



Julienne

HALLOWEEN MENU 2016

For a spectacular spooky Halloween party, or to compliment your own creations. This menu is available for Saturday October 29 and Monday, October 31, after 11am on both days.

Please see the Order Form on the reverse side. And visit the Gourmet Market for Décor Supplies & Ideas.

You can fill out the form online (preferred) & send to kate@julienne.us or call in your order. – Thank you!

APPETIZERS & BREAD

Chicken Taquitos with Julienne Guacamole
Roasted Zucchini, Tomato & Mushroom Pizzetta
Mini Ground Beef Empanadas
Vegetable Crudite with Jalapeño Aioli
Wild Rice Pancakes
Open Face Smoked Salmon Sandwich on Dark Bread
Terrines: Sundried Tomato Pesto | Mushroom Walnut | Smoked Salmon | Bleu Cheese
Rosemary Currant Parmesan Toast
Cheddar Pecan Wafers
Gruyere Popovers

SOUP & STEW

Signature Get Well Soup with Chicken and Vegetables
Chicken and White Bean Chili

ENTREES & SIDE DISHES

Macaroni & Cheese Casserole
Chicken Enchiladas with Tomato Herb Sauce
Red Onion Crusted Salmon with Spicy Crème Fraiche
Chicken Tenders with Spicy Apricot Sauce
Puree of Roasted Butternut Squash
Roasted Poblano Chilis Stuffed with Jack Cheese
Roasted Brussel Sprouts
Simply Grilled Cauliflower Steaks
Twice Baked Cheddar Potatoes with Cheddar and Bacon Crumble
Red Quinoa, Butternut Squash, Cauliflower, Pepitas, Balsamic Dressing
Five Pepper Pesto Caesar Salad

DESSERTS

Apple Pie Cake with Hard Rum Sauce
Apple Cranberry Cobbler with Cornmeal Crust
Traditional Carrot Cake with Cream Cheese Icing
Chocolate Cupcakes with Spider Webbed Cream Cheese Frosting
Cocoa Dusted Hazelnut Cake, single layer and gluten free
Pumpkin Walnut Bars with Cream Cheese Frosting
Cookie Tray of Assorted bars and mini cookies, *24 pieces total*
Pumpkin Waffles
Pumpkin Shaped Sugar Cookies, *bagged for a hostess gift*
Kahlua Spiced Pecans, *gift wrapped for an easy hostess gift*
Halloween themed Petite Four Cakes (*assorted flavors*) – *subject to availability*

October Red Wine Special-- 10% off any bottle

We love these boutique wines from all over...why not try them, too?

Light Bodied

Mommesian, Beaujolais | Foris, Oregon Pinot Noir | Fantini, Sangiovese

Medium Bodied

D. Gouron, Chinon | D. Mourchon, Cotes du Rhone | Brander, California Merlot | Casinas Ballarin, Nebbiolo

Full Bodied

St. Julia, Malbec | Peter Paul, California Cabernet | CMS, Washington Cabernet Blend



HALLOWEEN 2016 ORDER FORM

Available for pick up October 29 & 31 after 11am.

**You can fill out the form online (preferred) & send to kate@julienne.us
or call in your order phone 626.441.2499 ext.10**

We request at 24-hour lead time, but can often accommodate "Same Day Orders".

Pick-up Day:	Pick-up Date:	Pick-up Time:	Date Ordered:	Staff Initials:
Last Name:		First Name:		
Contact Phone:		Email:		
**Credit Card: (MC) (Visa) (Disc) (AMEX):				Exp:
**Orders will not be processed without a credit card				Security code:

<i>We want to get your order right... no substitutions, please. Thank you for your order!</i>	QTY	PRICE	CODE
APPETIZERS & BREAD			
Chicken Taquitos with Julienne Guacamole, <i>dozen</i>		42.00	6253
Roasted Zucchini, Tomato & Mushroom Pizzetta, <i>each</i>		11.95	6191
Mini Ground Beef Empanadas, <i>dozen</i>		30.00	6214
Vegetable Crudit� with Jalape�o Aioli, <i>serves up to 6</i>		9.95	6209
Wild Rice Pancakes, <i>dozen</i>		24.95	6259
Open Face Smoked Salmon Sandwich on Dark Bread, <i>half</i>		5.95	6262
Terrines: <i>small, serves up to 6</i> Sundried Tomato Pesto		12.95	6152
Mushroom Walnut			6156
Smoked Salmon			6160
Bleu Cheese			6164
Rosemary Current Parmesan Toast, <i>bag of 12</i>		7.95	6917
Cheddar Pecan Wafers, <i>dozen</i>		12.95	6926
Gruyere Popovers, <i>each</i>		1.00	6949
SOUP & STEW			
Signature Get Well Soup with Chicken and Vegetables, <i>quart serves up to 4</i>		11.95	6605
Chicken and White Bean Chili, <i>quart serves up to 3</i>		18.95	6657
ENTREES & SIDE DISHES			
Macaroni & Cheese Casserole, <i>serves up to 6</i>		19.95	6689
Chicken Enchiladas with Tomato Herb Sauce, <i>served a pair</i>		11.95	6672
Red Onion Crusted Salmon with Spicy Cr�me Fraiche, <i>box of 4</i>		42.00	6816
Chicken Tenders with Spicy Apricot Sauce, <i>order per piece</i>		15.00/lb	6725
Puree of Roasted Butternut Squash		10.00/lb	6336
Roasted Poblano Chilis Stuffed with Jack Cheese, <i>each</i>		6.95	6347
Roasted Brussels Sprouts, <i>serves up to 4</i>		13.95/lb	6339
Simply Grilled Cauliflower Steaks, <i>order per piece</i>		9.95/lb	6296
Twice Baked Cheddar Potatoes with Cheddar and Bacon Crumble, <i>order per piece</i>		9.95/lb	6442
Red Quinoa, Butternut Squash, Cauliflower, Pepitas, Balsamic Dressing		12.50/lb	6508
Five Pepper Pesto Caesar Salad, <i>large serves 2 to 4</i>		10.95	6543
DESSERTS			
Apple Pie Cake with Hard Rum Sauce, <i>box of 4</i>		28.00	7184
Apple Cranberry Cobbler with Cornmeal Crust, <i>medium serves up to 4</i>		22.00	7157
Traditional Carrot Cake with Cream Cheese Icing, <i>6" serves up to 12</i>		35.00	7251
Chocolate Cupcakes with Spider Webbed Cream Cheese Frosting, <i>box of 5</i>		13.75	5*7375
Cocoa Dusted Hazelnut Cake, <i>single layer, and gluten free</i>		45.00	7306
Pumpkin Walnut Bars with Cream Cheese Frosting		13.00	6974
Cookie Tray of Assorted Bars and Mini Cookies, <i>24 pieces</i>		28.00	7070
Pumpkin Waffles, <i>bag of 4</i>		12.95	6133
Kahlua Spiced Pecans, <i>1lb bag, gift wrapped for an easy hostess gift</i>		19.95	6212
Halloween Themed Petite Four Cakes (<i>assorted flavors</i>) – <i>subject to availability</i>		3.25	2921
WINE – Please write in your selections			

Please download menu to fill out and email to: kate@julienne.us