



# "WEEK AT A GLANCE" MENU March 27 - April 1 (\* on Easter Menu)

Call ahead to reserve your items: 626-441-2299 | visit [www.juliennetogo.com](http://www.juliennetogo.com) to sign up for weekly menu updates

MONDAY 3/27

TUESDAY 3/28

WEDNESDAY 3/29

THURSDAY 3/30

FRIDAY 3/31

SATURDAY 4/1

Soup	corn cilantro	get well	zucchini curry	gazpacho	carrots & dill	gazpacho
Other Special		chicken cannelloni	turkey chili	chicken pot pie	vegetable empanadas	zucchini & mushroom pizzetta
Casserole		shrimp & crab enchiladas	macaroni & cheese	chicken sopa	chicken enchiladas	
Chicken	mango lime	spinach & ricotta stuffed	lemon & herb roasted	sour cherry	mango lime	sour cherry
	lemon & herb roasted	mediterranean	orange marmalade	chicken tenders	chicken tenders	chicken tenders
Salmon	lemon grilled	mango avocado	asian roasted	mango avocado	mango avocado	cucumber dill raita
	soy lacquered	cilantro poached	<b>*baked with crème fraiche</b>	dill poached	<b>*baked with crème fraiche</b>	cilantro poached
Classics	tuscany beef meatloaf with chicken sausage	tuscany beef meatloaf with chicken sausage	tuscany beef meatloaf with chicken sausage	tuscany beef meatloaf with chicken sausage	tuscany beef meatloaf with chicken sausage	tuscany beef meatloaf with chicken sausage
	turkey meatloaf with carrot roulade	turkey meatloaf with carrot roulade	turkey meatloaf with carrot roulade	turkey meatloaf with carrot roulade	turkey meatloaf with carrot roulade	turkey meatloaf with carrot roulade
Other Entrées	smoked salmon sandwich	grilled ling cod with fruit pepper salsa	parmesan tilapia	grilled ling cod with fruit pepper salsa	parmesan crusted swordfish	filet of beef with jalapeno aioli
	parmesan crusted tilapia	herb crusted tilapia	filet of beef with jalapeno aioli	chicken taquitos	panko crusted cod	chicken taquitos
Entrée Salad	california chicken salad	filet of beef with arugula	california chicken salad	filet of beef with arugula	spa tuna salad	california chicken salad
Vegetables	sugar snap peas	cumin carrots with feta	carrots with broccoli & garlic	<b>*pea, mint &amp; bacon salad</b>	citrus, dill carrots	fava beans with fennel
	<b>*pea, mint &amp; bacon</b>	panzanella salad	<b>*green beans with parsley</b>	southwest black bean salad	green beans with parsley	<b>*parsnip latkes</b>
	carrots with broccoli & garlic	grilled asparagus	lentils with turmeric	brussels sprouts slaw with almonds	lentils with turmeric	<b>*baby spring vegetables</b>
	green beans with gruyere	green beans with gruyere	heirloom tomato salad with burrata	broccoli, carrots & garlic	white beans, carrots, chevre	greek salad
	quinoa with pistachio & currants	fava beans	quinoa with roasted vegetables	<b>*baby spring vegetables</b>	<b>*parsnip latkes</b>	lentils with turmeric
	spicy chinese cabbage with peanuts	broccoli slaw	apple & napa cabbage slaw	spicy chinese cabbage with peanuts	quinoa with pistachios & currants	red cabbage, walnuts & gorgonzola
Classics	grilled vegetables	grilled vegetables	grilled vegetables	grilled vegetables	grilled vegetables	grilled vegetables
Starches	linguini chinois	bowtie pasta	linguini chinois	bowtie pasta	penne pasta with balsamic & feta	linguini chinois
	wild rice with corn & peppers	roasted fingerling potatoes	wild rice with mushroom	brown butter rice	cilantro rice	orange basmati rice
Classics	garlic mashed potatoes	garlic mashed potatoes	garlic mashed potato	garlic mashed potato	garlic mashed potato	garlic mashed potato
Hors D'Oeuvres	Available Every Day in our Deli Case: Cheese, Dried Fruit & Nut Platter   Sun Dried Tomato, Basil Pesto Terrine   Smoked Salmon Terrine   Vegetable Crudité with Green Goddess Dressing					
<b>Desserts for the Week:</b> Chocolate Mousse Cake   NY Cheesecake with Strawberry Sauce   Berry Mascarpone Cheesecake Tart   Apple, Cinnamon Croustade   Blueberry, Polenta Bread Pudding						