

Monday & Tuesday

OCT. 20-21, ASIAN FLAVORS

ENTRÉES ORDER PER SERVING

Roasted Miso Glazed Salmon
Hawaiian BBQ Chicken Thighs
Ginger Garlic Pan-Roasted Swordfish
Chinese Fried Rice with Shrimp & Peas
Savory Asparagus & Gruyère Tart

SIDE DISHES BY THE POUND

Roasted Eggplant with Basil and Onions **GF**
Asian Slaw with Sesame Ginger Dressing
Cauliflower Rice with Carrots, Celery, Onion
Chili Orange Noodles
Green Beans with Soy, Sesame Seed and Honey
Steamed Rice with Sesame and Scallions
Broccoli with Garlic, Red Pepperflakes and Olive Oil

PRE-PACKAGED & READY TO GO

Siamese Chicken Curry with Broccoli
Get Well Soup with Chicken **GF**

OUR MENUS ROTATE WEEKLY

GF = Gluten Free

Wednesday & Thursday

OCT. 22-23, ITALIAN FLAVORS

ENTRÉES ORDER PER SERVING

Steamed Salmon with Puttanesca Sauce
Grilled Cod with Fresh Tomato Bruschetta **GF**
Parmesan-Crusted Chicken Breast
Roasted Pork Tenderloin with Mushroom Shallot Ragout
Turkey Meatballs in Marinara Sauce
Pizzetta with Burratta, Prosciutto & Arugula

SIDE DISHES BY THE POUND

Haricot Verts with Orange Zest **GF**
Cauliflower with Red Onions and Bacon **GF**
Quinoa with Roasted Vegetables **GF**
Pasta Salad with Salami, Black Olives and Artichoke Hearts
Potato Gremolata with Garlic, Lemon Zest & Thyme
Roasted Balsamic Root Vegetables

PRE-PACKAGED & READY TO GO

Bolognese Stew
Tomato Basil Soup
Traditional Beef Lasagna

Friday, Saturday & Sunday

OCT. 24-26, FALL/WINTER FAVORITES

ENTRÉES ORDER PER SERVING

Roasted Brown Sugar Salmon with Cayenne
Chicken Picatta with Artichoke Hearts and Capers
Orange Marmalade Turkey Breast **GF**
Braised Beef Short Ribs with Carrots and Pearl Onions
Savory Tart: Zucchini, Squash, Basil, Pecorino

SIDE DISHES BY THE POUND

Broccoli Slaw with Cranberries **GF**
Butternut Squash Puree **GF**
Red Cabbage Slaw with Bleu Cheese and Walnuts
Honey Balsamic Roasted Carrots With Goat Cheese
Roasted Brussel Sprouts with Parmesan **GF**
Farro with Butternut Squash and Cranberries
Roasted Carrots with Paprika **GF**

PRE-PACKAGED & READY TO GO

Pork with Beans and Corn Stew
Roasted Corn Chowder
Simple Spinach Lasagna



WITCHES' BREW TEA
OCTOBER 26 ~ 2:00-5:00pm
Reservations



Wine Tasting with Julie
Thanksgiving Pairings! ~ NOVEMBER 5 ~
Reservations



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

Witches' Brew Tea

Oct 26, 2:30pm, by reservation

Wine Tasting with Julie

SOLD OUT!

Nov 5, 3:00pm, by reservation

HOST YOUR HOLIDAY PARTY AT JULIENNE

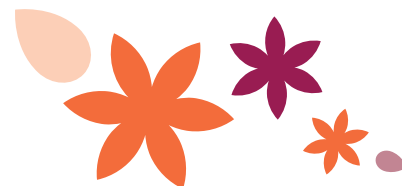
Brunch
Traditional Tea
Sit Down Dinner
Buffet Dinner
Cocktail Party



Please Visit
[EXPLORETOCK.COM/JULIENNE](https://www.julienne.us/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