

MASTERPIECE WEDDINGS



GIUSEPPE
RESTAURANTS & FINE CATERING





COMPLIMENTI!

Congratulations on your upcoming wedding, and 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 couple, as well as their families and friends, to bring to life the hopes and visions behind each celebration. 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 WEDDING PLANS...”

GIUSEPPE CIOFFA



CREDIT: PAUL BARNETT PHOTOGRAPHY



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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.



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.



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.



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-Marinated 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-Frangelico 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 \$ 39.75+ 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 / 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/ Cacciatore/ 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

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 \$ 53.50+ 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

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

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

Grilled Chicken Artichoke Stack / Grilled Artichoke Heart / Curry Chicken Salad / Pineapple Chutney

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

Local Organic 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



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 CLUB PLATES

Mason Jar....

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

Young Spinach & Bellwheter 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 \$ 65.25+ pp
Inclusive of Trained Wait Staff/Chefs/Event Director
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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 / 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

DINNER BUFFET

Giuseppe's Seasonal Chopped Salad & Banyuls-Shallot Vinagrette

Pennette Pasta / Hazelnut Pesto / Sundried Tomatoes & Parmiggiano

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

Pan-Seared & Oven-Baked Salmon / Red Pepper Coulis / Basil Infused Oil

An Array Of Roasted or Grilled Seasonal Market Vegetables

Fingerling Potatoes / Thyme / Caramelized Garlic & EVVO Oil

Assorted Bread Basket + Giuseppe's Pizzaiola Dipping Sauce

Local Organic Coffee & Decaf / Mighty Leaf Assorted Teas

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

Based on 100 Guests (4 hours of service) --- Approximately \$ 79.50+ 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

Crispy Pork Belly Endive "Lettuce Cups" / Sweet Pepper & Nectarine Chutney / Corn Relish

Market Corn Cake / Parmesan / Basil / Panko / Tomato Jam

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 Tajine / 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

Local Organic Coffee & Decaf / Mighty Leaf Assorted Teas

Whipped Cream / Chocolate Shavings Cinnamon Sticks / Sugars & Creamery

Based on 100 Guests (4 hours of service) --- Approximately \$ 79.95+ 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

Chesapeake Bay 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 / 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

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

Local Organic Coffee & Decaf / Mighty Leaf Assorted Teas

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

Based on 100 Guests (4 hours of service) --- Approximately \$ 75.95+ 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

Local Organic Coffee & Decaf / Mighty Leaf Assorted Teas

Based on 100 Guests (4 hours of service) --- Approximately \$ 80.50+ 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 Sautéed –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

Local Organic Coffee & Decaf / Mighty Leaf Assorted Teas

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

Based on 100 Guests (4 hours of service) --- Approximately \$ 77.50+ 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

NEXT STEPS

CONTACT OUR WEDDING 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 wedding 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.

SCHEDULE A TASTING

Your wedding specialist is happy to coordinate a day and time for a tasting prior to your wedding date so you may sample certain menu items and make any changes to the menu that you feel necessary. Tastings are \$50 per person and this fee will be credited toward your deposit if you decide to move forward with our services.

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, wedding planner, cake designer, or other specialty vendor? We work with all of the very best wedding professionals in San Diego and we are happy to make recommendations based on your specific needs.

SITE VISIT

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



CUSTOMIZED RENTALS

Once your catering agreement is finalized, we are happy to assist you or your wedding planner 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 date.

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

CORONADO COMMUNITY CENTER

1845 Strand Way | Coronado, CA 92118
619.522.2455
www.coronado.ca.us

DARLINGTON HOUSE

7441 Olivetas Avenue | La Jolla, CA 92037
858.454.7625
www.darlingtonhouse.com

LA JOLLA WOMEN'S CLUB

715 Silverado Street | La Jolla, CA 92037
858.454.2354
www.lajollawomansclub.org

LEVYLAND

2401 Mountain View Dr. | Carlsbad, CA 92008
760-931-9009
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

MUSEUM OF PHOTOGRAPHIC ARTS

1649 El Prado, Balboa Park | San Diego, CA 92101
619-238-7559
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

SAN DIEGO MUSEUM OF ART

1450 El Prado | Balboa Park | San Diego, CA 92101
619.232.7931
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 Santa Fe, CA 92067
858.756.1554
www.rsfgardenclub.org

TIMKEN MUSEUM

1500 El Prado, Balboa Park | San Diego, CA 92101
www.timkenmuseum.org

THE ULTIMATE SKYBOX

350 Tenth Avenue | San Diego, CA 92101
619.993.0710
www.theultimateskybox.com