



## Tuesday

SEPT. 2, FRENCH FLAVORS

### ENTRÉES ORDER PER SERVING

Dill Pecan Crusted Salmon  
Honey Mustard Glazed Chicken Breast  
Baked Cod with Herbed Creme Fraiche **GF**  
Roasted Pork Chops with Apple Pear Chutney  
Savory Tart: Zucchini and Basil

### SIDE DISHES BY THE POUND

Roasted Root Vegetables with Farro and fresh mint  
Haricot Verts, Tomatoes, Shallots **GF**  
Lentil Salad with Black Olives  
Rosemary Roasted Potatoes **GF**  
Grilled Asparagus with Lemon Zest **GF**  
Linguine with Basil, Brie & Tomatoes  
Green Beans Almondine

### PRE-PACKAGED & READY TO GO

"Get Well Soup" **GF**  
Chicken Sopa Casserole **GF**

## Wednesday & Thursday

SEPT. 3-4, MEDITERRANEAN FLAVORS

### ENTRÉES ORDER PER SERVING

Harissa-Spiced Salmon  
Grilled Swordfish with Roasted Tomato Oregano Salsa  
Mediterranean Chicken Breast with Olives **GF**  
Grilled Lamb Chops with Tzatsiki  
Pizzetta with Roasted Eggplant and Tomato

### SIDE DISHES BY THE POUND

Israeli Couscous with Pinenuts and Feta  
Roasted Potato Gemolata **GF**  
Roasted Brussels Sprouts with Lemon Zest **GF**  
Carrots with Cumin, Feta **GF**  
Cauliflower Tabbouleh **GF**  
Roasted Red Pepper and Eggplant Salad **GF**  
Greek Quinoa with Feta, Tomato, Cucumber, Black Olives Red Onions, Parsley and Oregano **GF**

### PRE-PACKAGED & READY TO GO

Lamb Moussaka with Ground Lamb  
Mushroom, Potato, Dill Soup

## Friday, Saturday & Sunday

SEPT. 5-7, SUMMER MENU

### ENTRÉES ORDER PER SERVING

Grilled Salmon with Mango Chipotle Salsa **GF**  
Poached Salmon with Lemon Dill Aioli  
Garlic Shrimp with Moroccan Tomato Jam  
Flank Steak 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  
White Corn Salad with Fresh Basil  
Watermelon Mint and Feta  
Steamed Artichoke Halves, Herb Aioli  
Lemon Fettucini with Peas, Asparagus, Parmesan  
Layered Tomato and Burrata with Balsamic

### PRE-PACKAGED & READY TO GO

Potato Corn Frittata **GF**  
Chunky Gazpacho with Avocado **GF**

OUR MENUS ROTATE WEEKLY  
**GF** = Gluten Free

## SUNDAY TEA SERVICE ~ September 7 and 24~ Reserve Now!

### 4 WAYS TO ORDER

- 1 EMAIL [order@julienne.us](mailto: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](http://TOASTTAB.COM/JULIENNE)  
FOR EVERYDAY CLASSICS ONLY

However you order we are  
happy to help!

### INDIVIDUAL PASTRIES

- Chocolate Pot de Creme
- Peach Dumplings with Honey Caramel Sauce
- Strawberry NY Cheesecake with Strawberry Compote
- Strawberry Shortcake
- Plum Frangipane Tart
- Lemon Souffle Pudding
- Apricot Sour Cherry Cobbler
- Chocolate Brown Sugar Cake, Individual

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, Peanut Butter



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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*

## Monthly Wine Tasting with Julie

Wed, Sept 3, 3pm-4:30pm  
*Italian Wines*

## Sunday Tea Service

Sept 7 and 24, 2:30pm

## HOST YOUR HOLIDAY PARTY AT JULIENNE

Brunch  
Traditional Tea  
Sit Down Dinner  
Buffet Dinner  
Cocktail Party



Please Visit  
[EXPLORETOCK.COM/JULIENNE](http://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 **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  
Pimento 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**