



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Weekly Specials Menu



AVAILABLE JAN 6-12 — 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 VG = VEGAN

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

White Chocolate, Pecan and Dried Cranberries
Bread Pudding with Whiskey Caramel Sauce

Lemon Meringue Tart

Chocolate Pots Of Creme

NY Cheesecake with Fresh Berries and Berry
Coulis

Apple and Sour Cherry Cobbler

Chocolate Glazed Creme Puff with Creme
Patisserie

Individual Chocolate Brown Sugar Cake

Cranberry Pistachio Biscotti **GF**

SIGNATURE CAKES

*Available with 3-day notice and confirmation
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, each, or by the dozen, mini

Monday-Tuesday:

Coconut Macaroons **GF**

Wednesday-Thursday:

Double Chocolate Espresso with Walnuts

Friday-Sunday:

Shortbread Cookies; Peanut Butter Cookies;
Double Chocolate Espresso Cookies

JANUARY SPECIALS AVAILABLE DAILY IN THE MARKETPLACE AND CAFÉ:

Maple Bran Muffin | Chicken Lettuce Wraps with Cilantro Jalapeño Cream | Herbal Tea Latte | Spa Vegetable Soup with Cabbage

Monday & Tuesday

JAN 6-7, FRENCH FLAVORS

ENTRÉES ORDER PER SERVING

Steamed Salmon with Pinot Noir
Reduction

Chicken Cutlets with Sundried Tomato
Cream Sauce

Ling Cod with Herbed Creme Fraiche

Beer Braised Beef Cubes with Onions
and Shallots **GF**

Asparagus and Gruyère Tart

SIDE DISHES BY THE POUND

Haricot Verts with Orange Zest **GF**

Sauteed Chard with Leeks and Wild Rice

Orzo Salad with French Feta, Mint,
Pinenuts, Peppers

Roasted Baby Zucchini **GF**

Roasted Brussels Sprouts
with Parmesan **GF**

French Potato Salad with Herbs **GF**

Brown Butter Rice Pilaf

PRE-PACKAGED & READY TO GO

Cauliflower Gruyere Gratin

“Get Well Soup” with Chicken **GF**

Corn and Pepper Chowder, *Tuesday Only*

Siamese Chicken Curry with Broccoli,
Tuesday Only

Wednesday & Thursday

JAN 8-9, ALL AMERICAN FLAVORS

ENTRÉES ORDER PER SERVING

Brown Sugar Cayenne Salmon

Lemon Herb Chicken Breast **GF**

Grilled Tilapia with Herb Aioli **GF**

Espresso BBQ Ribs

Garlic Shrimp with Moroccan Tomato Jam

SIDE DISHES BY THE POUND

Roasted Cauliflower Steaks
with Romesco Sauce

Country Potato Salad with Bacon **GF**

Creamy Coleslaw **GF**

Roasted Garlic Broccoli **GF**

Roasted Zucchini, Squash, Mushroom,
Garlic, Oregano **GF**

Smashed Potatoes with Parsley

Curried Rice with Pistachios

PRE-PACKAGED & READY TO GO

Macaroni and Cheese

“Get Well Soup” with Chicken **GF**
Thursday Only

Beef Stroganoff with Mushroom

Friday, Saturday & Sunday

JAN 10-12, ITALIAN FLAVORS

ENTRÉES ORDER PER SERVING

Stuffed Salmon with Spinach
and Mascarpone

Chicken Thighs in Puttanesca Sauce **GF**

Roasted Pork Tenderloin with Mushroom
Shallot Ragout **GF**

Turkey Meatballs in Marinara Sauce

Pizzetta with Roasted Eggplant and
Tomato

SIDE DISHES BY THE POUND

Penne Pasta with Basil Pesto **GF**

Roasted Cauliflower with Capers
and Red Onion **GF**

Roasted Zucchini, Tomato and Onions

Farro with Arugula and Parmesan

Roasted Potatoes with Paprika

Sauteed Green Beans with Garlic

PRE-PACKAGED & READY TO GO

Traditional Beef Lasagna

Chicken Canelloni with Spinach
and Béchamel

Baked Penne Pasta with Turkey
Bolognese Sauce

Italian Wedding Soup



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OUR SEASONAL TO-GO MENUS

Catering

Brunch

Luncheon

Boxed Meals

Group Lunch Special

Tea Service

**Valentine's Day,
coming soon**



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 Icing***

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