

FINE FOODS グ CELEBRATIONS ESTABLISHED 1985

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!

Monday & Tuesday MAR 24-25, ALL AMERICAN FLAVORS

ENTRÉES ORDER PER SERVING Brown Sugar Cayenne Salmon Lemon Herb Chicken Breast GF Grilled Tilapia with Herb Aioli GF Espresso BBQ Ribs Garlic Shrimp with Morrocan Tomato Jam Savory Tart: Asparagus and Gruyere Tart SIDE DISHES BY THE POUND Roasted Cauliflower Steaks with Romesco Sauce

Country Potato Salad with Bacon GF

Creamy Coleslaw GF

Roasted Garlic Broccolini GF

Roasted Zucchini, Squash, Mushroom, Garlic and Oregano

Grilled Asparagus, Lemon Aioli

Curried Rice with Pistachios

Rosemary Roasted Potatoes

PRE-PACKAGED & READY TO GO

"Get Well Soup" with Chicken **GF** Baked Pasta, Spring Peas, Asparagus and Ricotta Beef Stroganoff

Weekly Specials Menu

AVAILABLE MARCH 24-30 — OUR MENUS ROTATE WEEKL

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

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

Wednesday グ Thursday MAR 26-27, EASY DAY MENU

ENTRÉES ORDER PER SERVING Red Onion Crusted Salmon

Parmesan Chicken Breast with Lemon Caper Sauce

Grilled Tilapia with Herb Aioli

Filet of Beef Slice with Parmesan, Arugula,Cumin Lemon Vinaigrette **GF**

Savory Tart: Tomato Basil with Parmesan and Dijon

SIDE DISHES BY THE POUND

Roasted Fingerling Potatoes

Broccoli Slaw with Cranberries GF

Roasted Cauliflower with Capers and Red Onion **GF**

Haricot Verts with Orange Zest

Quinoa with Roasted Vegetables

Sugar Snap Peas with Shallot Vinaigrette

Penne Pasta, Arugula, Tomato and Feta Cheese with Balsamic Vinaigrette

PRE-PACKAGED & READY TO GO

Parsley Bisque Caulifower Gruyere Gratin Siamese Chicken Curry

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

Friday, Saturday & Sunday MAR 28-30, ASIAN FLAVORS

ENTRÉES ORDER PER SERVING Soy Lacquered Salmon with Scallions and Sesame

Shrimp Fried Rice with Carrots and Peas

Crispy Miso Glazed Cod

Sauteed Beef and Broccoli

Sliced Espresso BBQ Pork

SIDE DISHES BY THE POUND

Broccoli, Carrots and Roasted Garlic

Chinese Broccoli

Roasted Eggplant with Sesame Seeds

Roasted Bok Choy

Green Beans with Garlic and Ginger

Steamed Rice with Scallions and Sesame

Asparagus Chinois

Linguini Chinios with Toasted Peanuts

PRE-PACKAGED & READY TO GO

Traditional Chicken Curry with Apples Salmon Chowder Huevos Rancheros Casserole

2651 mission street, san marino, california $\cdot 626$ 441 2299 \cdot juliennetogo.com \cdot instagram @juliennefinefoods



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Everyday Classics Menu



YOUR FAVORITES AVAILABLE EVERY DAY AS SUPPLIES LAST OR CALL AHEAD TO RESERVE

MARKETPLACE HOURS: 8:30AM-5:30PM DAILY CAFÉ HOURS: 8:30AM-4:00PM DAILY

GF = **GLUTEN FREE** VG = VEGAN ***NEW**

ENTRÉES BY THE POUND Lemon Grilled Salmon GF

Tuscan Beef Meatloaf

Spinach Gruyère Pie

Beef & Potato Empanada

Butterflied Chicken Breast GF

Turkey Meatloaf with Carrots

Chicken Tenders with Apricot Sauce

Filet of Beef, Horseradish Cream GF

Spinach Crusted Quiche du Jour GF

Bowtie Pasta, Lemon Zest, Garlic

SIDE DISHES BY THE POUND

Twice Baked Cheddar Potato

Garlic Mashed Potatoes GF

Chicken Tarragon Salad GF

Tuna Salad with Currants GF

Grilled Vegetables GF

Fruit Salad GF

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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!

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 Cappucccino 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

Open Face Smoked Salmon

Cheese Box with Grapes,

Sliced Baguette, Nuts

Fresh Vegetable Crudité,

Harissa Hummus **GF**

Sundried Tomato and Basil

Smoked Salmon Terrine GF

Sliced French Ham and Turkey GF

DIPS, PANTRY STAPLES AND MORE!

Plain Chicken Breast GF

Chicken Ouesadilla

with Guacamole

Pesto Terrine GF

APPETIZERS

Sandwiches

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*

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

Weekly Specials, Invitations, Announcements and more!

Join Our Email List!

Sign up at :

JULIENNETOGO.COM