

GIUSEPPE

RESTAURANTS & FINE CATERING

Mangia Bene e Vivi Meglio.



2017 THANKSGIVING MENU

From Our Kitchen to Yours

HORS D'OEUVRES APPETIZERS

- Sonoma Apple Chicken Sausage / Puff Pastry - 30/dozen
Fuyu Persimmon Chutney
- Signature Arancini - 24/dozen
[Vegetarian Option Available]
- Saffron Risotto / English Peas / Fontina Cheese / Artisanal Chorizo
- Stuffed Mushroom - 28/dozen
- Roasted Tomatoes / Olives / Basil VEG | V | GF

TURKEY

- OVEN READY NATURAL TURKEY BREAST - 75
(Serves 8 to 10)
- ROASTED & CARVED NATURAL TURKEY - 145
(Serves 10 to 12)

SIDE DISHES

- Giuseppe's Signature
Cranberry - Orange Chutney - 10/pint
- Spiced Butternut Squash Soup - 15/quart
(Serves 4)
- 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 / Housemade 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 - 35
(Serves 8 to 10)
- 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 20th 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 22nd.

Pick up will be between 10am-2pm from La Sede, our new La Jolla event Space, located at 7853 Herschel Ave. 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.