



# "WEEK AT A GLANCE" MENU May 15 - May 20

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 5/15

TUESDAY 5/16

WEDNESDAY 5/17

THURSDAY 5/18

FRIDAY 5/19

SATURDAY 5/20

<b>Soup</b>	corn cilantro	get well	carrot ginger	gazpacho	carrot & dill	gazpacho
<b>Other Special</b>			chicken pot pie	spicy siamese chicken curry	turkey & black bean chili	crème brulee french toast
<b>Casserole</b>		black bean enchiladas	chicken sopa	traditional lasagna	chicken enchiladas	macaroni & cheese
<b>Chicken</b>	sour cherry	spinach, ricotta stuffed	chicken tenders	mango lime	chicken tenders	chicken tenders
	coconut curry	chicken tenders	gremolata	lemon & herb roasted	orange marmalade	sour cherry
<b>Salmon</b>	lemon grilled	cilantro poached	mango avocado	asian roasted	lemon grilled	grilled lemon with herbed aioli
	mango chipotle sauce	pistachio cranberry	spinach & mascarpone stuffed	cilantro poached	dill pecan crusted	dill pecan crusted
<b>Entrée Specials</b>	filet of beef with jalapeno aioli	chicken taquitos	parmesan crusted tilapia	filet of beef with jalapeno aioli	chicken taquitos	chicken taquitos
	panko crusted ling cod	smoked salmon sandwich	shredded chicken in chipotle	herb crusted ling cod	smoked salmon sandwich	coconut shrimp
	quiche du jour	creamy onion savory square	potato & brie pizzezza	tomato basil savory tart	goat cheese savory tart	zucchini & mushroom pizzezza
<b>Entrée Salad</b>	california chicken salad	turkey salad with cranberries	california chicken salad	turkey salad with cranberries	filet of beef with arugula	filet of beef with arugula
<b>Vegetables</b>	paprika carrots	steamed broccoli	carrots with cumin & feta	roasted spring vegetables	carrots with cumin & feta	orange, ginger carrots
	heirloom tomato salad with burrata	roasted eggplant with onions & basil	roasted spring vegetables	green beans with walnut pesto	green beans with gruyere	greek salad
<b>Side Dishes</b>	roasted beets with chevre & walnuts	curried cauliflower	roasted vegetables with quinoa	broccoli slaw	brussels sprouts slaw	broccoli slaw
	haricots verts with tomatoes	creamy coleslaw	red cabbage with gorgonzola	southwest black bean salad	apple, napa cabbage slaw	haricots verts with tomatoes
	cauliflower with capers	linguini with brie	bowtie pasta	orechiette pasta with pesto & peas	bowtie pasta	linguini chinois
	bowtie pasta	brown butter rice	steamed rice with toasted sesame	orange basmati rice	roasted vegetables with quinoa	cilantro rice
	penne pasta with asparagus, peppers, parmesan	fingerling potatoes	southwest potato salad	new potatoes with radish, scallions, dill	fingerling potatoes	roasted marble potatoes with leeks

**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

Classic Side Dishes: Grilled Vegetables | Garlic Mashed Potatoes | Farro with Arugula and Parmesan | Rosemary Roasted Potatoes

**Desserts for the Week:** Mascarpone Cheesecake Tart with Fresh Berries | Blackberry Polenta Bread Pudding | Italian Blueberry Almond Cake | Chocolate Mousse Tart | Apple Raspberry Cobbler