

Client Receptions at Julienne

PRIVATE EVENTS BEFORE & AFTER HOURS

HIGHLIGHTS:

Inspired by the traditional brasseries of Paris and set in a 100- year old Spanish revival building in a quiet residential neighborhood in San Marino is where Julienne Fine Foods and Celebrations lives. For almost 4 decades, Julienne has become a beloved neighborhood destination for gourmands and discerning shoppers who appreciate a refined sense of everyday lifestyle. We are happy to offer group dining experiences for Client Appreciation Receptions, Board Dinner or any milestone occasion that calls for a private, intimate and beautiful setting.

Amenities include:

- White Linen Tablecloths
- Table Flowers and Candles
- Seasonal Décor
- Romantic Gas Lanterns
- Overhead Heaters, Fans
- Al Fresco Dining
- French Jazz
- Attentive Service
- Delicious Food
- And plenty of Free Parking!

Please see details on the reverse side.

We look forward to making your event special.

Thank You!

PACKAGES

PARSLEY

5:30pm - 8:30pm | Wine & Appetizers
\$48 per person, 25 minimum guests
or \$1200 Food & Beverage minimum
\$500 Room Charge

Mini Sandwiches:

- Open-faced Smoked Salmon
- Open-faced Manchego & Membrillo
- Chicken Skewers with Grilled Mushroom
- Vegetarian Pizzetta
- Cup of Soup, *passed*
- Individual Crudit  Cup with Beet Hummus
- Rosemary Currant Parmesan Toast
- Mini Cookies & Bars with Fresh Berries
- One wine glass of house wine
- Non-alcoholic fresh fruit Agua Fresca

THYME

5:30pm - 9:30pm | Hot Dinner Buffet
\$85 - \$110 per person, 25 minimum guests
or \$2450 Food & Beverage minimum
\$750 Room Charge

- Filet of Beef with Garlic Aioli
- Steamed Salmon with Pepper Pinot Noir Reduction and Floral Confetti Garnish
- Lemon Herbed Chicken Breast
- Grilled Asparagus with Croutons
- Scalloped Potatoes with Gruy re & Fennel
- Farro with Peas & Arugula
- Mixed Greens with Kahula Pecans, Gorgonzola Raspberry Balsamic Vinaigrette
- Includes 2 glasses of house wine

LAVENDER

8am - 10:30am | Weekdays Only
Pre - Fixe Breakfast
\$42 per person, 16 minimum guests
or \$675 Food & Beverage minimum
\$375 Room Charge

Three Tiered Tea Stand Offering

- Smoked Salmon Sandwich
- Cream Currant Scone
- Breakfast Cookie
- Fresh Strawberries
- Warmed Quiche
- Coffee
- Orange Juice

Celebrate Any Occasion with Our Mimosa Special

Enjoy a carafe of our fresh Orange Juice with a bottle of our House Bubbly. Pour at your leisure!

\$32

“Food is our common ground, a universal experience”.

James Beard

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ADDITIONAL CONSIDERATIONS

Evening

Vegetable Skewers

Mini Beef Sandwiches

Grilled Lamb Chop

Grilled Shrimp
with Spiced Moroccan Tomato
Jam

Breakfast

Grilled Ham Cup
with Creamy Onion Souffle

Roasted Potatoes

Candied Bacon

Applewood Smoked Bacon

Fruit Cup

PASTRIES

Cake Cutting Fee \$ 25

Mini Cookie Tray
Serves 24

Mini Rice Pudding
By the dozen

Chocolate Bouchons
By the dozen

Signature Cake!
Chocolate Brown Sugar

Orange Almond Cake
with Lemon Curd

Cakes available in

6in

9in

1/4 sheet

WINE BY THE BOTTLE

Corkage Fee \$ 18

House Red & White

Nicely balanced Mediterranean
varietals

House Sparkling
From France

Dry Rosé
House favorite from Germany

Sauvignon Blanc
from South Africa

California Chardonnay
Domaine Eden

Red Wine du Jour!

We are happy to guide you, or offer
an in-person visit. Please contact the
Catering Sales Coordinator.

- 1 AT THE GOURMET MARKET
- 2 EMAIL: PRIVATEEVENT@JULIENNE.US
- 3 626.441.2299 ext.12

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