

## 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)*

### I. Sandwich Box – Choose One:

*Classic* Chicken Tarragon on Rosemary Currant Bread  
Roasted Turkey, with Avocado on Ciabatta Bread  
Albacore Tuna Salad with Currants and Avocado  
on Whole Grain Bread  
Portabello Mushroom & Grilled Vegetable Sandwich with  
Manchego on Sourdough Bread

your choice of Bowtie Pasta or Petite Greens,  
Fruit Garnish & Petite Sweet \$18.50 whole or \$15.95 half

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

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

Bottled Water, sparkling and still  
Bottled Coke or Diet Coke

Le Grande Courtage, Sparkling Rose, 187ml bottle  
Elena Walch, Pinot Gris with easy screw off cap!  
Villa Wolf, Pinot Noir Rose *with easy screw off cap!*  
Foris, Pinot Noir *with easy screw off cap!*

## 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
- Corporate Catering - Lunch Boxes and Buffet Menus
- Private Events, *take the hassle out of hosting and have an event here!*

### 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.*

- St. Patrick's Day
- EASTER
- Picnic
- Cinco de Mayo
- MOTHER'S DAY
- Graduation

*Ask us about our celebration cakes*

To receive our weekly specials and hear about upcoming events join our email list at [www.julienetogo.com](http://www.julienetogo.com)

If you would like help planning or need recommended portion sizes, please contact our Catering Coordinator: Nikki Chividjian at: [nikki@julienne.us](mailto:nikki@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](mailto:order@julienne.us)

Find us on Instagram @juliennefinefoods

**Thank you and we appreciate your business!**

**-Julie and the Entire Julienne Team**

2649 Mission St. San Marino, CA 91108  
626-441-2299 | [www.julienetogo.com](http://www.julienetogo.com)

# Julienne

*Established 1985*

FINE FOODS & CELEBRATIONS

## Catering-To-Go Spring Menu 2019

*Welcome the warmer weather with a colorful palate  
of seasonal foods.*

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## PRIX FIXE MENUS

Minimum quantities may apply. 24 hr. notice preferred but comparable substitutions can be made with shorter notice.

*Julienne Classic*

### CHICKEN BREAST & SALMON

Lemon Herb Chicken Breast  
Dijon Shallot Vinaigrette Salmon  
Grilled Vegetables  
Farro with Arugula & Lemon Zest  
Baby Spinach with Avocado, Strawberries, Champagne Vinaigrette  
Rosemary Currant Parmesan Toast  
\$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

### SPRING CLASSIC

Pork Tenderloin with Cherry Rhubarb Chutney  
Salmon with Sorrel Cream Sauce  
Grilled Asparagus  
Marble Potatoes with Spring Onions  
Spring Green Salad with Fresh Herbs, Peas, Goat Cheese  
\$30 per person

### 2-HOUR COCKTAIL PARTY

Crab Salad Canapes on Cucumber Rounds  
Rosemary Currant Parmesan Toast  
Grilled Asparagus with Lemon Aioli  
Sun Dried Tomato Basil Terrine  
Spring Crudite with Green Goddess Dip  
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, Strawberries, Champagne Vinaigrette  
Assorted Mini Breakfast Pastries  
\$30 per person

## SEASONAL FOODS

Minimum quantities may apply.

### SOUPS & STEWS \$10.95-27.00

Parsley Bisque  
Sweet Pea & Mint Soup  
Carrot Ginger Soup  
Shrimp & Crab Curry  
Shredded Chipotle Chicken Tinga  
Siamese Chicken Curry with Broccoli

### GREEN SALADS \$6.95-15.25

Baby Spinach with Avocado, Strawberries, Champagne Vinaigrette  
Spring Green Salad with Fresh Herbs, Peas, Goat Cheese, Lemon Vinaigrette Spa  
Salmon Salad over Bibb Lettuce with Simple Lemon Vinaigrette  
Seared Ahi Tuna Salad, Baby Greens, Rice, Garlic Chips, Ponzio Vinaigrette

### ENTRÉE CASSEROLES and TARTS \$13.50-77.00

Asparagus & Ham Strata  
Baked Rigatoni with Ricotta & Peas  
Chicken Enchiladas with Tomato Herb Sauce  
Paella with Chicken, Chorizo & Shrimp  
Asparagus Gruyere *or* Cauliflower Savory Tart

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

Grilled Asparagus  
Haricots Verts with Shallot Vinaigrette  
Farro with Lemon Zest & Arugula  
Marble Potatoes with Spring Onions  
Pea, Mint, Bacon Salad  
Roasted Carrots with Parsnips  
Butter Citrus Carrots with Parsley  
Cauliflower Fried "Rice"

### ENTREES \$18.00-48.00 PER LB

Lemony Chicken Fricasse with Shallots and Morels  
Sour Cherry Chicken Breast  
Salmon with Sorrel Cream Sauce  
Dijon Shallot Vinaigrette Salmon  
Boneless Leg of Lamb with Mint Salsa Verde  
Pork Tenderloin with Cherry Rhubarb Chutney

### HORS D'OUERVES \$26.00-31.50 PER DOZEN

Garlic Grilled Shrimp with Moroccan Tomato Jam  
Asparagus & Gruyere Strudels  
Mini Spiced Beef & Potato Empanadas  
Mushroom Palmiers  
Chicken Taquitos with Julienne Guacamole  
Roasted Corn & Pasilla Chili Quesadillas  
Seared Ahi Tuna Wontons  
Shrimp & Apple Salad in Endive Spears  
Devilled Eggs  
Spring Vegetable Crudite with Green Goddess Dip

### CROSTINIS & OPEN FACED TARTINES \$26.00-30.00

(Crostinis available by the dozen, 3 dozen minimum)  
"Avocado Toast" with Avocado Hummus, Micro Greens & Radish  
Smoked Salmon  
Tri-Tip with Jalapeno Aioli  
Pea Mint Hummus with Watermelon Radish

## DESSERTS

many available in whole (for sharing) or individual sizes

### TARTS | CHEESECAKE | COBBLER

"Grandma Jolly's" Rhubarb Meringue Tart  
Fresh Fruit Tart with Kiwi, Strawberries, Blueberries  
Brown Butter Tart with Cherries  
Lemon Ricotta Cheesecake  
Chocolate Cheesecake with Floral Confetti Garnish  
Key Lime Coffeecake  
Seasonal Fresh Fruit Cobbler

### CAKES

6 Layer Coconut Cake with Strawberry Frosting  
Hummingbird (*banana, pineapple, walnut*) Cake  
Orange Almond Signature Celebration Cake  
Coconut Cake with Lemon Curd Filling  
Italian Almond Cake with Rose Petal Garnish, *single layer*  
Mexican Hot Chocolate Cake, *single layer*

### BREAKFAST ITEMS

Key Lime Coffee Cake  
Cream Currant Scones  
Almond Croissants  
Blueberry Streusel Muffins  
Strawberry Buttermilk Teacake  
Citrus Glazed Teacake

### COOKIES | BARS

*Assorted Small or Large Platters also Available*

Crystalized Ginger  
Raspberry Jam Thumbprints  
Jumble (chocolate chips, currants, pecans, almonds)  
Jam Streusel Bar du jour  
Lemon Coconut | Chocolate Truffle Brownie | Graham Cracker Chewie

### WINE

RED	SPARKLING
Marsannay, Champs Saints, <i>France</i>	Jean Phillippe Brut, France
Primativo, Fatalone, <i>Italy</i>	Premier Cru Champagne, France
WHITE	ROSE
Vouvray, Couvee Adrien, <i>France</i>	Pinot Noir Rose, Villa Wolf, <i>Germany</i>
White Bordeaux, Clos Des Lunes, <i>France</i>	Sparkling, Le Grande Courtagé