

St Patrick's Day 2025 CATERING-TO-GO MENU

WISHING YOU THE LUCK OF THE IRISH TODAY AND ALWAYS!



PRE-FIXE DINNER for FOUR or ONE!

- Marmalade Glazed Corned Beef and Cabbage
- · Colcannon Potato
- Braised Baby Carrots
- · Irish Soda Bread
- Baily's Irish Whiskey Cream Tarts
- ____ **\$220** DINNER FOR 4
- ___ \$ 45 INDIVIDUAL DINNER
 - _ \$ 35 ADD A BOTTLE OF BEAUJOLAIS

JOINUS in the CAFÉ for all day Specials on Monday and Tuesday

1. Corned Beef Hash, with sunnyside up eggs Fresh Fruit Salad | Rosemary Currant Toast

- 2. Marmalade Corned Beef and Cabbage with Colcannan Potato
 - 3. Corned Beef Sandwich on Rye (half) and a Cup of Split Pea Soup

STARTERS

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

___ \$38/SERVES 10

NEW Creamy Herb Terrine (**GF**)

- ____ \$18/SERVES 6-8
- _____\$8/BAG OF BAGUETEE CRISPS
- Irish Soda bread
 ____ \$18, SERVES 6-8

SOUP AND STEW

Irish Stew with Lamb and Guiness

\$32/QUART (GF)
Split Pea Soup with
Ham (GF)

__\$16/QUART

CASSEROLES

- Beef Shepherd's Pie
 - __ \$28/MEDIUM, SERVES 3-4
- ____ \$78/LARGE, SERVES 10-15
 - Scalloped Potatoes
- ____ \$28/MEDIUM, SERVES 4-6
- **\$72/LARGE, SERVES 10-15**

Chicken Pot Pie with Carrots, Zucchinin and Tarragon Cream Sauce

- ___ \$16/INDIVIDUAL
- ____ \$76/LARGE, SERVES 10-15

Thank you, from all of us at Julienne!

ENTREES

Marmalade Glazed Corned Beef (**GF**)

\$28/POUND SERVES 3-4

Guiness and Honey Glazed Salmon (**GF**)

___ \$38/POUND

Cbicken Fricasse with Creamy Ale Sauce (**GF**)

___ \$18/POUND

Corned Beef Hash (you add the eggs!)

____ \$22/POUND (GF)

Corned Beef Sandwich, Seeded Rye

____ \$16/EACH

SIDES

Potato Salad, Radish, Dill

____ \$13.50/POUND(GF)

Colcanno Potato

\$16/EACH (GF)

\$14/POUND(GF)

Braised Baby Carrots

Roasted Marble Potatoes with Mint(**GF**)

____ \$13/ POUND

Creamy Coleslaw with Carraway Seeds

____ \$12.50/POUND (GF)

Skillet Cabbage(GF)

\$\text{\$13/POUND (GF)}\$

GREEN SALAD

Mixed Greens, Pecan, Gorgonzola, Apples, Dijon Tarragon Vinaigrette

____ \$16/ SERVES 2-3 (GF)

DESSERTS INDIVIDUAL

Sour Cherry and Apple Crostade

___ \$9/EACH

Glazed Chocolate Whiskey Bundt Cake

___ \$9/EACH

Apple Tart Tatin

___ \$9/EACH

Baily's Irish Whiskey Cream Tart

__ \$9/EACH

Rosemary Currant Bread Pudding, Hard Rum Sauce

____ \$9/EACH

____ \$65/WHOLE SERVES 16

Pear Molasses Skillet Cake

__ \$9/EACH

WHOLE

- Apple Cherry Cobbler
- **\$25/MEDIUM, SERVES 3-4**
- ___ \$75/LARGE, SERVES 10-11

Carrot and Walnut Cake, 5-in single layer \$45/SERVES 6-8

COOKIES AND CUPCAKES

Chocolate Shamrock

___ Cupcakes, **BOX OF 5**

Shamrock Shortbread Cookies, \$15/DOZEN





St Patrick's Day 2025 CATERING-TO-GO MENU ORDER FORM



How it works:

Available for pick-up Monday and Tuesday, March 17-18, after 9:00am.

Pre-order or come in, as supplies last!

Items from our *Everyday Classics* menu are also available to pre-order or come in, as supplies last *Shop* for Spring decor and wines | *Dine* in the Café for St Patrick's All Day Specials!

Three easy ways to order:

1: Online juliennetogo.com	2: Call 626.441.2299, ext. 1	3: In person at the Order Desk

Order additional items from our Everyday Classics Menu:

QUANTITY	ITEM
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FIRST NAME	LAST NAME		
EMAIL ADDRESS	CONTACT PHONE NUMBER		
CREDIT CARD NUMBER (REQUIRED)	EXPIRES	CSC	ZIP CODE

Select Pick Up:				
O MON, MARCH 17:				
PICK-UP TIME				
○ TUES, MARCH 18:				
PICK-UP TIME				
THANK YOU!				