



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Weekly Specials Menu



AVAILABLE NOV 4-10 — 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 *NEW FOR FALL

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

- Chocolate Sour Cherry Cake with Bittersweet Garnach Center
- Apple Tart Tatin
- Pumpkin Cheesecake with Pepita Brittle
- Cinnamon Cheesecake with Spiced Pear Compote
- Caramel Apple Walnut Cake
- Pumpkin Bourbon Cake with Caramel Glaze
- Julienne Pumpkin Pie
- Maple Pecan Tart
- Cranberry Pistachio Biscotti
- Pumpkin Walnut Bar with Cream Cheese Icing
- Pumpkin Donuts, *by the dozen*

SIGNATURE CAKES

- Available with 3-day notice and confirmation*
- 3-layers, 6-inch, serves 8-10 | 9-inch, serves 20
- Carrot Cake with Toasted Walnuts
- Layered Orange Almond Cake with White Chocolate Buttercream and Raspberry Jam

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; Pecan

NOVEMBER SPECIALS AVAILABLE DAILY IN THE MARKETPLACE AND CAFÉ:

Turkey Sandwich with Cranberry Chutney | Butternut Squash Soup | Julienne Pumpkin Pie with Fall Leaf Garnish | Spiced Hot Apple Cider

Monday & Tuesday

NOV 4-5, ALL AMERICAN FLAVORS

ENTRÉES ORDER PER SERVING

- Roasted Lemon Salmon with Capers
- Loaded Baked Potato Skins with Cheddar, Scallions and Bacon
- Pork Tenderlion with Mustard Cream Sauce
- Turkey Salad with Celery Root and Dried Cranberries **GF**
- Pot Roast with Root Vegetables
- Savory Tart: Tomato Basil

SIDE DISHES BY THE POUND

- Broccoli Slaw with Cranberries
- Roasted Beets with Lime and Toasted Pepitas
- Wild Rice with Corn, Peppers, Scallions
- Rosemary Roasted Potatoes
- Green Beans with Pear, Walnuts and Parmesan
- Roasted Garlic Broccolini
- Winter Quinoa with Sweet Potato, Arugula and Sunflower Seeds
- Butternut Squash Puree

PRE-PACKAGED & READY TO GO

- “Get Well Soup” with Chicken Breast **GF**
- Chicken Pot Pie, *Individual and Family Size* **GF**
- Macaroni and Cheese
- North Carolina Pulled Pork

Wednesday & Thursday

NOV 6-7, MEDITERRANEAN FLAVORS

ENTRÉES ORDER PER SERVING

- Baked Salmon with Romesco Sauce
- Chicken Kebobs with Peppers and Harissa Hummus
- Grilled Tilapia with Parmesan Crust and Lemon Caper Sauce
- Cumin Chicken and Rice Salad with Pinenuts, Golden Raisins
- Pizzetta with Roasted Eggplant Tomato Pizza

SIDE DISHES BY THE POUND

- Roasted Brussel Sprouts with Lemon Zest
- Carrots with Cumin, Feta and Cilantro
- Haricot Verts with Tomato and Shallots
- Roasted Red Pepper and Eggplant Salad
- Roasted Cauliflower with Capers
- Curried Couscous, Carrot Shredded, Currants
- Roasted Vegetables (Zucchini, Tomato, Onions, Oregano)

PRE-PACKAGED & READY TO GO

- Lamb Moussaka
- Broccoli with Mustard Seeds
- Traditional Chicken Curry with Apples

Friday, Saturday & Sunday

NOV 8-10, FRENCH FLAVORS

ENTRÉES ORDER PER SERVING

- Dill Pecan Crusted Salmon
- Honey Mustard Glazed Chicken Breast
- Flounder Meunière with Browned Butter, Fresh Lemon and Parsley*
- Pot Roast with Root Vegetables
- Savory Tart: Zucchini and Basil Tart

SIDE DISHES BY THE POUND

- Haricot Verts with Orange Zest
- Buttered Carrots with Parsley
- French Potato Salad with Fresh Herbs
- Lentil Salad with Black Olives
- Brown Butter Rice Pilaf
- Orzo Salad with Feta and Peppers
- Roasted Fennel with Herbs de Provence*

PRE-PACKAGED & READY TO GO

- Parsley Bisque Soup
- Simple Spinach Lasagna
- Beef Stroganoff
- Crème Brulee Bread Pudding



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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
- Thanksgiving

EXPERIENCES

Sunday, November 10
FriendsGiving Tea

Friday, November 15
FriendsGiving Dinner

Sunday, November 17
FriendsGiving Tea

Friday, November 22
Al Fresco Friday Dinner
with *New Autumn Menu*



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**
- 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

- 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