



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Weekly Specials Menu



AVAILABLE JAN 13-19 — 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

White Chocolate, Pecan and Dried Cranberries
Bread Pudding with Whiskey Caramel Sauce

Lemon Meringue Tart

Chocolate Pots Of Creme

NY Cheesecake with Fresh Berries
and Berry Coulis

Apple and Sour Cherry Cobbler

Chocolate Glazed Creme Puff
with Creme Patisserie

Individual Chocolate Brown Sugar Cake

Cranberry Pistachio Biscotti **GF**

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 **GF**

Wednesday-Thursday:

Double Chocolate Espresso with Walnuts

Friday-Sunday:

Shortbread Cookies; Peanut Butter Cookies;
Double Chocolate Espresso Cookies

JANUARY SPECIALS AVAILABLE DAILY IN THE MARKETPLACE AND CAFÉ:

Maple Bran Muffin | Chicken Lettuce Wraps with Cilantro Jalapeño Cream | Herbal Tea Latte | Spa Vegetable Soup with Cabbage

Monday & Tuesday

JAN 13-14, MEDITERRANEAN FLAVORS

ENTRÉES ORDER PER SERVING

Baked Salmon with Romesco Sauce
Grilled Tilapia with Parmesan Crust
and Lemon Caper Sauce
Mediterranean Chicken Breast
with Olives
Grilled Lamb Chops
with Mint Salsa Verde
Pizzetta with Roasted Eggplant Tomato

SIDE DISHES BY THE POUND

Roasted Brussels Sprouts
with Lemon Zest
Carrots with Cumin, Feta and Cilantro
Haricot Verts with Tomatoes and Shallots
Roasted Red Pepper and Eggplant Salad
Roasted Cauliflower with Capers
Curried Couscous with Shredded Carrot
and Currants
Roasted Greek Potatoes with Lemon

PRE-PACKAGED & READY TO GO

Lamb Moussaka
“Get Well Soup” with Chicken **GF**
Chicken Vegetable Lasagna
with Bechamel
Black Bean Vegetable Chili

Wednesday & Thursday

JAN 15-16, JULIENNE CLASSICS

ENTRÉES ORDER PER SERVING

Red Onion Crusted Salmon
Parmesan Crusted Swordfish
with Lemon Caper Sauce
Chicken Breast with Puttanesca Sauce
Chicken Apricot Salad
with Toasted Almonds
Pizzetta with Prosciutto, Arugula
and Burrata

SIDE DISHES BY THE POUND

Roasted Carrots with Paprika
Roasted Broccolini with Garlic
Haricot Verts with Orange Zest
Penne Pasta with Asparagus, Fennel,
Peppers, and Dijon Vinaigrette
Rosemary Roasted Potatoes
Farro with Arugula and Parmesan
Potato Chive Cake
Linguini Chinois

PRE-PACKAGED & READY TO GO

Chicken Sopa Casserole
Traditional Lasagna
“Get Well Soup” with Chicken **GF**
Thursday Only
Green Curry with Shrimp

Friday, Saturday & Sunday

JAN 17-19, LATIN FLAVORS

ENTRÉES ORDER PER SERVING

Salmon with Poblanos
and Tequila Cream Sauce
Shredded Chicken with Chipotle Sauce
Grilled Snapper with Pico de Gallo
Adobo Rice with Chicken and Peas
Beef Fajitas with Grilled Onions
and Peppers

Street Tacos with Beef*

SIDE DISHES BY THE POUND

Grilled Asparagus
Mexican Street Corn
Salvadorian Black Beans and Rice*
Roasted Zucchini, Onion and Tomato
Southwest Potato Salad
Cilantro Rice with Roasted Pasilla Chile
Chili Orange Noodles with Peanuts
and Cilantro

PRE-PACKAGED & READY TO GO

Huevos Rancheros Casserole
Chipotle Pork Enchiladas
Broccoli and Asparagus Soup
Chicken Tinga with Sauteed Onions
and Chipotle Sauce



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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

**Valentine's Day,
coming soon**



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 Icing***

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

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Announcements and more!
Sign up at :

JULIENNETOGO.COM