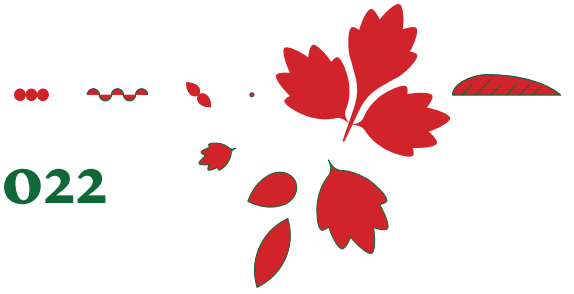




FINE FOODS & CELEBRATIONS  
ESTABLISHED 1985

# Christmas Menu 2022



## Alleluia! It's the Julienne Christmas Menu!

### Holiday Week:

Wednesday, 12/21 **Last day to order by 3:00pm. As supplies last; Order early!**

- \$75 minimum per order, 7% admin fee is applied to each order.
- Pre-payment is required to process orders.
- Due to the large number of orders, we cannot accommodate any substitutions, modifications or food allergy requests.

Thursday, 12/22 Normal Business Operations 8:00am-6:00pm

**Friday, 12/23 Pre-Order Pick-up 10:00am-5:00pm | Hours: 8am-6pm**

- **Christmas Menu Only, No Special Orders**

**Saturday, 12/24 Pre-Order Pick-up 9am-4pm | Hours: 8am-4:30pm**

- **Christmas Menu Only, No Special Orders, No same day orders**
- **Please come in, we have plenty of extras, as supplies last.**
- **Espresso Bar & Garden Cafe Closed**

Sunday & Monday, 12/25-12/26 Closed

The Holiday Boutique is OPEN! Get your holiday shopping done as you wait for your order!

After 37 years in business, our Holiday Operations are smooth and well thought out. We appreciate your continued consideration and patience. And, yes, Julie will be pouring "Sparkling Holiday Cheer" while you wait for your order!

#### THREE WAYS TO ORDER

- 1 ORDER DIRECTLY ONLINE AT [WWW.TOASTTAB.COM/JULIENNE](http://WWW.TOASTTAB.COM/JULIENNE)
- 2 IN PERSON AT THE MARKETPLACE, 9AM-6PM, 7 DAYS A WEEK.
- 3 EMAIL: [ORDER@JULIENNE.US](mailto:ORDER@JULIENNE.US)
4. 626.441.2299

*Thank you for  
choosing Julienne!  
Merry Christmas!*

## Christmas Menus



### Prix Fixe Menus 10% SAVINGS OVER ORDERING A LA CARTE

#### A. Traditional Dinner

Cumin Crusted Filet of Beef with Garlic Aioli  
 Pistachio Cranberry Salmon  
 Green Beans with Garlic  
 Leek Bread Pudding  
 Ciabatta Rolls, *bag of 6*  
 Mixed Greens with Dried Figs, Dill, Pecorino,  
 and Champagne Vinaigrette  
 Sparkling Wine, *2 bottles*

*Mixed greens, wine, rolls not included with the individual dinner*

**DINNER FOR 6, \$375 | INDIVIDUAL DINNER, \$45.95**

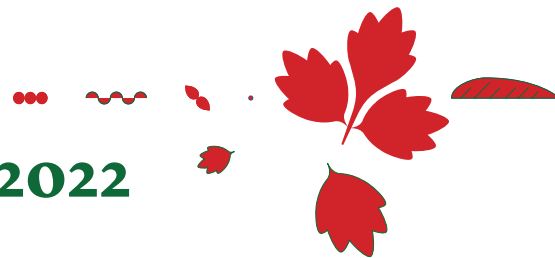
#### B. Brunch

Savory Christmas Strata with Sundried  
 Tomato and Basil Pesto  
 Candied Bacon  
 Fruit Salad  
 Cream Currant Scone, *box of 6*  
 Hibiscus Brunch Punch, *1 quart*  
 Prosecco, *2 bottles*

**BRUNCH FOR 6, 175.00**

**Please see back side for à la carte options**

# Christmas á la Carte Menu 2022



## STARTERS

Cream Cheese Based Terrine  
Smoked Salmon **\$16.95**  
Sundried Tomato and Basil Pesto **\$18.95**  
Parmesan Toast, *1 dozen* **\$12.95**  
Baguette Crisps, *1 bag* **\$7.95**

### *2 dozen increments*

Grilled Shrimp with Moroccan Tomato Jam **\$75.00**  
Crabcakes with Jalapeño Aioli **\$72.00**  
Blue Cheese on Endive, Crushed Pecans **\$48.00**

## ENTREES

Beef Stroganoff with Mushrooms, *1 quart* **\$26.95**  
Shrimp and Crab Curry with Asparagus &  
Steamed Rice, *1 quart* **\$40.50**  
Marmalade Glazed Turkey Breast, *serves 6-8* **\$140.00**  
Pistachio Cranberry Salmon, *whole filet* **\$135.00**  
Cumin Crusted Filet of Beef with Garlic Aioli,  
*whole filet, serves 6-8* **\$285.00**  
Mustard Maple Glazed Ham, *sliced serves 8-10* **\$65.00**

## SIDE DISHES

### *Only In 2lb or 4lb Increments*

Sherried Wild Rice Pilaf with Mushrooms **\$26.00** | **\$52.00**  
Green Beans with Ginger & Garlic **\$28.00** | **\$56.00**  
Garlic Mashed Potatoes **\$29.00** | **\$58.00**  
Creamed Spinach with Mascarpone **\$26.00** | **\$52.00**  
Brussels Sprouts with Walnuts  
& Pomegranate **\$30.00** | **\$60.00**  
Grilled Vegetables **\$30.95** | **\$61.95**

## GREEN SALAD

Mixed Greens with Dried Figs, Dill, Pecorino, and  
Champagne Vinaigrette, *serves 2-3*, **\$13.75**  
Mixed Greens with Dried Figs, Dill, Pecorino,  
and Champagne Vinaigrette, *serves 5-6*, **\$27.50**

## BREAD

Rosemary Raisin Bread, *loaf* **\$9.50**  
Ciabatta Rolls, *6 per bag* **\$7.50**

## CASSEROLES *med, serves 2-3 | family, serves 6-8*

Traditional Beef Lasagna **\$28.00** | **\$62.00**  
Savory Christmas Strata with Sundried Tomato  
and Basil Pesto **\$28.00** | **62.00**  
Leek Bread Pudding **\$27.00** | **\$54.00**  
Crème Brûlée Bread Pudding **\$24.00** | **48.00**

## BREAKFAST

Fruit Salad, *only in 2lb or 4lb* **\$24.50** | **49.00**  
Candied Bacon, *1 dozen* **\$18.95**  
Cream Currant Scones, *box of 4* **\$15.50**  
Butter Croissants, *bag of 3* **\$14.25**  
Frozen Cream Currant Scone Dough, *bag of 6*, **\$16.95**  
Frozen Chocolate Chip Waffles, *4 per bag* **\$14.95**

## SWEETS

### INDIVIDUAL DESSERT

Sugar Crusted Pear Cranberry  
Crostade, *box of 4* **\$33.00**  
Christmas Tree Chocolate Cupcakes, *box of 5* **\$19.00**  
Hazelnut Chocolate Silk Tart, *box of 4* **\$33.00**

### WHOLE DESSERTS

Cranberry Upside Down Cake **\$34.00**  
Cocoa Dusted Hazelnut Torte, *serves 8 (gf)* **\$34.00**

### BARS AND BARK

Lemon Coconut Bars, *4 per box* **\$15.00**  
Chocolate Creme de Menthe Bars, *4 per box* **\$15.00**  
Chocolate Peppermint Bark **\$15.95**

### HOLIDAY COOKIES

*Bag of 12 Mini-Cookies* **\$14.95**  
Gingerbread Boys  
Snowballs with Walnuts  
White Chocolate Cranberry Pecan  
Chocolate Gingerbread

## BEVERAGES

Julienne Hot Chocolate Mix, *1 bag* **\$14.95**  
Hibiscus Brunch Punch, *1 quart* **\$11.95**

### WINE OF THE MONTH, 20% OFF

Jean Philippe, Sparkling, Brut, **29.95**

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