

Weekly Specials Menu



AVAILABLE JULY 29-AUGUST 4 — 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

JULY 29-30, ITALIAN FLAVORS

ENTRÉES ORDER PER SERVING

- Steamed Salmon with Puttanesca Sauce **GF**
- Tuscany Chicken Breast with Brown Sugar and Olives
- Cumin Beef, Parmesan and Arugula
- Turkey Meatballs in Marinara Sauce
- Pizzetta with Burrata, Grilled Peaches, Caramelized Onions

SIDE DISHES BY THE POUND

- Grilled Broccollini **GF**
- Tomato, Boccacini and Basil **GF**
- Panzanella Salad
- Antipasto Pasta Salad with Salami
- Grilled Asparagus **GF**
- Stuffed Artichokes with Breadcrumbs
- Orchietta with Peas, Pesto, Pinenuts
- Farro with Arugula and Parmesan

ALSO AVAILABLE

- Traditional Beef Lasagna
- Bolognese Sauce

Wednesday & Thursday

JULY 31-AUG 1, HEALTH CONSCIOUS

ENTRÉES ORDER PER SERVING

- Grilled Salmon with Nectarine Serrano Salsa
- Grilled Swordfish with Tomato Basil Salsa
- Oven Roasted Turkey Breast
- Lime Chicken, Cranberry and Cilantro Salad
- Grilled Portobella Mushroom with White Bean Hummus
- Savory Tart: Tomato Basil

SIDE DISHES BY THE POUND

- Broccoli and Carrots with Roasted Garlic **GF**
- Lentils with Cucumbers and Tomatoes
- Cauliflower Rice with Carrots, Celery, and Onion **GF**
- Baby Buttered Carrots **GF**
- Quinoa with Black Beans, Corn and Peppers **GF**
- White Corn Salad, Red Onions and Basil **GF**
- Oven Roasted Sweet Potatoes **GF**

ALSO AVAILABLE

- Chicken Sopa Casserole **GF**
- Zucchini Curry Soup

Friday, Saturday & Sunday

AUG 2-4, MEDITERRANEAN FLAVORS

ENTRÉES ORDER PER SERVING

- Baked Salmon with Romesco Sauce
- Grilled Whitefish with Tomato Oregano Salsa **GF**
- Mediterranean Chicken Breast with Olives **GF**
- Breadcrumb Crusted Rack of Lamb, Salsa Verde
- Savory Tart: Zucchini, Basil, Pecorino, Dijon

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 **GF**
- Curried Couscous, Carrot Shredded, Currants
- Spanakopita Squares

ALSO AVAILABLE

- Lamb Moussaka
- 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 2

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!