



"WEEK AT A GLANCE" MENU June 12 - June 17

Call ahead to reserve your items: 626-441-2299 | visit www.juliennetogo.com to sign up for weekly menu updates

	MONDAY 6/12	TUESDAY 6/13	WEDNESDAY 6/14	THURSDAY 6/15	**FATHER'S DAY MENU**	
					FRIDAY 6/16	SATURDAY 6/17
Soup	carrot ginger	get well	spicy lentil	get well	gazpacho	gazpacho
Other Special		beef stroganoff	white bean chicken chili	siamese chicken curry	garlic grilled shrimp	scalloped potatoes with fennel
Casserole		vegetable lasagna	chicken sopa	traditional lasagna	chicken enchiladas	macaroni & cheese
Chicken	basil pesto stuffed sour cherry	lemon & herb roasted ginger, honey, soy	coconut curried mango lime	marmalade mustard seed steamed chicken with julienned vegetables	cordon bleu with ham & cheese gremolata with lemon zest	lemon & herb roasted sour cherry
Salmon	peach relish red onion	red onion mango avocado	chipotle cream sauce pistachio cranberry	asian roasted curry, ginger	tequila cream sauce cilantro poached	soy lacquered red onion
Entrée Specials	flank steak shredded chicken in tomatillo sauce quiche du jour	swordfish with smokey caper sauce herb crusted lamb chops eggplant tomato tart	marinated ahi tuna with cilantro chicken taquitos parmesan crusted tilapia	flank steak herb crusted ling cod tomato basil savory tart	filet of beef with jalapeno aioli chicken taquitos pizzetta du jour	swordfish with smokey caper sauce herb crusted lamb chops sausage, olive, zucchini pizzetta
Entrée Salad	chicken cilantro	california chicken salad	turkey with cranberries	california chicken salad	spa tuna	california chicken salad
Vegetables	citrus carrots & roasted beets with citrus	paprika carrots white corn, red onion & basil	carrots with cumin & feta broccoli with carrots & garlic	sugar snap peas with shallots grilled zucchini	orange ginger carrots greek salad	broccoli with carrots & garlic farro with arugula
Side Dishes	panzanella salad grilled zucchini southwest black bean salad quinoa pasta with pesto orange basmati rice with golden raisins roasted marble potatoes with leeks	greek salad haricots verts with tomatoes broccoli slaw orzo, feta & pinenuts brown butter rice fingerling potatoes	roasted beets with chevre quinoa with summer vegetables red cabbage, walnuts & gorgonzola bowtie pasta cilantro rice southwest potato salad	pea, mint & bacon salad green beans with parsley tri-color creamy coleslaw farro with broccoli & cranberries brown butter rice fingerling potatoes	broccoli with red peppers & pecans southwest black bean salad broccoli slaw orecchiette with pesto & peas cilantro rice traditional potato salad with bacon	white corn, red onion & basil tri-color creamy coleslaw stuffed pasilla chilis orzo, feta & pinenuts steamed rice with toasted sesame southwest potato salad

Available Every Day in our Deli Case: Hors D'Oeuvres: Cheese Platter with Dried Fruit & Nuts | Sun Dried Tomato, Basil Pesto Terrine | Smoked Salmon Terrine | Vegetable Crudité with Green Goddess Dressing
Classic Entrees: Tuscany Beef Meatloaf with Chicken Sausage | Turkey Meatloaf with Carrot Roulade | Butterflied Grilled Chicken Breast | Entrée Salads - Chicken Apricot, Chicken Tarragon, Tuna | Chicken Tenders
Classic Side Dishes: Grilled Vegetables | Garlic Mashed Potatoes | Farro with Arugula and Parmesan | Rosemary Roasted Potatoes

Desserts for the Week: NY Mocha Cheesecake | Mascarpone Cheesecake Tart | Almandine Tart with Blueberries | Apple Tart Tatine | Dark Chocolate Bread Pudding