



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Weekly Specials Menu



AVAILABLE MARCH 31-APRIL 6 — 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 VG = VEGAN *NEW

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



4 WAYS TO ORDER

1 **EMAIL** order@julienne.us
INCLUDE PHONE NUMBER

2 **IN PERSON**
AT THE GOURMET MARKET

3 **CALL** 626.441.2299
EXTENSION 1

4 **ONLINE**
TOASTTAB.COM/JULIENNE
for Everyday Classics only

*However you order,
we are happy to help!*

INDIVIDUAL PASTRIES

- Layered Coconut Cake with Strawberry Icing
- Chocolate Mousse Cake, *individual*
- Fresh Fruit Tart with Creme Patisserie
- Blackberry Polenta Bread Pudding, Berry Coulis
- Banana Cream Tart with Toasted Coconut
- Chocolate Brown Sugar Cake,
individual or single layer, 5-inch
- Fresh Fruit Cobbler Du Jour

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*

Monday-Tuesday: Coconut Macaroons

Wednesday-Thursday: Double Chocolate
Espresso with Walnuts

Friday-Saturday-Sunday: Shortbread Cookies,
Peanut Butter

Monday & Tuesday

MAR 31-APR 1, ITALIAN FLAVORS

ENTRÉES ORDER PER SERVING

- Steamed Salmon with Puttanesca Sauce
- Chicken Gremolata with Garlic, Lemon
Zest & Thyme
- Roasted Pork Tenderloin with Mushroom
Shallot Ragout
- Turkey Meatballs in Marinara Sauce
- Pizzetta with Roasted Eggplant and
Tomato

SIDE DISHES BY THE POUND

- Penne Pasta with Basil Pesto
- Roasted Broccolini **GF**
- Roasted Zucchini, Tomato and Onions
- Farro with Arugula and Parmesan
- Potato Gremolata with Garlic, Thyme
and Lemon **GF**
- Sauteed Green Beans with Garlic
- Panzanella Salad

PRE-PACKAGED & READY TO GO

- Baked Penne Pasta with Turkey Bolognese
- “Get Well Soup” with Chicken **GF**
- Traditional Beef Lasagna

Wednesday & Thursday

APR 2-3, HEALTH CONSCIOUS

ENTRÉES ORDER PER SERVING

- Roasted Lemon Salmon with Capers*
- Stuffed Chicken Breast with Spinach
and Ricotta Cheese*
- Herbed Crusted Tilapia with Lemon Aioli
- Turkey Salad with Celery Root
and Dried Cranberries*
- Savory Tart: Tomato Basil

SIDE DISHES BY THE POUND

- Broccoli and Carrots with Roasted Garlic
- Green Beans with Walnut Pesto
- Broccoli Slaw with Cranberries
and Almonds* **GF**
- Cauliflower Rice with Carrots,
Celery and Onion
- Roasted Beets with Lime
and Toasted Pepitas **GF**
- Roasted Cauliflower and Chickpeas
with Chimichurri*

PRE-PACKAGED & READY TO GO

- Simple Spinach Lasagna
- Broccoli and Asparagus Soup **GF**
- Chicken Sopa Casserole **GF**

Friday, Saturday & Sunday

APR 4-6, WEEKEND FAVORITES

ENTRÉES ORDER PER SERVING

- Steamed Salmon with Raspberry
Balsamic Vinaigrette **GF**
- Coconut Shrimp with Apricot
Dipping Sauce
- Herbed Tilapia with Tomato Basil Salsa **GF**
- Smoked Salmon with Condiments **GF**
- Chicken Taquitos with Guacamole
- Savory Tart: Bacon Onion
- Deviled Eggs **GF**
- Pizzetta with Chicken Sausage and Olives

SIDE DISHES BY THE POUND

- Roasted Broccolini **GF**
- Potato Chive Cake, Individual **GF**
- Haricot Verts, Tomatoes, Shallots **GF**
- Grilled Asparagus, Lemon Aioli, **GF**
- Roasted Brussels Sprouts with Parmesan **GF**
- Orzo Salad with Peppers, Pinenuts,
Feta and Mint
- Rosemary Roasted Potatoes **GF**

PRE-PACKAGED & READY TO GO

- Chicken and White Bean Chili **GF**
- Macaroni and Cheese
- Spinach and Feta Strata



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Everyday Classics Menu



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AS SUPPLIES LAST OR CALL AHEAD TO RESERVE**

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OUR SEASONAL TO-GO MENUS

Catering
Brunch
Luncheon
Boxed Meals
Group Lunch Special
Tea Service
Easter

UPCOMING EVENTS

Wednesday, April 2
Monthly Informal Wine
Tasting: *Today's Theme:*
"Regions to Watch"

Sunday, April 6
Sunday Tea: *Enjoy
traditional high tea on
our lovely patio.*



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
Cappuccino Brownie
Chocolate Creme de Menthe Brownie
Chocolate Caramel Shortbread Bars*

COOKIES with nuts

Oatmeal Chocolate Chunk
with Walnuts
Jumble with Nuts, Currants, Chocolate
Pecan Cookie* 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

SANDWICHES

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

**Vegetable Sandwich with Garbanzo
Bean Spread, Cucumbers,
Tomato, Red Onion and Spinach***

**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**

Mexican Chicken Lettuce Cups
with Spicy Cilantro Cream, pair **GF**

Spicy Mandarin Chicken Salad*

Traditional Cobb Salad*

BEVERAGES

Hibiscus Juice, quart*

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@JULIENNE.US

Join Our Email List!

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

JULIENNETOGO.COM