



FINE FOODS & CELEBRATIONS  
ESTABLISHED 1985

## Catering-to-Go Fall/Winter 2019

### PRIX FIXE OPTIONS

*Priced per person. 6 person minimum to order. Request 48 hours notice.*

#### Chicken Breast & Salmon

Gremolata Chicken Breast  
Pistachio Cranberry Salmon  
Grilled Vegetables  
Farro with Pecans & Butternut Squash  
Baby Spinach with Chevre, Beets & Kahlua Pecans

**\$30 PER PERSON**

#### Holiday Classic

Filet of Beef with Horseradish Cream Sauce  
Sliced Turkey Breast with Cranberry Chutney  
Maple Glazed Brussels Sprouts  
Garlic Mashed Potatoes  
Mixed Greens with Raddicchio, Figs & Pecorino

**\$35 PER PERSON**

#### Latin Buffet

Chicken Enchiladas  
Grilled Salmon in Tequila Cream Sauce with Poblanos  
Grilled Vegetables  
Cilantro Rice  
Arugula Salad with Manchego, Almonds & Quince Vinaigrette

**\$34 PER PERSON**

#### Brunch

Spinach Crusted Quiche du Jour  
Crème Brûlée Bread Pudding with Crème Anglaise  
Open Face Smoked Salmon Sandwich  
Fresh Fruit Salad  
Candied Bacon  
Rosemary Roasted Potatoes

**\$32 PER PERSON**

#### 2-Hour Cocktail Party

Membrillo & Manchego Bites  
Rosemary Currant Parmesan Toast  
Prosciutto Wrapped Asparagus  
Sun Dried Tomato & Basil Terrine with Baquette Crisps  
Roasted Vegetable Crudit  with Harissa Hummus  
Assorted Cheese Platter with Dried Fruit & Nuts

**\$24 PER PERSON**

ADD GARLIC SHRIMP FOR \$4/PERSON

ADD SMOKED SALMON SANDWICH FOR \$3.50/PERSON

ADD TRI-TIP CROSTINI FOR \$3.50/PERSON

*For Holiday Entertaining & Everyday Delights*

#### UPCOMING HOLIDAY MENUS

Thanksgiving  
Christmas Morning & Dinner  
New Year's Eve & Day

*Let us take care of the food so you can enjoy your family & friends! Holiday menus include selections of hors d'oeuvres, entrees, side dishes, brunch items & desserts.*

## SEASONAL FOODS & SIGNATURE FAVORITES

Choose from a selection of fresh favorites. Minimums may apply.

### HORS D'ŒURVES (2 DOZEN MINIMUM PER KIND)

Garlic Grilled Shrimp with Moroccan Tomato Jam

Roasted Tomato Burrata Bites

Mini Spiced Beef & Potato Empanadas

Roasted Corn & Pasilla Chili Quesadilla

Chicken Taquitos with Julienne Guacamole

Chicken Sausage & Currant Meatballs

Mushroom Pinwheels

Membrillo & Manchego Bites

Jalapeño Poppers with Cream Cheese,  
Cheddar Cheese & Bacon

Smoked Salmon Sandwich

Tri-Tip Crostini with Romesco

\$26-31.50 PER DOZEN

### GREEN SALADS

Baby Spinach with Roasted Beets, Chevre  
& Kahlua Spiced Pecans

Arugula with Manchego & Almonds

Winter Salad with Baby Greens, Radichio  
Figs, Pecorino & Champagne Vinaigrette

Harvest Salad with Baby Spinach, Red Onion Dried  
Fruit & Cider Vinaigrette

\$6.95-15.25 EACH

### SOUPS & STEWS (3 QUART MINIMUM, PER KIND)

Butternut Squash

“Get Well” Soup

Curried Pumpkin

Ribollita

Shrimp & Crab Curry

Chicken & White Bean Chili

Beef Stroganoff

Pork Chili Verde

Siamese Chicken Curry

\$10.95-27 PER QUART

### VEGETABLES | GRAINS | POTATOES (3 POUND MINIMUM)

Kale Quinoa & Apples

Maple Roasted Brussels Sprouts

Wild Rice with Dried Fruit & Pecans

Scalloped Potatoes with Fennel

Farro with Butternut Squash & Pecans

Butternut Squash Puree

Creamy Polenta with a Mushroom Ragu

\$11-15 PER LB

### LAYERED TERRINES

Sundried Tomato & Basil Pesto

Bleu Cheese & Spiced Pecan

Smoked Salmon

Cheddar & Pecan

\$9.95-14.5 EACH

### ENTRÉE CASSEROLES (MINIMUMS VARY, PLEASE INQUIRE)

Enchiladas:

Chicken | Black Bean & Papaya in Pepita Mole

Butternut Squash & Pasilla Chili Gratin

Chicken Sopra

Chicken, Chorizo & Shrimp Paella

Baked Rigatoni with Turkey Bolognese

Lamb Moussaka

Chicken Tarragon Bread Pudding

Chicken Pot Pie

\$13.50-65

### ENTREES (MINIMUM 6 SERVINGS)

Sour Cherry Chicken Breast

Pistachio & Cranberry Crusted Salmon

Herb Crusted Lamb Chop with Pomegranate Reduction

Seared Beef Medallion with Cognac Mushroom Sauce

Pot Roast with Potatoes and Vegetables

Sage Rubbed Pork Tenderloin with Onion Cream Sauce

\$18-48 PER LB

## DESSERTS

*\*also available as individual option*

### CLASSICS

NY Cheesecake  
with Gingersnap Crust,  
🌀 Cranberry, Orange Coulis\*  
Mexican Hot Chocolate Cake  
Chocolate Hazelnut Torte *gf*  
Single Layer Chocolate  
Mousse Cake\*  
Italian Almond Cake\*  
Pear Skillet Cake\*  
Apple Tart Tatin\*  
Apple Walnut Cake  
with Hard Rum Sauce\*  
Pumpkin Bread Pudding with  
Whiskey Caramel Sauce  
Chocolate Pots de Crème

Polenta Bread Pudding  
with Cranberry Orange Coulis  
Cranberry Brown Butter Tart  
Poached Pears  
with Sweetened Mascarpone  
🌀 Pistachios

### CELEBRATION CAKES

Orange Almond  
with Raspberry Jam Filling  
and Lemon White Chocolate  
Buttercream  
Chocolate Cake with Brown Sugar  
Cream Cheese Frosting  
Dark Chocolate Cake  
with Chocolate Mousse Filling  
🌀 Chocolate Ganache Glaze  
Red Velvet cake with Cream  
Cheese Frosting

### COOKIE 🌀 BAR PLATTERS

*\*December only*

\*Gingerbread Boys  
Sugar Cookies  
Toffe Shortbread Bar  
Chocolate Gingerbread  
Coconut Macaroons  
Cranberry White Chocolate Pecan  
Crystallized Ginger  
\*Snowball Cookies with Walnuts  
Cappucino Brownie  
Pumpkin Walnut Bar with Cream  
Cheese Frosting  
\*Peppermint Brownie

AVAILABLE BAGGED BY THE DOZEN  
OR ASSORTED

ARRANGED ON SMALL OR LARGE PLATTERS

## BREAKFAST ITEMS

Spinach Crusted Quiche  
*several fillings available*  
Spinach, Bacon 🌀 Feta Strata

Crème Brûlée Bread Pudding  
Cream Currant Scones  
Candied Bacon

Espresso Coffeecake  
Iced Cinnamon Rolls  
Chocolate Chip Waffles

## BOUTIQUE WINE

### RED

FORIS PINOT NOIR  
Oregon  
RAYMOND HILL CABERNET  
California  
CASCINA BALLARIN NEBBIOLO  
Italy

### WHITE & ROSÉ

CAKEBREAD SAUVIGNON BLANC  
California  
ELENA WALCH PINOT GRIGIO  
Italy  
VILLA WOLF ROSÉ  
Germany

### SPARKLING

JEAN PHILLIPE BRUT  
France  
LE GRANDE COURTAGE  
SPARKLING ROSÉ  
France  
FRANCIACORTA  
Italy

## BOXED LUNCHES

*For group travel, meetings, concerts, picnics. Pre-order 2 days in advance. Some sides may require substitutions.*

### I. Sandwich Box

Your choice of half sandwich with Red Cabbage Slaw or Bowtie Pasta, Fruit Garnish & Petite Sweet

- Classic Chicken Tarragon on Signature Rosemary Currant Bread
- Roasted Turkey, Cranberry Chutney on Signature Rosemary Currant Bread
- Albacore Tuna Salad with Avocado & Currants on Whole Grain Bread
- Grilled Vegetables with Mozzarella on Ciabatta Bread

\$16

### II. Savory Tart Du Jour

Served with Arugula, Manchego & Almond Salad with Fruit Garnish

\$18.50

### III. Southwest Caesar Salad

*(Gluten-free if served with balsamic dressing)*

Romaine, Corn, Avocado, Tomatoes, Black Beans, Cilantro Rice with Southwest Caesar Dressing

\$13.75

### IV. Cumin Crusted Filet of Beef or Poached Salmon with Jalapeño Aioli

Served with Roasted Fingerling Potatoes & Grilled Vegetables

\$26 FOR BEEF | \$23 FOR SALMON | \$28 FOR DUET

### V. Southwest Chicken Tenders with Spicy Apricot Sauce

Traditional Potato Salad with Bacon & Red Cabbage Slaw

\$21

### ACCOUTREMENTS

Jose Andres Potato Chips

Truffle Potato Chips

Rosemary Currant Parmesan Toast

Sun Dried Tomato Basil Terrine with Baguette Crisps

Mini Cookie/Bar Platter

Rosé, Pinot Noir, or Pinot Grigio

Mediterranean Blend House Red or White

In 1 Liter Bottles

*With easy screw off cap!*

\$22-32

*For your convenience, please let us know if we should include plastic cutlery and napkins or platters.*

#### FOUR EASY WAYS TO ORDER

1 ORDER@JULIENNE.US

2 IN PERSON AT THE GOURMET MARKET

3 ONLINE AT JULIENNETOGO.COM

4 626 441 2299 ext. 12 FOR SAME DAY ORDER

We are here to simplify & curate all your entertainment needs—from 10 to 100+ guests.

For help planning your order, contact our Order Department Team

at ORDER@JULIENNE.US or 626 441 2299 ext. 18

*Thank you for making us  
a part of your season!*

—JULIE & THE JULIENNE TEAM

To make your event even easier, we can garnish & platter any of your items!

Join our email list to see all of our weekly & seasonal menus at: JULIENNETOGO.COM

Follow us on Instagram @JULIENNEFINEFOODS