

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 Brûlée 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 Fraîche, 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 20th 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 | 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 20TH | 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:
		Date Taken:
	Staff initials:	
		TIME

HORS D'OEUVRES & APPETIZERS	QTY	CODE	PRICE
Devilled Eggs, <i>dozen</i>		6238	18.00
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	28.00
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
PRIX FIXE			
Brunch for 6		1643	110.00
Dinner for 6		1637	175.00
CLASSIC ENTREES			
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
SIDE DISHES			
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> <i>large serves 8-10</i>		6674	19.95
		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>		6409*	14.50
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	12.50
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
DESSERTS			
“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
BRUNCH ITEMS			
Spinach, Bacon & Feta Strata, <i>medium, serves 3-5</i> <i>large serves 8-10</i>		6124	26.95
		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> <i>large, serves 12-15</i>		6120	21.95
		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
BREAD			
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