

### PRIX FIXE MENUS

10% saving over ordering a la carte  
All-inclusive for six (or for four with some delicious leftovers)

#### BRUNCH FOR 6

Deville Eggs  
Bacon & Spinach Strata  
Crème Bruleé French Toast  
Candied Bacon  
Tropical Fruit Salad  
Mini Scones

\$110

*suggested wine pairing: D. Le Capitaine, Vouvray Sec*

#### DINNER FOR 6

Roasted Leg of Lamb (*boneless*) with Salsa Verde, *half*  
Scalloped Potatoes with Fennel  
Baby Butter Citrus Carrots with Parsley  
Spinach Salad, Strawberries, Avocado & Almonds  
Gruyere Popovers

\$175

*suggested wine pairing: Champs Saints, Marsannay*

### HORS D'OEUVRES & APPETIZERS

Deville Eggs  
Spring Crudite with Green Goddess  
Smoked Salmon Filet  
*with Crème Fraiche, Capers, Dill, Red Onions & Baguette Crisps*

Asparagus Gruyere Strudels  
Sun Dried Tomato & Basil Pesto Terrine  
Smoked Salmon Terrine

### CLASSIC ENTREES

Mango Glazed Ham  
Whole Salmon Filet with Sorrel Cream Sauce

Roasted Leg of Lamb (*boneless*) with Mint Salsa Verde  
Asparagus & Gruyere Savory Tart

### SIDE DISHES

Parsley Bisque Soup  
Scalloped Potato Gratin with Fennel  
Baby Butter Citrus Carrots with Parsley  
Haricots Verts with Shallot Vinaigrette  
Marble Potatoes with Spring Onions & Sea Salt

Spinach Salad  
*with Strawberries, Almonds, Avocado & Champagne Vinaigrette*  
Pea, Mint & Bacon Salad  
Grilled Asparagus with Lemon Aioli  
Tropical Fruit Salad  
*with Kiwi, Mango, Papaya & Coconut Shavings*

### DESSERTS

“Grandma Jolly’s” Rhubarb Meringue Tart  
Italian Almond Cake with Floral Confetti

Coconut Cake with Lemon Curd & Shaved Coconut  
Chocolate Cupcakes, Coconut Icing & Jelly Bean Garnish

### BRUNCH ITEMS

Spinach, Bacon & Feta Strata  
Candied Bacon  
Cinnamon Rolls with Icing

Crème Brûlée French Toast  
Key Lime Coffee Cake  
Mini Cream Currant Scones

### BREAD

Mini Rosemary Currant Loaf  
Gruyere Popovers

Baguette Crisps  
Rosemary Currant Parmesan Toast

### SUGGESTED WINE PAIRINGS

Jean Phillipe, *French Sparkling* | Domaine Le Capitaine ‘Les Perrieres’, Vouvray Sec, *Chenin Blanc*  
Clos des Lunes, Lune Blanche, *White Bourdeaux* | Champs Saints, Marsannay, *Red Burgandy* | Fatalone, Primitivo

Available in the Gourmet Market, Saturday April 20<sup>th</sup> for pick up after 11am.  
Please see reverse side for ordering and pick up information.

# Order Information

3 EASY WAYS TO PLACE AN ORDER:  
 email: [order@julienne.us](mailto:order@julienne.us) | call: 626-441-2299 | in person: in the Gourmet Market

As with every holiday...Over our 33 years, we have fine-tuned our operations with **YOUR** time in mind.

This is the ONLY menu to order from. Please expect a 10-15 min wait. *(regardless of the time you put on the form)*  
 PICK UP DAY: SATURDAY APRIL 20<sup>TH</sup> | BEWTEEN 11-4PM

\$50.00 MINIMUM | ALL ORDERS ARE PREPAID  
 We appreciate you choosing Julienne for your celebration!

First Name:	Last Name:	DAY		
Contact Phone:	Email:			
**Credit Card: (MC) (Visa) (Disc) (Amex):		Exp:	Sec code:	TIME
		Date Taken:		
		Staff initials:		

HORS D'OEUVRES & APPETIZERS	QTY	CODE	PRICE
Devilled Eggs, <i>dozen</i>		6238	17.50
Spring Crudite with Green Goddess Dressing, <i>serves up to 6</i>		6199	14.95
Smoked Salmon with Condiments, <i>one pound, serves up to 6</i>		6208	35.00
Asparagus & Gruyere Strudels, <i>dozen – require baking</i>		6221	27.95
Terrines: Sun Dried Tomato & Basil Pesto, <i>small, serves up to 8</i>		6152	14.25
Smoked Salmon Terrine, <i>small, serves up to 8</i>		6160	14.25
<b>PRIX FIXE</b>			
Brunch for 6		1643	110.00
Dinner for 6		1637	175.00
<b>CLASSIC ENTREES</b>			
Mango Glazed Ham, <i>approx. 3#, serves 8-10</i>		6765	62.00
Whole Salmon Filet with Sorrel Cream Sauce, <i>approx. 3# serves up to 8</i>		6799	90.00
Roasted Leg of Lamb ( <i>boneless</i> ) with Mint Salsa Verde, <i>approx. 4# serves up to 14</i>		6783	175.00
Asparagus & Gruyere Savory Tart, <i>serves up to 8</i>		6594	32.00
<b>SIDE DISHES</b>			
Parsley Bisque Soup, <i>quart serves up to 3</i>		6627	11.50
Scalloped Potato Gratin with Fennel, <i>medium serves up to 4</i>		6674	19.95
<i>large serves 8-10</i>		6675	52.00
Baby Butter Citrus Carrots with Parsley, <i>one pound serves up to 4</i>		6288	9.50
Haricots Verts with Shallot Vinaigrette, <i>serves up to 4 per pound</i>		6295	11.95
Roasted Marble Potatoes with Spring Onions & Sea Salt, <i>one pound serves up to 4</i>		6444	11.50
Spinach Salad, Strawberries, Almonds, Avocado, Champagne Vinaigrette, <i>serves 3</i>		6549	12.50
Pea, Mint & Bacon Salad, <i>one pound serves up to 4</i>		6297	11.95
Grilled Asparagus with Lemon Aioli, <i>one pound serves up to 4</i>		6404	12.95
Tropical Fruit Salad, <i>one pound serves up to 4</i>		6284	11.50
<b>DESSERTS</b>			
“Grandma Jolly’s” Rhubarb Meringue Tart, <i>box of 4</i>		7184	32.00
Italian Almond Cake with Floral Garnish, <i>whole serves 8-12</i>		7354	35.00
Coconut Cake with Lemon Curd & Coconut Shavings, <i>6” serves 10-12</i>		7251	35.00
Chocolate Cupcakes with Coconut Icing, <i>box of 5</i>		5*7375	16.25
<b>BRUNCH ITEMS</b>			
Spinach, Bacon & Feta Strata, <i>medium, serves 3-5</i>		6124	26.95
<i>large serves 8-10</i>		6125	65.00
Candied Bacon, <i>per dozen</i>		6130	16.50
Cinnamon Rolls, <i>tray of 4</i>		6024	12.00
Crème Brulee French Toast, <i>medium, serves up to 6</i>		6120	21.95
<i>large, serves 12-15</i>		6121	48.00
Key Lime Coffee Cake, <i>whole serves 8-12</i>		6098	28.00
Mini Cream Currant Scones, <i>bag of 12</i>		12*6031	15.00
<b>BREAD</b>			
Mini Rosemary Currant Loaf		6900	3.50
Gruyere Popovers, <i>bag of 6</i>		6*6949	7.50
Baguette Crisps, <i>bag</i>		6915	6.95
Rosemary Currant Parmesan Toast, <i>bag of 12</i>		6917	8.95