

Labor Day Menu 2024

CATERING-TO-GO MENU





GF = GLUTEN FREE

PICNIC FOR SIX

(OR FOR 4 WITH SOME DELICIOUS LEFTOVERS)

- Espresso Glazed BBQ Ribs, 6 racks
- Honey Cornbread, serves 6-8
- · Watermelon Feta Mint Salad, 2 pounds
- Potato Salad with Radish and Dill, 2 pounds
- Caesar Salad, 2 large
- Villa Wolf Rosé, a Julienne favorite, 2 bottles

___ \$225

__ \$38—INDIVIDUAL DINNER, INCLUDES A CAN OF ROSÉ, NO SALAD

BRUNCH FOR FOUR ENJOY THE WEEKEND PACE!

- Candied Bacon, 8 pieces
- · Chicken Sausage and Tomato Strata, medium
- Buttermilk Waffles, bag of 4
- Fresh Fruit Salad, 2 pounds
- Hibiscus Breakfast Punch, quart
- Prosecco, 1 bottle

____ \$13

\$38—INDIVIDUAL BRUNCH, INCLUDES A CAN OF BUBBLY

STARTERS

Pizzetta with Burrata and Grilled Peaches

____ \$15.50, SERVES 4-6

Chicken Taquitos with Guacamole

____ \$54/DOZEN

Pigs in a Blanket with Ketchup and Mustard

____ \$28/DOZEN

Traditional Deviled Eggs

____ \$32/DOZEN (GF)

Brie with Fig Jam, Fresh Fruit, Almonds, Fresh Baguette Slices

____ \$32, SERVES 10

Honey Cornbread

__ \$25, SERVES 6-8

ENTREES

Espresso BBQ Ribs

___ \$20/SERVING, ONE RACK

Red Onion Crusted Salmon

____ \$38/POUND

Buttermilk Fried Chicken Tenders

____ \$18/POUND

Grilled Flank Steak with Roasted Tomato Salsa

__ \$38.50/POUND (GF)

North Carolina BBQ Pork

____ \$28/QUART (GF)

Macaroni and 3 Cheese Casserole

____ \$24, MEDIUM SERVES 4-6

____ \$72, LARGE SERVES 10-15

Classic Nicoise Salad with Tuna Tonno

___ \$98/PLATTER, SERVES 6 (GF)

SIDES

Potato Salad, Radish, Dill

____ \$13.50/POUND

Watermelon Feta Salad

____ \$15/POUND (GF)

Pasta Salad with Tomatoes, Basil, Brie

____ \$16/POUND

Grilled Asparagus with Sourdough Croutons

____ \$15.50/POUND

Potato Corn Frittata

____ \$24, SERVES 4 (GF)

Creamy Coleslaw

___ \$12.25/POUND (GF)

Chopped Antipasto Salad, Salami, Mozzarella

____ \$18/POUND

BRUNCH ENTREES AND PASTRIES

Chicken Sausage and Tomato Strata

____ \$28/MEDIUM, SERVES 3-4

____ \$68/LARGE, SERVES 10-15

Chile Rellano Casserole (**GF**)

____ \$28/MEDIUM, SERVES 4-6

____ \$75/LARGE, SERVES 10-15

Crème Brûlée Bread Pudding

____ \$25/MEDIUM, SERVES 4-6

___ \$68/LARGE, SERVES 10-15

Buttermilk Waffles

____ \$19/BAG OF 4

Frozen Cream Currant Scone Dough

____ \$16/BAG OF 6. SMALL

Candied Bacon

___ \$18/DOZEN

Hibiscus Punch

___ \$14/QUART

Blueberry Buckle Coffeecake

____ \$38, SERVES 10-12

DESSERTS

Lemon Souffle Pudding

____ \$25/MEDIUM, SERVES 3-4

____ \$75/LARGE, SERVES 10-15

Brown Butter Tart with Peaches

___ \$36/BOX OF 4 INDIVIDUAL

Basque Cheesecake with Strawberry Balsamic Compote

__ \$68/WHOLE, SERVES 12-15 (GF)

Fresh Fruit Cobbler

____ \$55, SERVES 10-12

Butter Cupcakes with Chocolate Buttercream

____ \$25/BOX OF 5

COOKIE AND BAR PLATTER

Mini Cookie and Bars *Great to bring to a BBQ!* (contains nuts)

____ \$45/18 PIECES

____ \$82/36 PIECES

4 -PACK WINE CADDIES

WITH EASY SCREW OFF CAPS

South African Petit Rosé

____ \$100

Italian Prosecco

\$88

Mixed House White Red

\$88 (2 BOTTLES OF EACH) 1.5 LITER

Thank you, from all of us at Julienne!



Labor Day Menu 2024 CATERING-TO-GO MENU ORDER FORM



How it works:

Available for pick-up Friday, August 30-Sunday, September 1 after 9:00am.

Pre-order or come in, as supplies last!

Items from our *Everyday Classics* menu are also available.

Shop for picnic baskets, summer decor and wines | Dine in the Café for breakfast and lunch!

How to Order:

1: Online juliennetogo.com 2: Call 626.441.2299, ext. 1 3: In person at the Order Desk Closed on Monday, September 2. Enjoy the holiday!

Order additional items from our Everyday Classics Menu:

QUANTITY	TIEW

Place Your Order:				
FIRST NAME	LAST NAME			
EMAIL ADDRESS	CONTACT P	CONTACT PHONE NUMBER		
CREDIT CARD NUMBER (REQUIRED)	EXPIRES	CSC	ZIP CODE	
EMPLOYEE INITIALS				

Select Pick Up: (AFTER 9:00AM)					
○ FRI, AUG 30					
PICK-UP DAY	PICK-UP TIME				
○ SAT, AUG 31					
PICK-UP DAY	PICK-UP TIME				
○ SUN, SEP1					
PICK-UP DAY	PICK-UP TIME				