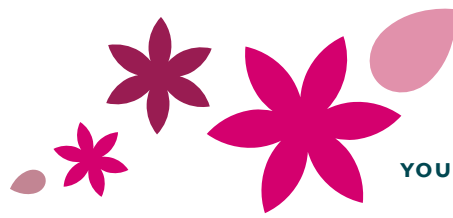




FINE FOODS & CELEBRATIONS
ESTABLISHED 1985



Weekly Specials Menu

Available August 18-24

YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST
HOURS: 7 DAYS A WEEK, 8:30AM-5:00PM

Monday & Tuesday

AUGUST 18-19, JULIENNE CLASSICS

ENTRÉES ORDER PER SERVING

- Grilled Salmon with Plum Serrano Salsa
- Lemon Herb Chicken Breast
- Parmesan Crusted Tilapia with Lemon Caper Sauce
- Turkey Salad with Celery Root and Dried Cranberries
- Savory Tart: Cauliflower and Gruyere

SIDE DISHES BY THE POUND

- Grilled Asparagus, Lemon Aioli **GF**
- Linguini Chinois with Peanuts
- Roasted Beets with Goat Cheese and Walnuts
- Roasted Broccoli with Garlic **GF**
- Green Beans with Pears and Walnuts **GF**
- Farro with Arugula and Parmesan
- Potato Chive Cake



PRE-PACKAGED & READY TO GO

- Get Well Chicken Soup with Chicken
- Chicken Sopa Casserole **GF**

OUR MENUS ROTATE WEEKLY

GF = Gluten Free

Wednesday & Thursday

AUGUST 20-21, HEALTH CONSCIOUS

ENTRÉES ORDER PER SERVING

- Salmon with Sesame and Orange, Ginger Relish
- Black Bean Burger with Carmelized Onions and Mozzarella
- Shredded Chicken with Chipotle Sauce **GF**
- Chicken Cranberry and Cilantro Salad **GF**
- Savory Tart: Tomato Basil

SIDE DISHES BY THE POUND

- Roasted Cauliflower with Capers and Red Onion
- Green Beans with Walnut Pesto **GF**
- Cauliflower Fried Rice
- Roasted Beets with Lime and Toasted Pepitas **GF**
- Roasted Paprika Potatoes **GF**
- Steamed Brown Rice with Scallions and Sesame Seed **GF**
- Chicken Salad with Snow Peas and Water Chestnuts



PRE-PACKAGED & READY TO GO

- Traditional Chicken Curry with Apples ~ *Thursday Only*
- Simple Spinach Lasagna
- Cauliflower Curry with Toasted Walnuts

Friday, Saturday & Sunday

AUGUST 22-24,

SUMMER PICNIC/POPS CONCERT MENU

ENTRÉES ORDER PER SERVING

- Grilled Salmon with Mango Chipotle Salsa **GF**
- Poached Salmon with Lemon Dill Aioli
- Poached Shrimp with Tanquary Cocktail Sauce
- Marinated Tri-tip with Roasted Tomato Salsa
- Espresso Glazed BBQ Ribs

SIDE DISHES BY THE POUND

- Potato Salad with Radish and Dill
- Summer Potato Salad, Green Beans and Black Olives
- Broccoli Slaw with Cranberries and Almonds
- Haricot Verts, Tomatoes with Shallot Vinaigrette
- White Corn Salad with Fresh Basil
- Watermelon Mint and Feta
- Steamed Artichoke Halves, Herb Aioli
- Lemon Fettucini with Peas, Asparagus, Parmesan



PRE-PACKAGED & READY TO GO

- Potato Corn Frittata **GF**
- Chunky Gazpacho with Avocado **GF**



4 WAYS TO ORDER

- EMAIL order@julienne.us
INCLUDE PHONE NUMBER
- IN PERSON
AT THE GOURMET MARKET
- CALL 626.441.2299
EXTENSION 1
- ONLINE
TOASTTAB.COM/JULIENNE
FOR EVERYDAY CLASSICS ONLY

However you order we are happy to help!



INDIVIDUAL PASTRIES

- Chocolate Mousse Cake with Fresh Raspberry Garnish
- Sugar Crusted Blackberry Peach Crostada
- Strawberry Vanilla Bread Pudding, Strawberry Sauce
- Lemon Cheesecake with Lemon Curd
- Fresh Fruit Tart with Creme Patisserie
- Fresh Fruit Cobbler Du Jour
- Chocolate Brown Sugar Cake, Individual
- Biscotti **GF**

AVAILABILITY VARIES DAILY,
AS SUPPLIES LAST.

PLEASE INQUIRE ABOUT ADDITIONAL SELECTIONS.

SIGNATURE CAKES

Available with 3-day notice and confirmation
3-layer cakes; 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

In addition to our daily selections:
Each, or by the dozen, mini

- Monday-Tuesday: Coconut Macaroons
- Wednesday-Thursday: Walnut Crusted Butter Thumbprint Cookies with Apricot Jam
- Friday-Saturday-Sunday: Shortbread Cookies, Peanut Butter



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OUR SEASONAL TO-GO MENUS

Everyday Catering
Brunch
Luncheon
Boxed Meals
Group Lunch Special
Tea Service
Summer Picnic Menu
Party Platters

UPCOMING EVENTS

By Reservation

Summer Thursday Night Dinner ~ Last Dinner of the Season!

Eleganté Dinner
August 28, 6:00pm

Sunday Tea Service
August 24, 2:30pm

Wine Tasting with Julie
September 3, 3:00pm

Host your Private Event at Julienne!

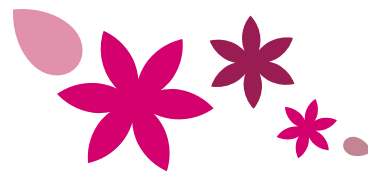


Please Visit

EXPLORETOCK.COM/JULIENNE

or scan the QR code

Everyday Classics Menu



YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST OR CALL AHEAD TO RESERVE
HOURS: OPEN DAILY, MONDAY-SUNDAY, 8:30AM-5:30PM

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, Almond, or Chocolate Croissants
Maple Bran Muffin

BARS

Lemon Coconut
Chocolate Brownie with Walnuts
Graham Cracker Chewies with Pecans
Cappuccino Brownie
Chocolate Creme de Menthe Brownie

COOKIES

without nuts
Chocolate Chip
Molasses
Snickerdoodle
Oatmeal with Currants with nuts
Oatmeal Chocolate Chunk with Walnuts
Jumble with Nuts, Currants, Chocolate
Double Chocolate Espresso with Walnuts
Butter Pecan Shortbread
Pecan **GF**

PRE-PACKAGED & READY TO GO IN THE SELF-SERVE CASE | * NEW SEASONAL ITEMS *

SANDWICHES

Chicken Tarragon Salad
Albacore Tuna, Currants, Avocado
Turkey with Avocado
BLT on Sourdough
Roast Beef on Sourdough
Mini French Ham & Butter
Mini Caprese

GREEN SALADS

Arugula, Manchego, Almonds, Quince Vinaigrette **GF**
Mixed Greens with Dijon Tarragon Vinaigrette
Butter Lettuce, Sour Cherries, Kahlua Pecans, Gorgonzola, Champagne Vinaigrette
Classic Caesar with Rosemary Croutons

ENTRÉE SALADS

Fresh Fruit Platter
Spa Chicken with Avocado **GF**
Spa Salmon with Avocado **GF**
Mandarin Chicken Salad
Mango Chicken Salad with Asparagus, Avocado, Citrus Vinaigrette
Chicken Lettuce Wraps with Cilantro Jalapeno Aioli
Summer Cobb, Chicken, Strawberries, Poppyseed Dressing
Chicken Caesar with Rosemary Croutons
Marinated Flank Steak, Potatoes, Roasted Pasilla, Corn, Chipotle Dressing
Southwest Caesar with Avocado, Cilantro Rice and Beans, Chipotle Dressing **GF**

APPETIZERS

Open Face Smoked Salmon Sandwiches
Cheese Box with Fig Jam & Nuts, Baguette Slices
Chicken Quesadilla with Guacamole
Fresh Vegetable Cruditè, Green Goddess **GF**
Sundried Tomato & Basil Pesto Terrine **GF**
Smoked Salmon Terrine **GF**
Vidalia Onion Dip
Pimento Cheese Dip
Green Goddess Dip
Plus a small selection of cut cheese, butter, serrano and iberico ham, dips and housemade dressings

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