



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Weekly Specials Menu



AVAILABLE SEP 30-OCT 6 — OUR MENUS ROTATE WEEKLY

YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST

MARKETPLACE HOURS: 8:30AM-5:30PM DAILY; CAFÉ HOURS: 8:30AM-4:00PM DAILY

GF = GLUTEN FREE *NEW FOR FALL

AVAILABILITY VARIES DAILY, AS SUPPLIES LAST. PLEASE INQUIRE ABOUT ADDITIONAL SELECTIONS



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

- Chocolate Sour Cherry Cake with Bittersweet Ganache Center
- Banana Pecan Bread Pudding with Bourbon Caramel Sauce
- Pumpkin Cheesecake with Pepita Brittle
- Italian Almond Cake with Berry Coulis
- Skillet Pear Ginger Cake
- Individual Chocolate Brown Sugar Cake
- Cranberry Pistachio Biscotti **GF**
- Pumpkin Walnut Teacake
- Pumpkin Walnut Cupcake with Orange Icing
- Pumpkin Walnut Bars with Cream Cheese Icing

SIGNATURE CAKES

Available with 3-day notice and confirmation
3-layers, 6-inch, serves 8-10 | 9-inch, serves 20

- Layered Orange Almond Cake with White Chocolate Buttercream and Raspberry Jam
- Signature Brown Sugar Chocolate Cake

COOKIES, each, or by the dozen, mini

Mon-Tue: Coconut Macaroons **GF**

Wed-Thu: Double Chocolate Espresso with Walnuts

Fri-Sun: Shortbread Cookies; Peanut Butter

Everyday: Pumpkin Poppy Seed Cookies

OCTOBER SPECIALS AVAILABLE DAILY IN THE MARKETPLACE AND CAFÉ:

Pumpkin Waffles | Pumpkin Cupcake with Orange Icing | Hot Apple Cider | Curried Pumpkin Soup

Monday & Tuesday

SEP 30-OCT 1, MEDITERRANEAN

ENTRÉES ORDER PER SERVING

- Baked Salmon with Romesco Sauce
- Roasted Chicken Breast with Lemon, Oregano, Vermouth
- Breadcrumb Crusted Rack of Lamb, Salsa Verde
- Prosciutto, Arugula, Burrata Pizzetta
- Savory Tart: Zucchini, Basil, Pecorino, Dijon

SIDE DISHES BY THE POUND

- Roasted Cauliflower with Capers
- Roasted Brussel Sprouts with Lemon Zest **GF**
- Carrots with Cumin, Feta **GF**
- Roasted Tomato Stuffed with Rice, Spinach, Onion **GF**
- Haricot Verts with Tomatoes and Shallots **GF**
- Roasted Red Pepper and Eggplant Salad **GF**
- Curried Couscous, Carrot Shred, Currants

PRE-PACKAGED & READY TO GO

- Lamb Moussaka
- "Get Well Soup" with Chicken **GF**
- Traditional Lasagna

Wednesday & Thursday

OCT 2-3, ASIAN FLAVORS

ENTRÉES ORDER PER SERVING

- Teriyaki Salmon
- Coconut Curry Chicken Breast **GF**
- Chinese Fried Rice with Shrimp and Peas
- Chicken and Vegetable Stir Fry
- Asparagus and Gruyère Tart
- Spicy Thai Beef Salad

SIDE DISHES BY THE POUND

- Roasted Eggplant with Basil and Onions
- Stir-Fried Sesame Baby Bok Choy
- Steamed Rice with Sesame and Scallions **GF**
- Cucumber Salad with Soy, Ginger and Garlic
- Broccoli with Garlic, Red Pepper Flakes and Olive Oil **GF**
- Cold Sesame Noodles with Tahini

PRE-PACKAGED & READY TO GO

- Green Curry with Shrimp
- Cauliflower Gruyere Gratin
- Beef Stroganoff

Friday, Saturday & Sunday

OCT 4-6, LATIN FLAVORS

ENTRÉES ORDER PER SERVING

- Roasted Salmon with Chipotle Cream Sauce **GF**
- Grilled Snapper with Pico de Gallo **GF**
- Garlic Shrimp with Jalapeno Aioli **GF**
- Adbodo Rice with Chicken and Peas **GF**
- Chicken Fajitas

SIDE DISHES BY THE POUND

- Mexican Green Beans
- Black Bean Corn Salad with Avocado **GF**
- Roasted zucchini with Cotija Cheese
- Southwest Potato Salad **GF**
- Roasted Fall Squash **GF**
- Cilantro Rice **GF**
- Creamy Coleslaw **GF**

PRE-PACKAGED & READY TO GO

- Chipotle Pork Enchiladas
- Squash Gratin with Roasted Poblanos
- Chili Con Carne and Pinto Beans*
- Black Bean Soup



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ESTABLISHED 1985

Everyday Classics Menu



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AS SUPPLIES LAST OR CALL AHEAD TO RESERVE

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OUR SEASONAL TO-GO MENUS

Catering
Brunch
Luncheon
Boxed Meals
Group Lunch Special
Tea Service

EXPERIENCES

October 4
Al Fresco Friday Dinner
*Book your reservation online
or walk-in as available.*

October 6
Fall Fashion Show
and Afternoon Tea
*Informal modeling by Pearls
Boutique. Seating at 2:30pm.
Book your reservation online.*



Please Visit

EXPLORETOCK.COM/JULIENNE
or scan the QR code

*Host your Private
Event at Julienne!*

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**
Budino **GF**

MORNING BAKE

Cream Currant Scones
Breakfast Cookies, Nuts, Dried Fruit
Muffins du jour
Teacake du jour
Butter or Almond Croissants
Chocolate Croissant **VG**

BARS

Lemon Coconut
Chocolate Brownie with Walnuts
Graham Cracker Chewies with Pecans
Cappuccino Brownie
Chocolate Creme de Menthe Brownie
**Pumpkin Walnut Bars with Cream
Cheese Filling***

COOKIES with nuts

Oatmeal Chocolate Chunk
with Walnuts
Jumble with Nuts, Currants, Chocolate
Pecan Cookie* GF
Butter Pecan Shortbread
Peanut Butter

COOKIES without nuts

Chocolate Chip
Oatmeal Currant
Snickerdoodle
Molasses

PRE-PACKAGED & READY TO GO IN THE SELF-SERVE CASE

SANDWICHES

Chicken Tarragon Salad
Albacore Tuna, Currants, Avocado
Turkey with Avocado and Tomato
Roast Beef
Mini Ham & Gruyère

**Vegetable Sandwich with Garbanzo
Bean Spread, Cucumbers,
Tomato, Red Onion and Spinach**

**Roasted Lamb, Avocado
and Caramelized Onions***

Grilled Chicken, Citrus Aioli, Arugula*

GREEN SALADS

Arugula, Manchego, Almonds,
Quince Vinaigrette **GF**
Mixed Greens with Dijon
Tarragon Vinaigrette

ENTRÉE SALADS

Flank Steak, Corn, Tomatoes,
Chili, Creamy Chipotle Dressing
Spa Chicken with Avocado **GF**
Spa Salmon with Avocado **GF**
Grilled Chicken Salad with Basil
Pesto Vinaigrette
Classic Caesar with Chicken
and Rosemary Croutons
Southwest Caesar with Avocado,
Cilantro Rice and Beans **GF**
Mexican Chicken Lettuce Cups
with Spicy Cilantro Cream, pair **GF**
Spicy Mandarin Chicken Salad*
Traditional Cobb Salad*

BEVERAGES

Spiced Hot Apple Cider, quart*
Mulled Wine, quart*

APPETIZERS

Open Face Smoked Salmon
Sandwiches
Cheese Box with Grapes,
Sliced Baguette, Nuts
Chicken Quesadilla
with Guacamole
Fresh Vegetable Crudité,
Harissa Hummus **GF**
Sundried Tomato and Basil
Pesto Terrine **GF**
Smoked Salmon Terrine **GF**
Plain Chicken Breast **GF**
Sliced French Ham and Turkey **GF**

DIPS, PANTRY STAPLES AND MORE!

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