



For your convenience....Now it's easy to plan a dinner party or weeknight meal. Call The Gourmet Market to place your pre-order!  
 If you are planning something further out - we have the whole month planned in advance! For larger Entertaining, please make an appointment with our Catering Department to review additional selections and create a personalized menu suitable for your taste, style and budget.  
 We can help you take care of everything from Hors D'Oeuvres to Dessert - Party Favors, Table Decor, Wine and More!

MONDAY 3/16

TUESDAY 3/17

WEDNESDAY 3/18

THURSDAY 3/19

FRIDAY 3/20

SATURDAY 3/21

*\*St. Patrick's Day Menu*

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<b>Soup</b>	*"get well" soup	*"get well" soup	sweet pea and mint	zucchini curry	minestrone	zucchini curry
<b>Stew</b>		*beef daube	bolognese sauce			
<b>Casserole</b>		*swiss chard, eggplant, mushroom lasagna	roasted vegetable lasagna	traditional lasagna	black bean/papaya enchiladas	Chef's Choice
<b>Entrée Salad</b>	turkey/cranberry/celery root	spa tuna salad	curried chicken with cashews	tuna chop salad	chicken/cranberry/cilantro/lime	shaved beef/parmesan/arugula
<b>Vegetables</b>	broccoli and carrots	*cauliflower with capers	eggplant/onion/basil	sugar snap peas w/shallots	cauliflower with capers	panzanella salad
	fava beans & fennel	greek salad	snow peas with almonds	pea/mint/bacon	grilled asparagus	roasted brussels sprouts
	green beans with parsley vin.	green beans with pears	grilled asparagus	green beans w/walnut pesto	corn/black bean salad	carrots with chervil
	paprika carrots	roasted vegetables	roasted brussels sprouts	cumin carrots	roasted vegetables	fava beans & fennel
	*creamy coleslaw with caraway	*whiskey carrots	red cabbage coleslaw with gorgonzola	napa cabbage with apples	broccoli slaw	broccoli slaw
<b>Starches</b>	rosemary roasted potatoes	*colcannon stuffed twice baked potatoes	grainy mustard/egg/peas	new potatoes with radishes	squash puree	wild rice cakes
	basmati rice with fruit and pepper salsa	quinoa with cranberries	israeli couscous	wild rice with pistachios	cinnamon couscous with pinenuts	quinoa with garbanzo beans
	farro with broccoli	farro with vegetables	farro with broccoli	farro with arugula	quinoa with corn & black beans	farro with arugula
	bowtie pasta	penne with tomatoes & balsamic	linguini with brie	penne with dijon tarragon dressing	spinach tortellini with pesto	orchiette with pesto & peas
<b>Chicken</b>	sour cherry	spinach ricotta stuffed	shredded with tomatillo	shredded chicken in chipotle sauce	lemon herb	sour cherry
	gremolata with lemon zest & parsley	mango lime	mango lime	marmalade/mustard seed	soubise - prosciutto & rice stuffed	curried with coconut
<b>Salmon</b>	dill pecan crusted	cilantro poached	lemon grilled	red onion crusted	cilantro poached	cilantro poached
	lemon grilled	pistachio crusted	red onion crusted	soy lacquered	red onion crusted	soy lacquered
<b>Other Entrees</b>	flank steak	espresso bbq ribs	panko/basil crusted cod	white fish with fruit salsa	rock shrimp crabcake	espresso glazed pork tenderloin
<i>generally available after 11am</i>	*corned beef & hash	*corned beef & hash	chipotle ham		guinness pork tenderloin	

All menu Items are Subject to Change  
 Market Hours M-F 8:00-6:30, Saturday 8:00-5:00

To place your order - please call The Gourmet Market at 626.441.2299  
 Kate@julienne.us, General Manager & Culinary Concierge - Thank you!