



Established 1985

FINE FOODS & CELEBRATIONS

# MOTHER'S DAY 2019

AVAILABLE IN THE GOURMET MARKET SATURDAY MAY 11<sup>TH</sup>

## 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 Phillippe, *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 11<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 May 11<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	18.00
Smoked Salmon Canapes, <i>dozen</i>		6229	26.00
Crab Salad Canapes on Cucumber Rounds, <i>dozen</i>		6246	28.00
Garlic Grilled Shrimp with Moroccan Tomato Jam, <i>dozen</i>		6245	31.50
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
<b>PRIX FIXE</b>			
Brunch for 6, <i>all inclusive, no substitutions</i>		9003	135.00
Dinner for 6, <i>all inclusive, no substitutions</i>		16339	175.00
<b>CLASSIC ENTREES</b>			
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>		6713	29.95
<i>large serves 6-8</i>		6719	72.00
<b>SIDE DISHES</b>			
Creamy Asparagus Soup, <i>quart serves up to 3</i>		6625	11.95
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
<b>DESSERTS</b>			
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
<b>BRUNCH ITEMS</b>			
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