



Daily Specials Menu

Available September 29–October 5

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

Monday & Tuesday

SEPT. 29–30, MEDITERRANEAN FLAVORS

ENTRÉES ORDER PER SERVING

Grilled Whitefish with Romesco Sauce
Roasted Chicken Breast with Lemon, Oregano, Vermouth
Breadcrumb Crusted Rack of Lamb, Salsa Verde
Prosciutto, Arugula, Burrata Pizzetta
Savory Tart: Zucchini, Basil, Pecorino, Dijon

SIDE DISHES BY THE POUND

Roasted Cauliflower with Capers
Roasted Brussels Sprouts with Lemon Zest **GF**
Carrots with Cumin, Feta and Cilantro*
Roasted Tomato Stuffed with Rice, Spinach, Onion **GF**
Green Beans with Pears and Walnuts
Roasted Red Pepper and Eggplant Salad **GF**
Curried Couscous, Carrot Shred, Currants

PRE-PACKAGED & READY TO GO

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

Wednesday & Thursday

OCT. 1–2, ASIAN FLAVORS

ENTRÉES ORDER PER SERVING

Teriyaki Salmon
Coconut Curry Chicken Breast **GF**
Chinese Fried Rice with Shrimp and Peas
Chicken and Vegetable Stir Fry
Asparagus and Gruyère Tart
Spicy Thai Beef Salad

SIDE DISHES BY THE POUND

Spicy Roasted Brussels Sprouts with Garlic, Ginger, Peanuts
Stir-Fried Sesame Baby Bok Choy
Steamed Rice with Sesame and Scallions **GF**
Cucumber Salad with Soy, Ginger and Garlic
Broccoli with Garlic, Red Pepperflakes and Olive Oil **GF**
Cold Sesame Noodles with Tahini
Roasted Garlic Butter Cabbage

PRE-PACKAGED & READY TO GO

Green Curry with Shrimp
Cauliflower Gruyère Gratin
Beef Stroganoff

Friday, Saturday & Sunday

OCT. 3–5, LATIN FLAVORS

ENTRÉES ORDER PER SERVING

Roasted Salmon with Chipotle Cream Sauce **GF**
Grilled Snapper with Pico de Gallo **GF**
Garlic Shrimp with Jalapeno Aioli **GF**
Adbodo Rice with Chicken and Peas **GF**
Chicken Fajitas

SIDE DISHES BY THE POUND

Mexican Green Beans
Black Bean Corn Salad with Avocado **GF**
Roasted zucchini with Cotija Cheese
Southwest Potato Salad **GF**
Roasted Fall Squash **GF**
Cilantro Rice **GF**
Creamy Coleslaw **GF**

PRE-PACKAGED & READY TO GO

Chipotle Pork Enchiladas
Squash Gratin with Roasted Poblanos
Chili Con Carne and Pinto Beans
Black Bean Soup



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



OUR MENUS ROTATE WEEKLY
GF = Gluten Free

Dinner on the Patio:
BURGERS, BRATS, & BREWS
OCTOBER 16 ~
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
TOASTTAB.COM/JULIENNE
FOR EVERYDAY CLASSICS ONLY

However you order we are
happy to help!

INDIVIDUAL PASTRIES

- Bittersweet Chocolate Garnache Tart with Brandy Sour Cherries
- White Chocolate and Blueberries Bread Pudding with Whiskey Caramel Sauce
- Apple Caramel Crumble Tart
- Pumpkin Cheesecake with Pepita Brittle
- Julienne Pumpkin Pie
- Maple Pecan Tart
- Chocolate Brown Sugar Cake
- Apple and Sour Cherry Cobbler
- Slice of Chocolate Brown Sugar Cake
- Slice of Orange Almond 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, 4-layer

PUMPKIN SPECIALS & OTHER FALL TREATS

- Maple Glazed Pumpkin Scones
- Pumpkin Teacake
- Pumpkin Poppyseed Cookie
- Pumpkin Walnut Biscotti
- Pumpkin Walnut Bar with Cream Chesse Icing
- Pumpkin Waffles
- Pumpkin Pie, coming early October
- Cranberry Pistachio Biscotti, GF
- 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

Halloween Shop & Sip

October 9, 2:00-6:00pm

Burgers, Brats and

German Brews

Oct 16, By reservation

Witches' Brew Tea

October 26, 2:30pm, by reservation

HOST YOUR HOLIDAY

PARTY AT JULIENNE

Brunch

Traditional Tea

Sit Down Dinner

Buffet Dinner

Cocktail Party



Please Visit

EXPLORETOCK.COM/JULIENNE

or scan the QR code

Everyday Classics Menu

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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