



# Julienne

Established 1985  
FINE FOODS & CELEBRATIONS



## CHRISTMAS 2018

This menu is available to pick up **Sunday, December 23<sup>rd</sup>** and **Monday, December 24<sup>th</sup>**

We wish you a very Merry Christmas and appreciate you choosing Julienne for your celebrations!  
- Julie and the entire Julienne Staff

### PRIX FIXE MENUS...So many ways to come together!

#### Christmas Morning Brunch

*Opening gifts, all easy to reheat and serve  
Requires reheating*

*\$120.00 for 4*

Huevos Rancheros Casserole

Crème Brulee French Toast

Spinach Salad, Pomegranate, Avocado & Champagne Vinaigrette

Candied Bacon

Fruit Salad

Cream Currant Scones

*Wine suggestion: Prosecco*

#### Christmas Dinner

*Buffet, Open House, or Sit-Down Dinner  
Requires reheating*

*\$225.00 per 4*

Cumin Crusted Filet of Beef with Horseradish Cream

Balsamic Cranberry Glazed Turkey Breast

Garlic Mashed Potatoes

Haricots Verts with Orange Zest

Spinach Salad, Pomegranate, Avocado, Champagne Vinaigrette

*Wine Suggestion: Raymond Hill Cabernet*

### A LA CARTE SELECTIONS...

#### **HORS D'OEUVRES & APPETIZERS**

Open Faced Smoked Salmon Sandwiches  
Pimento Cheese Dip with Baguette Crisps  
Pecan Crusted Traditional Cheddar Cheese Ball  
Membrillo & Manchego Bites  
Terrines: Sundried Tomato & Basil Pesto  
Smoked Salmon  
Assorted Cheese Platter with Dried Fruits & Nuts Garlic

#### **Best Served Warm:**

Sherried Crab Fondue  
Grilled Shrimp with Moroccan Tomato Jam  
Smoked Trout Crostini  
Roasted Tomato Burrata Bites in Puff Pastry  
Phyllo Wrapped Beef Wellington Strudel, *requires baking*

#### **CLASSIC ENTREES**

Beef Stroganoff Stew with Mushrooms  
Filet of Beef with Horseradish Crème  
Grilled Salmon with Tequila Cream Sauce  
Balsamic Cranberry Glazed Turkey Breast  
Chicken Enchiladas with Roasted Tomato Herb Sauce  
Traditional Lasagna with Beef & Chicken Sausage  
Macaroni & Three Cheeses with Herb Crumb Crust  
Spinach, Feta & Tomato Pesto Strata  
Crème Brulee French Toast

*Crème Anglaise – just like in our restaurant  
Strawberry Coulis – just like in our restaurant*

#### **SIDE DISHES**

Spinach Salad  
with Pomegranate, Avocado, Champagne Vinaigrette  
Haricot Verts with Olive Oil & Orange Zest  
Roasted Broccolini  
Creamed Spinach with Pinenuts  
Garlic Mashed Potatoes  
Scalloped Potato Gratin with Mushrooms  
Farro with Cranberries and Butternut Squash  
Cumin Black Beans with Cotija & Scallions  
Cilantro Rice  
Candied Bacon  
Fresh Fruit Salad

#### **SWEETS!**

Cocoa Dusted Hazelnut Torte, *gluten free*  
Vanilla Bread Pudding with Cranberry Orange Coulis  
Chocolate Whiskey Bundt with Sherry Sabayon  
Cranberry Orange Cream Tart  
Apple Tart Tatin  
Vanilla Pots de Crème  
Citrus Teacake  
Holiday Cookie bags-*wrapped with a festive bow- nice hostess gift*  
Snowballs | Chocolate Gingerbread | Gingerbread Boys  
Cranberry White Chocolate | Peppermint Shortbread  
Cream Currant Scones  
Cream Currant Scone Dough  
Lemon Curd

#### **BREAD**

Parker House Rolls  
Ciabatta Dinner Rolls  
Toasted Baguette Crisps  
Rosemary Currant Parmesan Toast

#### **BOUTIQUE WINE**

Premier Cru Champagne !  
Jean Phillip Sparkling Wine, *France...for morning mimosas*  
Langworth V. Simmern Riesling, *Germany*  
Cascina Ballarin, *Nebbiolo*  
Raymond Hill, *Cabernet, Napa*

**AND...** while you are waiting for your order...  
Stock your freezer with items from ours...  
Casseroles, soups, stews, hors d'oeuvres and more.  
Please refer to our "Week at a Glance" Menu for ideas.

**Gift Cards Make Great Stocking Stuffers  
And Last-Minute Gifts!**

**ORDER FORM AND PICK UP INFORMATION**

This is our busiest time of year; and throughout our 32 years, we've fine-tuned our operations with YOUR time in mind. This is the ONLY menu to order from. Please expect a 20-30-minute wait (*regardless of the time you put on the form*).

**Email order:** save pdf to your desktop, fill out, save and email to: [order@julienne.us](mailto:order@julienne.us)  
**Over the phone or in person:** 626-441-2299 | in the Gourmet Market  
**Minimum to Order:** \$50.00  
**Deadline to Order:** Friday, December 20, 2018

Both the Market and Restaurant will be **CLOSED** December 25 and 26

*Merry Christmas to you and yours!*

<b>Pre-scheduled Pick-up Time SUNDAY 12/23. 11AM-3PM</b> based on availability _____		<b>Pre-scheduled Pick-up Time MONDAY 12/24. 11AM-3PM</b> based on availability _____	
<b>Last Name:</b>		<b>First:</b>	
<b>Contact Phone:</b>		<b>Email:</b>	
Date Ordered	Staff Initials:	<b>**Credit Card:</b> (MC) (Visa) (Disc) (Amex):	Exp: <b>Sec code:</b>

<b>PRIX FIXE MENUS, priced and portioned for 4. NO substitutions</b>	<b>QTY</b>	<b>CODE</b>	<b>PRICE</b>
MORNING, while you're opening gifts!		13863	120.00
DINNER, for Buffet, Open House, or Sit-Down Dinner		13865	225.00

<b>HORS D'OEUVRES &amp; APPETIZERS</b>	<b>QTY</b>	<b>PRICE</b>	<b>CODE</b>
Open Faced Smoked Salmon Sandwiches, 1 box of 8		6229	26.00
Membrillo & Manchego Bites, per dozen		6259	26.00
Garlic Grilled Shrimp with Moroccan Tomato Jam, per dozen		6245	31.50
Smoked Trout Crostini, open faced, serves up to 6 people		17955	26.00
Roasted Tomato Burrata Bites in Puff Pastry, per dozen		6265	26.00
Phyllo Wrapped Beef Wellington Strudel, per dozen		6223	28.00
Pecan Crusted Traditional Cheddar Cheese Ball		17956	18.95
Sherried Crab Fondue, pint		7530	15.50
Terrines, small serves up to 8	Sun-Dried Tomato and Basil Pesto	<b>SDT</b>	6152 14.95
	Smoked Salmon	<b>SS</b>	6160 14.95
Assorted Cheese Platter with Dried Fruits & Nuts, serves up to 3		281	19.95

<b>CLASSIC ENTREES, some not available until after 11am for pick up</b>	<b>QTY</b>	<b>PRICE</b>	<b>CODE</b>
Beef Stroganoff with Mushrooms, one quart serves up to 3		6665	25.00
Filet of Beef with Horseradish Crème, half, serves 4-6 whole, serves up to 12	<b>half</b>	5-6794	92.50
	<b>whole</b>	6794	185.00
Grilled Salmon with Tequila Cream Sauce Filet, whole filet, serves 6-8		6799	90.00
Cranberry Glazed Turkey Breast, whole breast serves up to 8		6775	68.00
Chicken Enchiladas with Roasted Tomato Herb Sauce, pair serves up to 2		6672	14.50
Traditional Lasagna, medium serves up to 6 large serves up to 10	<b>med</b>	6686	26.95
	<b>lg</b>	6687	64.00
Macaroni & Cheese medium serves up to 6 large serves up to 15	<b>med</b>	6689	21.95
	<b>lg</b>	6690	49.50
Spinach, Feta & Tomato Strata, medium serves 2-4 large serves 8-10	<b>med</b>	6134	26.95
	<b>lg</b>	6135	64.00
Huevos Rancheros Casserole, medium serves 2-4 Large serves 8-10	<b>med</b>	17795	19.95
	<b>lg</b>	17796	26.95
Crème Brulee French Toast, medium serves up to 6 large serves up to 12	<b>med</b>	6120	21.95
	<b>lg</b>	6121	48.00
Crème Anglaise, pint		7791	12.95
Strawberry Coulis, 1/2 pint		7780	4.50

<b>SIDE DISHES</b>	<b>QTY</b>	<b>PRICE</b>	<b>CODE</b>
Spinach Salad with Pomegranate, Avocado, Champagne Vinaigrette, serves 2-4		6533	13.75
Haricots Verts with Olive Oil and Orange Zest, serves up to 4 per pound		6409	14.50
Roasted Broccolini, serves up to 4 per pound		6355	11.50
Creamed Spinach with Pinenuts, serves 2-4 per pound		6356	15.00
Garlic Mashed Potatoes, serves up to 3 per pound		6441	10.95
Scalloped Potato Gratin with Mushrooms, medium serves up to 6 large serves up to 12	<b>med</b>	6674	19.95
	<b>lg</b>	6675	52.00
Farro with Cranberries and Butternut Squash, one pound serves up to 4		6508	13.50
Cumin Black Beans with Cotija and Scallions, one pound serves up to 4		6316	11.00
Cilantro Rice, one pound serves up to 4		6480	8.50
Candied Bacon, per dozen		6130	16.50
Fresh Fruit Salad, serves up to 4 per pound		6284	11.50

<b>SWEETS!</b>	<b>QTY</b>	<b>PRICE</b>	<b>CODE</b>
Cocoa Dusted Hazelnut Torte, whole, serves up to 15		7306	45.00
Vanilla Bread Pudding with Cranberry Orange Coulis, serves up to 10		7221	45.00
Chocolate Whiskey Bundt Cake, whole serves up to 12		7359	32.00
Cranberry Orange Cream Tart		7184	32.00
Apple Tart Tatin, box of 4 individual		7184	32.00
Vanilla Pots De Crème, box of 4 individual		7184	32.00
Citrus Teacake, serves up to 5		6109	10.50
Cream Currant Scones, box of 4		4*6032	11.00
Cream Currant Scone Dough, bag of 6 small		6035	14.95
Lemon Curd, pint		7785	10.95

<b>BREAD</b>	<b>QTY</b>	<b>PRICE</b>	<b>CODE</b>
Parker House Rolls, bag of 6		17950	9.00
Mini Ciabatta Dinner Rolls, bag of 6		6*17838	7.50
Toasted Baguette Crisps, bag		6915	6.95
Rosemary Currant Parmesan Toast, bag of 12		6917	8.95