

Weekly Specials Menu



AVAILABLE JULY 8-14 — OUR MENUS ROTATE WEEKLY

**YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST
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

White Chocolate, Pecans & Dried Cranberries,
Bread Pudding with Fleur de Sel Caramel Sauce

Lemon Meringue Tart

Plum Frangipane Tart

Chocolate Pots of Creme

Peach Dumpling with Honey Caramel Sauce

NY Cheesecake with Fresh Berries

Summer Bread Pudding with Berry Coulis

Strawberry Short Cake

Chocolate Brown Sugar Cake, *individual*

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

Mon-Tue: Coconut Macaroons **GF**

Wed-Thu: Double Chocolate Espresso
with Walnuts

Fri-Sun: Shortbread Cookies; Peanut Butter

Mon, Thu, Sat: Double Chocolate Espresso

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 8-9, 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 Brussels 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

Roasted Tomato Half with Parmesan
and Herbs

ALSO AVAILABLE

Lamb Moussaka

Vegetarian Minestrone with Snap Peas
and Carrots **GF**

Wednesday & Thursday

JULY 10-11, ITALIAN FLAVORS

ENTRÉES ORDER PER SERVING

Steamed Salmon with Puttanesca Sauce **GF**

Parmesan Crusted Chicken Breast

Roasted Pork Chops with Fresh Pepper
Fruit Salsa

Turkey Meatballs in Marinara Sauce

Pizzetta with Burrata, Prosciutto,
Caramelized Onions

SIDE DISHES BY THE POUND

Panzanella Salad

Orecchiette with Peas, Pesto, Pine Nuts

Roasted Zucchini, Tomato and Onions

Farro with Arugula and Parmesan

Sauteed Green Beans with Garlic **GF**

Tomato Napoleon with Burrata and Basil **GF**

Grilled Asparagus **GF**

ALSO AVAILABLE

Traditional Lasagna

Chicken and Spinach Canelloni,
Tomato Herb Sauce and Béchamel

Baked Penne Pasta with Turkey
Bolognese

Friday, Saturday & Sunday

JULY 12-13-14, SUMMER/POPS MENU

SEE FULL PICNIC MENU [HERE](#)

ENTRÉES ORDER PER SERVING

Grilled Salmon with Mango Chipotle
Salsa **GF**

Lemon Herb Roasted Chicken Breast **GF**

Marinated Flank Steak with Roasted
Tomato Salsa **GF**

Grilled Branzino Marinated with Parsley
and Garlic.

Chicken Lettuce Wrap with Cilantro
Cream, Queso Fresco, Avocado,
Tomato, Tortilla Strips

SIDE DISHES BY THE POUND

Roasted Marble Potatoes with Mint
and Garlic **GF**

Grilled Asparagus with Red Pepper Relish **GF**

Cumin Rice Salad, Golden Raisins,
Pinenuts **GF**

Mexican Street Corn

Roasted Broccoline **GF**

Pea and Bacon Salad with Fresh Mint

Farro with Grilled Corn and Zucchini

ALSO AVAILABLE

Simple Spinach Lasagna

Beef Stroganoff

Everyday Classics Menu



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SEASONAL TO-GO MENU

Summer/POPS

Pre-order for pick up
July 13 & 27 at Julienne
or at the Arboretum

EXPERIENCES

Monday-Wednesday

Afternoon Menu in
the Café 3-5pm

July 12

Friday Dinner
*Reservations and walk-ins
as available*

July 13

Saturday All Day Menu
*Reservations and 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 Crudité, 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!