

Fourth of July 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

__ \$275

\$45—INDIVIDUAL DINNER, INCLUDES A CAN OF ROSÉ, NO SALAD

BRUNCH FOR FOUR **ENJOY THE WEEKEND PACE!**

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

\$32—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

\$25/POUND SERVES 3-4

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 BBO 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

\$17/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 Apricots

\$36/BOX OF 4 INDIVIDUAL

Basque Cheesecake with Strawberry Balsamic Compote

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

Fresh Fruit Cobbler

\$55. SERVES 10-12

Patriotic Butter Cupcakes with Chocolate Buttercream and Mini Flags

\$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!



ITEM

QUANTITY

EMPLOYEE INITIALS

Fourth of July 2024 CATERING-TO-GO MENU ORDER FORM



How it works:

Available for pick-up Monday, July 1-Wednesday, July 3 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!

Three easy ways to order:

1: Online juliennetogo.com 2: Call 626.441.2299, ext. 1 3: In person at the Order Desk Closed on Thursday, July 4. Enjoy the holiday!

Order additional items from our Everyday Classics Menu:

Place Your Order:				Select Pick Up: —	
				(AFTER	9:00am)
FIRST NAME		LAST NAME		O MON, JULY 1	
				PICK-UP DAY	PICK-UP TIME
EMAIL ADDRESS		CONTACT PHONE NUMBER		○ TUES, JULY	2
CPEDIT CARD N	umber (required)	EXPIRES CSC ZIP CODE		PICK-UP DAY	PICK-UP TIME
CKEDII CAKD N	OMDER (REQUIRED)	EAFIRES CSC ZIP CODE		○ WEDS, JULY	3

PICK-UP TIME

PICK-UP DAY