




Weekly Menu

AVAILABLE MARCH 13 – MARCH 19
YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST
HOURS: 7 DAYS A WEEK, 9AM-5PM



3 WAYS TO ORDER

-  **1 CALL 626.441.2299**
EXTENSION 1
 -  **2 EMAIL order@julienne.us**
INCLUDE PHONE NUMBER
 -  **3 IN PERSON**
AT THE GOURMET MARKET
- Please allow for at least
1 hour to fulfill your order.*

AVAILABLE EVERY DAY

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 Gruyere Pie
- Spinach Crusted Quiche Du Jour **GF**

SIDE DISHES BY THE POUND

- Cheddar Twice Baked 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**

DU JOUR SELECTION VARIES DAILY

Requires Re-heating

- Soups
- Stews
- Casseroles

FROZEN 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

- Iced Cinnamon Rolls, *Thurs-Sun*
- Biscotti Du Jour **GF**
- Cream Currant Scones
- Breakfast Cookies, Nuts, Dried Fruit
- Low-Fat Granola with or without
Cranberries
- Butter or Almond Croissants

COOKIES

- Chocolate Chip
- Snickerdoodle
- Oatmeal Currant
- Jumble with Nuts, Currants,
Chocolate
- Oatmeal Chocolate Chunk with
Walnuts

BARS

- Lemon Coconut
- Chocolate Brownie with Walnuts
- Graham Cracker Chewies with
Pecans

AVAILABLE SELECT DAYS

Monday & Tuesday

MAR 13-14, HEALTH CONSCIOUS MENU

ENTRÉES ORDER PER SERVING

- Steamed Salmon with Cilantro Coulis
- Lemon Herb Roasted Chicken Breast
- Flank Steak with Roasted Tomato Cilantro Salsa
- Savory Tart: Asparagus and Gruyère

SIDE DISHES BY THE POUND

- Broccoli Slaw with Cranberries **GF**
- Red Quinoa with Roasted Butternut Squash
with Pecans
- Spa Baked Potato with Cottage Cheese
- Steamed Jasmine Rice, Scallions and Sesame
- Roasted Garlic Broccolini **GF**
- Cauliflower Tabbouleh **GF**
- Roasted Carrots with Cumin and Feta **GF**

ALSO AVAILABLE

- Get Well Soup with Chicken **GF**
- Hearty Quinoa and White Bean Soup
- Traditional Chicken Curry with Apples
- Baked Penne Pasta with Turkey Bolognese Sauce

Wednesday & Thursday

MAR 15-16, ITALIAN DAY

ENTRÉES ORDER PER SERVING

- Chicken Paillard with Lemon Caper Sauce
- Roasted Pork Tenderloin with Mushroom
Shallot Ragout
- Grilled Swordfish with Puttensca Sauce
- Turkey Meatballs in Marina Sauce
- Pizza with Caramelized Onions, Eggplant,
Tomatoes, Black Olives

SIDE DISHES BY THE POUND

- Penne with Tuscan Kale Pesto
- Roasted Potato Gemolata
- Roasted Brussel Sprouts with Lemon Zest
- Risotto with Peas and Parmesan
- Roasted Cauliflower with Capers and Red Onions
- Quinoa with Roasted Vegetables
- Haricot Verts with Shallot Vinaigrette

ALSO AVAILABLE

- Get Well Soup with Chicken **GF**
- Traditional Beef Lasagna
- Chicken Canelloni with Spinach and Bechamel
- Traditional Minestrone Soup
- Simple Spinach Lasagne

Friday, Saturday & Sunday

MAR 17-19, HAPPY ST PATRICK'S DAY

ENTRÉES ORDER PER SERVING

- Corned Beef Hash
- Marmalade Glazed Corned Beef
- Ale Braised Airline Chicken Breast
- Steamed Salmon with Orange Beurre Blanc
- Parmesan Crusted Swordfish with Lemon
Caper Sauce

SIDE DISHES BY THE POUND

- Potato Chive Cake
- Colcannon Stuffed Potatoes
- Roasted Balsamic Root Vegetables
- Whiskey Glazed Carrots **GF**
- Skillet Cabbage **GF**
- Roasted Broccolini with Garlic **GF**
- Creamy Coleslaw with Caraway Seeds
- Mascarpone Creamed Spinach

ALSO AVAILABLE




- NEW** Mushroom Stroganoff
- Split Pea Soup with Ham
- Scalloped Potatoes with Fennel
- Beef Shepherd's Pie
- Corned Beef Sandwich on Rye

Weekly Menu

AVAILABLE MARCH 13 – MARCH 19
YOUR FAVORITES AVAILABLE EVERY DAY, AS SUPPLIES LAST
HOURS: 7 DAYS A WEEK, 9AM-5PM



3 WAYS TO ORDER

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

Please allow for at least
1 hour to fulfill your order.

INDIVIDUALLY PACKAGED FOODS IN THE SELF-SERVE CASE, GREAT FOR A QUICK LUNCH

SANDWICHES

Chicken Tarragon, regular
Albacore Tuna, Currants, Avocado
Turkey with Avocado
Roast Lamb with with Avocado
Caprese
Mini Beef with Arugula
Mini Ham & Gruyere
Corned Beef Sandwich on Rye

GREEN SALADS

Arugula, Manchego, Almonds,
Quince Vinaigrette **GF**
Classic Caesar with Rosemary
Currant Croutons

ENTRÉE SALADS

Spa Chicken with Avocado **GF**
Spa Salmon with Avocado **GF**
Mandarin Chicken Salad
Spring Salad with Goat Cheese,
Radish, Pea shoots, Champagne
Vinaigrette **GF**
Chicken Cobb with Balsamic Shallot
Vinaigrette **GF**

APPETIZERS

Open Face Smoked Salmon
Sandwiches
Cheese Box with Fig Jam & Nuts
Chicken Quesadilla with
Guacamole
Fresh Vegetable Crudité, Harissa
Hummus **GF**
Sundried Tomato & Basil Pesto
Terrine **GF**
Smoked Salmon Terrine **GF**
Plain Chicken Breast **GF**

PASTRY SPECIALS AVAILABILITY VARIES DAILY, AS SUPPLIES LAST

INDIVIDUAL PASTRIES

Cashew Caramel Cheesecake
Vanilla Bread Pudding with White Chocolate, Pecans
& Whiskey Caramel Sauce
Baily's Irish Cream Tart
Lemon Meringue Tart
Caramel Apple Tart
Apple Tart Tatin
Chocolate Brown Sugar Cake **INDIVIDUAL**
Cranberry Pistachio Biscotti **GF**, bag of 12

SIGNATURE CAKES AVAILABLE WITH 3-DAY NOTICE

Orange Almond Cake **4 LAYER**
Carrot Cake with Walnuts **4 LAYER**
Glazed Chocolate Whiskey Bundt Cake, 6-inch
Signature Brown Sugar Chocolate Cake **4 LAYER**
6 inch, serves 8-10
9 inch, serves 20

COOKIES BY THE EACH OR BY THE DOZEN, MINI

MONDAY – TUESDAY: Peanut Butter
WEDNESDAY – THURSDAY: Espresso with Walnuts
FRIDAY – SUNDAY: Shamrock Shaped Shortbread,

Visit Our Website for
Menus, Events & More



ST. PATRICK'S DAY MENU

EASTER MENU

For Invitations & Announcements
SUBSCRIBE

Thank you
for choosing Julienne!

Yes, We Take Special Orders!

Interested in something that isn't
on the menu that day?

Call our Order Department to
coordinate a special order for a
future date.

626.441.2299 EXTENSION 1

ORDER@JULIENNE.US

72-HOUR NOTICE REQUIRED

MINIMUMS MAY APPLY

We're here to help!

Visit JULIENNETOGO.COM
for all current menus