

GIUSEPPE

FINE CATERING

2024 CHRISTMAS EVE CATERING

\$595 All-inclusive Package
(Serves 10 People)

CHOICE OF ENTREE

FRENCH SHORT RIB BOURGUIGNON

SEASONAL ROOT VEGETABLES, PEARL ONIONS, HERB ROASTED MUSHROOMS
SERVED IN A RICH AND HEARTY BURGUNDY WINE SAUCE

CHILLED MAPLE-ROSEMARY SALMON

OVEN ROASTED & CHILLED, MAPLE SYRUP & DIJON MUSTARD GLAZE
FRESH LEMON & ROSEMARY

HONEY BAKED HAM

WHOLE GRAIN MUSTARD, PICKLED RELISH

SLOW AND LOW BRAISED BEEF SHORT RIBS

SERVED WITH ZINFANDEL - POMEGRANATE DEMI GLACE

(ADD AN ADDITIONAL ENTREE FOR \$15 PP)

ALSO INCLUDED

BAKED ORECCHIETTE

ROASTED BUTTERNUT SQUASH, FORAGED MUSHROOM,
BECHAMEL SAUCE, TOPPED WITH HERB BREADCRUMBS

TRUFFLE & PARMESAN YUKON GOLD MASHED POTATOES

HARICOT VERT WITH SHALLOT BUTTER AND ALMONDS

ROASTED TRI-COLOR CAULIFLOWER

GARLIC CONFIT, CRANBERRIES, SEA SALT, SLICED TOASTED ALMONDS

GREEK GODDESS SALAD

ROMAINE, CHICKPEAS, KALAMATA OLIVES, FETA, CUCUMBERS
PICKLED RED ONIONS, MINT CHERRY TOMATOES, GREEN GODDESS DRESSING

HOUSEMADE DINNER ROLLS

ALA CARTE DESSERTS

\$45 | 8 - 10 SERVINGS PER DESSERT

STICKY TOFFEE PUDDING WITH BOURBON CARAMEL

LOCAL APPLE - WINTER BERRY COBBLER WITH STREUSEL TOPPING

TIRAMISU LAYERED MOUSSE

COFFEE CHOCOLATE BUDINO, CHOCOLATE HAZELNUT CRUNCH,
MASCARPONE MOUSSE, ESPRESSO COCO POWDER TOPPING (GF)

ORDER POLICY

Orders must be received by Wednesday, December 18th at 5 PM.
Credit Card Payment in full will be processed prior to pick up.
All Christmas Eve Orders will be ready for pickup on Tuesday, December 24th.

Pick up will be between 10 AM - 2 PM from our catering kitchen located at
4901 Morena Blvd #804, San Diego, CA 92117 Please book in advance to secure the best time for you.
Reheating instructions included with order.