

# GIUSEPPE

RESTAURANTS & FINE CATERING

*Mangia Bene e Vivi Meglio.*



## 2017 HOLIDAY MENU

### HORS D'OEUVRES / APPETIZERS

Minimum order of 24

Sonoma Apple Chicken Sausage / Puff Pastry - 30/dozen  
Fuyu Persimmon Chutney

Signature Arancini - 24/dozen

Saffron Risotto / English Peas / Fontina Cheese / Artisanal Chorizo  
(Vegetarian Option Available)

Stuffed Mushroom - 28/dozen

Roasted Tomatoes / Olives / Basil VEG | V | GF

Chesapeake Bay Blue Crab Cake - 36/dozen

Antipasto Skewers - 36/dozen

Soppresata / Marinated Mozzarella / Cerignola Olives / Basil  
Cherry Tomatoes / Artichoke Hearts / Giuseppe's Olive Oil  
Balsamic Syrup

### PLATTERS / APPETIZERS

Serves up to 15

Mediterranean Mezza - 75

Tzatziki Yogurt Sauce / Eggplant Baba Ganoush  
Hummus / Tabouleh / Served with Kalamata Olives / Artichokes  
Marinated Feta / Spiced Pita Chips

Farmer's Market Seasonal Vegetable Crudités

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

### ENTREES

Oven Ready Turkey Breast - 75

Serves up to 10

Roasted New York Strip / Tarragon Horseradish

Zinfandel Demi-Glaze - 185

Serves up to 15

Chilled Maple-Rosemary Salmon - 14.50 / person

Oven Roasted & Chilled / Maple Syrup & Dijon Mustard Glaze  
Fresh Lemon & Rosemary  
10 Person Minimum Order

Honey Baked Ham / Whole Grain Honey Mustard

Pickled Relish - 175

Serves up to 20

### SIDE DISHES

Giuseppe's Signature Cranberry - Orange

Chutney - 10 / pint

Spiced Butternut Squash Soup - 15 / quart

Serves 4

Tomato Basil & Gorgonzola Soup - 15 / quart

Serves 4

Sage - Pan Juice Gravy - 12 / quart

Housemade Dinner Rolls - 12 / dozen

Traditional Mashed Sweet Potatoes - 12 / lb

Serves 4

Roasted Tri-Color Cauliflower - 12 / lb

Garlic Confit / Cranberries / Sea Salt / Sliced Toasted Almonds  
Serves 4

Roasted Root Vegetable Medley - 12 / lb

Thyme & Maple Glaze (Serves 4)

Focaccia - Leek & Pistachio Stuffing - 12 / lb

Serves 4

Organic Quinoa / Saffron / Seasonal Vegetable

Brunoise / Salted Almonds - 12 / lb

Serves 4

Truffle & Parmesan Yukon Gold

Mashed Potatoes - 12 / lb

Serves 4

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

### 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 Friday, December 22nd at 12 noon. Credit Card Payment in full will be processed prior to pick up or delivery.

All Holiday orders will be delivered on Sunday, December 24th between 10am-2pm. 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.