



Monday & Tuesday

MAY 12–13, SPRING

ENTRÉES ORDER PER SERVING

Poached Salmon with Raspberry Balsamic Vinaigrette
Lemon Herb Chicken Breast
Herb Panko Crusted Ling Cod
Pork Chops with Herb Aioli
Savory Tart: Cauliflower Gruyere Tart
Chicken and Spinach Salad with Asparagus, Corn, Tomato, and a Honey Lemon Vinaigrette

SIDE DISHES BY THE POUND

White Cabbage Coleslaw with Toasted Almonds and Currants **GF**
Roasted Broccoli with Garlic Linguini, Basil and Brie
Grilled Asparagus with Lemon Aioli
Quinoa with Peas, Lemon and Goat Cheese **GF**
Sugar Snap Peas with Shallot Vinaigrette
Potato Salad with Dill, Eggs, and Carrots, **GF**

PRE-PACKAGED & READY TO GO

Beef Daube with Root Vegetables and Pearl Onions
Get Well Chicken Soup with Chicken, **GF**
Simple Spinach Lasagne
Chili Rellano Casserole, **GF**

Wednesday & Thursday

MAY 14–15, MEDITERRANEAN FLAVORS

ENTRÉES ORDER PER SERVING

Baked Salmon with Romesco Sauce
Grilled Whitefish with Tomato Oregano Salsa **GF**
Mediterranean Chicken Breast with Olives **GF**
Grilled Lamb Chops with Mint Salsa Verde **GF**
Grilled Portabella Mushroom with White Bean Hummus **GF**

SIDE DISHES BY THE POUND

Roasted Brussels Sprouts with Lemon Zest **GF**
Carrots with Cumin, Feta and Cilantro
Greek Salad with Feta, Olives **GF**
Roasted Red Pepper and Eggplant Salad **GF**
Greek Lemon Roasted Potatoes, Garlic, Oregano **GF**
Curried Couscous, Carrot Shredded, Currants

PRE-PACKAGED & READY TO GO

Lamb Moussaka
Chicken Sopha Casserole, **GF**
Zucchini Curry Soup

Friday, Saturday & Sunday

MAY 16–18, WEEKEND FAVORITES

ENTRÉES ORDER PER SERVING

Grilled Salmon with Mango Chipotle Salsa
Grilled Shrimp with Tanqueray Cocktail Sauce
Parmesan-Crusted Chicken Breast
Chicken Taquitos with Guacamole
Savory Tart: Bacon Onion
Pizzetta with Burrata, Prosciutto, Caramelized Onions

SIDE DISHES BY THE POUND

Roasted Broccoli **GF**
Rosemary Roasted Potatoes, **GF**
Haricot Verts, Tomatoes, Shallots **GF**
Potato Salad, Radish, Dill **GF**
Cilantro Rice
Farro with Arugula and Parmesan
Linguini Chinois with Peanuts

PRE-PACKAGED & READY TO GO

Traditional Beef Lasagna
Beef Stroganoff with Mushroom
Huevos Rancheros Casserole

OUR MENUS ROTATE WEEKLY

GF = Gluten Free

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

- Fresh Fruit Tart with Creme Patisserie
- Layered Coconut Cake with Strawberry Icing
- Chocolate Mousse Cake, Rose Petal Garnish
- NY Cheesecake with Strawberry Rhubarb Compote
- Blackberry Polenta Bread Pudding, Berry Coulis
- Chocolate Brown Sugar Cake, Rose Petal Garnish
- Fresh Fruit Cobbler Du Jour
- Iced Shortbread Cookies with Floral Confetti
- Coconut Cupcake with Strawberry Icing

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, Coconut Macaroons



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OUR SEASONAL TO-GO MENUS

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

UPCOMING EVENTS

By Reservation

Summer Thursday Night

Dinners on our lovely
patio returns:

"Burgers & Bordeaux,"
June 5, July 10, August 14

Eleganté Dinner,

June 19, July 24, August 28

Father's Day Brunch,
June 15



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-5:00PM

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 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 Crudit , 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