



Catering Fall & Winter

Available October 1 - December 31, Excluding Thanksgiving, Nov 22 - 25 & Christmas, Dec 22 - 26

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 Instructions included.

Any order that is canceled with less than 72-hour notice of the pick-up time will be fully charged.

Even more options are listed on our Everyday Classics and Daily Specials Menu.

Please note that minimum quantities may apply.

Prix Fixe Menu

Gather at the table and feast with Family and Friends

DINNER 1

SERVES 8-10

Roasted Pork Loin Roulade
with Roasted Apples
Scallop Potatoes with Fennel
Brussel Sprouts with Walnuts
& Pomegranate
Mixed Greens, Toasted Pecans,
Gorgonzola, Dijon Tarragon
Vinaigrette
Rosemary Currant Parmesean
Toast

\$295

DINNER 2

SERVES 8

Sliced Cumin Crusted Filet of
Beef with Garlic Aioli
Pistachio Cranberry Salmon
Leek Bread Pudding
Mixed Baby Greens, Figs,
Pecorino, Dill, Apple Cider
Vinaigrette
Rosemary Currant Parmesean
Toast

\$325

DINNER 3

SERVES 10-12

Glazed Turkey Breast
Julienne Maple Bourbon
Glazed Ham
Cranberry Chutney
Couscous with Cranberries
& Pecans
Butter Lettuce Salad with
Pomegranate, Kahula Pecans,
Champagne Vinaigrette
Ciabatta Rolls

\$385

À la Carte

STARTERS, 4 quart minimum

Butternut Squash Soup
Layered Brie with Cranberry Chutney

ENTREES

Roasted Pork Loin Roulade
with Roasted Apples
Cumin Crusted Filet of
Beef with Garlic Aioli, *whole*
Pistachio Cranberry Salmon, *whole*
Oven Roasted Turkey Breast with
Housemade Gravy

SANDWICH PLATTER: Great for Tailgating

Mini Sandwiches:

Meatloaf | Beef | Ham & Gruyère

Halves:

Albacore Tuna | Chicken Tarragon |

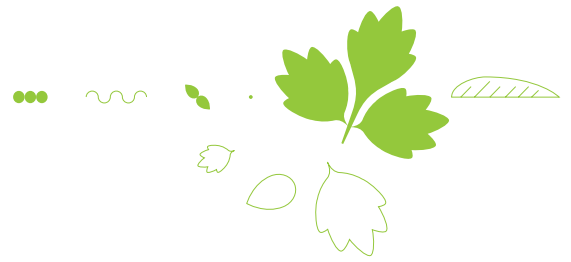
Turkey Cranberry Chutney* *available Nov 1*

FAMILY SIZE PIZZETTA: Great for Tailgating

Rectangle, 18 pieces per pie, minimum 2 per flavor
Chicken Sausage, Mushroom, Caramelized
Onion & Fresh Mozzarella
Spinach, Ricotta Cheese, Lemon Zest,
Caramelized Onions



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985



À la Carte

SIDE DISHES, *3 pound minimum*

- Wild Rice Pilaf
- Couscous with Cranberries, Pecans
- Brussels Sprouts with Walnuts
& Pomegranate
- Green Beans with Ginger & Garlic
- Cream Spinach with Mascarpone
- Roasted Balsamic Root Vegetables
- Broccoli Slaw with Cranberries
- Julienne Rosemary Currant Stuffing
with Fine Herbs
- Julienne Cranberry Chutney, *pint*

CASSEROLES, *best served warmed family size, serves 6-8 | large, serves 12-15*

- Leek Bread Pudding
- Scallop Potatoes with Fennel
- Traditional Beef Lasagna
- Croque Monsieur Breakfast
- Christmas Strata with Basil Pesto
& Sudried Tomato Pesto

GREEN SALAD BOWLS

- Mixed Greens, Pecans, Gorgonzola,
Dijon Tarragon Vinaigrette
- Baby Spinach, Figs, Pecorino,
Dill, Apple Cider Vinaigrette
- Butter Lettuce Salad with
Pomegranate, Kahula Pecans,
Champagne Vinaigrette

BEVERAGES

Seasonal Fresh Fruit Agua Fresca, *by the quart*

WINE PACKAGE

20% OFF A CASE OF YOUR CHOICE

House Red, White, Sparkling are excellent party wines.

Please Inquiry about our complete curated wine selections

FLORAL ARRANGEMENT

designed by our own florist, minimum of 6

Fresh Seasonal Nosegay

Don't want to host at home?
Host your Event at Julienne!

SWEETS

HOLIDAY COOKIE & BARS PLATTER

- Mini Cookie Box
- Mini Cookies & Bar Petite Four, *assorted*

MINI COOKIES & BAR HALVES TRAY

Garnished with frosted cranberries & Holiday Greens. A perfect gift, We are happy to add a bow,

Please Ask!

MINI HOLIDY COOKIES, BY THE DOZEN

- Gingerbread Boys | Chocolate Gingerbread |
- Snowballs with Walnuts | Shortbread Stars |
- Coconut Macaroons |
- White Chocolate Cranberry

HOLIDAY BARS, *minimum of 4 per kind*

**Petite fours bar bites, minimum of one dozen per kind*

- Mint Brownie
- Chocolate Peppermint

INDIVIDUAL

- Chocolate Bouchons
with Peppermint, Chocolate Sauce
with Frosted Cranberries, Chocolate Sauce
- Chocolate Pots de Crème
- Apple Tart Tatin

WHOLE DESSERTS,

- Butter Pound Cake
- Layered Pumpkin Cake with
Swiss Meringue & Caramel Drizzle
- Julienne Spiced Pumpkin Pie with
Kahlua Pecan Garnish
- Cranberry Upside Down Cake
- Gingerbread Teacake

DESSERT SAUCES, *by the pint*

- Caramel Anglaise | Chocolate Bournon Ganache |
- Cranberry Coulis | Winter Fruit Compote

Ready to Order?

THREE WAYS TO ORDER

1 EMAIL US AT order@julienne.us

2 CALL US 626.441.2299, EXT 1

3 IN PERSON AT THE GOURMET MARKET