

2022 THANKSGIVING MENU

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 - \$85
(SERVES 8 TO 10)

ROASTED & CARVED NATURAL WHOLE TURKEY - \$155
(SERVES 10 TO 12)

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)

CARAMELIZED BRUSSELS SPROUTS
Shallot - Parsley Butter / Applewood Bacon
\$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)

CABERNET POACHED PEAR SALAD- \$49 /BOWL
Organic Greens / Candied Pecans / Gorgonzola /
Giuseppe's Balsamic 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)

PLATTERS / APPETIZERS

Serves up to 20

MEDITERRANEAN MEZZA - \$75
Tzatziki Yogurt Sauce / Eggplant Baba Ganoush /
Hummus & Tabouleh / Served With Kamata Olives /
Artichokes / Marinated Feta / Spiced Pita Chips

**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

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 **Monday, November 21st 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 23th**.

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**.