

Julienne

Established 1985

FINE FOODS & CELEBRATIONS

Summer Picnic Menu

AUGUST 2019



For dining Al Fresco ...at the POPS, the Bowl, Musi\que, the beach, your backyard...
We thank you for your continued patronage. Thank you and Enjoy! – Julie and the entire Julienne Staff

PRIX FIXE DINNERS

Due to the high volume of orders, we cannot accommodate substitutions on: 6-22 | 7-13 | 8-3 | 8-24 | 9-14

August Special

I. LAMB CHOPS

Herb & Breadcrumb Crusted
Lamb Chops
served with Charred Green
Beans with Roasted Tomatoes
and Israeli Couscous with Feta

\$36

II. Filet of Beef and Shrimp "Duet"

Sliced Filet of Beef and Garlic
Grilled Shrimp
served with
Petite Greens
Roasted Tuscan Vegetables with
Red Potatoes

\$32

August Special

III. CHICKEN KEBABS

Grilled Chicken, Onion &
Pepper Kebabs
with Harissa Hummus,
Cauliflower "Tabbouleh" &
Charred Broccoli

\$24

IV. Nicoise Salad

Perfectly Poached Salmon
Hard Boiled Egg, Haricots Verts,
Tomatoes, Fingerling Potatoes,
Nicoise Olives
Dijon Tarragon Vinaigrette

\$21

V. Southwest Caesar

Romaine Lettuce, Cilantro Rice,
Black Beans, Roasted Corn,
Tomatoes, Avocado,
Tortilla Strips
with Southwest Caesar Dressing

\$14.50

VI. Mango Chicken Salad

Grilled Chicken Breast, *sliced*
Mango Salsa, Orange Slices,
Grilled Asparagus, Avocado and
Citrus Vinaigrette
over Romaine Lettuce

\$18

VII. FILET OF BEEF WITH ARUGULA

Filet of Beef, thinly sliced,
Layered with Arugula
and shaved Parmesan
served with
Pistachio Pesto Penne with Peas
Fresh Summer Berries

\$26

VIII. Sandwich Box

Half Signature Chicken Tarragon
Salad Sandwich on
Rosemary Currant Bread
with Lemon Bowtie Pasta
Fruit Garnish and Petite Sweet
(assorted)

\$16

IX. Chicken Tenders

Southwest Chicken Tenders
with Julienne Ranch Dressing
served with
Mexican Street Corn Salad
Watermelon

\$21

FOOD FOR SHARING

Vegetable Crudité with Julienne Ranch Dressing
Cheese Platter with Dried Fruits & Nuts
3 cheeses beautifully arranged with seasonal accoutrements
Charcuterie Platter
selection of 3 cured meats and seasonal accompaniments
Roasted Corn & Pasilla Chili Quesadillas
Sun-Dried Tomato, Basil Terrine with Baguette Crisps
Harissa Hummus with Toasted Pita Chips

Sliced Summer Fruit Platter
Mini Cookie Platter (*24 assorted cookies, may contain nuts*)
Bag of Mini Chocolate Chip Cookies (*one dozen*)
6-inch Polenta Cake with Kumquat Marmalade
Individual Desserts:
Chocolate Brown Sugar Cake, *slice*
Coconut Cake layered with Fresh Strawberries,
Strawberry Frosting, *slice*



PICNIC MENU 2019 ORDERING & PICK-UP INFORMATION



3 WAYS TO PLACE YOUR ORDER:

1. Visit: www.juliennetogo.com, save order form to desktop, fill out, save, and email to: order@julienne.us
2. In person with any Gourmet Market Staff Member
3. Over the Phone: 626-441-2299 with any Gourmet Market Staff Member

This is the ONLY menu to order from. Please expect a 10-15 minute wait. *(regardless of the time you put on the form)*

Orders may be picked up in the Gourmet Market after 11am or at the POPS after 5pm.

We appreciate a minimum 24 hour notice and do our best to prepare Same Day Orders.

First Name:	Last Name:		Pick Up Day:
Contact Phone:	Email:		
**Credit Card (circle): (MC) (Visa) (Disc) (AMEX):		Exp:	Sec Code:
**Orders will not be processed without a credit card			Pick up Time:
Is this for pick-up on-site at the Arboretum for the POPS? <i>please circle --</i> \$2.00 PER DINNER delivery charge to the Arboretum Concert dates: June 22 July 13 August 3 August 24 September 14			Employee. initials

ACCOUTREMENTS	QTY	CODE	PRICE
Vegetable Crudit� with Julienne Ranch Dressing		292	12.00
Cheese Platter, Trio of Cheeses with Dried Fruit & Nuts, <i>serves up to 5</i>		315	19.95
Charcuterie Platter, <i>selection of 3 cured meats & seasonal accoutrements</i>		1666	32.00
Roasted Corn, Pasilla Chili & Jack Cheese Quesadillas		6211	16.00
Sun Dried Tomato, Basil Pesto Terrine, <i>small serves up to 8 with baguette crisps</i>		323	16.95
Harissa Hummus with Toasted Pita Chips		312	16.00
Sliced Summer Fruit Platter, <i>serves up to 8</i>		299	25.00
PRIX FIXE DINNERS per person			
I. Herb & Breadcrumb Crusted Lamb Chops with Mint Salsa Verde with Charred Green Beans, Roasted Tomatoes, Israeli Couscous		15226	36.00
II. Filet of Beef and Shrimp Duet with Petite Greens & Roasted Tuscan Vegetables with Red Potatoes		293	32.00
III. Chicken Kebabs with Harissa Hummus served with Cauliflower "Tabbouleh" and Charred Broccoli		13422	21.00
IV. Nicoise Salad with Poached Salmon Hard Boiled Egg, Haricot Verts, Tomatoes, Fingerling Potatoes, Nicoise Olives, Dijon Tarragon Vinaigrette		294	21.00
V. Southwest Caesar Salad with Cilantro Rice, Black Beans, Corn, Tomatoes, Avocado, Tortilla Strips and Southwest Caesar Dressing		305	14.00
VI. Mango Chicken Salad with Orange Slices, Grilled Asparagus, Avocado and Citrus Vinaigrette		298	18.00
VII. Filet of Beef with Arugula & Shaved Parmesan served with Pistachio Pesto Penne with Peas & Fresh Summer Berries		306	26.00
VIII. Sandwich Box with Half Chicken Tarragon Sandwich, Lemon Bowtie Pasta, Fruit Garnish and Petite Sweet		307	16.00
IX. Chicken Tenders with Julienne Ranch Dressing served with Mexican Street Corn & Watermelon		296	21.00
DESSERTS -SHARED			
Mini Cookie Platter, <i>24 pieces – may contain nuts</i>		308	28.00
Bag of Mini Chocolate Chip Cookies (<i>no nuts</i>), <i>1 dozen</i>		9016	12.50
Polenta Cake, <i>6" round serves approx. 6 people</i>		309	28.00
DESSERTS -INDIVIDUAL			
Chocolate Cake with Brown Sugar Cream Cheese Frosting, <i>slice</i>		7250	7.00
Coconut Cake with Fresh Strawberries & Strawberry Frosting, <i>slice</i>		7250	7.00
PASADENA POPS DELIVERY CHARGE, PER PERSON/DINNER		1826	2.00