



# Weekly Specials Menu

Available May 27 – June 1

YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST  
HOURS: 7 DAYS A WEEK, 8:30AM-5:00PM  
CLOSED MEMORIAL DAY, MONDAY, MAY 26

## Tuesday

MAY 27, HEALTH CONSCIOUS

### ENTRÉES ORDER PER SERVING

- Roasted Lemon Salmon with Capers ❖
- Stuffed Chicken Breast with Spinach and Ricotta Cheese ❖
- Herbed Crusted Tilapia with Lemon Aioli
- Turkey Salad with Celery Root and Dried Cranberries ❖
- Savory Tart: Tomato, Basil, Parmesan, Dijon
- Chicken Salad with Spinach, Asparagus, Corn & Honey Lemon Vinaigrette

### SIDE DISHES BY THE POUND

- Broccoli and Carrots with Roasted Garlic
- Green Beans with Walnut Pesto
- Broccoli Slaw with Cranberries and Almonds GF ❖
- Red Quinoa, Sweet Potato, Kale, Cauliflower, Pepita, Mint
- Roasted Beets with Lime and Toasted Pepitas GF
- Roasted Cauliflower and Chickpeas with Chimichurri ❖

### PRE-PACKAGED & READY TO GO

- Broccoli and Asparagus Soup GF
- Chicken Sopa Casserole, GF
- Black Bean, Chevre, Papaya Enchiladas, Tomatillo Sauce

## Wednesday & Thursday

MAY 28-29, JULIENNE CLASSICS

### ENTRÉES ORDER PER SERVING

- Grilled Salmon with Fresh Peach Relish
- Grilled Swordfish with Fresh Pineapple, Mint Salsa
- \*Lemon Herb Chicken Breast
- \*Turkey Salad with Celery Root and Dried Cranberries

### SIDE DISHES BY THE POUND

- \*Roasted Carrots with Paprika
- \*Creamy Coleslaw with Currants and Almonds
- Roasted Broccolini with Garlic
- Linguini Chinios with Toasted Peanuts
- \*Rosemary Roasted Potatoes
- \*Haricot Verts, Tomatoes, Shallots
- Cinnamon Couscous Currants and Pinenuts

### PRE-PACKAGED & READY TO GO

- Traditional Beef Lasagna
- \*Chunky Vegetable Soup

## Friday, Saturday & Sunday

MAY 30-JUNE 1, FRENCH FLAVORS

### ENTRÉES ORDER PER SERVING

- Salmon Cakes with Tartar Sauce
- \*Honey Mustard Glazed Chicken Breast
- \*Beer Braised Beef with Onions and Shallots
- \*Ling Cod with Roasted Tomatoes, Shallots, and Herbs
- Savory Tart: Asparagus and Gruyere Tart

### SIDE DISHES BY THE POUND

- \*French Potato Salad with Herbs
- \*Celery Root, Green Apple, Radish, Mustard Vinaigrette.
- \*Lentil Salad with Black Olives
- Green Beans with Gruyere
- Brown Butter Rice Pilaf

### PRE-PACKAGED & READY TO GO

- Chunky Gazpacho with Avocado
- Potato Corn Frittata
- Croque Monseigneur with French Ham
- Cauliflower Gruyere Gratin

OUR MENUS ROTATE WEEKLY

GF = Gluten Free ❖ = New Additions

SUMMER DINNERS RETURN TO JULIENNE! ~ June 5th

## 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

- Fresh Fruit Crostade
- Bake Lemon Curd Tart with Berries
- Strawberry Short Cake
- Toasted Coconut Cheese Cake
- White Chocolate Bread Pudding with Whiskey Caramel
- Chocolate Sour Cherry Cake with Bittersweet Garnach Center
- Fresh Fruit Cobbler Du Jour
- Chocolate Brown Sugar Cake, Rose Petal Garnish
- Shortbread Cookies

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: 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 14-15



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