



Established 1985

FINE FOODS & CELEBRATIONS

MOTHER'S DAY 2019

AVAILABLE IN THE GOURMET MARKET SATURDAY MAY 11TH

PRIX FIXE MENUS

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

BRUNCH FOR 6

Roasted Vegetable Spinach Crusted Quiche
Smoked Salmon Canapes
Candied Bacon
Fresh Sliced Fruit
Spring Salad with Fresh Herbs & Goat Cheese
Key Lime Coffee Cake
\$135

suggested wine pairing: D. Le Capitaine, Vouvray Sec

DINNER FOR 6

Crab Salad Canapes
Salmon with Dijon Shallot Vinaigrette
Marble Potatoes with Spring Onions
Grilled Asparagus with lemon Aioli
Spring Salad with Fresh Herbs & Goat Cheese
Rosemary Currant Parmesan Toast
\$175

suggested wine pairing: Clos des Lunes, White Bordeaux

HORS D'OEUVRES & APPETIZERS

Devilled Eggs
Smoked Salmon Canapes
Crab Salad Canapes on Cucumber Rounds
Garlic Grilled Shrimp with Moroccan Tomato Jam
Sherried Mushroom Terrine
Fig & Gorgonzola Terrine
Baguette Crisps
Rosemary Currant Parmesan Toast

CLASSIC ENTREES

Filet of Beef Medallions with Port Reduction Sauce
Whole Salmon Filet with Dijon Shallot Vinaigrette
Parmesan Crusted Swordfish with Lemon Caper Sauce
Chicken Cannelloni
Lemony Chicken Fricassee
Chicken, Shrimp & Chorizo Paella

SIDE DISHES

Creamy Asparagus Soup
Grilled Asparagus with Lemon Aioli
Roasted Portobello Mushrooms, Bell Pepper, Zucchini
Marble Potatoes with Spring Onions & Sea Salt
Spring Salad
with Peas, Herbs, Asparagus, Goat Cheese, Lemon Vinaigrette
Green Beans with Pears & Parmesan
Cauliflower, Leek & Gruyere Savory Tart
Sliced Mixed Fruit

DESSERTS

Fresh Fruit Tart with Vanilla Custard
Brown Butter Tart with Cherries
Chocolate Cheesecake with Floral Confetti
Vanilla Bread Pudding *with Fresh Raspberries & Berry Coulis*
6 Layer Coconut Cake with Fresh Strawberry Frosting
Hummingbird Teacake with Banana, Pineapple, Walnuts
Pink Mini Meringues
Lavender Shortbread Cookies

BRUNCH ITEMS

Huevos Rancheros Casserole
Banana Pecan Pancakes
Candied Bacon
Spinach Crusted, Roasted Vegetable
Quiche
Key Lime Coffee Cake
Cucumber Radish Tartine
Almond Croissants

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 May 11th 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 May 11TH | 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	17.50
Smoked Salmon Canapes, <i>dozen</i>		6209	10.50
Crab Salad Canapes on Cucumber Rounds, <i>dozen</i>		6208	35.00
Garlic Grilled Shrimp with Moroccan Tomato Jam, <i>dozen</i>		6221	27.95
Sherried Mushroom Terrine, <i>small, serves up to 8</i>		6156	14.25
Fig & Gorgonzola Terrine, <i>small, serves up to 8</i>		6176	14.25
Baguette Crisps, <i>bag full</i>		6915	6.95
Rosemary Currant Parmesan Toast, <i>bag of 12</i>		6917	8.95
PRIX FIXE			
Brunch for 6, <i>all inclusive, no substitutions</i>		9003	135.00
Dinner for 6, <i>all inclusive, no substitutions</i>		16339	175.00
CLASSIC ENTREES			
Filet of Beef Medallions with Port Reduction Sauce, <i>box of 4</i>		6768	72.00
Whole Salmon Filet with Dijon Shallot Vinaigrette, <i>serves up to 8</i>		6799	90.00
Parmesan Crusted Swordfish with Lemon Caper Sauce, <i>box of 4</i>		16228	60.00
Chicken Cannelloni, <i>pair of 2</i>		6670	14.50
Lemony Chicken Fricassee, <i>box of 4</i>		6738	45.00
Chicken, Shrimp & Chorizo Paella, <i>medium serves 4</i> <i>large serves 6-8</i>		6713	29.95
		6719	72.00
SIDE DISHES			
Creamy Asparagus Soup, <i>quart serves up to 3</i>		6627	10.95
Grilled Asparagus with Lemon Aioli, <i>one pound serves up to 4</i>		6404	12.95
Roasted Portobello Mushrooms, Bell Pepper, Zucchini, <i>one pound serves up to 4</i>		6357	15.00
Marble Potatoes with Spring Onions & Sea Salt, <i>one pound serves up to 3</i>		6444	11.50
Spring Salad with Peas, Herbs, Asparagus, Goat Cheese, Lemon Vinaigrette, <i>serves up to 3</i>		6537	14.50
Green Beans with Pears & Parmesan, <i>one pound serves up to 4</i>		6293	13.50
Cauliflower, Leek & Gruyere Savory Tart, <i>whole serves up to 12</i>		6581	48.00
Sliced Mixed Fruit Salad, <i>per person</i>		5314	4.95
DESSERTS			
Fresh Fruit Tart, <i>box of 4 individual</i>		7184	32.00
Brown Butter Tart with Cherries, <i>box of 4 individual</i>		7184	32.00
Chocolate Cheesecake with Floral Confetti, <i>box of 4 individual</i>		7184	32.00
Vanilla Bread Pudding with Fresh Raspberries & Berry Coulis, <i>box of 4 individual</i>		7184	32.00
Six Layer Coconut Cake with Fresh Strawberry Frosting, <i>6" serves up to 12</i>		7300	38.00
Hummingbird Teacake with Banana, Pineapple, Walnuts, <i>serves up to 5</i>		6109	10.50
Pink Mini Meringues, <i>bag of 12 mini</i>		7064	9.95
Lavender Shortbread, <i>bag of 12 mini</i>		9016	12.50
BRUNCH ITEMS			
Huevos Rancheros Casserole, <i>medium serves 4</i>		17795	19.95
Banana Pecan Pancakes, <i>box of 3</i>		17468	16.95
Candied Bacon, <i>per dozen</i>		6130	16.50
Spinach Crusted, Roasted Vegetable Quiche, <i>serves 6-8</i>		6129	43.00
Key Lime Coffee Cake, <i>serves 8-10</i>		6098	28.00
Cucumber Radish Tartine, <i>serves up to 3</i>		6254	18.00
Almond Croissants, <i>box of 4</i>		4*6020	11.80