



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985



Celebrate the Season of JOY with Julienne!

We invite you to **Dine with us** | **Shop with us** | **Celebrate with us** every holiday season as our menus, decor and merchandise are ever-changing. There is always something new at Julienne! Thank you and know how much we value your patronage.

—Julie and the entire Julienne Team

Dine with us

At the Cafe

- Closed Tues, Dec. 24
- Open Seating
We're sorry but no reservations or high-chairs
- All day breakfast and lunch
- Weekend Specials
- Note: We will close at 1:00pm on Sunday, Dec 1, 8, 15 for our annual Holiday Tea Parties. Join us!

RESERVE AT JULIENNETOGO.COM

At Home

- Pre-Order early!
- We may reach production capacity earlier than our deadline!
- Day-of Extras from this menu will be available, and as supplies last
- Stock up your freezers, too!
- Our Everyday Classics are available before Dec 21. No Special Orders Dec 22-24

Shop with us

Marketplace

- Specialty and Holiday Gourmet

Wine Shop

Stock up on wines for a very festive season! *20% off the case.*

Christmas Market

- Dress your table and decorate your home!
- Table Linens, Fun Poppers
- Books, Ornaments for Kids
- Home Fragrances
- Wreaths & Floral Spread
- Hostess Gifts
- Stocking Stuffers

It's the busiest time of the year...

As usual, Julie will be pouring champagne while you wait.

We all appreciate your patience and good cheer!

Celebrate with us

Special Events

- Friday Night Dinners Dec 6
- Holiday Dinners Nov. 15 and Dec. 13
- Traditional Holiday Teas Dec 1, 8, 15
- For details and reservations, JULIENNETOGO.COM/CALENDAR

Host your Holiday Party

On our beautifully decorated patio. Day and evening packages. JULIENNETOGO.COM/PRIVATE-EVENTS

Holiday Hours

Tuesday, Dec 24:

Café: CLOSED

Marketplace: 8:30am-4:00pm

Wed- Thurs, Dec 25-26:

CLOSED

Merry Christmas!

3 EASY WAYS TO ORDER

- 1 ONLINE JULIENNETOGO.COM
- 2 IN PERSON AT THE GOURMET MARKET
- 3 CALL 626.441.2299 EXTENSION 1

PICK UP:

- DEC. 22-23, 10:00AM-5:00PM
DEC. 24, 9:30AM-4:00PM

LAST DAY TO ORDER:

SATURDAY, DEC. 21, NOON

However you order, we are happy to help!

Christmas 2024

Eve and Day Menus To-Go



Merry Christmas to All! Thank you for choosing Julienne for your cherished family celebration!

Prix Fixe Dinner for 6

Cumin Crusted Filet of Beef, *half filet*
Pistachio Cranberry Salmon, *half filet*
Scalloped Potatoes with Fennel
Haricot Verts with Toasted Hazelnuts
Mixed Greens, Champagne Vinaigrette
House Red and White Wine, *1 bottle each*

DINNER FOR 6, \$435 | INDIVIDUAL, \$65

Prix Fixe Brunch for 4

Grilled Ham Cup with Creamy Onion Filling
Grilled Asparagus
Rosemary Roasted Potatoes
Cream Currant Scones
Fruit Salad
Prosecco, *one bottle*

BRUNCH FOR 4, \$180 | INDIVIDUAL, \$45

À la Carte Options

STARTERS

Warm Brie with Pears, Apples, Kahlua
Pecans, Fresh Baguettes Slices **\$37**
Classic Shrimp Cocktail, 2 doz, **\$96**
Pizzetta with Burrata, Arugula, Tomato, *\$16 each*
Cream Cheese Based Terrines **\$19, each**
• Smoked Salmon
• Sundried Tomato & Basil Pesto
• Blue Cheese with Spiced Pecans
Baguette Crisps, *1 bag* **\$8.50**
Parmesan Toast, *1 dozen* **\$13**

ENTREES For Brunch and Dinner

Cumin Crusted Filet of Beef with Horseradish Cream,
serves 6-8 **\$325**
Mustard Maple Glazed Ham, *sliced, serves 10-12* **\$75**
Cranberry Pistachio Salmon Filet, 3 lb, *serves 10-12* **\$178**
Beef Stroganoff, **\$35 quart**
Christmas Breakfast Strata, (veg) *serves 4*, **\$32**
Grilled Ham Cups with Creamy Onion Filling, *4 per box*, **\$48**

TRADITIONAL SIDE DISHES

ONLY IN 2LB OR 4LB INCREMENTS:

Creamed Spinach **\$36 | \$72**
Grilled Asparagus, Sourdough Croutons **\$36 | \$72**
Haricot Verts with Toasted Hazelnuts **\$36 | \$72**
Grilled Vegetables **\$32 | \$64**
Couscous with Pecans and Cranberries **\$32 | \$64**
Garlic Mashed Potatoes **\$33 | \$65**
Rosemary Roasted Potato **\$30 | \$60**
Mixed Greens, Figs, Herbs, Pecorino, Champagne
Vinaigrette, *Small, serves 3* **\$15.50** | *Large, serves 6* **\$32**

BREAD

Rosemary Currant Bread, *loaf* **\$11**
Rosemary Currant Rolls, *6 per bag* **\$11**
Ciabatta Rolls, *6 per bag* **\$9**

SAVORY CASSEROLES, Family Size, serves 6-8

Chicken Enchiladas, Tomato Herb Sauce, 6 each, **\$49.50**
Scalloped Potatoes with Fennel, **\$72**
Baked Ristotto with Porcini Mushrooms, **\$75**

BREAKFAST PASTRIES AND ENTREES

Fruit Salad, **2LB \$27 | 4LB \$54**
Buttered Croissants, *3 per bag* **\$13.50**
Chocolate Croissants, *vegan, 4 per box* **\$25**
Cream Currant Scones, *4 per box* **\$19**
Frozen Scone Dough, *6 per bag* **\$17**
Crème Brûlée Bread Pudding, *serves 4*, **\$29**

TRADITIONAL DESSERTS

INDIVIDUAL DESSERTS

NY Cheesecake, Cranberry Orange Compote, *box of 4*, **\$38**
Apple Tart Tatin *box of 4*, **\$38**
Christmas Tree Chocolate Cupcakes, *5 per box*, **\$26**

WHOLE DESSERTS

Grand Marnier Glazed Cranberry Bundt Cake, *serves 8* **\$35**
Flourless Chocolate Cake with Holiday Greens (GF) *serves 6-8* **\$48**

Creme Anglaise, **\$12, serves 6, half pint**

MINI HOLIDAY COOKIES AND BARS

Holiday Cookie & Bar Platter, *has nuts, 48 pieces* **\$125**
Pecan Tassies, *8 per box* **\$38**
Mini Cookies: Chocolate Gingerbread | Gingerbread Boys
Snowball Cookies with Walnuts | White Chocolate,
Cranberry Pecan | Butter Wreaths | *mini bag of 12* **\$16**
Bars: Chocolate Peppermint | Lemon Coconut
Graham Cracker Chewies, *4 per box* **\$19**

WINE & BEVERAGES

Hibiscus Brunch Punch, *1 quart* **\$16**
Spiced Mulled Red Wine with Grand Marnier, *1 quart* **\$28**
Sparkling Lambrusco, from Italy, **\$28**