



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985



CLOSED MONDAY, SEPTEMBER 2 FOR LABOR DAY

Weekly Specials Menu



AVAILABLE SEP 3-8 — 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

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

- Chocolate Pot de Creme
- Lemon Meringue Tart
- Blackberry Polenta Bread Pudding with Berry Coulis
- Caramel Cashew Cheesecake
- Sugar Crusted Stone Fruit Crostada
- Creme Puffs with Creme Patisserie and Chocolate
- Chocolate Brown Sugar Cake, *Individual*
- Biscotti **GF**
- Fresh Fruit Cobbler Du Jour

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

SEPTEMBER SPECIALS AVAILABLE DAILY IN THE MARKETPLACE AND CAFÉ:

Creamy Mushroom, Potato and Fresh Dill Soup | Pizzetta with Peaches and Burrata | Stone Fruit Crostada | Spiced Red Sangria

Tuesday

SEP 3, FRENCH FLAVORS

ENTRÉES ORDER PER SERVING

- Dill Pecan Crusted Salmon
- Honey Mustard Glazed Chicken Breast
- Baked Cod with Herbed
Creme Fraiche **GF**
- Grilled NY Steak with Creamy
Black Peppercon Sauce
- Pizzetta with Potato, Brie and Arugula

SIDE DISHES BY THE POUND

- Chickpeas with Black Olives,
Celery and Parsley **GF**
- Haricot Verts, Tomatoes, Shallots **GF**
- Lentil Salad with Black Olives
- Roasted Vegetables
- Rosemary Roasted Potatoes **GF**
- Grilled Asparagus with Lemon Zest **GF**
- Linguine with Basil, Brie & Tomatoes
- Green Beans with Gruyere

ALSO AVAILABLE

- “Get Well Soup” with Chicken
and Vegetables **GF**
- Chicken Sopa Casserole **GF**

Wednesday & Thursday

SEP 4-5, MEDITERRANEAN FLAVORS

ENTRÉES ORDER PER SERVING

- Harissa-Spiced Salmon
- Grilled Swordfish with Romesco
- Mediterranean Chicken Breast
with Olives **GF**
- Grilled Lamb Chops with Tzatsiki
- Roasted Eggplant Tomato Pizza
- Pizzetta with Roasted Eggplant
and Tomato

SIDE DISHES BY THE POUND

- Israeli Couscous with Pinenuts and Feta
- Roasted Potato Gemolata **GF**
- Roasted Brussel Sprouts
with Lemon Zest **GF**
- Carrots with Cumin, Feta **GF**
- Cauliflower Tabbouleh **GF**
- Roasted Red Pepper
and Eggplant Salad **GF**
- Greek Quinoa with Feta, Tomato,
Cucumber, Black Olives Red Onions,
Parsley and Oregano **GF**

ALSO AVAILABLE

- Lamb Moussaka
- Black Bean Vegetable Chili **GF**
- Traditional Lasagna

Friday, Saturday & Sunday

SEP 6-8, SUMMER MENU

SEE FULL SUMMER/PICNIC MENU [HERE](#)

ENTRÉES ORDER PER SERVING

- Grilled Salmon with Mango
Chipotle Salsa **GF**
- Lemon Herb Chicken **GF**
- Flank Steak with Roasted
Tomato Salsa **GF**
- Grilled Branzino with Herb Aioli **GF**
- Savory Tart: Zucchini and Basil

SIDE DISHES BY THE POUND

- Haricot Verts, Tomatoes, Shallots **GF**
- Cumin Rice with Golden Raisins,
Pinenuts **GF**
- Heirloom Tomatoes with Burrata
and Balsamic **GF**
- Roasted Marble Potatoes
with Mint and Garlic **GF**
- Creamy Coleslaw **GF**
- Country Potato with Bacon **GF**
- Grilled Asparagus **GF**

ALSO AVAILABLE

- Farro with Kale Soup
- Chicken Vegetables Lasagna
with Bechamel
- Huevos Rancheros Casserole



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SEASONAL TO-GO MENUS

Summer Picnic/POPS FINALÉ CONCERT

Pre-order for pick-up
Sept. 7 at Julienne
or at the Arboretum

EXPERIENCES

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

September 13
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 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!