



Monday & Tuesday

JULY 7-8, MEDITERRANEAN FLAVORS

ENTRÉES ORDER PER SERVING

Harissa Spiced Salmon
Chicken Kebobs with Peppers Harissa Hummus
Breadcrumb Crusted Rack of Lamb, Salsa Verde
Savory Tart: Zucchini, Basil, Pecorino, Dijon

SIDE DISHES BY THE POUND

Roasted Brussels Sprouts with Lemon Zest **GF**
Carrots with Cumin, Feta and Cilantro **GF**
Haricot Verts with Tomato and Shallots **GF**
Roasted Red Pepper and Eggplant Salad **GF**
Greek Lemon Roasted Potatoes, Garlic, Oregano **GF**
Curried Couscous, Carrot Shredded, Currants
Roasted Tomato Half with Parmesan and Herbs

PRE-PACKAGED & READY TO GO

Lamb Moussaka
Get Well Chicken Soup with Chicken **GF**

OUR MENUS ROTATE WEEKLY

GF = Gluten Free

Wednesday & Thursday

JULY 9-10, LATIN FLAVORS

ENTRÉES ORDER PER SERVING

Salmon with Tequila Cream Sauce, Poblano **GF**
Grilled Garlic Shrimp with Jalapeno Aioli **GF**
Adobo Chicken and Rice **GF**
Carne Asado Street Tacos with Pico de Gallo
Meatballs with Chicken Sausage and Beef, Chipotle Sauce

SIDE DISHES BY THE POUND

Black Beans with Rice
Mexican Street Corn with Cotija Cheese **GF**
Cilantro Rice **GF**
Chili Rellano with Jack Cheese, Pico de Gallo
Melon with Jalapeno and Mint
Grilled Asparagus with Mango Chipotle Salsa **GF**
Creamy Coleslaw

PRE-PACKAGED & READY TO GO

Chile Rellano Casserole (Vegetarian & **GF**)
Shrimp and Crab Enchiladas with Tomatillo Sauce
Albondigas Soup

Friday, Saturday & Sunday

JULY 11-13, SUMMER PICNIC & POPS MENU

ENTRÉES ORDER PER SERVING

Grilled Salmon with Mango Chipotle Salsa **GF**
Poached Salmon with Lemon Dill Aioli
Poached Shrimp with Tanqueray Cocktail Sauce
Marinated Tri-tip with Roasted Tomato Salsa
Espresso Glazed BBQ Ribs

SIDE DISHES BY THE POUND

Potato Salad with Radish and Dill
Summer Potato Salad, Green Beans and Black Olives
Broccoli Slaw with Cranberries and Almonds
Haricot Verts, Tomatoes with Shallot Vinaigrette
White Corn Salad with Fresh Basil
Watermelon Mint and Feta
Steamed Artichoke Halves, Herb Aioli
Lemon Fettucini with Peas, Asparagus, Parmesan
Layered Tomato and Burrata and Balsamic

PRE-PACKAGED & READY TO GO

Chunky Gazpacho with Avocado
Potato Corn Frittata

SUMMER PICNIC AND POPS MENU ~ July 11, 12, 13 ~ Order Now!

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 Pot de Creme
- Peach Dumplings with Honey Caramel Sauce
- Strawberry NY Cheesecake with Strawberry Compote
- Strawberry Shortcake
- Plum Frangipane Tart
- Lemon Souffle Pudding
- Apricot Sour Cherry Cobbler
- Chocolate Brown Sugar Cake, Individual

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, 4-layer
• Signature Brown Sugar Chocolate Cake, 4-layer

COOKIES

in addition to our daily selections:
each, or by the dozen, mini

Monday-Tuesday: Coconut Macaroons

Wednesday-Thursday: Double Chocolate Espresso with Walnuts

Friday-Saturday: Shortbread Cookies, Peanut Butter



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OUR SEASONAL TO-GO MENUS

Everyday Catering
Brunch
Luncheon
Boxed Meals
Group Lunch Special
Tea Service
Summer Picnic Menu

UPCOMING EVENTS

By Reservation

Summer Thursday Night Dinners on our lovely patio returns:
“*Burgers & Barolo*,” July 10, August 14

Eleganté Dinner,
July 24, August 28



Please Visit
EXPLORETOCK.COM/JULIENNE
or scan the QR code

Host your Private Event at Julienne!

Everyday Classics Menu

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

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**

MORNING BAKE

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

BARS

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

COOKIES

Chocolate Chip
Oatmeal with Currants
Oatmeal Chocolate Chunk with Walnuts
Jumble with Nuts, Currants, Chocolate
Cranberry Biscotti with Peanut Butter **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
Caprese
Roasted Leg of Lamb
Roast Beef
Mini Ham & Gruyère

GREEN SALADS

Arugula, Manchego, Almonds, Quince Vinaigrette **GF**
Mixed Greens with Dijon
Tarragon Vinaigrette

ENTRÉE SALADS

Fresh Fruit Platter
Spa Chicken with Avocado **GF**
Spa Salmon with Avocado **GF**
Mandarin Chicken Salad
Beef Cobb Salad with Paprika Vinaigrette
Grilled Chicken Salad with Basil Pesto Vinaigrette
Classic Caesar with Chicken and Rosemary Croutons
Southwest Caesar with Avocado **GF**
Chicken Lettuce Wraps with Cilantro Jalapeno Aioli
Romaine, Sour Cherries, Kahula Pecans, Gorgonzola, Champagne Vinaigrette

APPETIZERS

Open Face Smoked Salmon Sandwiches
Cheese Box with Fig Jam & Nuts
Chicken Quesadilla with Guacamole
Fresh Vegetable Cruditè, Green Goddess **GF**
Sundried Tomato & Basil Pesto Terrine **GF**
Smoked Salmon Terrine **GF**
Plain Chicken Breast **GF**
Sliced French Ham and Turkey **GF**

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