



Weekly Specials Menu

AVAILABLE DECEMBER 4 - DECEMBER 10

**YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST
HOURS: 7 DAYS A WEEK, 8:30AM-5:30PM**



4 WAYS TO ORDER

- 1 ONLINE**
JULIENNETOGO.COM
- 2 EMAIL** order@julienne.us
INCLUDE PHONE NUMBER
- 3 IN PERSON**
AT THE GOURMET MARKET
- 4 CALL** 626.441.2299
EXTENSION 1

However you order we are happy to help!

INDIVIDUAL PASTRIES

- Molten Chocolate Sour Cherry Cake
- Apple Tart Tatain
- NY Cheesecake with Sour Cherry Compote
- Cranberry Upside Down Cake
- Glazed Cranberry Buckle Coffee Cake
- Chocolate "Christmas Tree" Cupcake

SIGNATURE CAKES, available with 3-day notice and confirmation

- 6 - inch, serves 8-10 | 9 - inch, serves 20
- Signature Brown Sugar Chocolate Cake, 4-layer
- Julienne Carrot Cake with Walnuts

HOLIDAY COOKIE BOX \$25

24 COUNT OF ASSORTED HOLIDAY COOKIES, has nuts, includes festive holiday greens and frosted cranberries

COOKIES each, or by the dozen, mini

Coconut Macaroons: Monday, Tuesday

Double Chocolate Espresso with Walnuts:

Monday, Wednesday, Thursday, Saturday

Shortbread: Friday, Saturday, Sunday

Holiday Cookies, Snowballs, Chocolate

Gingerbread, White Chocolate Cranberry:

Everyday

**AVAILABILITY VARIES DAILY,
AS SUPPLIES LAST**

OUR MENUS ROTATE WEEKLY

Monday & Tuesday

**DECEMBER 4-5,
MEDITERRANEAN FLAVORS**

ENTRÉES ORDER PER SERVING

- Baked Salmon with Romesco
- Parmesan Tilapia with Lemon Caper Sauce
- Mediterranean Chicken Breast with Olives
- Cauliflower and Gruyère Tart

SIDE DISHES BY THE POUND

- Cumin Rice Salad with Pinenuts and Golden Raisins
- Roasted Brussel Sprouts with Lemon Zest **GF**
- Carrots with Cumin, Feta and Cilantro
- Haricot Verts with Tomatoes and Shallots
- Roasted Red Pepper and Eggplant Salad
- Roasted Cauliflower with Capers **GF**
- Israeli Couscous with Pinenuts and Feta
- Roasted Vegetables, Zucchini, Tomato, Onions with Oregano **GF**

PRE-PACKAGED & READY TO GO

- Lamb Moussaka with Ground Lamb
- Black Bean Enchiladas with Tomatillo Sauce and Jack Cheese
- Roasted Vegetable Lasagna with Herb Tomato Sauce
- Get Well Soup with Chicken Breast **GF**

Wednesday & Thursday

DECEMBER 6-7, JULIENNE CLASSICS

ENTRÉES ORDER PER SERVING

- Salmon with Brown Sugar and Cayenne
- Grilled Tilapia with Herb Aioli
- Parmesan Crusted Swordfish with Lemon Caper Sauce
- Sour Cherry Chicken Breast
- Chicken Apricot Salad, Toasted Almonds
- Asparagus and Gruyère Tart

SIDE DISHES BY THE POUND

- Sugar Snap Peas with Shallot Vinaigrette
- Red Cabbage Slaw, Walnuts, Gorgonzola
- Rosemary Roasted Potatoes
- Green Beans with Garlic and Ginger **GF**
- Penne Pasta with Asparagus, Fennel, Peppers and Dijon Vinaigrette
- Potato Chive Cake
- Farro with Arugula and Parmesan
- Cinnamon Couscous with Pinenuts

PRE-PACKAGED & READY TO GO

- Spicy Lentil Soup with Vegetables
- Beef Daube with Root Vegetables and Pearl Onions
- Chicken and Spinach Cannelloni with Bechamel
- Chicken and Vegetable Lasagna

Friday, Saturday & Sunday

DECEMBER 8-10, LATIN FLAVORS

ENTRÉES ORDER PER SERVING

- Grilled Shrimp with Pico de Gallo
- Roasted Salmon with Chipotle Cream Sauce
- Chicken Taquitos with Guacamole
- Adobo Rice with Chicken and Peas
- Beef Fajitas with Grilled Onions and Peppers

SIDE DISHES BY THE POUND

- Roasted Garlic Broccolini **GF**
- Mexican Street Corn
- Black Bean and Corn Salad
- Southwest Potato Salad
- Roasted Fall Squash
- Cilantro Rice with Roasted Pasilla Chile
- Creamy Coleslaw

PRE-PACKAGED & READY TO GO

- Huevos Rancheros Casserole
- Chile Verde Pork with Roasted Pumpkin Seeds **Only Saturday**
- Spicy Chicken Tinga with Sautéed Onions and Chipotle Sauce
- Tomato Basil Soup



Everyday Classics Menu

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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
- Cappuccino Brownie
- Chocolate Creme de Menthe Brownie

COOKIES

- Chocolate Chip
- Oatmeal with Currants
- Oatmeal Chocolate Chunk with Walnuts
- Jumble with Nuts, Currants, Chocolate
- Pecan Cookie **GF**
- 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 Spiced Cranberry Chutney
- *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

Thursday Wine Dinners

December 7 | December 14

Holiday Tea December 3 | December 17

Strawberry Shortcake Tea December 10

Host your Private Event at Julienne



Please visit
EXPLORETOCK.COM/JULIENNE
or scan the code

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!