



*Julienne*

FINE FOODS & CELEBRATIONS  
ESTABLISHED 1985

# Private Events at Julienne

*Set in a 1920s Spanish arcade with gas lanterns and twinkle lights, our Garden Patio is a lovely spot for any celebratory or business gatherings.*

*We offer buffet style dining, with linen tablecloths, table flowers and votives & attentive service throughout your entire event. Come, we invite you to enjoy the gracious hospitality that Julienne is so well known for since 1985.*



# Private Events at Julienne

For festive additions, please see our  
Wine & Beverage Menu on the back.



## Breakfast Buffet

Availability: 8:00am-11:00am  
Rental Fee: \$1000.00  
Number of Guests: 25 Maximum  
Food and Beverage Minimum: \$1500.00

### HOT BUFFET SELECTIONS

Includes 8 Items

#### Spinach Crusted Quiche

Tomato Basil  
or Chicken Sausage with Mushroom

#### Savory Brunch Casserole

Croque Monseieur or Spinach with Feta

#### Chiliquilles With Scrambled Eggs

##### Your Choice of:

Hot Steel Cut Oatmeal  
with Currants & Brown Sugar  
or Yogurt Parfait with Granola and Fruit

##### Your Choice of:

Candied Bacon or Applewood Smoked Bacon

#### Fresh Fruit Salad

#### Assorted Breakfast Sweets with Jam and Butter

Cream Currant Scones | Breakfast Cookies |  
Butter Croissants

#### Fresh Orange Juice

#### Brewed Coffee and Tea Station

Hot or Iced Tea

### A LA CARTE

#### Waffles with Crystallized Ginger Butter & Syrup

Buttermilk or Pumpkin

#### Baked Pumpkin Donuts

#### Creme Brulee Bread Pudding with

#### Creme Anglaise

#### Espresso Coffeecake

#### Prosecco

#### Espresso & Lattes



## Luncheon Buffet

Availability: 11:30am-2:30pm  
Rental Fee: \$1000.00  
Number of Guests: 25 Maximum  
Food and Beverage Minimum: \$1500.00

### BUFFET SELECTIONS

Includes 6 Items

#### Poached Salmon

Green Goddess  
or Fresh Fruit Salsa

##### Your Choice of:

Chicken Apricot Salad with Almonds  
or Curried Chicken Salad

##### Green Salad

Romaine with Feta, Mint, and Pinenuts  
or Mixed Greens, Pecans, Gorgonzola,  
with Dijon Vinaigrette

##### Fresh Fruit Salad

##### Coffee and Tea Station

Hot and Iced Tea Available

### A LA CARTE

#### Cup of Hot Soup

#### Skewers

Fresh Fruit  
or Tomato & Mozzarella

#### Mini Cookie Tray

with French Macarons, Fresh Berries,  
& Chocolate Bouchon

#### Layered Cakes

Chocolate Brown Sugar  
or Orange Almond Cake  
with White Chocolate Buttercream

##### SIZE OPTIONS

6 inch serves 8-10 | 9 inch serves 20

#### Fresh Fruit Agua Fresca

(Refreshing with Prosecco)

Hibiscus or Cucumber Mint





## Cocktail Hour Buffet

Availability: 4:30pm-6:30pm

Rental Fee: \$1200.00

Number of Guests: 50 Maximum

Food and Beverage Minimum: \$1500.00

### HOT BUFFET SELECTIONS

Includes 7 Items

#### Your Choice Of:

Cup of Passed Hot Soup  
or Individual Crudite Cups  
with Harissa Hummus

#### Mini Sandwiches

Beef with Arugula or  
Turkey Cranberry

#### Skewers

Tomato Basil and Boccacine  
or Beef and Pepper  
or Chicken & Artichoke Heart

#### Rosemary Currant Parmesan Toast

#### Warm Tartlet

Bacon Onion or Spinach Gruyere

#### Cheese & Charcuterie Board with Kahlua Pecans

#### Fresh Orange Juice

#### Non-Alcoholic Beverage Station

Hot Apple Cider  
or Fruit Aqua Fresca

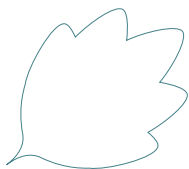
### A LA CARTE

#### Open-faced Smoked Salmon Sandwiches

#### Endive Spear with Blue Cheese & Pecans

#### Mini Cookie Tray

with French Macarons, Fresh Berries,  
& Chocolate Bouchon



## Dinner Buffet

Availability: 6:00pm-10:00pm

Rental Fee: \$3000.00

Number of Guests: 30 Maximum

Food and Beverage Minimum: \$2000.00

### HOT BUFFET SELECTIONS

#### Choice of 1 Protein:

- Poached Salmon with Orange Beurre Blanc
- Chicken with Creme Fraiche & Leeks
- Beef Tenderloin with Sautéed Mushrooms
- Pork Tenderloin Roulade with Grainy Mustard
- Parmesan Crusted Swordfish with Lemon Caper

#### Choice of 2 Side Vegetables:

- Roasted Balsamic Vegetables
- Wild Rice Pilaf with Sherried Mushrooms
- Green Beans with Ginger And Garlic
- Asparagus Chinois
- Roasted Brussel Spouts with Pomegranate
- Orange Ginger Carrots

#### Choice of 1 Warm Casserole:

- Leek Bread Pudding
- Scalloped Potatoes with Fennel
- Julienne Paella with Chicken, Chorizo & Shrimp
- Baked Pasta with Sausage & Mushrooms

#### Choice of 1 Green Salad:

- Mixed Greens, Figs, Pecorino with Champagne Vinaigrette
- Butter Lettuce, Pomegranate Seeds, Kahlua Pecans with Champagne Vinaigrette

#### Brewed Coffee and Tea Station

Hot or Iced Tea

### A LA CARTE

#### Passed Hot Soup

#### Passed Hors d'oeuvres

2 dozen minimum of each kind. Please Inquire.

#### Cream Cheese Spreads with Baguette Crisps for each table

#### Layered Cakes

Chocolate Brown Sugar  
or Orange Almond Cake  
with White Chocolate Buttercream

#### SIZE OPTIONS

6 inch serves 8-10 | 9 inch serves 20

#### Mini Cookie & Bar Trays, for each table





## Wine & Beverage Menu

### BOUTIQUE WINES

We Proudly Offer Fine House Wine

White | Red | Rosé | French | Sparkling |  
Italian | Prosecco

Please inquire about our curated selection or see  
[JULIENNETOGO.COM/WINE](http://JULIENNETOGO.COM/WINE) for full description

### NON-ALCOHOLIC BEVERAGES

Bottled Juice:

Apple  
Cranberry  
French Sparkling Lemonade

Fresh Fruit Aqua Fresca (*refreshing with Prosecco*)

Passion Fruit Iced Tea  
with Mint & Orange Garnish

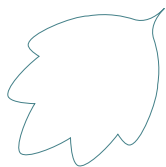
Espresso & Lattes

Hot Tea



## Gift Bags & Party Favors

Gift your guests with a happy memory and a little something to take home. Please explore our Seasonal Boutique or let us suggest something. *We are happy to gift wrap.*



Thank You for Making Julienne a Part of Your Day!

“Small cheer  
& great welcome  
make a merry feast.”

— WILLIAM SHAKESPEARE

# We are Here to Help with Your Event— at Julienne, the Office, or Home

### ORDER-AHEAD OFFERINGS

## Catering-To-Go

A bridal shower, milestone anniversary, a memorial—or any special occasion—should be successful, seamless, and enjoyable. Our menus reflect classic Julienne favorites, from bite sized hors d'oeuvres to specialty cakes and everything in between. We are happy to offer cooking instructions plus garnishing and serving tips, and wine pairing suggestions—please ask!

Additionally, we offer a selection of hearty individually boxed meals to go.

To see all menus available for catering, visit:

[JULIENNETOGO.COM/CATERING](http://JULIENNETOGO.COM/CATERING)

FOR EVENTS WITH 20 OR MORE GUESTS, PLEASE CONTACT US  
FOR GUIDANCE AND MENU OPTIONS. [ORDER@JULIENNE.US](mailto:ORDER@JULIENNE.US)

## Special Occasions are Our Specialty

Sign up to our newsletter at [JULIENNETOGO.COM](http://JULIENNETOGO.COM) to receive special holiday and seasonal menus for you to enjoy at home throughout the year. Find a reason to gather together!

Halloween | **Thanksgiving** | **Christmas Eve & Day** | New Year's Eve & Day | **Easter** | Mother's Day | Cinco de Mayo | Valentine's | St. Patrick's Day | Memorial Day | Fourth of July | Super Bowl | *the list continues...*

### Setting the Mood

The Marketplace is one-stop shopping, brimming with lovely, cheerful items to light up your table and home.

Decor & Table Accents are available from our Marketplace—curated by Julie. We invite you to get into the spirit