

Weekly Specials Menu



AVAILABLE AUGUST 5-11 — OUR MENUS ROTATE WEEKLY

YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST
MARKETPLACE HOURS: 7 DAYS A WEEK, 8:30AM-5:30PM GF = GLUTEN FREE



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 Pot de Creme
- Chocolate Ganache Tart with Fresh Raspberries
- Lemon NY Cheesecake
- Sugar Crusted Peach Crostade
- Coconut Cream Tart
- Chocolate Bread Pudding with Cream Anglaise
- Chocolate Brown Sugar Cake, *individual*
- Apricot Cobbler

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
- Mon-Tue:** Coconut Macaroons **GF**
- Wed-Thu:** Double Chocolate Espresso with Walnuts
- Fri-Sat:** Shortbread Cookies; Peanut Butter

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

CELEBRATE! PLEASE ASK...GIFT WRAPPED INDIVIDUAL PASTRY INCLUDES A COMPLEMENTARY CANDLE.

Monday & Tuesday

AUG 5-6, ALL AMERICAN FLAVORS

ENTRÉES ORDER PER SERVING

- Panko Dill Pecan Crusted Salmon
- Chicken Thighs with Fennel and Apples, Cream Sauce **GF**
- Roasted Pork Chop with Dijon Mustard Cream Sauce
- Savory Tart: Tomato, Basil, Parmesan, Dijon
- Spicy Thai Beef Salad with Peanuts

SIDE DISHES BY THE POUND

- Green Beans with Parsley Vinaigrette **GF**
- Pea, Mint Bacon Salad **GF**
- Orzo, Feta, Mint, Pine Nuts
- Roasted Zucchini, Squash, Mushroom, Garlic, Oregano **GF**
- Roasted Tomato Half with Parmesan
- Grilled Asparagus, Lemon Aioli **GF**
- Curried Rice with Pistachios **GF**
- Linguini Chinois with Peanuts

ALSO AVAILABLE

- Get Well Soup **GF**
- White Bean Chicken Chile **GF**

Wednesday & Thursday

AUG 7-8, JULIENNE CLASSICS

ENTRÉES ORDER PER SERVING

- Soy Lacquered Ginger with Scallions
- Parmesan Crusted Swordfish with lemon caper sauce
- Chicken Breast Puttanesca Sauce
- Chicken Salad with Spinach, Asparagus, Corn & Honey Lemon Vinaigrette
- Spicy Thai Beef Salad with Peanuts

SIDE DISHES BY THE POUND

- *Sugar Snap Peas with Shallot Vinaigrette **GF**
- Green Beans with Pears and Walnuts **GF**
- Grilled Asparagus, Pepper Relish **GF**
- Quinoa with Roasted Vegetables **GF**
- Rosemary Roasted Potatoes **GF**
- Steamed Rice with Sesame and Scallions **GF**
- Penne Pasta with Basil Pesto

ALSO AVAILABLE

- Baked Risotto Casserole with Mushrooms and Gruyere
- Julienne Paella with Shrimp, Chorizo, Chicken **GF**

Friday, Saturday & Sunday

AUG 9-11, SUMMER/POPS MENU

SEE FULL PICNIC MENU [HERE](#)

ENTRÉES ORDER PER SERVING

- Grilled Salmon with Mango Chipotle Salsa **GF**
- Lemon Herb Chicken **GF**
- Flank Steak with Romesco **GF**
- Grilled Branzino
- Lamb, Onion, Pepper Kebobs with Tzatsiki **GF**
- Tomato Basil Tart

SIDE DISHES BY THE POUND

- Country Potato Salad with Bacon **GF**
- Haricot Verts, Tomatoes, Shallots **GF**
- Cumin Rice with Golden Raisins, Pinenuts
- Heirloom Tomatoes with Burrata and Balsamic **GF**
- Mexican Street Corn
- Roasted Marble Potatoes with Mint and Garlic
- Pearl Couscous with Carrots and Toasted Almonds
- Steamed Artichoke with Herb Aioli

ALSO AVAILABLE

- Roasted Vegetable Lasagna
- Chunky Gazpacho with Avocado **GF**

Everyday Classics Menu



**YOUR FAVORITES AVAILABLE EVERY DAY
AS SUPPLIES LAST OR CALL AHEAD TO RESERVE
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SEASONAL TO-GO MENU

Summer Picnic/POPS

Pre-order for pick-up
August 10 at Julienne
or at the Arboretum

EXPERIENCES

Monday-Thursday

“L’apéro” Menu
aka Happy Hour!
on the Patio 3-5pm

August 9

Al Fresco Friday Dinner
All Summer, by reservation
or walk-ins as available



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,
and Dried Fruit
- Muffins du jour
- Teacake du jour
- Butter or Almond Croissants

BARS

- Lemon Coconut
- Chocolate Brownie with Walnuts
- Graham Cracker Chewies with Pecans
- Cappuccino Brownie
- Chocolate Creme de Menthe Brownie

COOKIES with nuts

- Oatmeal Chocolate Chunk
with Walnuts
- Jumble with Nuts, Currants,
Chocolate

Pecan **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

**NEW FOR SUMMER*

SANDWICHES

- Chicken Tarragon Salad
- Albacore Tuna, Currants, Avocado
- Turkey with Avocado and Tomato
- Caprese on Ciabatta*
- BLT on Sourdough*
- Roast Beef
- Mini Ham & Gruyère

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, with Mango,
Avocado, Asparagus*
- Summer Cobb with Chicken,
Strawberries, Poppyseed
Vinaigrette*
- Grilled Chicken Salad with Basil
Pesto Vinaigrette
- Classic Caesar with Chicken and
Rosemary Croutons
- Southwest Caesar with Avocado,
Cilantro Rice and Beans **GF**

APPETIZERS

- Open Face Smoked Salmon
Sandwiches
- Cheese Box with Grapes, Sliced
Baguette, Nuts
- Chicken Quesadilla with
Guacamole
- Fresh Vegetable Cruditè, Green
Goddess **GF**
- Sundried Tomato & 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

Thank you for choosing Julienne!