



Daily Specials Menu

Available October 27-November 3

YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST
HOURS: OPEN DAILY, 8:30AM-5:00PM

Monday & Tuesday

OCT. 27-28, JULIENNE CLASSICS

ENTRÉES ORDER PER SERVING

Red Onion Crusted Salmon with Creme Fraiche
Thai Beef Salad with Haricot Verts, Peanuts
Parmesan Crusted Swordfish with Lemon Caper Sauce
Chicken Normandy Salad with Red Apples, Tarragon, Pecans
Sour Cherry Chicken Breaast
Savory Tart: Asparagus and Gruyere Tart

SIDE DISHES BY THE POUND

Carrot and Dill Salad
Creamy Carrots, Broccoli and Fresh Tarragon
Rosemary Roasted Potatoes
Linguini Chinois with Peanuts
Curried Rice with Pistachios and Currants
Orzo, Feta, Mint, Pinenuts
Asparagus Chinois

PRE-PACKAGED & READY TO GO

Get Well Soup with Chicken Breast **GF**
Roasted Poblano and Squash Gratin
Split Pea Soup with Ham

OUR MENUS ROTATE WEEKLY
GF = Gluten Free

Wine Tasting with Julie ~ NOVEMBER 5
SOLD OUT!

Wednesday & Thursday

OCT. 29-30, FALL/WINTER FAVORITES

ENTRÉES ORDER PER SERVING

Roasted Brown Sugar Salmon with Cayenne
Chicken Cutlets with Sundried Tomato Cream Sauce
Pot Roast with Root Vegetables
Grilled Tilapia with Herb Aioli
Savory Tart: Cauliflower and Gruyere T
Pizzetta: Wild Mushrooms and Caramelized Onions
Smoked Salmon Croissants

SIDE DISHES BY THE POUND

Maple Roasted Brussel Sprouts
Green Beans with Garlic and Ginger
Roasted Winter Squash (Kobocha, Butternut, Acorn)
Roasted Potatoes with Paprika
Penne with Basil Pesto and Pinenuts
Brown Butter Rice Pilaf
Butternut Squash Puree

PRE-PACKAGED & READY TO GO

Chunky Vegetable Soup
Pumpkin Parsnip Gratin
Creme Brulee Bread Pudding

Friday, Saturday & Sunday

OCT. 31-NOV. 2, HALLOWEEN MENU!

ENTRÉES ORDER PER SERVING

Espresso Glazed Meatballs, dozen
Harissa Spiced Salmon
Chicken Taquitos with Guacamole, each
"Mummy in a Blanket", dozen
Pizzetta with Black Olives and Mushrooms
Potato Skins with Cheddar, Scallions, Bacon

SIDE DISHES BY THE POUND

Linguini with Pesto and Peas
Orange Ginger Carrots **GF**
Broccoli Slaw with Cranberries
Orange Ginger Carrots **GF**
Couscous with Pecans and Butternut Squash
Roasted Root Vegetables, Farro, Mint
Roasted Cauliflower with Chickpeas and Chimichurri
Deviled Eggs

PRE-PACKAGED & READY TO GO

Curried Pumpkin Soup
Beef and Black Bean Chili
Honey Corn Bread
Chicken Pot Pies
Macaroni and Cheese

Fall Fashion Show & Afternoon Tea with Pearls
NOV 9, 2:30PM, BY RESERVATION

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**
[CHOWNOW](#)
FOR EVERYDAY CLASSICS ONLY

However you order we are
happy to help!

INDIVIDUAL PASTRIES

- Pumpkin Bread Pudding with Whiskey Caramel Sauce
- Lemon Meringue Tart
- Pumpkin Cheesecake with Pepita Brittle
- Pear Hazelnut Frangipane
- Chocolate Profiteroles with Creme Patisserie
- Julienne Pumpkin Pie
- Apple and Sour Cherry Cobbler
- Slice of Chocolate Brown Sugar Cake
- Slice Of Orange Almond Cake
- Chocolate Brown Sugar Cake

AVAILABILITY VARIES DAILY, AS
SUPPLIES LAST. PLEASE INQUIRE ABOUT
ADDITIONAL SELECTIONS.

SIGNATURE CAKES

available with 3-day notice and confirmation
3-layer cakes; 6 - inch, serves 8-10 | 9 - inch, serves 20
• Layered Orange Almond Cake with White Chocolate Buttercream and Raspberry Jam, 3-layer

PUMPKIN SPECIALS & OTHER FALL TREATS

- Maple Glazed Pumpkin Scones
- Pumpkin Poppyseed Cookie
- Pumpkin Walnut Biscotti
- Pumpkin Walnut Bar with Cream Chesse Icing
- Pumpkin Waffles
- Pumpkin Pie, coming early October
- Apple Turnover
- See our special Halloween Menu for More!



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OUR SEASONAL TO-GO MENUS

Everyday Catering
Fall / Winter Catering
Brunch
Luncheon
Boxed Meals
Group Lunch Special
Tea Service
Halloween

UPCOMING EVENTS

By Reservation

Wine Tasting with Julie
SOLD OUT!

Nov 5, 3:00pm, by reservation

Fall Fashion Show & Afternoon Tea with Pearls

Nov 9, 2:30pm, by reservation

Friendsgiving Tea

Nov 16, 2:30pm, by reservation

Friendsgiving Dinner

Nov 16, 5:30pm, by reservation

HOST YOUR HOLIDAY PARTY AT JULIENNE



Please Visit
[EXPLORETOCK.COM/JULIENNE](https://exploretock.com/julienne)
or scan the QR code

Everyday Classics Menu



YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST OR CALL AHEAD TO RESERVE
HOURS: OPEN DAILY, 8:30AM-5:00PM

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 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**
Linguini Chinois **NEW**

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**

MORNING BAKE

Cream Currant Scones
Breakfast Cookies, Nuts, and Dried Fruit
Low-Fat Granola with or without Cranberries
Butter, Almond, or Chocolate Croissants
Maple Bran Muffin

BARS

Lemon Coconut
Chocolate Brownie with Walnuts
Graham Cracker Chewies with Pecans
Cappuccino Brownie
Chocolate Creme de Menthe Brownie

COOKIES

WITHOUT NUTS

Chocolate Chip
Molasses
Snickerdoodle
Oatmeal with Currants

WITH NUTS

Oatmeal Chocolate Chunk with Walnuts
Jumble with Nuts, Currants, Chocolate
Double Chocolate Espresso with Walnuts
Butter Pecan Shortbread Pecan
Peanut Butter
Chewy Pecan **GF**

PRE-PACKAGED & READY TO GO IN THE SELF-SERVE CASE | * NEW SEASONAL ITEMS *

SANDWICHES

Chicken Tarragon Salad
Albacore Tuna, Currants, Avocado
*Turkey with Avocado
*Lamb with Avocado
Roast Beef on Sourdough
Mini French Ham & Butter
Mini Caprese

GREEN SALADS

Arugula, Manchego, Almonds, Quince Vinaigrette **GF**
Mixed Greens with Dijon Tarragon Vinaigrette
Butter Lettuce, Sour Cherries, Kalhua Pecans, Gorgonzola, Champagne Vinaigrette
Classic Caesar with Rosemary Croutons

ENTRÉE SALADS

Fresh Fruit Platter
Spa Chicken with Avocado **GF**
Spa Salmon with Avocado **GF**
Mandarin Chicken Salad
Classic Chicken Cobb Salad with Balsamic Shallot Vinaigrette
Chicken Lettuce Wraps with Cilantro Jalapeno Aioli
Grilled Chicken, Vegetables and Pesto Vinaigrette
Chicken Caesar with Rosemary Croutons
Filet of Beef, Parmesan, Arugula, Cumin Lemon Dressing
Southwest Caesar with Avocado, Cilantro Rice and Beans, Chipotle Dressing **GF**

MORE...

Open Face Smoked Salmon Sandwiches
Spinach Gruyere Pie
Cheese Box with Fig Jam & Nuts, Baguette Slices
Chicken Quesadilla with Guacamole
Fresh Vegetable Crudit , Harissa Hummus
Sundried Tomato & Basil Pesto Terrine **GF**
Smoked Salmon Terrine **GF**
Vidalia Onion Dip
Pimiento Cheese Dip
Green Goddess Dip
Plus a small selection of cut cheese, butter, Serrano and Iberico hams, dips and housemade dressings

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