



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Weekly Specials Menu



AVAILABLE MARCH 10-16 — 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

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

- Apple Tart Tatin
- Sugar Crusted Apple and Sour Cherry Crostade
- Chocolate Whiskey Bundt Cake
- Baily's Irish Whiskey Cream Tart
- Rosemary Currant Bread Pudding with Hard Rum Sauce
- Pear Molasses Skillet Cake
- Chocolate Brown Sugar Cake, individual or single layer, 5-inch
- Fresh Fruit Cobbler

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
- Red Velvet Cake with Cream Cheese Frosting

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 Cookies

Monday & Tuesday

MAR 10-11, FRENCH FLAVORS

ENTRÉES ORDER PER SERVING

- Poached Salmon with Dill Aioli **GF**
- Ling Cod with Roasted Tomatoes, Shallots, Herbs **GF**
- Honey Dijon Glazed Chicken Breast **GF**
- Grilled NY Steak with Creamy Black Peppercon Sauce
- Savory Tart: Lorraine with Bacon and Onion

SIDE DISHES BY THE POUND

- Haricot Verts, Tomatoes, Shallots **GF**
- French Lentils with Carrots **GF**
- Provencal Galette: Eggplant, Tomato, Zucchini, Onion
- Rosemary Roasted Potatoes **GF**
- Roasted Balsamic Root Vegetables **GF**
- Carrots with Creme Fraiche and Chervil **GF**
- Penne Pasta with Arugula, Feta Cheese and Balsamic Vinaigrette **GF**

PRE-PACKAGED & READY TO GO

- “Get Well Soup” with Chicken **GF**
- Chicken Vegetable Lasagna with Bechamel
- Chicken Sopa Casserole **GF**

Wednesday & Thursday

MAR 12-13, ITALIAN FLAVORS

ENTRÉES ORDER PER SERVING

- Stuffed Salmon with Spinach and Mascarpone
- Chicken Gremolata, Garlic, Parmesan **GF**
- Roasted Pork Tenderloin with Mushroom Shallot Ragout **GF**
- Turkey Meatballs in Marinara Sauce
- Grilled Branzino with Lemon Caper Sauce **GF**
- Pizzetta with Burrata, Prosciutto, Caramelized Onions

SIDE DISHES BY THE POUND

- Antipasto Salad with Salami and Black Olives
- Roasted Cauliflower with Capers and Red Onion **GF**
- Roasted Zucchini, Tomato and Onions **GF**
- Farro with Arugula and Parmesan
- Roasted Marble Potatoes with Mint and Garlic **GF**
- Sauteed Green Beans with Garlic **GF**
- Brussels Sprouts with Parmesan, Hazelnuts, Lemon Zest **GF**

PRE-PACKAGED & READY TO GO

- Traditional Beef Lasagna
- Chicken Canelloni with Spinach and Béchamel
- Carrot Dill Soup **GF**

Friday, Saturday & Sunday

MAR 14-16, ST. PATRICK'S DAY



ENTRÉES ORDER PER SERVING

- Guinness and Honey Glazed Salmon **GF**
- Grilled Swordfish with Fruit Peppers Salsa
- Chicken Fricasse With Creamy Ale Sauce
- Marmalade Glazed Corned Beef **GF**
- Corned Beef Hash with Roasted Peppers and Potatoes **GF**
- Savory Tart: Zucchini, Basil, Pecorino, and Dijon

SIDE DISHES BY THE POUND

- Braised Baby Butter Carrots **GF**
- Skillet Cabbage with Fresh Thyme, Onions and Butter **GF**
- Roasted Marble Potatoes with Leek **GF**
- Creamy Coleslaw with Caraway **GF**
- Brown Butter Rice Pilaf
- Potato Salad with Radish, Dill
- Potatoes Colcannon **GF**

PRE-PACKAGED & READY TO GO

- Chicken Pot Pie with Carrots, Zucchini and Tarragon Cream Sauce
- Scalloped Potato and Gruyere Gratin
- Beef Shepherd's Pie
- Split Pea Soup with Ham **GF**



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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
St. Patrick's Day**

UPCOMING EVENTS

**Spring/Easter
Boutique Now Open**
*Refresh your home for
Spring and hop on to the
next holiday!*

Sunday, March 23
Sunday Tea: *Enjoy
traditional high tea on
our lovely patio.*



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
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