

Julienne

FINE FOODS & CELEBRATIONS
ESTABLISHED 1985



Christmas 2021 Information

AVAILABLE THU 12/23 AND FRI 12/24 FOR PICK UP AFTER 11AM. CLOSED SAT 12/25 AND SUN 12/26.

THREE EASY WAYS TO ORDER

1 ORDER DIRECTLY ONLINE AT WWW.TOASTTAB.COM/JULIENNE

2 IN PERSON AT THE MARKETPLACE

3 626.441.2299

*Thank you for
choosing Julienne!*

Merry Christmas!

**Thank you for your choosing
Julienne Fine Foods and Celebrations to help celebrate this special day.**

- Due to the high volume of orders, these are the **only** available items for December 23-24.
- There is a \$75 minimum for any pre-order. Pre-payment is required to process your order. We cannot accommodate any substitutions, modifications or food allergy requests.

We are **closed** December 25 and 26 to celebrate with our families.

Wishing you a meaningful and Joyous Holiday!

-Julie and the entire Julienne Team

Christmas Menus

Prix Fixe Options

A. Traditional Dinner SERVES 6-8, \$375

Marmalade Glazed Turkey
Cumin Crusted Filet of Beef with
Horseradish Cream
Grilled Vegetables
Scalloped Potatoes
Mixed Greens with Dried Figs, Dill, Pecorino,
and Champagne Vinaigrette

B. Brunch SERVES 6-8, \$175

Savory Christmas Strata with Sundried
Tomato and Basil Pesto
Candied bacon
Fruit Salad
Creme Brulee Bread Pudding
Mini Scones
Hibiscus Punch
Prosecco, *1 bottle*

*Add a Bottle of Raymond Hill Cabernet to Traditional Dinner or Brunch **\$30**

*Enliven your table with seasonal decor
& accents from our Holiday Boutique!*

**Please see back side
for á la carte options
and desserts.**



Christmas À la Carte Menu 2021

Available only Dec 23-24

STARTERS

- Smoked Salmon Terrine **\$15.50**
- Grilled Shrimp with Tomato Jam, *1 dozen* **\$32.00**
- Crabcakes with Jalapeño Aioli, *2 dozen* **\$64.00**
- Layered Brie with Cranberry Chutney and Kahlua Pecans **\$24.95**
- Bleu Cheese on Endive, Crushed Pecans, *1 dozen* **\$24.95**
- Kahlua Pecans, *1 lb* **\$22.00**
- Sundried Tomato and Basil Pesto Terrine **\$15.50**
- Cream of Mushroom Soup, *1 quart* **\$11.95**
- Beef Stroganoff with Mushrooms, *1 quart* **\$26.95**

ENTREES

- Marmalade Glazed Turkey Breast, *serves 8-10* **\$80.00**
- Pistachio Cranberry Salmon, *serves 6-8* **\$120.00**
- Cumin Crusted Filet of Beef with Horseradish Cream *serves 10-12* **\$275.00** | *half, serves 4-6* **\$157.00**
- Sage Roasted Pork Loin with Leeks and Lady Apples *serves 8-10* **\$95.00** | *half, serves 4-6* **\$47.00**

SIDE DISHES

- Scalloped Potatoes, *casserole size, serves 2-3* **\$45.00**
Only In 2lb or 4lb Increments
- Sherried Wild Rice Pilaf **\$24.00** | **\$48.00**
- Garlic Mashed Potatoes **\$24.00** | **\$48.00**
- Creamed Spinach **\$30.00** | **\$60.00**
- Broccolini with Bread Crumbs **\$25.00** | **\$50.00**
- Grilled Vegetables **\$30.95** | **\$61.95**

ON THE LIGHTER SIDE

- Mixed Greens with Dried Figs, Dill, Pecorino, and Champagne Vinaigrette, *serves 2-3* **\$13.50**

BREAD

- Rosemary Raisin Bread, *loaf* **\$8.50**
- Parmesan Toast, *1 dozen* **\$9.50**
- Baguette Crisps, *1 bag* **\$7.50**
- Ciabatta Rolls, *6 per bag* **\$7.50**

SWEETS

INDIVIDUAL DESSERTS, BOX OF 4 **\$33.00 EACH**

- Chocolate Pots de Crème
- Coconut Cream Tart
- Apple Tart Tatin
- Pear Skillet Cake
- Vanilla Pecan Bread Pudding, Cranberry Coulis

WHOLE DESSERTS

- Chocolate Whiskey Bundt Cake, *Serves 10* **\$38.00**
- Cocoa Dusted Hazelnut Cake, *gluten free* **\$45.00**

BAR AND TEACAKE

- Lemon Coconut Bars, *4 per box* **\$15.00**
- Citrus Teacake, *mini loaf* **\$10.50**
- Chocolate Peppermint Bark Bars, *4 per box* **\$15.00**

HOLIDAY COOKIES

- Large Gingerbread Boy Cookies, *4 per box* **\$16.00**
Bag of 12 Mini-Cookies **\$14.95**
- Chocolate Molasses | Snowballs with Walnuts | White Chocolate Cranberry Pecan

BREAKFAST

- Fruit Salad, *only in 2 or 4 pound increments*
\$24.50 | **\$49.00**
- Candied Bacon, *1 dozen* **\$16.50**
- Creamed Currant Scones, *box of 4* **\$19.50**
- Chocolate Chip Waffles, *4 per bag* **\$12.95**
- Buttered Croissants, *bag of 3* **\$13.00**

New "Family Size" serves 6-8

- Savory Christmas Strata with Sundried Tomato and Basil Pesto **\$45.00**
- Crème Brûlée Bread Pudding **\$45.00**
- Traditional Lasagna
serves 6-8 **\$52.00** | *large, serves 10-12* **\$68.00**

WINE & BEVERAGES

- Hibiscus Punch, *1 quart* **\$11.95**
- Julienne Hot Chocolate Mix, *1 bag* **\$14.95**
- Red: Tempranillo **\$26.80**
- White: Sancerre, *Loire Valley, France AOC* **\$55.00**
- White Burgundy **\$24.95**
- Sparkling: Champagne **\$62.00** | Prosecco **\$21.95** | Lambrusco **\$45.00**
- Raymond Hill Cabernet **\$30.00**

*Thank you for making Julienne
a part of your celebration!*

We always make "extras" for day of pick-up, but can't guarantee selection or quantities, or take same day orders.