

2022 HOLIDAY MENU

HORS D'OEUVRES

Minimum Order Of 2 Dozen

PANKO BUTTERNUT SQUASH ARANCINI - \$30/DOZEN
Sonoma Goat Cheese / Honey / Sage / Cranberry-Orange Aioli (VEG)

ANTIPASTO SKEWERS - \$36/DOZEN
Soppressata / Marinated Mozzarella / Cerignola Olives / Basil /
Cherry Tomatoes / Artichoke Hearts / Giuseppe's Olive Oil /
Balsamic Syrup (GF)

CHESAPEAKE BLUE CRAB CAKES - \$35/DOZEN
Served with Lemon Aioli (VEG)

STUFFED MUSHROOM - \$28/DOZEN
Roasted Tomatoes / Olives / Basil (VEG | V | GF)

PLATTERS / APPETIZERS

Serves up to 20

**FARMER'S MARKET SEASONAL
VEGETABLE CRUDITES - \$48**
Mild Roasted Garlic & Basil Dipping

CURED SALUMI - \$75
Miniature Rolls / Grape Mustard / Whole Grain Mustard / Cornichons

INTERNATIONAL CHEESE - \$85
Dried Fruit / Nuts / Truffle Honey / House Made Flatbreads

CHILLED JUMBO BAJA SHRIMP - \$99
Traditional Cocktail Sauce / Remoulade

SIDE DISHES

GIUSEPPE'S SIGNATURE CRANBERRY - ORANGE CHUTNEY
\$10/PINT (SERVES 6 TO 8)

SPICED BUTTERNUT SQUASH SOUP
\$15/QUART (SERVES 3 TO 4)

SAGE - PAN JUICE GRAVY
\$12/QUART (SERVES 8 TO 10)

HOUSEMADE DINNER ROLLS
\$12/DOZEN

TRADITIONAL MASHED SWEET POTATOES
\$24 PER 2LB (SERVES 4 TO 6)

ROASTED TRI-COLOR CAULIFLOWER
Garlic Confit / Cranberries / Sea Salt / Sliced Toasted Almonds
\$24 PER 2LB (SERVES 4 TO 6)

ROASTED ROOT VEGETABLE MEDLEY
Thyme & Maple Glaze
\$24 PER 2LB (SERVES 4 TO 6)

FOCACCIA - LEEK & PISTACHIO STUFFING
\$24 PER 2LB (SERVES 8 TO 10)

ORGANIC QUINOA
Saffron / Seasonal Vegetables Brunoise / Salted Almonds
\$24 PER 2LB (SERVES 8 TO 10)

**TRUFFLE & PARMESAN YUKON GOLD
MASHED POTATOES**
\$24 PER 2LB (SERVES 4 TO 6)

GREEK GODDESS SALAD - \$49/BOWL
Romaine / Chickpeas / Kalamata Olives / Feta / Cucumbers /
Pickled Red Onions / Mint / Cherry Tomatoes / Green Goddess
Dressing (SERVES 10 TO 12)

SEASONAL CHOPPED SALAD - \$49/BOWL
Pomegranate Jewels / Pepitas / Feta / Celery Hearts / Butternut
Squash / Banyul's Shallot Dressing (SERVES 10 TO 12)

ENTREES

**ROASTED & CARVED NATURAL- \$85
TURKEY BREAST**
(SERVES 8 TO 10)

ROASTED BEEF TENDERLOIN- \$215
Tarragon Horseradish / Zinfandel Demi-Glace
(SERVES UP TO 15)

CHILLED MAPLE-ROSEMARY SALMON
Oven Roasted & Chilled / Maple Syrup &
Dijon Mustard Glaze / Fresh Lemon & Rosemary
\$14 PER 6OZ SERVING
(10 PERSON MINIMUM ORDER)

HONEY BAKED HAM - \$135
Whole Grain Mustard / Pickled Relish
(SERVES UP TO 20)

BAKERY/DESSERTS

FRANGELICO - CHOCOLATE TRUFFLE LOLLIPOPS
\$2.75 EACH (MINIMUM 1 DOZEN)

MEYER LEMON BARS
\$3.50 EACH (MINIMUM 1 DOZEN)

MINIATURE LEMON CUSTARD TARTLET
California Berries
\$3.50 EACH (MINIMUM 1 DOZEN)

CRANBERRY - WALNUT BREAD
\$16 (SERVES 8 TO 10)

TRADITIONAL PUMPKIN BREAD
\$16 (SERVES 8 TO 10)

PUMPKIN PIE
\$32 (10" WHOLE, SERVES 12)

PECAN PIE
\$32 (10" WHOLE, SERVES 12)

APPLE PIE
\$32 (10" WHOLE, SERVES 12)

GRUYERE & FORREST HAM QUICHE
\$32 (10" WHOLE, SERVES 12)

YOUNG SPINACH & IMPORTED FETA QUICHE
\$38 (10" WHOLE, SERVES 12)

**SUNDRIED TOMATO APPLEWOOD BACON &
GOAT CHEESE QUICHE**
\$38 (10" WHOLE, SERVES 12)

SEASONAL FRUIT & BERRY CRISP
\$45 (SERVES 12)

FLOURLESS DARK CHOCOLATE CAKE
\$45 (10" WHOLE, SERVES 12)

GIUSEPPE'S SIGNATURE CARROT CAKE
\$45 (10" WHOLE, SERVES 12)

ORDER POLICY

Orders must be received by 12 PM on Monday, December 19th. Credit Card Payment in full will be processed prior to pick up or delivery. All Holiday orders will be ready for pickup or delivery on Saturday, December 24th.

Deliveries will be schedule based on location between the hours of 10 AM - 3 PM, there are limited slots for delivery, so please book in advance. All deliveries will be charged a \$25 (within 10 miles) or \$50 (over 10 miles) delivery fee, depending on the location.

Pick up will be between 10am-2pm from our catering kitchen located at 4901 Morena Blvd #804, SD 92117.

Reheating instructions included.