

# Julienne

Established 1985

FINE FOODS & CELEBRATIONS

## St. Patrick's Day

May your troubles be less and your blessings be more, and nothing but happiness come through your door!

This menu will be available in the Gourmet Market, March 16 & 17 for pick up after 11am.

Please see reverse side for ordering and pick up information. Regular Market items will also be available.

We appreciate you choosing Julienne for your celebrations! Julie and the entire Julienne Staff-



### Hors D'oeuvres

Split Pea Soup  
Pea & Mint Hummus Stuffed Endive Spears  
Beer Battered, Tempura Shrimp  
Colcannon Potato Rounds  
Mini Filet of Beef Crostini with Green Olive Tapenade  
Mini Quiche Squares with Spinach and Gruyere  
Mini Corned Beef Sandwiches on Onion Dill Roll  
Sun Dried Tomato Basil Terrine

### Entrees

Corned Beef with Marmalade Mustard Seed Glaze,  
with Boiled Cabbage & Apples  
Corned Beef Hash *perfect for breakfast with poached eggs*  
Herb Crusted Rack of Lamb with Port Reduction  
Pan Roasted Airline Chicken Breast  
with Grainy Mustard and Shallot Sauce  
Red Onion Crusted Salmon  
Traditional Beef Daube with Pearl Onions

### Side Dishes

Parsnip Latkes  
Boiled Cabbage with Apple Wedge  
Creamed Pearl Onions, Tarragon & Herbed Crumb Crust  
Colcannon Stuffed Twice Baked Potato  
with Green Cabbage & Scallions  
Roasted Brussels Sprouts with Pancetta  
Sautéed Tuscan Kale with Cremini Mushrooms  
Quinoa with Roasted Carrots and Zucchini  
Cauliflower with Lemon Zest and Fried Capers  
Irish Whiskey Carrots  
Creamy Coleslaw with Caraway  
Sweet Potato Puree  
Cauliflower Puree

### Bread

Irish Soda Bread with Currants and Caraway, *large round*  
Gruyere Popovers  
Buttermilk Biscuits with Chives  
Onion Dill Rolls  
Rosemary, Currant Parmesan Crisps  
Baguette Crisps

### Desserts

Chocolate Cupcakes with Crème de Menthe Icing  
Bailey's Irish Cream Tart  
Almond "Almandine" Tart  
Apple Normande Tart with Calvados  
Mascarpone Cheesecake Tart  
Crème de Menthe Brownies  
Shamrock Shortbread Cookies, bag of 12  
Whiskey Caramel Sauce, *perfect for ice cream!*

## ST. PATRICK'S DAY DINNER

Corned Beef  
with Marmalade Mustard Seed Glaze

Boiled Cabbage and Apples

Irish Whiskey Carrots

Colcannon Stuffed Twice Baked Potato Half

Wedge of Irish Soda Bread

\$24.95 per person  
*2 person minimum*

### **NEW! Fresh Flower Bouquets**

for your place settings, powder room, office, etc.!  
designed for us exclusively by our in-house florist  
Jerry Palmer

\$22 – Small (votive size)  
\$35 – Large



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**IMPORTANT ORDERING INFORMATION**

As with every holiday...Over our 32 years, we have fine-tuned our operations with **YOUR** time in mind. This is the **ONLY** menu to order from. Please expect a 10-15 min wait. *(regardless of the time you put on the form)*

To place order: [www.juliennetogo.com](http://www.juliennetogo.com) | Email form: [order@julienne.us](mailto:order@julienne.us) or call: 626-441-2299

**PICK UP DAYS: Thurs & Fri March 16 and 17 | ALL ORDERS ARE PREPAID**

Wishing you the Luck of the Irish! We appreciate you choosing Julienne for your celebration!

<b>First Name:</b>	<b>Last Name:</b>		Pick up day and time	
<b>Contact Phone:</b>	<b>Email:</b>			
<b>**Credit Card:</b> (MC) (Visa) (Disc) (Amex):		<b>Exp:</b>		<b>Sec code:</b>
		<b>Staff initials:</b>		

**\*\*New Items**

<b>ST. PATRICK'S DAY DINNER</b>			
Corned Beef with Marmalade Mustard Seed Glaze			
Boiled Cabbage and Apples			
Irish Whiskey Carrots			
Colcannon Stuffed Twice Baked Potato (Half)			
Wedge of Irish Soda Bread			
\$24.95 per person			
2 person minimum			
	QTY	CODE	PRICE
		211	24.95

<b>HORS D'OEUVRES &amp; APPETIZERS</b>	<b>QTY</b>	<b>CODE</b>	<b>PRICE</b>
Split Pea Soup** <i>qt. serves up to 3</i>		6638	11.95
Pea & Mint Hummus Stuffed Endive Spears, <i>dozen</i>		6183	24.95
Beer Battered, Tempura Shrimp, <i>dozen</i>		6243	30.00
Colcannon Potato Rounds, <i>dozen</i>		6236	24.95
Mini Filet of Beef Crostini with Green Olive Tapenade, <i>dozen</i>		6248	24.95
Mini Quiche Squares with Spinach and Gruyere, <i>dozen</i>		6184	24.95
Mini Corned Beef Sandwiches on Onion Dill Roll, <i>dozen</i>		6186	42.00
Terrine: SDT, <i>small serves up to 8</i>		6152	12.95
<b>CLASSIC ENTREES</b>			
Corned Beef & Boiled Cabbage, Apples, <i>per lb.</i>		6791	18.95
Corned Beef Hash, <i>per lb.</i>		6831	15.95
Herb Crusted Rack of Lamb with Port Reduction, <i>per lb.</i>		6782	45.00
Pan Roasted Airline Chicken Breast with Sauce, <i>per lb.</i>		6720	15.50
Red Onion Crusted Salmon, <i>per lb.</i>		6795	27.00
Traditional Beef Daube, <i>qt. serves up to 3</i>		6662	22.00
<b>SIDE DISHES</b>			
Parsnip Latkes** <i>dozen</i>		6257	24.95
Boiled Cabbage with Apple Wedge, <i>1lb. serves up to 4</i>		6415	9.95
Creamed Pearl Onions, Tarragon & Herbed Crumb Crust** <i>med</i>		6677	22.95
Colcannon Stuffed Twice Baked Potato with Green Cabbage & Scallions, <i>each</i>		6442	9.95
Roasted Brussels Sprouts with Pancetta, <i>1lb. serves up to 4</i>		6342	12.95
Sautéed Tuscan Kale with Cremini Mushrooms, <i>1lb. serves up to 4</i>		6304	11.95
Quinoa with Roasted Carrots and Zucchini, <i>1lb. serves up to 4</i>		6508	12.50
Cauliflower with Lemon Zest & Fried Capers, <i>1lb. serves up to 4</i>		6296	9.95
Irish Whiskey Carrots, <i>1lb. serves up to 4</i>		6288	8.95
Creamy Coleslaw, <i>1lb. serves up to 4</i>		6287	9.95
Sweet Potato Puree <i>1lb. serves up to 4</i>		6336	11.50
Cauliflower Puree, <i>1lb. serves up to 4</i>		6336	11.50
<b>BREAD</b>			
Irish Soda Bread with Currants and Caraway, <i>large round 9"</i>		6929	11.95
Gruyere Popovers, <i>bag of 6</i>		6*6949	6.00
Buttermilk Biscuits with Chives, <i>bag of 6</i>		6*6928	6.00
Onion Dill Rolls, <i>bag of 6</i>		6*6933	5.10
Rosemary Curant Parmesan Crisps, <i>bag of 12</i>		6917	8.95
Baguette Crisps, <i>1 bag</i>		6915	6.50
<b>DESSERTS</b>			
Chocolate Cupcakes with Crème de Menthe Icing, <i>box of 5</i>		5*7375	13.75
Bailey's Irish Cream Tart, <i>individual</i>		7159	6.95
Almond "Almandine" Tart **, <i>individual</i>		7159	6.95
Apple Normande Tart with Calvados**, <i>individual</i>		7159	6.95
Mascarpone Cheesecake Tart **, <i>individual</i>		7159	6.95
Crème de Menthe Brownies, <i>each</i>		6951	3.25
Shamrock Shortbread Cookies, <i>bag of 12</i>		9016	12.50
Whiskey Caramel Sauce, <i>pint</i>		7766	13.50
<b>FLOWERS</b>			
Small, <i>novine size</i>			22.00
Large			35.00