



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Weekly Specials Menu



AVAILABLE APRIL 14-20 — 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 *NEW

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

Coconut Cake with Lemon Curd, Coconut Icing
NY Cheesecake with Strawberry Rhubarb Compote
Grandma Jolly's Rhubarb Meringue Tart
Lemon Tart with Italian Meringue
Chocolate Cupcakes with Coconut
and Jelly Bean Garnish
Chocolate Brown Sugar Cake
Fresh Fruit Cobbler du Jour
Large Easter Linzer Cookies-
Large Iced Egg Shortbread Cookies
Whole Desserts Available - inquire within

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

Wednesday-Thursday: Double Chocolate
Espresso with Walnuts

Friday-Saturday: Shortbread Cookies,
Peanut Butter

Easter Menu: Friday April 18 - Saturday April 19

[CLICK HERE TO VIEW FULL MENU](#)

Monday & Tuesday

APR 14-15, JULIENNE CLASSICS

ENTRÉES ORDER PER SERVING

Red Onion Crusted Salmon
Parmesan Crusted Swordfish
with Lemon Capers Sauce
Chicken Breast with Puttanesca Sauce **GF**
Chicken Normandy Salad with Apples
and Pecans **GF**
Savory Tart: Tomato, Basil, Parmesan
and Dijon

SIDE DISHES BY THE POUND

Roasted Carrots with Paprika **GF**
Orzo, Feta, Mint, Pinenuts, Peppers
Green Beans with Parsley Vinaigrette **GF**
Penne Pasta, Asparagus, Fennel, Peppers
and Dijon Vinaigrette
Rosemary Roasted Potatoes **GF**
Farro with Arugula and Parmesan
Potato Chive Cake **GF**

PRE-PACKAGED & READY TO GO

Beef Daube with Root Vegetables
and Pearl Onions
"Get Well Soup" with Chicken **GF**
Beef Traditional Beef Lasagna
Macaroni and Cheese

Wednesday & Thursday

APR 16-17, MEDITERRANEAN FLAVORS

ENTRÉES ORDER PER SERVING

Baked Salmon with Romesco Sauce
Grilled Whitefish with Tomato Oregano
Salsa **GF**
Mediterranean Chicken Breast with Olives **GF**
Grilled Portabella Mushroom with
White Bean Hummus **GF**

SIDE DISHES BY THE POUND

Roasted Brussels Sprouts with
Lemon Zest **GF**
Carrots with Cumin, Feta and Cilantro **GF**
Chickpea Salad with Parsley
and Tomatoes
Roasted Red Pepper and Eggplant Salad **GF**
Roasted Marble Potatoes with Mint
and Garlic
Curried Couscous, Carrot Shredded,
and Currants
Greek Salad, Feta, Cucumbers,
Tomatoes and Olives

PRE-PACKAGED & READY TO GO

Lamb Moussaka
Hearty Quinoa and White Bean Soup **GF**

Friday, Saturday & Sunday

APR 18-19, EASTER MENU
CLOSED SUNDAY, APRIL 20

ENTRÉES ORDER PER SERVING

Julienne Mango Glazed Ham **GF**
Dill Pecan Crusted Salmon
Herb Crusted Rack of Lamb
with Mint Salsa Verde
Grilled Tilapia with Herb Aioli
for Good Friday
Deviled Eggs, dozen **GF**

SIDE DISHES BY THE POUND

Baby Buttered Carrots with Dill **GF**
Greek Lemon Roasted Potatoes **GF**
Grilled Asparagus with Sourdough
Croutons
Pearl Couscous with Feta, Mint, Pinenuts
Haricots Verts with Orange Zest **GF**
Fresh Fruit Salad **GF**

PRE-PACKAGED & READY TO GO

Scalloped Potatoes with Fennel
Asparagus and Ham Strata
Spanakopita
Friday Only: Red Snapper Tacos,
with Citrus Coleslaw, Jalepeno Aioli



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Everyday Classics Menu



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OUR SEASONAL TO-GO MENUS

Catering
Brunch
Luncheon
Boxed Meals
Group Lunch Special
Tea Service
Easter

UPCOMING EVENTS

Easter Tea
Sunday, April 27
*Enjoy traditional high tea
on our lovely patio.*

Wine Tasting
Wednesday, May 7
Monthly Informal Wine
Tasting: *Today's Theme:*
"Party Wines"



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
Chocolate Caramel Shortbread Bars*

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

Hibiscus Juice, 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