



Monday & Tuesday

NOV. 10-11, ALL-AMERICAN FLAVORS

ENTRÉES ORDER PER SERVING

Panko Dill Pecan Crusted Salmon
Parmesan Chicken Breast with Lemon
Caper Sauce
Salmon Cake with Tartare Sauce
Roasted Pork Chops with Apple Pear
Chutney
Savory Tart: Wild Mushroom and Goat
Cheese

SIDE DISHES BY THE POUND

Broccoli Slaw with Cranberries
Roasted Beets with Lime and Toasted
Pepitas
Green Beans with Pear, Walnuts and
Parmesan
Roasted Garlic Broccolini
Winter Quinoa with Sweet Potato, Arugula
and Sunflower Seeds
Loaded Baked Potato Skins with Cheddar,
Scallions, Bacon
Butternut Squash Puree

PRE-PACKAGED & READY TO GO

Get Well Soup with Chicken Breast **GF**
Macaroni and Cheese
North Carolina Pulled Pork

Wednesday & Thursday

NOV. 12-13, HEALTH CONSCIOUS

ENTRÉES ORDER PER SERVING

Roasted Lemon Salmon with Capers
Herb Crusted Tilapia with Lemon Aioli **GF**
Shredded Chicken with Chipotle Sauce **GF**
Chicken Cranberry and Cilantro Salad **GF**
Portabello Mushrooms with Harissa
Hummus

SIDE DISHES BY THE POUND

Green Beans with Walnut Pesto **GF**
Cauliflower Rice with Carrots, Celery,
Onion
Red Cabbage Slaw with Walnuts,
Gorgonzola **GF**
Oven Roasted Sweet Potatoes **GF**
Steamed Brown Rice with Scallions and
Sesame Seed **GF**
Roasted Carrots and Broccoli with Garlic
Roasted Baby Zucchini

PRE-PACKAGED & READY TO GO

Spa Soup with Cabbage, Corn, Spinach,
Green Beans and Carrots
Paella with Shrimp, Chorizo, Chicken
Simple Spinach Lasagna
Spicy Siamese Vegetable Curry

Friday, Saturday & Sunday

NOV. 14-16, FALL/WINTER FAVORITES

ENTRÉES ORDER PER SERVING

Roasted Brown Sugar Salmon with
Cayenne
Honey Mustard Glazed Chicken Breast
Grilled NY Steak with Sauteed
Mushrooms
Roasted Pork Loin Roulade with Roasted
Apples and Grainy Mustard Sauce
Pizzetta: Wild Mushrooms, White Truffle
Oil and Caramelized Onions

SIDE DISHES BY THE POUND

Maple Roasted Brussels Sprouts
Green Beans with Garlic and Ginger
Cauliflower Puree
Roasted Gremolata Potatoes **GF**
Penne with Basil Pesto and Pinenuts
Balsamic Roasted Vegetables: Potatoes,
Green Beans, Carrots
Citrus Roasted Beets

PRE-PACKAGED & READY TO GO

Parsley Bisque Soup
Beef Stroganoff
Pork Enchiladas with Pepita Mole
Squash Gratin with Roasted Poblanos and
Gruyere

OUR MENUS ROTATE WEEKLY

GF = Gluten Free

Friendsgiving Tea

Sunday, Nov 16, 2:30pm, By reservation

Annual Friendsgiving Dinner

Thursday, Nov 20, 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

- 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 Pie

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
• Carrot Cake with Toasted Walnuts
• Layered Orange Almond Cake with White Chocolate
Buttercream and Raspberry Jam, 3-layer

SEASONAL

- Cranberry Pistachio Biscotti **GF**
- Pumpkin Walnut Bar with Cream Cheese Icing
- Brown Butter Bar with Cranberries or Raspberries
- Pumpkin Teacake with Pepitas
- Pumpkin Donuts by the dozen
- Cranberry Buckle Coffeecake
- Pumpkin Waffles

Everyday Classics Menu



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

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OUR SEASONAL TO-GO MENUS

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

UPCOMING EVENTS

Holiday Shop and Sip
Nov 13, 2pm-5pm. All Welcome!

Friendsgiving Tea
Nov 16, 2:30pm, by reservation

Friendsgiving Dinner
Nov 20, by reservation

Annual Holiday Tea
Dec 7, 2:30pm, by reservation

Annual Holiday Dinner
Dec. 11 & 12
by reservation

HOST YOUR HOLIDAY PARTY AT JULIENNE



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

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 with Peanuts **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
Muffins du Jour

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 Cranberry Chutney on Rosemary Currant Bread
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