

CELEBRATING  
**10**  
Years Of  
CULINARY  
PASSION

**GIUSEPPE**  
RESTAURANTS & FINE CATERING



MAKE A LASTING  
IMPRESSION



## GRAZIE!

Thank you for considering Giuseppe Fine Catering! Our motto, “mangia bene e vivi meglio,” translates to “eat well and live better!” It is in this spirit that our team works with each client, to bring to life the vision behind each event. We are fully committed to creating memorable experiences, culinary and otherwise.

With a passion for fine food and impeccable service, we at Giuseppe Restaurants and Fine Catering take pride in being among the leading caterers in San Diego and Southern California.

“I INVITE YOU TO BROWSE OUR SAMPLE MENUS, AND TO ASK QUESTIONS ABOUT HOW WE CAN TAILOR OUR SERVICES TO YOUR EVENT PLANS...”

GIUSEPPE CIUFFA



CREDIT: PAUL BARNETT PHOTOGRAPHY



Welcome  
2

Why Giuseppe?  
4

Overview of Services  
5

Style of Service  
6

Tray Passed  
7

Stationary Display Station  
8

Chef-Attended Stations  
9

Tasting Menu "Small Plates"  
10

Stationary Dinner Buffet  
11

Family Style Dinner  
12

Live Action "Tasting Bars"  
13

Seated Dinner Service  
14

Seated Service with Dinner Stations  
15

Next Steps  
16

The Finest Venues in San Diego  
17

# WHY GIUSEPPE?



## WE ARE OBSESSED WITH QUALITY INGREDIENTS

We care to develop our menus from seasonal ingredients, mostly from local sustainable sources. All our meats and poultry are 100% hormone and antibiotic free.

## MENUS TAILORED JUST FOR YOU

Themes/tastes/budgets and visions are unique for each event, and the menu should be too. Giuseppe dedicates personal time to create menus tailored to suit the needs of each client. We incorporate innovative and creative cooking methods, and present our dishes for “Wow” every time.

## THE HIGHEST STANDARDS OF SERVICE

Our fine dining service is second to none. We employ

skilled and professional staff, and we give them comprehensive training aimed at flawless execution that exceeds expectations.

## SPIRITED BAR SERVICE

Giuseppe Bar Services is the consummate bar experience for events. Fully licensed and insured, Giuseppe Bar Services combines the talent and imagination of our staff, a watchful eye on the latest in drink trends, and skilled attention to detail.

## VENUE PARTNERSHIP BENEFITS

With exclusive on-site kitchens and bar services at some of the most sought-after venues in San Diego, we offer the cost benefits of staging-free set up and bar service discounts.

# OVERVIEW OF SERVICES

GIUSEPPE RESTAURANTS AND FINE CATERING WAS FOUNDED ON THE PREMISE THAT A PASSION FOR GOOD FOOD AND THOUGHTFUL ENTERTAINMENT IS A RECIPE FOR A SUCCESSFUL EVENT. WITH A WEALTH OF TRAINING AND EXPERIENCE IN ALL ASPECTS OF THE INDUSTRY, FOUNDER GIUSEPPE CIUFFA PARLAYS HIS TALENTS INTO PROVIDING THE FINEST CATERING IN SOUTHERN CALIFORNIA AND BEYOND.

Operating from our state of the art catering facility located in beautiful La Jolla, California, Giuseppe draws upon his exceptionally talented staff to assist in the concept, design and execution of event after fabulous event.

Our concept is simple: treat each client as family, let creativity reign over budget, and put a little bit of soul into every dish. With that in mind, we approach different types of events with the same goal: always exceed expectations.

## WEDDINGS

Love, family, friends, joy, food... from the engagement party, bridal shower, bachelor party and rehearsal dinner, to the ceremony, reception, and beyond, we know how special every element of your wedding should be. Let us cater your dreams.

## CELEBRATIONS

Merriment, feast, cheer, indulge... holidays can be every day, any private event, but especially birthdays,

anniversaries, bat or bar mitzvahs, and so much more! Giuseppe's team will work with you to discover the best way to celebrate the loved ones in your life, and to

delight and inspire your guests both by menu and design... in short, an event to remember!

## CORPORATE EVENTS

Entertain, reward, impress, celebrate... from luncheons, to receptions to celebrations, Giuseppe Fine Catering is the perfect choice to ensure your next corporate event ends in success. Review the sample menus provided here, or visit our Pronto or Specialty menus for the perfect fit for your next business function.

## ADDITIONAL SERVICES

We also offer a fully insured bar service, as well as stunning event

design and management, taking your party from concept to completion. Click here to contact us, or call us directly to discuss your upcoming event needs, 858.581.2205.



# STYLE OF SERVICES



## TRAY-PASSED

From delicious hors d'oeuvres to bite-sized pieces of culinary art, Tray Passed service creates the unexpected delight that keeps conversations flowing. Use Tray Passed service before or after the meal, or simply to satisfy light appetites as guests mingle.



## FAMILY STYLE DINNER

The most intimate of our service styles, the Family Style Dinner is best for less formal occasions. Shared dishes are the hallmark of family style dining, but this is no everyday dinner. We prepare our shared dishes with the highest level of presentation and aim for a deliciously fun experience for all.



## STATIONARY DISPLAY STATION

Food takes the stage with our Stationary Display service, a setup that allows guests to choose from an eye-catching and diverse assortment. Place in the center of an intimate space for drama, or combine with other service styles for larger events.



## LIVE ACTION "TASTING BARS"

Drawing from the talent of our mixology gurus at Giuseppe Bar Services, we have created the total culinary experience with our Live Action "Tasting Bars." Building upon our Small Plates service, the Tasting Bar combines diverse courses of portioned dishes with select wines masterfully paired and presented by a wine specialist. The result is a unique and dynamic event your guests won't soon forget.



## CHEF-ATTENDED STATION

Custom preparation and the freshest possible presentation make the Chef-Attended Station a favorite for discerning guests. Combine with other service styles to encourage an optimal flow of guest activity.



## SEATED DINNER SERVICE

For formal events, the Seated Dinner Service is the ultimate in hospitality. Seated dinner menus are designed and prepared to impress, with flare and elegance. Butler service is highly attentive and perfectly orchestrated. Venue and decorations are key components to planning your ideal seated dinner event, and we are happy to provide our recommendations.



## TASTING MENU "SMALL PLATES"

The Small Plates style of service is a modern twist on tray-passing. Whether standing or lounging, guests can enjoy substantial tastes of exquisite dishes passed to them by our expertly trained butlers.



## STATIONARY DINNER BUFFET

Most popular for casual affairs, the Stationary Dinner Buffet is the least labor-intensive of services. Our buffets are meticulously planned for freshness and presentation, while their setup allows for flexibility in a variety of settings.



## SEATED SERVICE WITH DINNER STATIONS

All the benefits of Seated Dinner Service plus an entree course that gives your guests a variety of options. With Seated Service with Dinner Stations, appetizers and desserts are served at the table, while dinner stations offer guests an elaborate selection of main course items.



## TRAY PASSED RECEPTION

From delicious hors d'oeuvres to bite-sized pieces of culinary art, Tray Passed service creates the unexpected delight that keeps conversations flowing. Use Tray Passed service before or after the meal, or simply to satisfy light appetites as guests mingle.

### TRAY PASSED TEASERS

**Choose 8 of the following/We Suggest 6 savory & 2 Sweets**

Prime Natural Beef Sliders

Buttermilk-Sesame Bun / Truffle Aioli / Aged Vermont Cheddar

Ruby Red Tuna Tartare / Savory Cones / Mango Coriander Salsa

Chili Oil / Chives / Black Sesame Seeds / Micro Cilantro Garniture

Cured Chorizo & Risotto Arancini

Manchego / Woodland Mushrooms / Peas / Smoked Paprika-Tomato Coulis

Black Pan Crisped Pork Belly / Apple Gastrico /

Polenta Raft / Fresh Apple & Rosemary

Port Poached Black Mission Figs

Point Reyes Blue Cheese Crème / Candied Hazelnut Powder/ Flaky Pastry Raft

House-Marinaded Jumbo Shrimp / Lemon Zest / Basil / Calabrian Chili

Flash Sauteed –White Wine / Aromatic Salt

Giuseppe's Signature Grilled Cheese / Vermont Cheddar / Mozzarella /

Truffle Butter / Toasty Levain Bread

Di Stefano Burrata / Tomato Brunoise / Olive Croutonette / Micro Basil

Giuseppe's Olive Oil / Maldon Sea Salt & Smoked Pink Peppercon

Prime Smoked Salmon "Mousse" / Cucumber Coin / Red Salmon Roe / Dill

Miniature Fork / Sonoma Chicken-Apple Sausage Roll /

Stone Fruit Chutney & Petite Arugula

Cast Iron Seared Kobe Beef

Miniature Yorkshire Pudding / Horseradish Creme / Snipped Chives

Laura Chenel Goat Cheese "Pops" / Salt Roasted Pistachio Powder &

Panko Flakes

Dark Chocolate-Frangalico Truffles & Candied Hazelnut

Meyer Lemon Custard & California Raspberries Tartlets

Butterscotch Pudding / Grand Marnier Whipped Cream / Caramel-Fleur De Sel

Driscoll Strawberries / White Chocolate Fondue / Golden Dust

Based on 100 Guests (2 hour reception) --- Approximately \$ 36.95+ pp

Inclusive of Trained Wait Staff/Chefs/Event Director

CA State 8% Sales Tax and 18% Service Charge will be added to final invoice



## STATIONARY DISPLAY STATION

Food takes the stage with our Stationary Display service, a setup that allows guests to choose from an eye-catching and diverse assortment. Place in the center of an intimate space for drama, or combine with other service styles for larger events.

### WINE COUNTRY DISPLAY

An Array Of Imported and Domestic Cheese  
 Point Reyes Blue / Saint Andres Triple Crème / Parmiggiano /  
 Sonoma Goat Cheese / Aged Vermont Cheddar / Manchego  
 Rosemary Roasted Marcona Almonds / Savannah Honeycomb / Fig Chutney  
 Seasonal Fruits / Giuseppe's Signature Flatbreads Bread&Cie Baguette

Cured Italian "Salumi" Presentation

San Daniele Prosciutto / Soppressata/ Cacciatorino/ Parma Cotto  
 &  
 Red Grape Chutney / Grain Mustard / Cornichons/ Soft Herb Rolls

Bruschetta Presentation "Trio"

Fig-Olive Tapenade--Cannellini Bean&Rosemary--Classic Tomato-Basil

Melange' of Warmed & Marinated Regional Olives

Court Boullion Poached & Chilled Jumbo Shrimp  
 Cocktail Sauce / Caper Remoulade & Lemon Wedges

### SLIDER STATION

Prime Beef / Truffle Aioli / Butter Lettuce & Vermont Cheddar

Balsamic Roasted Portobello / Artichoke Spread /Wild Arugula & Brie

Aromatic Maldon Sea Salt Dusted Yukon Gold Potato Chips

Santa Monica Farmer's Market Seasonal Vegetable Crudites &  
 Dipping Sauces

### SWEET STATION

Espresso-Mocha & Kalhua Brownies

Port Poached Figs & Crème Brulee Tartlets

White Chocolate Passion Fruit Truffles

Limoncello Panna Cotta & Triple Berry Syrup

Based on 100 Guests (2 hour reception) --- Approximately \$ 47.95+ pp  
 Inclusive of Trained Wait Staff/Chefs/Event Director  
 CA State 8% Sales Tax and 18% Service Charge will be added to final invoice





## CHEF - ATTENDED STATIONS

Custom preparation and the freshest possible presentation make the Chef-Attended Station a favorite for discerning guests. Combine with other service styles to encourage an optimal flow of guest activity.

### TRAY PASSED TEASERS

Hamachi "Crudo" / Orange Zest / Pickled Chili / Trout Roe / Giuseppe's Olive Oil

Plugra' Griddled Panini Bite / Shaved Asparagus / Cured Tirol Speck / Fontina

Chilled Rotatouille Tartlet / Fire Roasted Pepper Coulis / Feta / Micro Rainbow Green

An Array Of Imported and Domestic Cheese  
Point Reyes Blue / Saint Andres Triple Crème / Parmigiano  
Sonoma Goat Cheese / Aged Vermont Cheddar / Manchego Rosemary  
Roasted Marcona Almonds / Savannah Honeycomb / Fig Chutney Seasonal  
Fruits / Giuseppe's Signature Flatbreads / Bread&Cie Baguette  
Melange' of Warmed & Marinated Regional Olives

### CHEF ATTENDED STATIONS

Slow & Low Braised Beef Short Ribs  
Sweet & Yukon Gold Mashed Potatoes / Root Vegetable Brunoise / Zinfandel Demi Glace

Pan Seared & Oven Roasted Loch Duart Salmon / Mango - Coriander Salsa  
Saffron Couscous / Soaked Golden Raisins / Pinenuts / Shallot Confit

Mezzamaniche Pasta / Truffle Cream Sauce / Beech Mushrooms /  
English Peas / Parmigiano / Applewood Smoked Bacon Powder

Bird Rock Organic Roasting Company / Coffee & Decaf / Mighty Leaf Assorted Teas

Whipped Cream / Chocolate Shavings / Cinnamon Sticks / Sugars & Creamery

Based on 100 Guests (4 hours of service) --- Approximately \$ 68.95+ pp  
Inclusive of Trained Wait Staff/Chefs/Event Director  
CA State 8% Sales Tax and 18% Service Charge will be added to final invoice



## TASTING MENU/SMALL PLATES

The Small Plates style of service is a modern twist on tray-passing. Whether standing or lounging, guests can enjoy substantial tastes of exquisite dishes passed to them by our expertly trained butlers.

### TRAY PASSED TEASERS

Cornmeal Polenta / Saint Andres / Mushroom Confit & Thyme

Jumbo Shrimp / Lime-Avocado Mousse / Cucumber Salsa / Savory Shortbread

Cuban Picadillo Inspired Meatball & Madeira Glaze

### TRAY PASSED TASTING PLATES

Mason Jar...

Local Watermelon Salad / Feta / Spiced Pepitas / Lime / Micro Mint / EVO oil

Young Spinach & Bellwheater Farms Ricotta “Crespelle”

Wilted Swiss Chards / Sage Browned Butter & Parmigginano Reggiano

Pan Seared Diver Scallop & Three Herb Chimichurri

Red Beet Infused Risotto Cake & Micro Cilantro Garniture

Herb Rubber Rack Of Lamb Lollipops

Toasted Vegetable Farro / Salted Almonds / Tzaziki Yogurt & Mint

### TRAY PASSED SWEETS

Caramelized Mango & Tapioca Tartlets

Dark Chocolate “Bon Bon” with Fleur De Sel

Spiced Carrot Cup Cake & Vanilla-Cream Cheese Frosting / Candied Walnuts

Based on 100 Guests (4 hours of service) --- Approximately \$ 59.95+ pp  
Inclusive of Trained Wait Staff/Chefs/Event Director  
CA State 8% Sales Tax and 18% Service Charge will be added to final invoice



## STATIONARY DINNER BUFFET

Most popular for casual affairs, the Stationary Dinner Buffet is the least labor-intensive of services. Our buffets are meticulously planned for freshness and presentation, while their setup allows for flexibility in a variety of settings.

### WINE COUNTRY DISPLAY

An Array Of Imported and Domestic Cheese

Point Reyes Blue / Saint Andres Triple Crème / Parmigiano

Sonoma Goat Cheese / Aged Vermont Cheddar / Manchego

Rosemary Roasted Marcona Almonds / Savannah Honeycomb / Fig Chutney

Seasonal Fruits / Giuseppe's Signature Flatbreads / Bread&Cie Baguette

Cured Italian "Salumi" Presentation

San Daniele Prosciutto / Soppressata / Cacciatorino / Parma Cotto

&

Red Grape Chutney / Grain Mustard / Cornichons / Soft Herb Rolls

Bruschetta Presentation "Trio"

Fig-Olive Tapenade--Cannellini Bean&Rosemary--Classic Tomato-Basil

Melange' of Warmed & Marinated Regional Olives

### DINNER BUFFET

Giuseppe's Seasonal Chopped Salad & Banyuls-Shallot Vinagrette

Pennette Pasta / Hazelnut Pesto / Sundried Tomatoes & Parmigiano

Mary's Farm Natural Chicken / Artichoke Hearts / Capers / Lemon Butter Sauce

Pistachio Crusted Local White Seabass + Roasted Red Pepper Puree

An Array Of Roasted or Grilled Seasonal Market Vegetables

Fingerling Potatoes / Thyme / Caramelized Garlic & EVVO Oil

Assorted Bread Basket + Giuseppe's Pizzaiola Dipping Sauce

Bird Rock Organic Roasting Company / Coffee & Decaf / Mighty Leaf Assorted Teas

Whipped Cream / Chocolate Shavings / Cinnamon Sticks / Sugars & Creamery

Based on 100 Guests (4 hours of service) --- Approximately \$ 73.95+ pp  
Inclusive of Trained Wait Staff/Chefs/Event Director  
CA State 8% Sales Tax and 18% Service Charge will be added to final invoice



## FAMILY STYLE DINNERS

The most intimate of our service styles, the Family Style Dinner is best for less formal occasions. Shared dishes are the hallmark of family style dining, but this is no everyday dinner. We prepare our shared dishes with the highest level of presentation and aim for a deliciously fun experience for all.

### TRAY PASSED TEASERS

Beef Carpaccio Crostado / Lemon Aioli / Arugula / Smoked House Raisins / Crisped Olive Bread

Local Watermelon Cube / Feta Mousse / Lime / Pink Peppercorn Powder / Mint Garnish

Smoked Salmon "Rosette" Flatbread  
Razor Sliced Cucumber / Meyer Lemon Zested - Dill Crème

An Array Of Imported and Domestic Cheese  
Point Reyes Blue / Saint Andres Triple Crème / Parmiggiano  
Sonoma Goat Cheese / Aged Vermont Cheddar / Manchego  
Rosemary Roasted Marcona Almonds Savannah Honeycomb / Fig Chutney  
Seasonal Fruits / Giuseppe's Signature Flatbreads / Bread&Cie Baguette  
Melange' of Warmed & Marinated Regional Olives

### FAMILY STYLE DINNER...WINE COUNTRY INSPIRED LONG TABLES

Preset Mason Jars on Each Table  
Roasted Pepper Hummus / Buckwheat Tabouleh / Marinated Olives  
Crisped & Spiced Pita Points

Chopped Salad / Romaine & Wild Arugula / Local Avocado / Corn  
Sweet 100 Tomatoes / Kalamata Olives / Feta / Red Wine Shallot Dressing

Slow Cooked Chicken Tajjine / Tomato-Herb Broth / Dried Fruit Brunoise  
&  
Moroccan Style & Saffron Infused Couscous

Jumbo Shrimp - Capers / Mediterranean Herbs / Lemon Butter Sauce

Grilled Market Vegetables / Thyme & Roasted Garlic Oil  
&  
Roasted Fingerling Potatoes

### COFFEE STATION

Bird Rock Organic Roasting Company / Coffee & Decaf / Mighty Leaf  
Assorted Teas

Whipped Cream / Chocolate Shavings Cinnamon Sticks / Sugars & Creamery

Based on 100 Guests (4 hours of service) --- Approximately \$ 72.95+ pp  
Inclusive of Trained Wait Staff/Chefs/Event Director  
CA State 8% Sales Tax and 18% Service Charge will be added to final invoice



## LIVE ACTION “TASTING BARS”

Drawing from the talent of our mixology gurus at Giuseppe Bar Services, we have created the total culinary experience with our Live Action “Tasting Bars.” Building upon our Small Plates service, the Tasting Bar combines diverse courses of portioned dishes with select wines masterfully paired and presented by a wine specialist. The result is a unique and dynamic event your guests won’t soon forget.

### TRAY PASSED TEASERS

Dungeness Crab Cakes -Fritter / Meyer Lemon Aioli

Short Ribs Grilled Cheese / Gruyere / Truffle Butter / Levain Bread

Savory Cones / Parmesan Crisped Goat Cheese / 12 Hours Roasted Tomatoes / Micro Basil

An Array Of Imported and Domestic Cheese

Point Reyes Blue / Saint Andres Triple Crème / Parmigiano

Sonoma Goat Cheese / Aged Vermont Cheddar / Manchego Rosemary

Roasted Marcona Almonds / Savannah Honeycomb / Fig Chutney

Seasonal Fruits / Giuseppe’s Signature Flatbreads / Bread&Cie Baguette

Melange’ of Warmed & Marinated Regional Olives

### TASTING BAR ONE

Slow & Low Braised Beef Short Ribs / Zinfandel-Rosemary Sauce

Celery Root - Yukon Gold Potato & Fontina Croquette

&

Di Stefano Burrata / Wild Mushroom-Peas Succotash

Cured Speck / Young Frisee & Broken Pesto

### TASTING BAR TWO

Maine Lobster Ravioli

Lobster-Seafood Veloute’ / Yuzu Crème Fraiche / Black Tobiko & Chives

&

Petite Iceberg “Wedge” Salad

Point Reyes Blue / Applewood Bacon / Sweet 100 Tomatoes

Golden Crisped Shallot Rings / Pinenuts / House Green Goddess Dressing

Bird Rock Organic Roasting Company / Coffee & Decaf / Mighty Leaf Assorted Teas

Whipped Cream / Chocolate Shavings / Cinnamon Sticks / Sugars & Creamery

Based on 100 Guests (4 hours of service) --- Approximately \$ 69.95+ pp

Inclusive of Trained Wait Staff/Chefs/Event Director

CA State 8% Sales Tax and 18% Service Charge will be added to final invoice



## SEATED DINNER SERVICE

For formal events, the Seated Dinner Service is the ultimate in hospitality. Seated dinner menus are designed and prepared to impress, with flare and elegance. Butler service is highly attentive and perfectly orchestrated. Venue and decorations are key components to planning your ideal seated dinner event, and we are happy to provide our recommendations.

### TRAY PASSED TEASERS

Black Pan Crisped Pork Belly / Apple Gastrico  
Polenta Raft / Fresh Apple & Rosemary / Brioche

Port Poached Black Mission Figs  
Point Reyes Blue Cheese Crème / Candied Hazelnut Powder / Flaky Pastry Raft

House Marinated Jumbo Shrimp / Lemon Zest / Basil / Calabrian Chili  
Flash Sauteed –White Wine / Aromatic Salt

Cucumber–Avocado Soup “Shooter” / Cantaloupe Salsa / Sorrento Lemon  
Crème Fraîche

### FIRST COURSE

Local Heirloom Tomatoes / Di Stefano Burrata / Gaeta Olives  
Murray River Salt / Pink Peppercorn / Giuseppe’s Olive Oil  
Micro Basil Mix / Aged Balsamic Syrup Drizzle

Assorted Bread Basket + Whipped Plugra’ Butter

### MAIN COURSE

#### By RSVP

Pan Seared & Oven Baked Local White Seabass / Red Pepper Coulis & Micro Basil

Farmer’s Market Root Vegetable Brunoise & Lemon Mascarpone Risotto Cake  
Heirloom Carrots - Asparagus “ Sautee”/ Caramelized Garlic + Chili Oil  
Or

Certified Black Angus Beef New York Tournados + Sundried Cherry Demi Glace  
Truffled Scented & Parmesan Yukon Gold Mashed Potatoes

Heirloom Carrots - Asparagus “Sautee”/ Caramelized Garlic + Chili Oil  
Or

Oregon Wild Mushroom & Cheese Ravioli

Sage Browned Butter / Wilted Swiss Chards & Parmigiano

### COFFEE SERVICE

Bird Rock Organic Roasting Company / Coffee & Decaf /  
Mighty Leaf Assorted Teas

Based on 100 Guests (4 hours of service) --- Approximately \$ 74.95+ pp  
Inclusive of Trained Wait Staff/Chefs/Event Director  
CA State 8% Sales Tax and 18% Service Charge will be added to final invoice



## SEATED SERVICE WITH DINNER STATIONS

All the benefits of Seated Dinner Service plus an entree course that gives your guests a variety of options. With Seated Service with Dinner Stations, appetizers and desserts are served at the table, while dinner stations offer guests an elaborate selection of main course items.

### TRAY PASSED TEASERS

Giuseppe's Signature Grilled Cheese / Vermont Cheddar /  
Mozzarella / Truffle Butter / Toasty Levain Bread

House Marinated Jumbo Shrimp / Lemon Zest / Basil / Calabrian Chili  
Flash Sauteed -White Wine / Aromatic Salt

Cast Iron Seared Kobe Beef  
Miniature Yorkshire Pudding / Horseradish Creme / Snipped Chives

Chilled Rotatouille Tartlet / Fire Roasted Pepper Coulis / Feta / Micro Rainbow  
Green

### FIRST COURSE

Young Butter Lettuce & Baby Organic Greens Salad  
Local Strawberries / Sonoma Goat Cheese / Candied Hazelnut /Champagne  
Vinagrette

Assorted Bread Basket + Whipped Plugra' Butter

### CHEF ATTENDED STATIONS

Slow & Low Braised Beef Short Ribs  
Sweet & Yukon Gold Mashed Potatoes / Root Vegetable Brunoise / Zinfandel  
Demi Glace

Pan Seared & Oven Roasted Loch Duart Salmon / Mango - Coriander Salsa  
Red Ink Organic Quinoa / Soaked Golden Raisins /Pinenuts / Shallot Confit

Mezzamaniche Pasta / Truffle Cream Sauce / Beech Mushrooms  
English Peas / Parmiggiano / Applewood Smoked Bacon Powder

Bird Rock Organic Roasting Company / Coffee & Decaf / Mighty Leaf  
Assorted Teas

Whipped Cream / Chocolate Shavings / Cinnamon Sticks / Sugars &  
Creamery

Based on 100 Guests (4 hours of service) --- Approximately \$ 71.95+ pp  
Inclusive of Trained Wait Staff/Chefs/Event Director  
CA State 8% Sales Tax and 18% Service Charge will be added to final invoice

CONTACT US AT:

Giuseppe Restaurants & Fine Catering  
700 Prospect Street . La Jolla , CA 92037  
858.581.2205 . Fax 858.581.2206

[giuseppecatering.com](http://giuseppecatering.com)

## NEXT STEPS

### CONTACT OUR EVENT PLANNING SPECIALIST

These menus are just a sampling of what we might offer and we are always happy to customize a menu to meet all of your specific tastes and preferences. Our event planning specialist will chat with you on the phone or meet in person to discuss every menu detail and ensure the food is exactly as you have envisioned.

### HOLD YOUR DATE WITH A DEPOSIT

We are happy to confirm your event date with a 25% deposit. This deposit amount will be listed on the contract provided with your custom proposal. Please keep in mind that the date is not officially reserved with us until the deposit is received. You can still make changes to your menu and guest count after the deposit is received.

### VENDOR RECOMMENDATIONS

Need help finding a florist, photographer, entertainer, or other specialty vendor? We work with all of the very best event professionals in San Diego and we are happy to make recommendations based on your specific needs.

### SITE VISIT

Our event planning specialist will schedule a time to meet with you (and your other vendors, if applicable) at your event location to review the flow of the event and to discuss all of the logistics.

### CUSTOMIZED RENTALS

Once your catering agreement is finalized, we are happy to assist you with coordinating your specific rental needs (specialty linens, china, flatware, etc). Once completed, we will send you a copy of the rental invoice for your review and you will handle payment directly with the rental company.



### FINAL INVOICE AND PAYMENT

Your final guest count will be required 10 days prior to your wedding date. Once we receive your final guarantee, we will send you an invoice reflecting your remaining balance, minus the deposit. This final balance must be paid in full at least 5 days prior to your event.



# CATERING TO THE FINEST VENUES IN SAN DIEGO

## BIRCH AQUARIUM AT SCRIPPS

2300 Expedition Way | La Jolla, CA 92037  
858.534.7769  
[www.aquarium.ucsd.edu](http://www.aquarium.ucsd.edu)

## CORONADO COMMUNITY CENTER

1845 Strand Way | Coronado, CA 92118  
619.522.2455  
[www.coronado.ca.us](http://www.coronado.ca.us)

## DARLINGTON HOUSE

7441 Olivetas Avenue | La Jolla, CA 92037  
858.454.7625  
[www.darlingtonhouse.com](http://www.darlingtonhouse.com)

## LA JOLLA WOMEN'S CLUB

715 Silverado Street | La Jolla, CA 92037  
858.454.2354  
[www.lajollawomansclub.org](http://www.lajollawomansclub.org)

## LEVYLAND

2401 Mountain View Dr. | Carlsbad, CA 92008  
760-931-9009  
[www.levyland.net](http://www.levyland.net)

## MARTIN JOHNSON HOUSE

9500 Gilman Drive | La Jolla, CA 92093  
858.534.4086  
<http://sio.ucsd.edu>

## MUSEUM OF CONTEMPORARY ART SAN DIEGO

700 Prospect Street | La Jolla, CA 92037  
858.454.3541  
[www.mcasd.org](http://www.mcasd.org)

## MUSEUM OF PHOTOGRAPHIC ARTS

1649 El Prado, Balboa Park | San Diego, CA 92101  
619-238-7559  
[www.mopa.org](http://www.mopa.org)



## POWERHOUSE COMMUNITY CENTER

1050 Camino Del Mar | Del Mar, CA 92014  
858.755.9313  
[www.delmar.ca.us/visitors/Pages/PowerhouseCommunityCenter.aspx](http://www.delmar.ca.us/visitors/Pages/PowerhouseCommunityCenter.aspx)

## SAN DIEGO MUSEUM OF ART

1450 El Prado | Balboa Park | San Diego, CA 92101  
619.232.7931  
[www.sdmart.org](http://www.sdmart.org)

## SCRIPPS SEASIDE FORUM

9500 Gilman Drive | La Jolla, CA 92093  
858.534.4086  
<http://sio.ucsd.edu>

## RANCHO SANTA FE GARDEN CLUB

17025 Avenida de Acacias | Rancho Sante Fe, CA 92067  
858.756.1554  
[www.rsfgardenclub.org](http://www.rsfgardenclub.org)

## TIMKEN MUSEUM

1500 El Prado, Balboa Park | San Diego, CA 92101  
[www.timkenmuseum.org](http://www.timkenmuseum.org)

## THE ULTIMATE SKYBOX

350 Tenth Avenue | San Diego, CA 92101  
619.993.0710  
[www.theultimateskybox.com](http://www.theultimateskybox.com)