

# 2023 HOLIDAY MENU

## HORS D'OEUVRES

\$38/DOZEN

Minimum Order Of 2 Dozen

### PANKO BUTTERNUT SQUASH ARANCINI

Sonoma Goat Cheese / Honey / Sage  
Cranberry-Orange Aioli (VEG)

### ANTIPASTO SKEWERS

Soppressata / Marinated Mozzarella / Cerignola Olives  
Basil / Cherry Tomatoes / Artichoke Hearts  
Giuseppe's Olive Oil / Balsamic Syrup (GF)

### CHESAPEAKE BLUE CRAB CAKES

Served with Lemon Aioli (VEG)

## PLATTERS / APPETIZERS

Serves up to 20

### FARMER'S MARKET SEASONAL

VEGETABLE CRUDITES - \$65

Mild Roasted Garlic & Basil Dipping

### CURED SALUMI & INTERNATIONAL CHEESE- \$120

Miniature Rolls / Grape Mustard / Whole Grain Mustard  
Cornichons / Dried Fruit / Nuts / Truffle Honey  
House Made Crostini

### CHILLED JUMBO BAJA SHRIMP - \$130

Traditional Cocktail Sauce / Remoulade

## SIDE DISHES

### SPICED BUTTERNUT SQUASH SOUP \$15/QUART

(SERVES 3 TO 4)

### HOUSEMADE DINNER ROLLS \$13.50/DOZEN

### TRADITIONAL MASHED SWEET POTATOES - \$28

(SERVES 4 TO 6)

### ROASTED TRI-COLOR CAULIFLOWER - \$24

Garlic Confit / Cranberries / Sea Salt  
Sliced Toasted Almonds  
(SERVES 4 TO 6)

### ROASTED ROOT VEGETABLE MEDLEY - \$24

Thyme & Maple Glaze  
(SERVES 4 TO 6)

### TRUFFLE & PARMESAN YUKON GOLD - \$28

MASHED POTATOES  
(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 & NATURAL TURKEY ROULADE- \$155  
(SERVES 8 TO 10)

### FRENCH SHORT RIB BOURGUIGNON- \$215

Seasonal Root Vegetables, Pearl Onions,  
Herb Roasted Mushrooms  
Served in a Rich and Hearty Burgundy Wine Sauce  
(SERVES UP TO 15)

### CHILLED MAPLE-ROSEMARY SALMON

Oven Roasted & Chilled / Maple Syrup &  
Dijon Mustard Glaze / Fresh Lemon & Rosemary  
\$16 PER 6OZ SERVING  
(10 PERSON MINIMUM ORDER)

### HONEY BAKED HAM - \$145

Whole Grain Mustard / Pickled Relish  
(SERVES UP TO 20)

## BAKERY/DESSERTS

### WALNUT BANANA BREAD - \$16

(SERVES 8 TO 10)

### BLUEBERRY LEMON COFFEE CAKE- \$16

(SERVES 8 TO 10)

### 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)

### SEASONAL FRUIT & BERRY CRISP - \$45

STREUSEL TOPPING  
(SERVES 12)

### GIUSEPPE'S SIGNATURE CARROT CAKE - \$45

(10" WHOLE, SERVES 12)

### ORDER POLICY

Orders must be finalized by 12 PM on Friday, December 15th.

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  
Sunday, December 24th from 10 AM- 1PM.

Deliveries will be schedule based on location between the  
hours of 10 AM- 1PM, 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 10 AM-1 PM from our catering  
kitchen located at 4901 Morena Blvd #804, SD 92117.

Reheating instructions included.