



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Weekly Specials Menu



AVAILABLE NOV 11-17 — 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 FOR FALL

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

- Chocolate Sour Cherry Cake with Bittersweet Garnach Center
- Apple Tart Tatin
- Pumpkin Cheesecake with Pepita Brittle
- Cinnamon Cheesecake with Spiced Pear Compote
- Caramel Apple Walnut Cake
- Pumpkin Bourbon Cake with Caramel Glaze
- Julienne Pumpkin Pie
- Maple Pecan Tart
- Cranberry Pistachio Biscotti
- Pumpkin Walnut Bar with Cream Cheese Icing
- Pumpkin Donuts, *by the dozen*

SIGNATURE CAKES

- Available with 3-day notice and confirmation*
- 3-layers, 6-inch, serves 8-10 | 9-inch, serves 20
- Carrot Cake with Toasted Walnuts
- Layered Orange Almond Cake with White Chocolate Buttercream and Raspberry Jam

COOKIES, each, or by the dozen, mini

- Monday-Tuesday:**
Coconut Macaroons **GF**
- Wednesday-Thursday:**
Double Chocolate Espresso with Walnuts
- Friday-Sunday:**
Shortbread Cookies; Peanut Butter; Pecan

NOVEMBER SPECIALS AVAILABLE DAILY IN THE MARKETPLACE AND CAFÉ:

Turkey Sandwich with Cranberry Chutney | Butternut Squash Soup | Julienne Pumpkin Pie with Fall Leaf Garnish | Spiced Hot Apple Cider

Monday & Tuesday

NOV 11-12, LATIN FLAVORS

ENTRÉES ORDER PER SERVING

- Salmon with Poblanos and Tequila Cream Sauce
- Grilled Snapper with Pico de Gallo **GF**
- Garlic Shrimp with Jalapeno Aioli **GF**
- Beef Fajitas with Grilled Onions and Peppers
- Shredded Chicken with Chipotle Sauce

SIDE DISHES BY THE POUND

- Mexican Green Beans
- Black Bean Corn Salad with Avocado **GF**
- Roasted Zucchini with Cotija Cheese
- Southwest Potato Salad **GF**
- Roasted Fall Squash **GF**

Mexican Red Rice with Peas, Corn, Carrots*

Creamy Coleslaw **GF**

PRE-PACKAGED & READY TO GO

- Chipotle Pork Enchiladas
- Squash Gratin with Poblano
- Spicy Chicken Tinga with Sautéed Onions and Chipotle Sauce
- “Get Well Soup” with Chicken Breast **GF**

Wednesday & Thursday

NOV 13-14, JULIENNE CLASSICS

ENTRÉES ORDER PER SERVING

- Red Onion Crusted Salmon
- Sour Cherry Chicken Breast
- Chicken Taquitos
- Orange Marmalade Glazed Turkey
- Grilled Tilapia with Herb Aioli

SIDE DISHES BY THE POUND

- Couscous with Cranberries and Pecans
- Green Beans with Parsley Vinaigrette
- Red Cabbage Slaw with Gorgonzola and Walnuts
- Roasted Beets with Pecans and Goat Cheese
- Linguini Chinois with Peanuts
- Orzo with Orange Zest, Currants and Peanuts
- Dill Gremolata and Greens Bean Potato Salad

PRE-PACKAGED & READY TO GO

- Butternut Squash Soup
- Spinach Feta Strata with Bacon
- Classic Beef and Black Bean Chili

Friday, Saturday & Sunday

NOV 15-17, FALL/WINTER MENU

ENTRÉES ORDER PER SERVING

- Steamed Salmon with Mushrooms, Pinot Noir Sauce
- Parmesan-Crusted Swordfish with Lemon Caper Sauce
- Chicken Gremolata with Garlic, Lemon Zest and Thyme
- Roasted Pork Tenderloin with Mushroom Shallot Ragout
- Turkey Meatballs in Marinara Sauce
- Pizzetta with Burrata, Prosciutto and Arugula

SIDE DISHES BY THE POUND

- Roasted Brussels Sprouts with Pomagranate Seeds
- Cauliflower with Red Onions and Bacon **GF**
- Roasted Vegetables Zucchini, Tomato and Onions **GF**
- Roasted Root Vegetables with Farro*
- Orecchiette with Peas, Pesto and Pinenuts
- Potato Gremolata with Garlic, Lemon Zest and Thyme
- Roasted Balsamic Root Vegetables

PRE-PACKAGED & READY TO GO

- Baked Penne with Turkey Bolognese Sauce
- Salmon Chowder with Bacon
- Baked Risotto with Gruyere



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Everyday Classics Menu



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OUR SEASONAL TO-GO MENUS

Catering

Brunch

Luncheon

Boxed Meals

Group Lunch Special

Tea Service

Thanksgiving

EXPERIENCES

Friday, November 15

FriendsGiving Dinner

Sunday, November 17

FriendsGiving Tea

Friday, November 22

Al Fresco Friday Dinner
with *New Autumn Menu*

Sunday, December 1

Holiday Tea



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

Cappuccino Brownie

Chocolate Creme de Menthe Brownie

**Pumpkin Walnut Bars with Cream
Cheese Filling***

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

Spiced Hot Apple Cider, quart*

Mulled Wine, 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