



Weekly Specials Menu

AVAILABLE APRIL 8 - APRIL 14

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



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

Cheesecake Tart with Greek Yogurt
Polenta Bread Pudding with Blackberry Coulis
NY Cheesecake with Caramel Cashew Sauce
Chocolate French Silk Torte with Hazelnuts
Lemon Meringue Tart with Italian Meringue
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
Signature Brown Sugar Chocolate Cake
Julienne Carrot Cake with Walnuts
Orange Almond Cake, White Chocolate Buttercream
Red Velvet Cake, Cream Cheese Icing

COOKIES, *in addition to our daily selections:
each, or by the dozen, mini*

Coconut Macaroons GF: Mon, Tues, Sat

Double Chocolate Espresso, Walnuts: Mon, Thurs, Sat

Shortbread: Friday, Saturday, Sunday

OUR MENUS ROTATE WEEKLY

Monday & Tuesday

APRIL 8-9, JULIENNE CLASSICS

ENTRÉES ORDER PER SERVING

Red Onion Crusted Salmon
Parmesan Crusted Swordfish with Lemon
Caper Sauce
Chicken Breast with Puttanesca Sauce GF
Chicken Normandy Salad with Apples,
Pecans GF
Savory Tart: Tomato, Basil, Parmesan,
Dijon

SIDE DISHES BY THE POUND

Roasted Carrots with Paprika GF
Orzo, Feta, Mint, Pinenuts, Peppers
Haricot Verts with Orange Zest GF
Penne Pasta, Asparagus, Fennel, Peppers
and Dijon Vinaigrette
Rosemary Roasted Potatoes GF
Farro with Arugula and Parmesan
Potato Chive Cake, *Individual* GF

PRE-PACKAGED & READY TO GO

Beef Daube with Root Vegetables and Pearl
Onions
Get Well Soup with Chicken Breast, GF
Simple Spinach Lasagne

Wednesday & Thursday

APRIL 10-11, MEDITERRANEAN FLAVORS

ENTRÉES ORDER PER SERVING

Baked Salmon with Romesco Sauce
Grilled Whitefish with Tomato Oregano
Salsa GF
Mediterranean Chicken Breast with Olives
GF
Grilled Lamb Chops with Mint Salsa Verde
GF
Grilled Portabella Mushroom with White
Bean Hummus GF

SIDE DISHES BY THE POUND

Roasted Brussel Sprouts with Lemon Zest
GF
Carrots with Cumin, Feta and Cilantro GF
Haricot Verts with Tomato and Shallots GF
Roasted Red Pepper and Eggplant Salad GF
Greek Lemon Roasted Potatoes, Garlic,
Oregano
Curried Couscous, Carrot Shredded,
Currants

Spanakopita Squares

PRE-PACKAGED & READY TO GO

Lamb Moussaka
Hearty Quinoa and White Bean Soup GF
Chicken Vegetable Lasagna with vegetables
and Bechamel
Black Bean Vegetable Chili GF

Friday & Saturday, Sunday

APRIL 12-14, ITALIAN FLAVORS

ENTRÉES ORDER PER SERVING

Steamed Salmon with Puttanesca Sauce GF
Chicken Gremolata, Garlic, Parmesan GF
Roasted Pork Tenderloin with Mushroom
Shallot Ragout, GF
Turkey Meatballs in Marinara Sauce
Pizzetta with Roasted Eggplant, Tomato,
Caramelized Onions
Pizzetta with Burrata, Prosciutto,
Caramelized Onions

SIDE DISHES BY THE POUND

Creamy Fettuccine with Peas, Shallots and
Lemon
Orecchiette with Peas, Pesto, Pine nuts
Roasted Zucchini, Tomato and Onions
Farro with Arugula and Parmesan
Sautéed Green Beans with Garlic
Creamy Polenta with Sautéed Mushrooms
Tomatoes with Boccacini and Basil GF

PRE-PACKAGED & READY TO GO

Traditional Beef Lasagna
Chicken and Spinach Cannelloni, Tomato
Herb Sauce and Béchamel
Baked Penne pasta with Turkey Bolognese
Italian Wedding Soup with Chicken Sausage
Meatballs



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**



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!*

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 or Almond 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 Pistachio Biscotti **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
*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**

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**

**Reservations and
Seasonal Experiences**
JULIENNETOGO.COM

Sunday Tea Service APRIL 21

Cinco de Mayo + Greek Easter MAY 5

Mother's Day Tea SATURDAY, MAY 11

Mother's Day Brunch SUNDAY, MAY 12

Host your Private Event at Julienne

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.

ORDER@JULIENNE.US

We're here to help!

Thank you for choosing Julienne!