



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Weekly Specials Menu



AVAILABLE MARCH 24-30 — 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** 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

- Apple Tart Tatin
- Sugar Crusted Apple and Sour Cherry Crostade
- Apple Bread Pudding with Whiskey Caramel Sauce
- Banana Coconut Cream Tart
- Coconut Cupcakes
- Caramel Cashew Cheesecake
- Chocolate French Silk Torte with Hazelnuts Crust
- Chocolate Brown Sugar Cake,
individual or single layer, 5-inch
- Fresh Fruit Cobbler

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

COOKIES, each, or by the dozen, mini

Monday-Sunday: Shortbread Cookies

Monday-Tuesday: Coconut Macaroons

Wednesday-Thursday: Double Chocolate
Espresso with Walnuts

Friday-Saturday-Sunday: Peanut Butter,
Coconut Macaroons

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 Moroccan 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

Wednesday & 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
- Cauliflower Gruyere Gratin
- Siamese Chicken Curry

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 Chinois with Toasted Peanuts

PRE-PACKAGED & READY TO GO

- Traditional Chicken Curry with Apples
- Salmon Chowder
- Huevos Rancheros Casserole



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



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!*

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!*

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
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

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*

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