



Weekly Specials Menu

AVAILABLE APRIL 22 - APRIL 28

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

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

Balsamic Strawberry with Honey Mascarpone Cream Tart

Chocolate Ganache Tart with Candied Orange Garnish

Lemon NY Cheesecake

Sugar Crusted Apple and Sour Cherry Crostata White Chocolate Bread Pudding, Pecans, Dried Cranberry with Whiskey Caramel Sauce Cream Puffs with Creme Patisserie and Chocolate

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

Monday & Tuesday

APRIL 22-23, HEALTH CONSCIOUS

ENTRÉES ORDER PER SERVING

Steamed Salmon with Raspberry Balsamic Vinaigrette, GF

Stuffed Chicken Breast with Spinach and Ricotta Cheese, GF

Flank Steak with Roasted Tomato Cilantro Salsa, GF

Oven Roasted Turkey Breast, GF Chicken, Spinach Salad with Asparagus, Honey Lemon Vinaigrette, GF Savory Tart: Tomato, Basil, Parmesan, Dijon

SIDE DISHES BY THE POUND

Broccoli and Carrots with Roasted Garlic,

Green Beans with Pears, Walnuts & Parmesan, GF

Cauliflower Rice with Carrots, Celery, Onion, GF

Baby Buttered Carrots

Quinoa with Black Beans, Corn & Peppers,

White Corn Salad, Red Onions and Basil Oven Roasted Sweet Potatoes, GF

PRE-PACKAGED & READY TO GO

Get Well Soup with Chicken Breast, GF Chicken and White Bean Chili, GF Traditional Beef Lasagna Only Tuesday Roasted Vegetable Lasagna

OUR MENUS ROTATE WEEKLY Wednesday & Thursday

APRIL 24-25, ASIAN FLAVORS

ENTRÉES ORDER PER SERVING

Teriyaki Salmon

Asian Shrimp with Julienne Vegetables Shrimp and Crab Cakes with Cayenne Aioli. Herbed Tilapia with Tomato Basil Salsa, GF Hawaiian BBQ Chicken Thighs Espresso BBQ Pork Tenderloin

SIDE DISHES BY THE POUND

Orange Ginger Carrots, GF Linguini Chinois with Toasted Peanuts Snow Peas with Ginger and Almonds Steamed Rice with Sesame Seeds and **Scallions**

Asparagus Chinois, GF Cucumber Salad with Soy, Ginger & Garlic Stir-Fried Sesame Baby Bok Choy

PRE-PACKAGED & READY TO GO

Zucchini Curry Soup Macaroni and Cheese BBQ Pork Enchiladas with Peppers and Green Sauce Traditional Beef Lasagna Only Thursday

Friday & Saturday, Sunday

APRIL 26-28. ALL AMERICAN FLAVORS

ENTRÉES ORDER PER SERVING

Red Onion Crusted Salmon Lemon Herb Chicken Breast, GF Espresso BBQ Ribs Savory Tart: Lorraine with Bacon and Onion

SIDE DISHES BY THE POUND

Sauteed Green Beans with Garlic, GF Smashed Yukon Gold Potatoes, GF White Corn Salad with Basil, GF Penne Pasta with Basil Pesto Brussels Sprouts with Parmesan Cheese, GF Country Potato Salad with Bacon GF Honey Roasted Carrots, GF

PRE-PACKAGED & READY TO GO

Pepper Corn Chowder Ham and Asparagus Strata Turkey Black Bean Chile, GF

2651 mission street, san marino, california \cdot 626 441 2299 \cdot juliennetogo.com \cdot instagram @juliennefinefoods







YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST OR CALL AHEAD TO RESERVE HOURS: OPEN DAILY, MONDAY-SUNDAY, 8:30AM-5:30PM



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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

Cappucccino 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

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!