

GIUSEPPE

FINE CATERING

2021 THANKSGIVING MENU

From our kitchen to yours

HORS D'OEUVRES

Minimum order of 2 Dozen

ROASTED KABOCHA SQUASH SKEWERS - 30/DOZEN
Marinated Ciliegine / Purple Basil / Lemon Oil

FRESH LOBSTER SALAD - 35/DOZEN
Tarragon Dressing, Celery & Apples
Grilled Artichoke Bottom / Chives

STUFFED MUSHROOM - 28/DOZEN
Roasted Tomatoes / Olives / Basil VEG | V | GF

TURKEY

ROASTED & CARVED NATURAL TURKEY BREAST - 75
(SERVES 8 TO 10)

ROASTED & CARVED NATURAL WHOLE TURKEY - 145
(SERVES 10 TO 12)

SIDE DISHES

1 QUART Serves 2 - 3 People / 1 LB Serves 2 - 3 People

**GIUSEPPE'S SIGNATURE
CRANBERRY - ORANGE CHUTNEY** - 10/PINT

SPICED BUTTERNUT SQUASH SOUP - 15/QUART

SAGE - PAN JUICE GRAVY - 12/QUART

HOUSEMADE DINNER ROLLS - 12/DOZEN

TRADITIONAL MASHED SWEET POTATOES - 12/LB

CARAMELIZED BRUSSELS SPROUTS - 12/LB
Shallot - Parsley Butter / Applewood Bacon

ROASTED ROOT VEGETABLE MEDLEY - 12/LB
Thyme & Maple Glaze

FOCACCIA - LEEK & PISTACHIO STUFFING - 12/LB

**ORGANIC QUINOA / SAFFRON /
SEASONAL VEGETABLE BRUNOISE /
SALTED ALMONDS** - 12/LB

**TRUFFLE & PARMESAN
YUKON GOLD MASHED POTATOES** - 12/LB

CABERNET POACHED PEAR SALAD - 49/BOWL
Organic Greens / Candied Pecans / Gorgonzola
Giuseppe's Balsamic Dressing
(Serves 8 to 10)

SEASONAL CHOPPED SALAD - 49/BOWL
Pomegranate Jewels / Pepitas / Feta / Celery Hearts
Butternut Squash / Banyul's Shallot Dressing
(Serves 8 to 10)

PLATTERS / APPETIZERS

Serves up to 20

MEDITERRANEAN MEZZA
Tzatziki Yogurt Sauce
Eggplant Baba Ganoush / Hummus & Tabouleh
Served with Kalamata Olives / Artichokes
Marinated Feta / Spiced Pita Chips - 75

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

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

INTERNATIONAL CHEESE / Dried Fruit / Nuts
Truffle Honey / House made Flatbreads - 85

CHILLED JUMBO BAJA SHRIMP
Traditional Cocktail Sauce / Remoulade - 99

BAKERY/DESSERTS

FRANGELICO - CHOCOLATE TRUFFLE LOLLIPOPS
- 2.75 EACH

MEYER LEMON BARS - 3.50 EACH

MINIATURE LEMON CUSTARD TARTLET
CALIFORNIA BERRIES - 3.50 EACH

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

TRADITIONAL PUMPKIN BREAD - 16
(SERVES 8 TO 10)

PUMPKIN PIE - 25
(10" WHOLE, SERVES 12)

APPLE PIE - 30
(10" WHOLE, SERVES 12)

PECAN 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 Monday, November 22nd at 12 noon. Credit Card Payment in full will be processed prior to pick up or delivery. All Thanksgiving orders will be ready for pickup or delivery on Wednesday, November 24th.

Pick up will be between 10am-2pm from our catering kitchen located at 4901 Morena Blvd #804, SD 92117. Delivery can be scheduled between 10am-3pm. There are limited time slots for delivery, so please book in advance to secure the best time for you. All deliveries will be charged a \$25 (within 10 miles) or \$50 (over 10 miles) delivery fee, depending on the location. There will be a 30 minute delivery window on all deliveries.

Reheating instructions included with order.