

FINE FOODS グ CELEBRATIONS ESTABLISHED 1985

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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 FEB 10-11, HEALTH CONSCIOUS

ENTRÉES ORDER PER SERVING

Roasted Lemon Salmon with Capers **GF** Stuffed Chicken Breast with Spinach and Ricotta Cheese **GF**

Herbed Crusted Tilapia with Lemon Aioli **GF**

Turkey Salad with Celery Root and Dried Cranberries **GF**

Savory Tart: Tomato Basil

SIDE DISHES BY THE POUND

Butternut Squash Puree GF

Green Beans with Walnut Pesto

*Broccoli Slaw with Cranberries and Almonds **GF**

Roasted Beets with Lime and Toasted Pepitas **GF**

Roasted Cauliflower and Chickpeas with Chimichurri **GF**

Brown Butter Rice Pilaf

PRE-PACKAGED & READY TO GO

"Get Well Soup" with Chicken GF Chicken Sopa Casserole GF

Weekly Specials Menu

AVAILABLE FEB 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

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

Wednesday グ Thursday FEB 12-13, ITALIAN FLAVORS

ENTRÉES ORDER PER SERVING

Steamed Salmon with Puttanesca Sauce Chicken Gremolata with Garlic, Lemon Zest & Thyme

Roasted Pork Tenderloin with Mushroom Shallot Ragout

Turkey Meatballs in Marinara Sauce

Pizzetta with Roasted Eggplant and Tomato

SIDE DISHES BY THE POUND

Penne Pasta with Basil Pesto Creamy Polenta with Mushrooms Roasted Zucchini,Tomato and Onions Farro with Arugula and Parmesan Potato Gremolata with Garlic, Thyme, Lemon **GF** Sauteed Green Beans with Garlic

PRE-PACKAGED & READY TO GO

Traditional Beef Lasagna Simple Spinach Lasagna Italian Wedding Soup Beef Stoganoff

Celebrate LOVE with our Valentine's Day Menu Feb 14-16. *Items from our Everyday Classics Menu are also available.*

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

Friday, Saturday & Sunday

ENTRÉES ORDER PER SERVING Red Wine Braised Beef Short Ribs with Carrots

Petit Filet Mignon with Parsley Butter

Steamed Salmon with Mushrooms, Pinot Noir Reduction

Seared Chicken Breast with Mushrooms, Pinot Noir Reduction

Chicken and Spinach in Phyllo, Dijon Cream Sauce

Shrimp Cocktail with Tanquerey Cocktail Sauce

Pizzetta with Ricotta, Arugula, Caramelized Onions

SIDE DISHES BY THE POUND

Roasted Broccolini with Garlic Baby Buttered Carrots with Parsley Haricots Verts with Toasted Almonds Roasted Balsamic Root Vegetables Roasted Marble Potatoes Potato Chive Cake Grilled Asparagus with Lemon Aioli

PRE-PACKAGED & READY TO GO

Crab and Peppered Corn Chowder Creamy Tomato Bisque Baked Risotto with Porcini Mushrooms **GF** Chicken and Spinach Cannelloni





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for Everyday Classics only

OUR SEASONAL

TO-GO MENUS

Catering

Luncheon

Boxed Meals

Tea Service

Valentine's Day

Friday, Feb 14

Friday, Feb 14

Romantic Dinner

Saturday, Feb 15

Communal Dinner

Group Lunch Special

UPCOMING EVENTS

Customer Appreciation Day

Brunch

3 CALL 626.441.2299

2 IN PERSON

EXTENSION¹

4 ONLINE

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 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 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 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

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

Classic Caesar with Chicken and Rosemary Croutons

Southwest Caesar with Avocado, Cilantro Rice and Beans GF

Mexican Chicken Lettuce Cups

Spiced Hot Apple Cider, quart* Mulled Wine, quart*

Open Face Smoked Salmon Sandwiches

APPETIZERS

Cheese Box with Grapes, Sliced Baguette, Nuts

Chicken Ouesadilla 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

Pesto Vinaigrette

with Spicy Cilantro Cream, pair GF

Spicy Mandarin Chicken Salad* Traditional Cobb Salad*

BEVERAGES

EXPLORETOCK.COM/JULIENNE or scan the QR code

Host your Private Event at Julienne!

Sunday, Feb 16 Gal-entine's Tea



Please Visit

Mixed Greens with Dijon