



Weekly Specials Menu

Available August 25-31

YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST
HOURS: 7 DAYS A WEEK, 8:30AM-5:00PM

Stock up! Closed Sept. 1 ~ Labor Day

Monday & Tuesday

AUGUST 25-26, ITALIAN FLAVORS

ENTRÉES ORDER PER SERVING

- Stuffed Salmon with Spinach and Mascarpone
- Chicken Gremolata with Garlic, Lemon Zest, Thyme **GF**
- Grilled Halibut with Fresh Tomato Bruschetta **GF**
- Sliced Beef with Arugula and Shaved Parmesan **GF**
- Savory Tart: Artichoke Pancetta Tart

SIDE DISHES BY THE POUND

- Anti-Pasto Salad with Salami and Black Olives
- Tomato, Bocconcini and Basil **GF**
- Farro with Arugula and Parmesan
- Panzanella Salad
- Grilled Broccolini **GF**
- Roasted Potato Gremolata **GF**

PRE-PACKAGED & READY TO GO

- Beef Stroganoff
- Turkey Meatballs in Marinara Sauce

OUR MENUS ROTATE WEEKLY

GF = Gluten Free

Wednesday & Thursday

AUGUST 27-28, LATIN FLAVORS

ENTRÉES ORDER PER SERVING

- Salmon with Tequila Cream Sauce and Poblanos **GF**
- Grilled Tilapia with Pico De Gallo **GF**
- Adobo Rice with Chicken and Peas
- Chicken Fajitas with Sautéed Peppers and Onions **GF**
- Grilled Beef Street Tacos with Pico de Gallo

SIDE DISHES BY THE POUND

- Mexican Corn Salad **GF**
- Black Bean and Corn Salad **GF**
- Grilled Asparagus with Pepper Relish **GF**
- Southwest Potato Salad **GF**
- Jicama, Orange, Chili Lime **GF**
- Cilantro Rice **GF**
- Citrus Coleslaw **GF**

PRE-PACKAGED & READY TO GO

- Julienne Paella with Shrimp, Chorizo, Chicken
- Carne en su Jugo with Pinto Beans
- Chunky Gazpacho with Avocado

Friday, Saturday & Sunday

AUGUST 29-31, HOLIDAY MENU

ENTRÉES ORDER PER SERVING

- Red Onion Crusted Salmon
- Espresso BBQ Ribs
- Grilled Ham Cups, Creamy Onion Filling
- Curried Chicken Salad with Cashews
- Chicken Taquitos with Guacamole
- Pizzetta with Peaches, Burrata, Caramelized Onions, Arugula

SIDE DISHES BY THE POUND

- Grilled Asparagus with Blistered Tomatoes
- Peach, Tomato, Arugula, Burrata, Shallot Vinaigrette
- Creamy Coleslaw **GF**
- Potato Salad, Radish, Dill **GF**
- Steamed Artichoke with Herb Aioli **GF**
- Linguini Chinois with Peanuts

PRE-PACKAGED & READY TO GO

- North Carolina BBQ Pork **GF**
- Mac and Cheese
- Chile Relleno Casserole
- Andalusian Gazpacho



LAST ELEGANTE SUMMER DINNER of the SEASON! ~ AUGUST 28TH



4 WAYS TO ORDER

- EMAIL** order@julienne.us
INCLUDE PHONE NUMBER
- IN PERSON**
AT THE GOURMET MARKET
- CALL** 626.441.2299
EXTENSION 1
- ONLINE**
TOASTTAB.COM/JULIENNE
FOR EVERYDAY CLASSICS ONLY

However you order we are happy to help!

INDIVIDUAL PASTRIES

- White Chocolate, Pecans & Dried Cranberries, Bread Pudding with Fleur de Sel Caramel Sauce
- Lemon Meringue Tart
- Plum Frangipane Tart
- Chocolate Pots of Creme
- Peach Dumpling with Honey Caramel Sauce
- NY Cheesecake with Fresh Berries
- Summer Bread Pudding with Berry Coulis
- Strawberry Short 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
- 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

Monday, Thursday and Saturday: Double Chocolate Espresso



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OUR SEASONAL TO-GO MENUS

Everyday Catering
Brunch
Luncheon
Boxed Meals
Group Lunch Special
Tea Service
Summer Picnic Menu
Party Platters

UPCOMING EVENTS

By Reservation

Summer Thursday Night Dinner ~ Last Dinner of the Season!

Eleganté Dinner
August 28, 6:00pm

Wine Tasting with Julie
September 3, 3:00pm

Host your Private Event at Julienne!



Please Visit

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, MONDAY-SUNDAY, 8:30AM-5:30PM

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
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
BLT on Sourdough
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
Mango Chicken Salad with Asparagus, Avocado, Citrus Vinaigrette
Chicken Lettuce Wraps with Cilantro Jalapeno Aioli
Summer Cobb, Chicken, Strawberries, Poppyseed Dressing
Chicken Caesar with Rosemary Croutons
Marinated Flank Steak, Potatoes, Roasted Pasilla, Corn, Chipotle Dressing
Southwest Caesar with Avocado, Cilantro Rice and Beans, Chipotle Dressing **GF**

APPETIZERS

Open Face Smoked Salmon Sandwiches
Cheese Box with Fig Jam & Nuts, Baguette Slices
Chicken Quesadilla with Guacamole
Fresh Vegetable Crudité, Green Goddess **GF**
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 ham, 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