

Weekly Specials Menu

AVAILABLE FEB 3-9 — 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 <u>order@julienne.us</u> 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 Bread Pudding with Peans, Sour Cherries and Creme Anglaise

Baked Lemon Tart with Italian Meringue

Classic Apple Tart Tatin

NY Cheesecake with Spiced Rasberry Coulis

Individual Flourless Chocolate Cake with Creme Anglaise

Red Velvet Cupcakes with Cream Cheese Frosting

Individual Chocolate Brown Sugar Cake

Apple and Sour Cherry Cobbler

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 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; Double Chocolate Espressso Cookies

Monday & Tuesday

FEB 3-4, FALL/WINTER

ENTRÉES ORDER PER SERVING

Roasted Brown Sugar Salmon with Cayenne

Honey Mustard Glazed Chicken Breast

Grilled Tilapia with Herb Aioli

Roasted Pork Loin Roulade with Roasted Apples and Grainy Mustard Sauce

Pizzetta: Wild Mushrooms and Caramelized Onions

SIDE DISHES BY THE POUND

Maple Roasted Brussels Sprouts

Green Beans with Garlic and Ginger

Roasted Winter Squash (Kobocha, Butternut, Acorn)

Roasted Gremolata Potatoes GF

Penne with Basil Pesto and Pinenuts

Wild Rice with Corn, Peppers, Mustard Vinaigrette

Citrus Roasted Beets

PRE-PACKAGED & READY TO GO

"Get Well Soup" with Chicken GF

North Carolina BBQ Pork

Macaroni and Cheese

Wednesday & Thursday

FEB 5-6, MEDITERRANEAN FLAVORS

ENTRÉES ORDER PER SERVING

Harissa-Spiced Salmon

Ling Cod with Roasted Tomatoes, Shallot, Herbs

Chicken Kebobs with Peppers Harissa Hummus

Grilled Lamb Chops with Mint Salsa Verde

Grilled Portobella Mushroom with Harissa Hummus

Pizzetta with Roasted Eggplant Tomato Pizza

SIDE DISHES BY THE POUND

Roasted Brussels Sprouts with Lemon Zest

Carrots with Cumin, Feta and Cilantro

Roasted Red Pepper and Eggplant Salad

Turmeric Roasted Cauliflower

Quinoa with Peas, Lemon and Goat Cheese

Israeli Couscous with Pinenuts and Feta

Greek Style Lemon Roasted Potatoes

PRE-PACKAGED & READY TO GO

Lamb Moussaka

Spanakopita

Farro with Kale Soup

Friday, Saturday & Sunday

FEB 7-9, SUPER BOWL MENU

Items from our Everyday Classics Menu are also available.

ENTRÉES ORDER PER SERVING

Red Onion Crusted Salmon

Parmesan Chicken Breast

Garlic Shrimp with Morrocan Tomato Jam

Braised Beef Short Ribs with Carrots, Celery and Pearl Onions

Chicken Taquitos with Guacamole

Carne Asada Street Tacos with Pico de Gallo **GF**

Pizzetta with Burratta, Prosciutto, Arugula and Caramelized Onions

SIDE DISHES BY THE POUND

Potato Salad, Dill, Eggs and Peas GF

Loaded Potato Skins, Cheddar, Scallions, Sour Cream

Cumin Rice with Pinenuts, Golden Raisins

Broccoli Slaw with Almonds, Cranberries

Red Cabbage Slaw with Walnuts and Blue Cheese

Anti Pasto Pasta Salad with Salami

PRE-PACKAGED & READY TO GO

Chicken and White Bean Chili GF

Pork Chile Verde **GF**

Chile Relleno Casserole GF

Traditional Lasagna



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
Super Bowl Menu
Valentine's Day

UPCOMING EVENTS

Friday, Feb 14

Romantic Dinner

Friday, Feb 14

Customer Appreciation Day

Saturday, Feb 15

Communal Dinner

Sunday, Feb 16

Gal-entine's 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

*NEW

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
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

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

Molasses

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