



Monday & Tuesday

JUNE 16-17, SPRING

ENTRÉES ORDER PER SERVING

Poached Salmon with Nectarine and Chili Salsa **GF**
Seafood Rice Salad with Shrimp and Peas
Lemon Herb Chicken Breast **GF**
Grilled Halibut with Fruit Pepper Salsa **GF**
Pizzetta with Potato, Brie and Arugula

SIDE DISHES BY THE POUND

Roasted Red Potatoes with Gremolata **GF**
Farro with Arugula and Parmesan
Fettucini, Asparagus, Peas, Pecorino, Lemon Zest
Roasted Broccoli **GF**
Roasted Vegetables Zucchini, Tomatoes and Onions **GF**
White Cabbage Coleslaw with Toasted Almonds and Currants **GF**
Sugar Snap Peas with Shallot Vinaigrette

PRE-PACKAGED & READY TO GO

Paella with Shrimp, Chicken Breast and Dried Chorizo
Get Well Soup with Chicken Breast **GF**
Chicken Sopa Casserole **GF**, Tuesday Only

Wednesday & Thursday

JUNE 18-19, ASIAN FLAVORS

ENTRÉES ORDER PER SERVING

Teriyaki Salmon
Chinese Fried Rice With Shrimp and Peas
Hawaiian BBQ Chicken Thighs
Espresso BBQ Pork Tenderloin
Asparagus and Gruyère Tart

SIDE DISHES BY THE POUND

Orange Ginger Carrots **GF**
Eggplant / Thai Basil
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

PRE-PACKAGED & READY TO GO

Green Curry with Shrimp and Japanese Eggplant
Traditional Chicken Curry with Apples
BBQ Pork Enchiladas with Peppers and Green Sauce

Friday, Saturday & Sunday

JUNE 20-22, SUMMER PICNIC MENU

ENTRÉES ORDER PER SERVING

Poached Salmon with Lemon Dill Aioli
Grilled Chicken with Mango Chipotle Salsa
Poached Shrimp with Tanqueray Cocktail Sacue
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
Corn on the Cob with Paprika Butter
Lemon Fettucini with Peas, Asparagus, Parmesan
Artichoke Halves, Herb Aioli
Layered Tomato and Burrata

PRE-PACKAGED & READY TO GO

Chunky Gazpacho with Avocado
Potato Corn Frittata

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

- Peach Dumpling with Honey Caramel Sauce
- Stone Fruit Crostade
- Lemon Meringue Tart
- Chocolate Pot de Creme
- Ny Strawberry Cheesecake with Fresh Strawberry Compote
- Chocolate Brown Sugar Cake, Individual Size
- Fresh Fruit Cobbler du Jour
- Strawberry Buttermilk Teacake

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, Lemon Curd and Raspberry Jam, 4-layer
• Signature Brown Sugar Chocolate Cake, 4-layer
• Carrot Cake with Walnuts

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-Sunday: Butter Cookie with Raspberry Jam, Walnut Coconut Macaroons

PRE-ORDER AN ASSORTED MINI COOKIE AND BAR PLATTER. Great for Picnics!



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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:

Eleganté Dinner,
June 19, July 24, August 28

"Burgers & Barolo,"
July 10, August 14

Father's Day Brunch,
June 14-15



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 Cruditité, 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