

Weekly Specials Menu



AVAILABLE SEP 16-22 — OUR MENUS ROTATE WEEKLY

YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST
MARKETPLACE HOURS: 8:30AM-5:30PM DAILY; CAFÉ HOURS: 8:30AM-4:00PM DAILY

GF = GLUTEN FREE

AVAILABILITY VARIES DAILY, AS SUPPLIES LAST. PLEASE INQUIRE ABOUT ADDITIONAL SELECTIONS

4 WAYS TO ORDER

1 EMAIL <u>order@julienne.us</u> INCLUDE PHONE NUMBER

2 IN PERSON

AT THE GOURMET MARKET

3 CALL 626.441.2299 EXTENSION 1

4 ONLINI

TOASTTAB.COM/JULIENNE for Everyday Classics only

However you order, we are happy to help!

INDIVIDUAL PASTRIES

Honey Mascarpone Tart With Fresh Berries with Chocolate Crust

White Chocolate Bread Pudding with Whiskey Caramel Sauce

Pear Frangipane Tart

Chocolate Pots Of Creme

Ny Cheesecake With Cherry Compote

Apple And Sour Cherry Cobbler

Stone Fruit Crostada

Individual Chocolate Brown Sugar Cake

SIGNATURE CAKES

Available with 3-day notice and confirmation 6-inch, serves 8-10 | 9-inch, serves 20

Layered Orange Almond Cake with White Chocolate Buttercream and Raspberry Jam, 4-layer

Signature Brown Sugar Chocolate Cake, 4-layer

COOKIES, each, or by the dozen, mini

Mon-Tue: Coconut Macaroons GF

Wed-Thu: Double Chocolate Espresso

with Walnuts

Fri-Sun: Shortbread Cookies; Peanut Butter

SEPTEMBER SPECIALS AVAILABLE DAILY IN THE MARKETPLACE AND CAFÉ:

Creamy Mushroom, Potato and Fresh Dill Soup | Pizzetta with Peaches and Burrata | Stone Fruit Crostada | Spiced Red Sangria

Monday & Tuesday

SEP 16-17. HEALTH CONSCIOUS

ENTRÉES ORDER PER SERVING

Grilled Salmon with Mango Avocado Salsa **GF**

Herbed Crusted Tilapia with Lemon Aioli **GF** Shredded Chicken with Chiplote Sauce **GF** Chicken Cranberry and Cilantro Salad **GF**

Savory Tart: Tomato, Basil, Parmesan, Dijon

SIDE DISHES BY THE POUND

Broccoli Slaw with Cranberries

Green Beans with Walnut Pesto GF

Roasted Beets with Lime and Toasted Pepitas **GF**

Red Cabbage Slaw with Walnuts, Gorgonzola **GF**

Oven Roasted Sweet Potatoes GF

Steamed Brown Rice with Scallions and Sesame Seeds **GF**

Roasted Garlic Broccolini GF

PRE-PACKAGED & READY TO GO

"Get Well Soup" with Chicken and Vegetables **GF**

Traditional Chicken Curry with Apples

Roasted Vegetable Lasagna

Wednesday & Thursday

SEP 18-19, ITALIAN FLAVORS

ENTRÉES ORDER PER SERVING

Steamed Salmon with Puttanesca Sauce **GF**Grilled Halibut with Fresh Tomato

Bruschetta **GF**

Chicken Piccata with Artichoke Hearts, Capers

Sliced Beef, Arugula, Shaved Parmesan GF

Turkey Meatballs in Marina Sauce

Pizza with Caramelized Onions, Spinach, Ricotta, Mozzarella, Lemon Zest and Chili Oil

SIDE DISHES BY THE POUND

Risotto with Peas and Parmesan GF

Farro with Arugula and Parmesan

Roasted Brussels Sprouts with Lemon Zest GF

Cauliflower with Red Onion and Bacon GF

Grilled Eggplant, Zucchini, Onion, Tomato, Oregano **GF**

Orecchiette with Peas, Pesto and Pinenuts

Haricot Verts with Orange Zest GF

PRE-PACKAGED & READY TO GO

Traditional Beef Lasagna

Bolognese

Hearty Quinoa and White Bean Soup

Friday, Saturday & Sunday

SEP 20-22, WEEKEND FAVORITES

ENTRÉES ORDER PER SERVING

Grilled Salmon with Nectarine Serrano Salsa

Coconut Shrimp with Apricot Dipping Sauce

Beef Hash with Peppers and Potatoes

Smoked Salmon with Condiments **GF**

Chicken Taquitos with Guacamole

Deviled Eggs GF

SIDE DISHES BY THE POUND

Roasted Broccolini

Rosemary Roasted Potatoes

Tomato Napoleon with Burrata and Basil

Quinoa with Roasted Vegetables

Green Beans with Garlic

Summer Pasta Salad with Grilled Vegetables

Potato Chive Cake

PRE-PACKAGED & READY TO GO

Spicy Lentil Soup

Black Bean Enchiladas

Ham and Asparagus Strata



Everyday Classics Menu •*

YOUR FAVORITES AVAILABLE EVERY DAY
AS SUPPLIES LAST OR CALL AHEAD TO RESERVE

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GF = GLUTEN FREE VG = VEGAN





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OUR SEASONAL TO-GO MENUS

Catering
Brunch
Luncheon
Boxed Meals
Group Lunch Special
Tea Service

EXPERIENCES

September 20

Al Fresco Friday Dinner Friday Night Dinners continue through the Fall! Book your reservation online or walk-in as available.

October 6

Afternoon Tea and Fashion Show Informal modeling by Pearls Boutique. Seating at 2:30pm. Book your reservation online.



Please Visit **EXPLORETOCK.COM/JULIENNE**or scan the QR code

Host your Private Event at Julienne!

ENTRÉES BY THE POUND

Lemon Grilled Salmon GF
Butterflied Chicken Breast GF
Chicken Tenders with Apricot
Sauce
Filet of Beef, Horseradish Cream GF
Tuscan Beef Meatloaf

Turkey Meatloaf with Carrots
Beef & Potato Empanada
Spinach Gruyère Pie
Spinach Crusted Quiche du Jour **GF**

SIDE DISHES BY THE POUND

Twice Baked Cheddar Potato
Garlic Mashed Potatoes **GF**Grilled Vegetables **GF**Fruit Salad **GF**Bowtie Pasta, Lemon Zest, Garlic
Chicken Tarragon Salad **GF**Tuna Salad with Currants **GF**

IN THE FREEZER AS AVAILABLE

Double Crusted Chicken Pot Pie Fresh Pasta Cream Current Scone Dough Chocolate Chip Waffles Nancy's Fancy Fine Ice Cream

BY THE PINT

Rice Pudding with Currants **GF**Chocolate Pudding **GF**Lemon Curd **GF**Raspberry Jam **GF**Budino **GF**

MORNING BAKE

Cream Currant Scones
Breakfast Cookies, Nuts, Dried Fruit
Muffins du jour
Teacake du jour
Butter or Almond Croissants
Chocolate Croissant **vg**

BARS

Lemon Coconut
Chocolate Brownie with Walnuts
Graham Cracker Chewies with Pecans
Cappucccino Brownie
Chocolate Creme de Menthe Brownie

COOKIES with nuts

Oatmeal Chocolate Chunk with Walnuts Jumble with Nuts, Currants, Chocolate

Pecan GF

Butter Pecan Shortbread Peanut Butter

COOKIES without nuts

Chocolate Chip Oatmeal Currant Snickerdoodle Molasses

PRE-PACKAGED & READY TO GO IN THE SELF-SERVE CASE

*NEW FOR FALL

SANDWICHES

Chicken Tarragon Salad
Albacore Tuna, Currants, Avocado
Turkey with Avocado and Tomato
Roast Beef
Mini Ham & Gruyère
Roasted Lamb, Avocado

Roasted Lamb, Avocado and Caramelized Onions* Grilled Chicken, Citrus Aioli, Arugula*

GREEN SALADS

Arugula, Manchego, Almonds, Quince Vinaigrette **GF** Mixed Greens with Dijon Tarragon Vinaigrette

ENTRÉE SALADS

Flank Steak, Corn, Tomatoes, Chili, Creamy Chipotle Dressing

Spa Chicken with Avocado GF

Spa Salmon with Avocado GF

Grilled Chicken Salad with Basil Pesto Vinaigrette

Classic Caesar with Chicken and Rosemary Croutons

Southwest Caesar with Avocado, Cilantro Rice and Beans **GF**

Spicy Mandarin Chicken Salad* Traditional Cobb Salad*

APPETIZERS

Open Face Smoked Salmon Sandwiches

Cheese Box with Grapes, Sliced Baguette, Nuts

Chicken Quesadilla with Guacamole

Fresh Vegetable Crudité, Harissa Hummus **GF**

Sundried Tomato and Basil Pesto Terrine **GF**

Smoked Salmon Terrine **GF** Plain Chicken Breast **GF**

Sliced French Ham and Turkey **GF**

DIPS, PANTRY STAPLES AND MORE!

Yes, We Take Special Orders!

Interested in something that isn't on the menu that day? Contact our **Catering Department** to coordinate a special order for a future date. We're always here to help!

ORDER@IULIENNE.US

Join Our Email List!

Weekly Specials, Invitations, Announcements and more! Sign up at:

JULIENNETOGO.COM

Thank you for choosing Julienne!