



FINE FOODS & CELEBRATIONS  
ESTABLISHED 1985



# Catering To-Go Fall Season 2024

Whether feeding a crowd for tailgating, a family gathering or a neighborhood potluck, enjoy these warm and cozy Fall foods.

Please see our “Everyday Classics” and “Weekly Specials” menus for additional options and seasonal additions.  
See our Special Holiday Menus for Halloween, Thanksgiving and Christmas at [JulienneToGo.com](http://JulienneToGo.com).



## 3 EASY WAYS TO ORDER

- 1 EMAIL** [order@julienne.us](mailto:order@julienne.us)  
INCLUDE PHONE NUMBER
- 2 IN PERSON** AT THE GOURMET MARKET
- 3 CALL** 626.441.2299 EXTENSION 1

However you order, we are happy to help!

We request a 48-business hour notice; we will confirm your request.

Our food is served in take-out containers, platters are available upon request; \$12 per platter

We do not send out hot foods, but do provide reheating instructions.



VG = VEGAN \*\* = NEW

PRICES SUBJECT TO CHANGE. REVISED 092324

## À La Carte Selections

### INDIVIDUAL BITES

*By the dozen, two dozen minimum of each kind; best served warm*

- Pork Apple Meatballs, \$32 dozen
- Pigs in a Blanket, \$26 dozen
- Mini Beef Wellingtons, \$36 dozen
- Potato Rounds with Cheddar and Bacon, \$33 dozen
- Pulled Pork Sandwiches, \$65 dozen
- Crostini: *requires assembly and reheating*
  - Braised Short Rib, \$38 dozen
  - Creamy Onion, \$28 dozen

### PIZZETTAS with Caramelized Onions

*3 pizza min. per kind; Slice into 12 small wedges; best served warm*

- Chicken Sausage with Black Olives, \$15
- Spinach, Ricotta, Mozzarella, Lemon Zest, \$15
- Mélange of Mushrooms, \$15

### CHILI 5 WAYS

*By the quart, 4-quart minimum of each kind*

- Chicken and White Bean, \$26 quart
- Black Bean and Beef, \$28 quart
- Chili Con Carne, Pinto Beans, Tomatillo Sauce, \$28 quart
- Pork, Bean, Corn and Squash, \$28 quart
- Black Bean and Vegetable, \$24.50 quart **VG**

### HEARTY SOUPS

*By the quart, 4-quart minimum of each kind*

- Creamy Potato, Mushroom and Fresh Dill, \$12.50 quart
- Chunky Pumpkin, Potato and Chicken Sausage, \$15 quart
- Butternut Squash, \$14 quart
- Curried Pumpkin, \$14 quart
- Albondigas, \$16 quart
- Hearty Quinoa, Kale, \$15 quart

### MORE!

- Baked Brie with Caramelized Apples, Pears and Sage, serves 8-10, \$32
- Hot Bourbon Cheese Dip, \$TBD quart
- Pimento Cheese, \$14 pint
- Loaded Baked Potato Skins with Bacon, \$13.50 pound
- Mixed Greens, Herbs, Figs, Pecorino, Champagne Vinaigrette, serves 3-4, \$15
- Spiced Hot Apple Cider, \$14 quart
- Hot Mulled Wine, \$28 quart

**Thank You for Choosing Julienne!**

2651 MISSION STREET, SAN MARINO, CALIFORNIA • 626 441 2299 • [JULIENNETOGO.COM](http://JULIENNETOGO.COM) • [INSTAGRAM @JULIENNEFINEFOODS](https://www.instagram.com/juliennefinefoods)



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## À La Carte Selections

### ENTREES

By the pound, 3 pound minimum per kind

- Beer Braised Pork Tenderloin, Red Cabbage, \$26 pound
- Spicy Harissa Salmon, \$38 pound
- Brown Sugar and Cayenne Salmon, \$38 pound
- Slow Roasted Pot Roast with Vegetables, \$24.50 pound
- Red Wine Braised Short Ribs, \$42 pound
- Sour Cherry Chicken Breast, \$18 pound

### POT PIES AND GRATINS

Large serves 12-15

- Chicken and Vegetable Pot Pie, \$78
- Pumpkin Parsnip Gratin with Fresh Thyme, \$65
- Scalloped Potatoes with Fennel, \$80
- Baked Risotto with Gruyere, \$68

### VEGETABLE AND GRAINS

By the pound, 3 pound minimum per kind

- Roasted Cauliflower, Chickpea with Chimichurri, \$12.25 pound
- Roasted Root Vegetables with Farro, Mint, \$12.25 pound
- Roasted Brussels Sprouts with Parmesan, \$15 pound
- German Style Potato Salad, \$11.50 pound
- Butternut Squash Puree, \$13.50 pound
- Cauliflower Puree, \$12 pound
- Broccoli Slaw with Cranberries, \$15 pound

### FALL DESSERTS

- Citrus Glazed Cranberry Orange Cake, individual \$9, whole \$52, serves 8-10
- Pumpkin Walnut Bars, Cream Cheese Icing, \$4, min. of 6
- Apple Walnut Cake with Hard Rum Sauce, single layer \$52, serves 6-8
- Pumpkin Cheesecake with Pepita Brittle, individual \$9, min. of 6, whole \$72
- Banana Pecan Bread Pudding with Bourbon Caramel Sauce, individual \$9, min. of 6, whole loaf \$54, serves 8-16
- Pumpkin Pie, \$30, serves 8-10
- Maple Pecan Pie, \$36, serves 8-10
- Pumpkin Teacake, \$15
- Cranberry Buckle Coffeecake, \$48, serves 8-10
- Maple Glazed Pumpkin Scones, \$16, box of 4
- Cranberry Orange Scones, \$16, box of 4

### FALL/WINTER WINES

Wines to complement our Fall Menu Selections

- White: Dry German Riesling | Spanish White | Premier Cru
- Red: Northern Rhone, France | Nebbiolo, Italy
- Sparkling Lambrusco, Italy

**Did You Know...20% off by the case!**

See our Everyday Wines for additional options.

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