and Cranberries
Baby Spinach with Avocado, Pepitas, Pomegranate
Parker House Roll
\$30 per person

LATIN BUFFET

Chicken Enchiladas with Flour Tortillas and Tomato Herb Sauce
Grilled Salmon in a Tequila Cream Sauce, Topped with Poblanos
Cumin Black Beans with Cotija Cheese & Scallions
Cilantro Rice
Arugula Salad with Manchego, Almonds and Quince Vinaigrette
\$30 per person

HOLIDAY CLASSIC

Filet of Beef with Horseradish Cream Sauce
Sliced Turkey Breast with Cranberry Chutney
Maple Glazed Brussels Sprouts
Garlic Mashed Potatoes
Winter Green Salad with Cranberries, Pears, Walnuts, Gorgonzola
\$30 per person

2-HOUR COCKTAIL PARTY

Membrillo & Manchego Bites
Rosemary Currant Parmesan Toast
Prosciutto Wrapped Asparagus
Sun Dried Tomato Basil Terrine
Roasted Vegetable Crudité with Harissa Hummus
Assorted Cheese Platter with Dried Fruit & Nuts
\$23 per person
add garlic grilled shrimp, \$4 per person

BRUNCH

Spinach Crusted Quiche du Jour
Crème Brulee French Toast, Crème Anglaise & Strawberry Sauce
Smoked Salmon with Condiments, Red Onion, Dill, Capers
Fresh Fruit Salad
Baby Spinach Salad with Avocado, Pomegranate, Pepitas
Assorted Mini Breakfast Pastries
\$30 per person

SEASONAL FOODS

3qt minimum

SOUPS & STEWS \$10.95-27.00

Butternut Squash Shrimp & Crab Curry
Roasted Red Pepper & Eggplant Chicken & White Bean Chili
New England Clam Chowder Beef Stroganoff

GREEN SALADS \$6.95-15.25

Baby Spinach with Avocado, Pomegranate, Pepitas, Champagne Vinaigrette
Arugula, Fennel, Orange Slices with Citrus Vinaigrette
Winter Salad with Dried Cranberries, Walnuts, Pears, Gorgonzola
Sliced Citrus with Goat Cheese, Pistachio & Citrus Vinaigrette
Salad of Radicchio, Endives, Toasted Walnuts, Gorgonzola

ENTRÉE CASSEROLES \$13.50-77.00

Black Bean & Papaya Enchiladas with Corn Tortilla, Pepita Mole
Bacon, Spinach, Tomato Strata
Paella with Chicken, Chorizo & Shrimp
Turkey Bread Pudding

VEGETABLES | GRAINS | POTATOES \$11.00-15.00 PER LB

Roasted Broccolini Maple Roasted Brussels Sprouts
Haricot Verts with Orange Zest Garlic Mashed Potatoes
Barley Salad with Vegetables Roasted Marble Potatoes with Leeks
Farro with Butternut Squash, Cranberries & Pecans

ENTREES \$18.00-48.00 PER LB

Stuffed Chicken Roulade with Spinach & Sun Dried Tomatoes
Apple & Fennel Stuffed Chicken Breast with Cider Cream Sauce
Pistachio & Cranberry Crusted Salmon
Herb Crusted Lamb Chop with Pomegranate Reduction Sauce
Seared Beef Medallion with Cognac, Shallot and Mushroom Sauce
Sage Rubbed Pork Tenderloin with Dijon Mustard Cream Sauce

HORS D'OUERVES \$26.00-31.50 PER DOZEN

Garlic Grilled Shrimp with Moroccan Tomato Jam
Roasted Tomato Burrata Bites on Puff Pastry
Mini Spiced Beef & Potato Empanadas
Savory Bars: Swiss Chard & Shiitake Mushroom | Vidalia Onion
Chicken Taquitos with Julienne Guacamole
Chicken Sausage & Currant Meatballs
Chicken Cordon Bleu
Membrillo & Manchego Bites
Jalapeno Poppers with Cream Cheese, Cheddar Cheese & Bacon
Pecan Crusted Cheddar Cheese Ball

CROSTINI'S & OPEN FACED TARTINE'S \$26.00-30.00

(Crostini's available by the dozen, 3 dozen minimum)
Fig & Gorgonzola | Smoked Trout Mousse | Turkey & Avocado Hummus
French Ham & Brie with Arugula | Smoked Salmon | Tri-Tip with Romesco

DESSERTS

**also available as individual option*

*NY Cheesecake with Gingersnap Crust, Candied Orange Zest, Cranberry Coulis
Chocolate Whiskey Cake with Sherry Sabayon | Maple Brandy Glazed Bundt
Coco Dusted Hazelnut Torte (GF) | Cranberry "Buckle" Coffee Cake
*Vanilla Bread Pudding with Cranberry Orange Sauce | *Pear Skillet Cake
*Pumpkin Cheesecake with Graham Cracker Crust (October & November only)
*Apple Tart Tatin | Apple Pie Cake with Rum

INDIVIDUAL

Chocolate Mousse Cake | Vanilla Pots de Crème | Pear Skillet Cake
Polenta Bread Pudding & Spiced Winter Fruit Compote
Cranberry Orange Tart with Brown Butter Crust & Sugared Whole Cranberries
Poached Pears with Sweetened Mascarpone & Toasted Pistachios

SEASONAL FAVORITES

Julienne Hot Chocolate *with Callebaut Chocolate*
Chocolate Bourbon Balls
Chocolate Peppermint Brownies
French Macaroons: Almond | Pistachio | Raspberry
Biscotti, *bagged per dozen*: Pistachio Cranberry | Chocolate Almond
Kahlua Spiced Pecans
Pumpkin Season! (October & November only)
Glazed Pumpkin Teacake
Pumpkin Scones
Pumpkin Cookies with Poppyseed Glaze
Pumpkin Walnut Bars with Cream Cheese Icing
Pumpkin Waffles

HOLIDAY COOKIE PLATTERS

Assorted Holiday Cookies, bagged by the dozen
Assorted Small or Large Platters also Available
Gingerbread Boys | Shortbread Stars | Chocolate Gingerbread |
Coconut Macaroons | Cranberry White Chocolate Cookies

WINE

RED
Pinot Noir, Spatburgunder, *Germany* Syrah, Ouled Thaleb, *Morocco*
Cabernet, Raymond, *North Coast* Nebbiolo, Cascina Ballarin, *Italy*

WHITE
Sauvignon Blanc, Yarden, *Israel* Riesling (*dry!*), Freiherr Langworth, *Germany*
(*kosher*)
Pinot Grigio, Elena Walch, *Italy* Rose, Villa Wolf, *Germany*

SPARKLING
Jean Phillipe Brut, *France* Premier Cru Champagne, *France*