



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Weekly Specials Menu



AVAILABLE SEP 23-29 — 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

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

Honey Mascarpone Tart With Fresh Berries
with Chocolate Crust

White Chocolate Bread Pudding
with Whiskey Caramel Sauce

Pear Frangipane Tart

Chocolate Pots Of Creme

NY Cheesecake With Cherry Compote

Apple And Sour Cherry Cobbler

Stone Fruit Crostada

Individual Chocolate Brown Sugar Cake

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

Mon-Tue: Coconut Macaroons **GF**

Wed-Thu: Double Chocolate Espresso
with Walnuts

Fri-Sun: Shortbread; Peanut Butter

SEPTEMBER SPECIALS AVAILABLE DAILY IN THE MARKETPLACE AND CAFÉ:

Creamy Mushroom, Potato and Fresh Dill Soup | Pizzetta with Peaches and Burrata | Stone Fruit Crostada | Spiced Red Sangria

Monday & Tuesday

SEP 23-24, EASY DAY MENU

ENTRÉES ORDER PER SERVING

Red Onion Crusted Salmon

Parmesan Chicken Breast
with Lemon Caper Sauce

Roasted Pork Loin Roulade with
Apples and Dijon Cream Sauce **GF**

Filet of Beef with Parmesan/Arugula **GF**

Ham and Cheese Empanada

SIDE DISHES BY THE POUND

Smashed Yukon Gold Potatoes
with Parmesan and Parsley **GF**

Roasted Beets with Goat Cheese
and Toasted Walnuts **GF**

Haricot Verts with Orange Zest **GF**

Broccoli Slaw with Cranberries **GF**

Broccoli and Carrots with Tarragon
Dressing

Roasted Vegetables

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

PRE-PACKAGED & READY TO GO

Siamese Chicken Curry with Broccoli

“Get Well Soup” with Chicken **GF**

Chicken Sopa

Wednesday & Thursday

SEP 25-26, JULIENNE CLASSICS

ENTRÉES ORDER PER SERVING

Red Onion Crusted Salmon

Chicken Marbella

Roasted Pork Loin Roulade
with Apples **GF**

California Chicken Salad with Asparagus

Savory Tart: Asparagus and Gruyere

SIDE DISHES BY THE POUND

Roasted Broccoli with Pepper
and Toasted Pecans **GF**

Grilled Asparagus **GF**

Red Cabbage Slaw with Walnuts,
Gorgonzola **GF**

Roasted Fingerling Potatoes **GF**

Linguini Chinois

Roasted Broccolini with Garlic **GF**

Orzo with Orange Zest, Currants
and Peanuts

PRE-PACKAGED & READY TO GO

Italian Wedding Soup

Beef Stroganoff

Cauliflower Gruyere Gratin

Friday, Saturday & Sunday

SEP 27-29, FALL/WINTER

ENTRÉES ORDER PER SERVING

Brown Sugar Cayenne Salmon **GF**

Chicken Picatta with Artichoke Hearts
and Capers

Orange Marmalade Turkey Breast **GF**

Beer Braised Short Ribs

Savory Tart: Zucchini, Squash, Basil,
Pecorino

SIDE DISHES BY THE POUND

Roasted Potato Gremolata **GF**

Butternut Squash Puree **GF**

White Cabbage Slaw with Currants
and Almonds **GF**

Penne with Basil Pesto and Pinenuts

Roasted Brussel Sprouts with Parmesan **GF**

Red Quinoa with Roasted Butternut
Squash with Cauliflower and Roasted
Pepitas **GF**

Roasted Carrots with Paprika **GF**

PRE-PACKAGED & READY TO GO

Pork Enchiladas with Pepita Mole **GF**

Butternut Squash Soup **GF**

Black Bean Turkey Chili **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**

EXPERIENCES

September 27
Al Fresco Friday Dinner
*Book your reservation online or
walk-in as available.*

October 6
Fall Fashion Show
and Afternoon Tea
*Informal modeling by Pearls
Boutique. Seating at 2:30pm.
Book your reservation online.*



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**
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