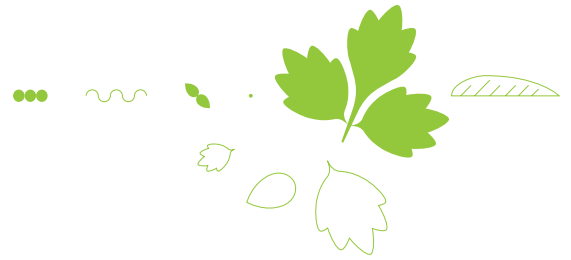




FINE FOODS & CELEBRATIONS
ESTABLISHED 1985



☘☘☘ Catering Brunch Menu

Ideal for a leisurely weekend gathering.

Prix Fixe Menu

SERVES 6-8

- Spinach and Feta Strata, *best served warm*
- Candied Bacon, *best served warm*
- Fresh Fruit Platter
- Espresso Coffee Cake
- Pineapple Mint Agua Fresca
- Prosecco, *2 bottles*

XX

We are happy to help you!

THREE WAYS TO CONTACT US

- 1 EMAIL US AT** order@julienne.us
- 2 CALL US** 626.441.2299, EXT 1
- 3 IN PERSON AT THE GOURMET MARKET**

Customize Your Menu

With additional À la Carte & Add Ons



À la Carte

BREAKFAST PASTRIES

- Espresso Glazed Coffeecake, *serves 6-8*
- Tea Cake du Jour, *serves 4-6*
- Scone Dough, *frozen, 6 per bag*
- Cream Currant Scones, *4 per box*
- Butter Croissant, *3 per bag*
- Almond Filled Croissant, *3 per bag*
- Lemon Curd, *by the pint*

ENTREES

- Spinach Crusted Quiche, *serves 8-10*
- Chicken Sausage and Mushroom
- Ham and Asparagus
- Roasted Vegetable

BREAKFAST CASSEROLES, *family size serves 6-8*

- Cremé Brulee Bread Pudding
- Savory Strata
- Spinach and Feta
- Ham and Gruyere
- Huevos Rancheros

SIDE DISHES

- Smoked Salmon with Spicy Crème Fraiche, Red Onion, and Capers, *serves 6-8*
- Smoked Salmon Sandwiches, *serves 6-8*
- Fresh Fruit Platter, *serves 6-8*
- Fruit Skewers, *2 dozen minimum*
- Candied Bacon, *by the dozen*
- Deviled Eggs, *by the dozen*
- Rosemary Roasted Potatoes, *by the pound*
- Poached Asparagus with Lemon Dill, and Aioli, *by the pound*



❁❁❁ Catering Open House Menu

Small plate foods served at room temperature.

Ideal for office or group gatherings of any size, including Celebration of Life receptions.

Prix Fixe Menu

SERVES 12

please select from a la carte options below

- Tomato, Basil, and Boccancini Individual Skewer
- Individual Savory Bite with Endive, Blue Cheese and Spiced Pecans
- Turkey Meatloaf with Carrot Roulade
- Ham and Gruyere Mini Sandwich
- French Potato Salad with Fine Herbs
- Broccoli Slaw with Cranberries

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À la Carte

MINI SANDWICHES,

by the dozen, 1 dozen per kind

- Ham and Gruyere
- Caprese
- Filet of Beef with Arugula

INDIVIDUAL SKEWER,

by the dozen, 1 dozen per kind

- Tomato, Basil, and Boccancini
- Chicken with Mushroom
- Beef with Peppers

INDIVIDUAL SAVORY BITES

by the dozen, 1 dozen per kind

- Creamy Onion Tartlet
- Endive with Blue Cheese and Spiced Pecans
- Grilled Shrimp with Moroccan Tomato Jam

PIZZETTA, *minimum of 6 per kind*

- Chicken Sausage and Black Olive
- Arugula, Brie, Potato, and Caramelized Onions

PROTEINS, *by the pound*

- Poached Salmon Squares with Floral Confetti and Green Goddess
- Turkey Meatloaf With Carrot Roulade
- Sliced Lemon Herb Chicken Breast
- Signature Chicken Taquitos with Guacamole, *by the dozen*

GRAIN AND PASTA, *by the pound*

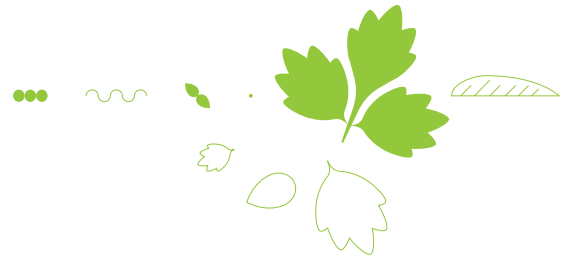
- Orzo, Feta, Pinenuts, and Mint
- French Potato Salad
- Farro, Arugula, Parmesan

VEGETABLES, *by the pound*

- Roasted Balsamic Root Vegetables
- Broccoli Slaw With Cranberries
- Individual Crudite Cups with Beet Hummus, *by the dozen*



FINE FOODS & CELEBRATIONS
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❁❁❁ Catering Luncheon Menu

Ideal for a bridal or baby shower. Serve room temperature or warmed, buffet or plated.

Prix Fixe Menu

SERVES 8-10, NO SUBSTITUTIONS

Poached Salmon with Floral Confetti
and Green Goddess, *whole filet*

Asparagus And Gruyere Savory Tart

Fresh Fruit Platter

Curried Couscous with Carrot and Currants

Mixed Greens with Berries, Feta, Pecans,
Raspberry Balsamic Vinaigrette

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Customize Your Menu

With additional Á la Carte & Add Ons

Á la Carte

STARTERS

Endive Spear with Bleu Cheese
and Pecans, *by the dozen*

Pizzetta, *minimum of 4 per kind, best served warm*

- Arugula, Brie, Caramelized Onion
- Rosted Japanese Eggplant and Tomato

ENTREES, *by the pound*

Chicken Apricot Salad, Blanched Almonds

Jasmine Rice, Poached Shrimp, and Peas

Poached Salmon with Floral Confetti
and Green Goddess,
whole filet or individual pieces

SIDE DISHES

Grilled Asparagus with Lemon Aioli,
by the pound

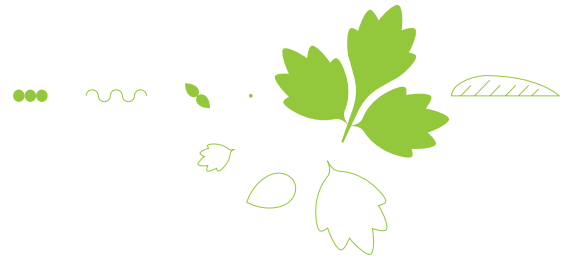
Curried Couscous with Carrot
and Currants, *by the pound*

Mixed Greens with Berries, Feta,
Pecans, Raspberry Balsamic
Vinaigrette, *serves 3-4*

Fresh Fruit Platter, *serves 12-15*

Savory Tart, *serves 12-15*

- Asparagus and Gruyere
- Creamy Onion



❁❁❁ Catering Classic Reception Menus

Ideal for gatherings of any size, lunch, or dinner.
Serve at room temperature or warmed.

Prix Fixe Menus

no substitutions

CLASSIC RECEPTION 1

SERVES 8-10

choose one

Sour Cherry Chicken Breast
Lemon-Herb Chicken Breast

choose one

Red Onion Crusted Salmon
Lemon Grilled Salmon

choose one

Farro with Arugula and Parmesan
French Potato Salad with Fine Herbs

Salad with Romaine, Mint, Feta,
Pine Nuts, Lemon Vinaigrette
Grilled Vegetables

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CLASSIC RECEPTION 2

SERVES 8-10

Mandarin Chicken Salad,
in lettuce cups

Miso Glazed Salmon
Coconut Crusted Shrimp
with Spicy Apricot Sauce
Charred Broccoli

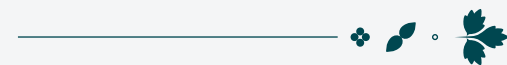
CLASSIC PICNIC

SERVES 8-10

Espresso Glazed Barbecue Ribs
Grilled Bratwurst
Chicken Tenders
with Apricot Sauce
Potato with Radish and Dill
Creamy Coleslaw
Mini Corn on The Cobb
Watermelon with Feta,
and Mint Salad

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*All items can be order as
À la Carte. Please note that
minimum quantities may apply.*



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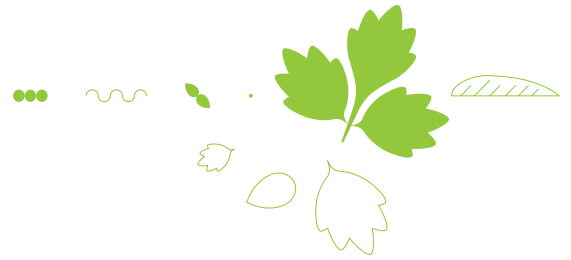
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Add Ons

STARTERS

Soup du Jour, *quart*
Layered Brie, Jam, Fresh Fruit, Almonds,
Fresh Baguette Slices, *serves 6*
Rosemary Currant Parmesan Toast,
by the dozen

CREAM CHEESE SPREADS, *serves 6-8*

Smoked Salmon Terrine
Sun Dried Tomato Basil Pesto Terrine
Toasted Baguette Crisps, *bag*

PASTRY & SWEETS

Chocolate Covered Strawberries, *by the dozen*
Mini Puddings, *one dozen per kind*

- Cinnamon Rice
- Chocolate

Mini Tartlets, *one dozen per kind*

- Lemon Meringue
- Chocolate

Cookie and Bar Platter,

small, 36 pieces

large, 75 pieces

French Macarons, *(gluten free) dozen*

Layered Chocolate Brown Sugar Cake,

6-inch, serves 8-10

9-inch, serves 20

WINE & BEVERAGES

Pineapple Mint Agua Fresca, *by the quart*

Prosecco

HOUSE WINE

Red, Rouge du Soir

White, Blanc Elegance

Rose

Sparkling

FLORAL ARRANGEMENT

Fresh Seasonal Nosegay

designed by our own florist, minimum of 6

Catering Information

Any catering order requires confirmation and pre-payment.
We typically ask for a 3-day notice.

The Order Department Coordinator is happy to suggest appropriate portion sizes based on the number of guests.

A flat 7% Coordination Charge is included on the invoice. Please note that sales tax is not charged for cold take-out food.

Your order is presented cold and in disposable containers. Reheating Instruction included.

Any order that is canceled with less than 24-hour notice of the pick-up time will be fully charged.

Even more options are listed on our Everyday Classics Menu, Daily Specials Menu. Please note that minimum quantities may apply.

Ready to Order?

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Thank you
for your interest in
Julienne Fine Foods & Celebrations catering
your upcoming event.