



Corporate & Home Entertaining



GIUSEPPE
RESTAURANTS & FINE CATERING



TO ORDER, CALL 858.581.2205. GRNFC.COM



GIUSEPPE Pronto is the answer to your corporate delivery and home entertaining needs. Pronto in Italian means “prompt and ready,” so you can be assured that each order will be prepared for you and your guests to enjoy every bite.

Perfect for corporate lunch meetings, holiday family meals and everything in between, Pronto deliveries make any event’s meal planning no-fuss and stress-free. Created with seasonal, farm fresh ingredients from top quality local producers, GIUSEPPE Pronto continues our commitment to create top of the line, delicious, gourmet cuisine and bring it right to your door.

Buon Appetito!

TO ORDER, PLEASE CALL 858.581.2205.



ORDERING INFORMATION

- Minimum \$250 food purchase required
- Orders must be placed 2 business days in advance by 12pm
- Orders are subject to a minimum \$50 delivery fee
- We offer vegan and gluten-free options upon request
 - All orders include disposable platters, eco-friendly plates/cups, napkins and cutlery
- China upgrade, staff, rentals & décor are available for additional fees

BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

\$7.95 pp

- Fresh Baked Muffins, Scones, Croissants, Pan Au Chocolat & Assorted Bagels
- Cream Cheese Spread, House Preserves & Whipped Butter
- Seasonal Fresh Fruit Salad



HEALTHY START

\$ 11.95 pp

- Assorted Freshly Baked Bagels
- Regular & Herb Cheese Spreads, House Preserves & Whipped Butter
- Slow-Cooked Oatmeal, Golden Raisins, Apples & Cinnamon. Served with Toasted Almonds, Brown Sugar & Milk
- Seasonal Fresh Fruit Salad
- Low Fat Vanilla Yogurt
- Giuseppe's Signature Granola



CLASSIC AMERICAN BREAKFAST

\$15.95 pp

- Farm Fresh Scrambled Eggs Served with: Tomatoes, Cheddar, Caramelized Onions, Ketchup & Hot Sauce
- Applewood Smoked Bacon & Chicken Apple Sausage
- Herb Roasted Red Bliss Breakfast Potatoes
- Seasonal Fresh Fruit Salad
- Assorted Bagels, Cream Cheese Spread, House Preserves & Whipped Butter



INTERNATIONAL BREAKFAST

\$14.95 pp

- Sonoma Goat Cheese & Sliced Swiss Gruyere
- Black Forest Ham & Soppressata, Grape Chutney & Whole Grain Mustard
- Fresh Baked Buttermilk - Sesame Rolls, Croissants & Whipped Butter
- Market Vegetable & Parmiggiano Quiche
- Seasonal Fresh Fruit Salad
- Low Fat Vanilla Yogurt





BREAKFAST SANDWICH OR BREAKFAST BURRITO

(minimum 5 per type) *vegetarian option available*

- Served with Fresh Cut Fruit Salad
- Choice of Individually Wrapped Ciabatta, Bagel, or Croissant with:
 - Scrambled Eggs, Cheddar Cheese \$6.95pp
 - Scrambled Eggs, Cheddar Cheese, Applewood Smoked Bacon OR Chicken Apple Sausage \$7.50pp
 - Scrambled Eggs, Swiss Cheese, Black Forest Ham & Truffle Aioli \$7.25pp
- OR
- Breakfast Burrito - Scrambled Eggs, Cheddar, Potatoes & Pico De Gallo \$6.95pp

A LA CARTE MENU ADDITIONS & MORNING BEVERAGES

- Scrambled Eggs with Condiments \$3.25pp
- Bread & Cie Challah French Toast with Maple Syrup & Whipped Butter \$2.25pp
- Scones, Muffins, Croissants & Pan Au Chocolate \$2.95pp
- Bagels, Cream Cheese Spread, House Preserves & Whipped Butter \$3.95pp
- Prime Smoked Salmon and Bagel Display with Cream Cheese and Traditional Condiments \$8.50pp
- Slow-Cooked Oatmeal with Fresh Berries & Almonds \$5.95pp
- Freshly Baked Quiche of the Day (Serves 10-12) \$36ea
- Locally Roasted Organic Coffee / \$18 Gallon (Serves 10-12)
- Mighty Leaf Hot Tea Selection / \$18 Gallon (Serves 10-12)
- Fresh-Squeezed Orange Juice / \$24 Gallon (Serves 10-12)



MORNING & AFTERNOON BREAK SUGGESTIONS

- Parfait with Granola, Berries, Greek Yogurt \$4.50pp
- Housemade Coconut Granola Bars \$2.50pp
- Whole Seasonal Fresh Fruit \$1.50pp
- Assorted Housemade Biscotti \$2.50pp
- Mediterranean Trio - Traditional Hummus, Tabouleh, and Tzatziki Yogurt Sauce with Housemade Pita Chips \$5.50pp
- Farmer's Market Crudité with Lemon Dill Aioli and Traditional Hummus \$3.50pp
- Soft Pretzels with Trio of Dipping Sauces - Tomato Bacon Jam, Honey Mustard, Whipped Herbed Goat Cheese \$6.50pp
- Make your own trail mix - House Made Granola, Dried Fruits, Assorted Nuts, M&M's \$4.50pp
- Artichoke Dip with Housemade Crostini \$2.50pp

SANDWICHES & WRAPS

Sandwiches Prepared on Assorted "Bread & Cie" Breads
Gluten-Free Bread Available Upon Request
15 Person Minimum

BASIC SANDWICH DISPLAY

\$10.50pp (Minimum of 5 per Type)

Presented with Joe's Kettle Chips & Pickles

- Natural Turkey with Fig Spread, Arugula & Manchego Cheese
- Prime Natural Roast Beef, Truffle Aioli, Onion Marmalade, Gorgonzola & Butter Lettuce
- White Albacore Tuna Salad with Piquant Lemon Dressing, Lettuce & Tomato
- Fresh Mozzarella Caprese, Basil, Tomato, Cold Pressed Olive Oil & Seasoning
- Harvest Chicken Salad, Ripened Pears, Orange Spiked Mayonnaise & Butter Lettuce
- Ham and Swiss with Honey Mustard, Red Leaf Lettuce & Tomatoes
- Country Style Egg Salad with Celery Hearts, Lettuce & Cracked Pepper
- Balsamic Roasted Portobello, Goat Cheese, Grape Chutney & Arugula
- Natural Turkey, Cranberry Sage Mustard, Swiss Cheese, House Aioli & Wild Arugula
- Grilled Chicken, Roasted Peppers, Caramelized Onions, White Cheddar, Lettuce, Tomato & Honey Mustard

DELUXE SANDWICH DISPLAY

\$14.95pp (Minimum of 5 per Type)

Please select from the Sandwich Options. Also Includes:

- Chilled Pasta Salad, Basil Pesto, Sundried Tomatoes & Pine Nuts
- Organic Mixed Green Salad with Seasonal Raw Vegetables & Balsamic Dressing or Caesar Salad
- Joe's Kettle Chips & Pickles
- Fresh Baked Cookies & Brownies



WRAP DISPLAY

\$11.50pp (Minimum of 5 per Type)

Presented with Joe's Kettle Chips & Pickles

- Grilled Skirt Steak with Black Bean, Corn & Mango Salsa, Romaine Lettuce & Cilantro-Lime Dressing
- Natural Turkey, Garden Pesto Aioli, Baby Spinach, Chopped Tomatoes & Goat Cheese
- Balsamic Roasted Portobello Mushroom, Arugula, Red Quinoa & Tomato with Truffle Aioli
- Grilled Chicken, Roasted Peppers, Caramelized Onions, White Cheddar, Lettuce, Tomato & Honey Mustard
- Grilled Market Vegetables, Red Pepper Hummus, Mixed Greens & Feta with Red Wine Vinaigrette
- Curry Chicken Salad, Purple Cabbage, Carrot & Cucumber
- Tuna Salad, Artichoke Hearts, Sundried Tomato, Romaine Lettuce & Cherry Tomatoes with Olive Tapenade

DELUXE WRAPS DISPLAY

\$15.95pp (Minimum of 5 per Type)

Please select from the Wraps Display Options

Also Includes:

- Red Bliss Potato Salad with Whole Grain Mustard Vinaigrette
- Organic Mixed Green Salad with Seasonal Raw Vegetables and Balsamic Dressing or Caesar Salad
- Fresh Baked Cookies & Brownies
- Joe's Kettle Potato Chips & Pickles

THE LUNCH BOX

\$12.95pp (Whole Sandwich) • \$8.95pp (Half Sandwich)

Choice of Sandwich or Wrap* (minimum 5 per Type)

Joe's Kettle Potato Chips & Pickles/Brownie or Cookie

THE DELUXE LUNCH BOX

\$14.95pp (Whole Sandwich - Minimum 5 per Type)

\$10.95pp (Half Sandwich - Minimum 10 per Type)

- Choice of Sandwich or Wrap
- Choice Of Penne Pasta Salad, Organic Green Salad, Quinoa Salad, Potato Salad, or Fresh Fruit Salad
- Joe's Kettle Potato Chips & Pickles
- Fresh Baked Cookie or Brownie

* \$1 additional charge for wraps



SALAD SELECTIONS

Large Bowl \$96 (Serves up to 40) • Small Bowl \$49 (Serves up to 20)
Individually Boxed \$7.95 (Minimum 5 Per Selection, 15 Person Minimum)
Served with Rolls & Butter



BABY SPINACH SALAD

Cranberries, Applewood Smoked Bacon, Blue Cheese & Honey Roasted Hazelnuts with Balsamic Dressing

CLASSIC CAESAR SALAD

Croutons, Parmigiano & Chives with House Dressing

ASIAN CHOPPED SALAD

Romaine Lettuce, Purple Cabbage, Green Cabbage, Carrots, Wonton Strips, Almonds, Red Bell Pepper & Tangerines with Sesame-Ginger Dressing

CANDIED PECAN SALAD

Organic Greens, Cabernet Poached Pears & Gorgonzola with Balsamic Dressing

LOCAL ROASTED BEET & SEASONAL ORANGE SALAD

Sonoma Goat Cheese & Candied Walnuts with Champagne Vinaigrette

ORGANIC RED QUINOA SALAD

Wild Arugula, Strawberries, Shaved Fennel & Ricotta Salata with Honey Citrus Dressing

SEASONAL CHOPPED SALAD

Romaine Hearts, Feta & Seasonal Fresh Vegetables with Red Wine Shallot Vinaigrette

MEDITERRANEAN SALAD

Romaine Hearts, Wild Arugula, Artichoke Hearts, Kalamata Olives, Feta, Cucumbers, Tomatoes & Red Onions with Mint, with Lemon-Dill Dressing

DELUXE SALAD DISPLAY

(Minimum 15 Guests)

\$18.95pp

Choose of 3 of your favorite Salads

Also includes:

- Penne Pasta Salad, Sundried Tomatoes, Pine Nuts & Parmigiano with Our Signature Basil Pesto
- Choice of Two Proteins
- House Baked Rolls & Whipped Butter
- Assorted Cookies & Brownies



Upgrade Any Salad with a Protein:

\$5.95pp For Each Protein Option

- Grilled House Marinated Flank Steak
- House Marinated Grilled Chicken
- White Albacore Tuna Salad
- House Roasted All Natural Turkey
- Chilled Roasted Salmon with Lemon Dill Aioli
- Balsamic Glazed Grilled Tofu
- Harvest Chicken Salad
- Country Style Egg Salad
- Curry Chicken Salad



HOT BUFFETS

THE MEDITERRANEAN

\$17.50pp

- Bold Moroccan Style Chicken Tagine Slowly Stewed with Tomato-Saffron Broth, Dried Fruit & Exotic Seasonings
- Saffron Couscous With Wine Soaked Golden Raisins, Toasted Pine Nuts & Shallots
- Mediterranean Salad
- Roasted Pepper Hummus and Pita Chips
- Chef's Dessert Selection



THE PASTA

\$14.50pp

- Rigatoni or Penne Pasta with Choice of Two Sauces:
 - Classic Tomato Marinara
 - Vegetable Primavera
 - Meat Blend Ragu Bolognese
 - Vodka-Lemon Cream Sauce
- Classic Caesar Salad or Garden Green Salad
- Freshly Baked Rolls with Butter
- Chef's Dessert Selection

Add House-Marinated Grilled Chicken for \$3.75pp

Add Giuseppe's Signature Beef Meatballs for \$3.50pp

THE INDIAN

\$18.50pp *Vegetarian Option Available Upon Request*

- Madras Style Lamb Curry
Slow Braised Indian Lamb Curry with Warm Asian Spices
- Kachumber Salad
Cucumber, Onion & Tomato Salad with Fresh Dill
- Pilau Basmati Rice
Cardamom, Cinnamon & Bay Leaves
- Raita
Traditional Cucumber Yogurt Sauce
- Traditional Naan Bread
- Chef's Dessert Selection



THE PAN-ASIAN

\$17.50pp *Vegetarian Option Available Upon Request*

- Chicken Coconut Pineapple Curry
Tender Chicken, Coconut, Pineapple & Bamboo Shoots
- Asian Chopped Salad
Romaine Lettuce, Purple Cabbage, Green Cabbage, Carrots, Wonton Strips, Almonds, Red Bell Pepper & Tangerines with Sesame-Ginger Dressing
- Steamed Basmati Rice
- Wonton Chips with Sweet Chili Dipping Sauce
- Chef's Dessert Selection

Gluten Free Available

* Please ask about our seasonal menu additions.

15 Person Minimum • Some Menus May Require Onsite Staff
Buffet Attendant Required For All Hot Buffets 50 guests or more

THE DELUXE ITALIAN

\$18.50pp

Ask About Our Seasonal Lasagna Selections

- Lasagna Bolognese
Traditional Meat Blend Bolognese Ragout,
Parmiggiano and Mozzarella
And/Or
- Roasted Vegetable Lasagna
Market Fresh Roasted Vegetable Lasagna, Basil
Pesto, Mozzarella, Tomato Basil Marinara &
Parmesan
- Oven Roasted or Grilled Vegetable Medley
(Oven Roasted – Fall/Winter, Grilled – Spring/
Summer) with Lemon-Garlic Oil
- Classic Caesar Salad or Candied Pecan Salad
- Freshly Baked Rolls with Whipped Butter
- Chef's Dessert Selection
- Add House Marinated Grilled Chicken for \$3.75pp
- Add Giuseppe's Signature Beef Meatballs for \$3.50pp

THE LATIN

\$22.50pp

- Carnitas Style Braised Beef
Grilled Onions, Tri-Color Peppers, Diced Potatoes &
Green Chilies, Served with Corn Tortillas
- Spanish Rice
English Peas, Carrots, Peppers, Garden Herbs &
Spices
- Black Beans with Roasted Poblano Chilies
- Traditional Condiments
Shredded Lettuce, Queso Fresco, Guacamole, Pico di
Gallo, Sour Cream & Marinated Carrots
- Seasonal Chopped Salad
- Chef's Dessert Selection

THE HOMESTYLE

\$25.50pp

Please Select One of the Following Proteins:

- Slow Braised Boneless Beef Short Ribs
Served with Red Wine Demi Glace
- Rosemary and Lemon Marinated Roasted Chicken
Served with Madeira, Sage Pan Juice Reduction
- Grilled, Chilled and Sliced Marinated Flank Steak
Served with Black Pepper Yogurt Sauce & Herb Salsa
Verde
- Red Wine Braised Lamb Shoulder
- Braised Pulled Pork Shoulder
Served with Apple Cider Jus, Caramelized Onions,
Crushed Hazelnuts, Served with Apple Chutney
- Chilled Hot & Sweet Dijon Salmon
Served with Hass Avocado, Mango & Lime Salsa
- Herb Roasted Chicken
Served with Natural Juices, Roasted Apples,
Cranberries & Pears, Caramelized Onions

Served With a Choice of:

- White Truffle Scented Yukon Gold Mashed Potatoes,
Chives & Parmiggiano Reggiano
- Saffron Infused Couscous
with Roasted Red Pepper, Basil, Garlic & Parmesan
- Red Bliss Smashed Potatoes with Fresh Parsley &
Olive Oil
- Toasted Farro with Pistachios, Seasonal Vegetable
Brunoise, Caramelized Onions, Shallot Vinaigrette
- Organic Red Quinoa
with Roasted Corn, Roasted Red Pepper & Chili Lime
Vinaigrette

Also Includes:

- Oven Roasted or Grilled Vegetable Medley
(Oven Roasted – Fall/Winter, Grilled – Spring/
Summer) with Lemon-Garlic Oil
- Choice of Salad
- Freshly Baked Rolls and Butter
- Chef's Dessert Selection

Add an Additional Protein \$4.95pp

THE SOUTHERN BBQ

\$19.50pp

- Slow-Cooked BBQ Beef Brisket
Fresh Herbs, Natural Juice Reduction, Served with
Blue Cheese Horseradish Crème
- Roasted Yukon Gold and Sweet Potato Purée with
Orange Zest Cinnamon, Sea Salt
- Brown Sugar Baked Beans
- Southern Coleslaw
Cabbage, Carrots, Jicama, Sweet Peppers & Apple
Cider Vinaigrette
- Jalapeño Cornbread with Honey Butter
- Chef's Dessert Selection



COLD HORS D'OEUVRES

Minimum 24 servings per item

VEG = Vegetarian | V = Vegan | GF = Gluten-Free

PROSCIUTTO & CANTALOUPE SKEWER \$2.25

Shaved San Daniele Prosciutto wrapped with Seasonal Melon & Balsamic Syrup Drizzle GF

CAPRESE SKEWER \$1.95

Fresh Ciliegine of Mozzarella, Cherry Tomatoes & Basil with Extra Virgin Olive Oil VEG | GF

WILD MUSHROOM BRUSCHETTA \$2.25

Goat Cheese Mousse, Thyme & Truffle Essence, Crostini VEG

PRIME SMOKED SALMON \$2.50

with Lemon-Dill Cream Cheese, Sliced English Cucumber GF



CHARRED JUMBO SHRIMP \$2.50

Chopped with Fine Herbs & Lemon Zest, Belgian Endive Spoon, Tropical Fruit Salsa GF

CUCUMBER HUMMUS CUPS \$2.25

Smoked Paprika, Salt Roasted Pistachios, Olive Oil VEG | V | GF

CHICKEN VOL AU VENT \$1.95

Orange Scented Chicken Salad, Pecans & Diced Pears in Puff Pastry with Whole Grain Honey Mustard Garnish

BELGIAN ENDIVE PETALS \$1.65

Gorgonzola Crème & Candied Walnuts with Port Poached Figs VEG | GF

GRILLED CHICKEN CURRY ARTICHOKE STACK \$2.25

Grilled Artichoke Heart topped with Curry Chicken Salad & Pineapple Chutney GF

BEEF CARPACCIO CROSTINI \$1.75

House Crostini, Paper Thin Sliced Beef, Shaved Parmigiano & Arugula with Truffle Aioli

EGGPLANT ROLL UP \$1.35

Roasted Eggplant, Herbed Goat Cheese, Roasted Red Pepper & Basil with Olive Oil Drizzle VEG | GF

CRAB & SHRIMP SLIDER \$2.50

Chopped Shrimp & Crab Dressed with Smokey Parsley Aioli & Pickled Red Onion-Jalapeno on Mini House rolls

GRILLED FLANK STEAK BRUSCHETTA \$2.25

House Crostini topped with Grilled & Marinated Flank Steak, Goat Cheese & Green Chili Garlic Aioli



* Please ask about our seasonal menu additions.



HOT HORS D'OEUVRES

All items delivered cold with heating instructions



Minimum 24 servings per item.
Arrives with heating instructions.

VEG = Vegetarian | V = Vegan | GF = Gluten-Free

MARKET CORN CAKES \$1.55

Fresh Corn, Parmesan, Basil & Panko with Tomato Jam
VEG

GIUSEPPE'S BEEF MEATBALLS \$1.95

Mini Beef Meatball Loli-Pops served with Choice of
Tomato Basil Marinara or Red Wine Demi-Glace

CHESAPEAKE BAY BLUE CRAB CAKE \$2.75

with Lemon Aioli

SHORT RIB TORTE \$1.95

Slow Braised Beef Short Rib with Demi Glace & Topped
with Parsnip Puree in Flaky Tartlet Shell

ZUCCHINI CAKES \$2.25

Parmesan, Italian Herbs, Almond Flour, Lemon Garlic Aioli
VEG | GF

STUFFED MUSHROOM \$2.25

Roasted Tomatoes, Olives, Basil VEG | V | GF

SONOMA CHICKEN APPLE SAUSAGE "IN A BLANKET" \$2.50

Whole Grain Honey Mustard, Cornichons

SIGNATURE ARANCINI \$1.95

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



LATIN INSPIRED CHICKEN SKEWERS \$1.95

House Marinated Chicken Skewers served with Three
Herb Chimichurri GF

TWICE BAKED POTATO \$1.75

White Cheddar, Chives & Applewood Smoked Bacon
GF



* Please ask about our seasonal menu additions.

TEA SANDWICHES & MINIATURE SANDWICH ROLLS

Priced Per 2 Dozen. Available on House Mini Rolls or As Tea Sandwiches



SMOKED SALMON \$60

Oak Smoked Salmon with Arugula & Lemon-Dill Cream Cheese

SAN DANIELE PROSCIUTTO \$60

Shaved Prosciutto, Rosemary Fig Spread, Manchego & Watercress

PROVENÇAL \$48

Sundried Tomato Goat Cheese, Young Spinach & Olive Tapenade

ROAST BEEF \$45

Natural Roast Beef with Gorgonzola Mousse, Onion Marmalade & Truffle Aioli

MOZZARELLA CAPRESE \$48

Basil Pesto, Tomato, Fresh Mozzarella & Olive Oil

SOPPRESSATA \$50

Thin Sliced Soppressata with Whipped Brie & Grape Chutney

CAPONATA \$45

Sicilian Style Eggplant Caponata with Arugula & Capers

CRANBERRY TURKEY \$50

House Natural Roasted Turkey with Brie Cheese, Cranberry Chutney, Pickled Red Onion & Lettuce

GRILLED CHICKEN \$45

Grilled Chicken with White Bean Puree, Olive Oil Smashed Avocado, Green Cabbage & Pickled Radish



ROAST TURKEY \$50

House Natural Roasted Turkey with Roasted Apples, White Cheddar, Lettuce & Tomato

BLACK FOREST HAM SANDWICH \$45

Black Forest Ham, Swiss Cheese, Arugula & Honey Mustard Sauce



ROAST TURKEY & FIG \$50

House Natural Roasted Turkey, White Cheddar, Lettuce & Fig Spread

MUSHROOM SANDWICH \$40

Roasted Portabello Mushroom, Goat Cheese, Arugula & Grape Chutney

CURRY CHICKEN SALAD \$50

House Curry Chicken Salad with Jalapeño - Pineapple Chutney, Lettuce & Tomato



Large Platter [Serves up to 40]

Small Platter [Serves up to 20]

PARTY PLATTERS

SHRIMP COCKTAIL

\$99 small \$190 large

Jumbo Shrimp, Poached Corte Bouillion with House Cocktail Sauce, Remoulade & Lemon Wedges

FLANK STEAK

\$85 small \$150 large

Thinly Sliced Herb Seasoned Flank Steak served with Black Pepper Yogurt Sauce, Herb Salsa Verde & House Rolls

ROAST TURKEY

\$55 small \$105 large

Sliced House Roasted Natural Turkey Breast served with Cranberry Sage Mustard & Truffle Aioli with House Rolls

OAK SMOKED SALMON

\$110 small \$210 large

Cold Smoked Salmon Resting on Sliced Cucumbers & Garnished with Capers, Pickled Red Onion, Lemon-Dill Cream Cheese & House Crostini

MARKET VEGETABLE CRUDITÉ

\$48 small \$90 large

Seasonal Market Vegetables with Lemon Garlic Aioli & Roasted Red Pepper Humus

OVEN ROASTED or GRILLED VEGETABLE MEDLEY

[Oven Roasted – Fall/Winter]

[Grilled – Spring/Summer]

\$45 small \$85 large

Roasted Fresh Seasonal Vegetables with Lemon-Garlic Oil



MOZZARELLA CAPRESE SALAD

\$55 small \$105 large

Seasonal Tomatoes with Fresh Mozzarella, Giuseppe Olive Oil & Fleur De Sel

ARTISANAL CHEESE & FRUIT

\$85 small \$165 large

Chef's Selection of Artisanal Domestic and Imported Cheeses served with Assorted Fresh & Dried Fruit, Sweet & Spicy Mixed Nuts, Truffle Honey, Fig Spread, Our Signature Flatbreads & Fresh Baguette

SALUMI PRESENTATION

\$75 small \$145 large

San Daniele Prosciutto, Soppressata, Cacciatore, Rosemary Ham, Grape Chutney, Whole Grain Mustard & House Baked Rolls

BRUSCHETTA TRIO

\$55 small \$95 large

Traditional Tomato & Basil, Rosemary Cannellini Bean Puree, Seasonal Olive Tapenade served with House Crostini

MEDITERRANEAN MEZZA

\$75 small \$140 large

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

SAN DANIELE PROSCIUTTO & CANTALOUPE

\$65 small \$125 large

with Aged Balsamic Syrup (or Summer Figs)

FRESH SEASONAL FRUIT PRESENTATION

\$60 small \$105 large

Sliced Seasonal Fruit & Assorted Berries

CHILLED PENNE PASTA SALAD

\$35 small \$65 large

Penne Pasta Salad, Sundried Tomatoes, Pine Nuts & Parmigiano with Our Signature Basil Pesto



A LA CARTE SPECIALTY ITEMS

ENHANCE YOUR PARTY PLATTERS

(Priced by the pint) Serves 2-4

- Marinated Regional Olives \$9
- Marinated Artichoke Hearts \$7.50
- Roasted Red Pepper Hummus \$7.50
- Tapenade \$11.50
- Eggplant Caponata \$6.50
- Assorted Spiced Nuts \$11.50
- Marinated Ciliegine of Mozzarella \$11.50

GIUSEPPE'S SIGNATURE CONDIMENTS

(Priced by the 1/2 pint)

- Truffle Infused Honey \$5.50
- Red Grape Chutney \$5.25
- Rosemary Fig Spread \$6.25
- Gorgonzola Mousse \$5.25
- Garden Basil Pesto \$4.75
- Onion Marmalade \$4.25
- Green Garlic Aioli \$4.50



GIUSEPPE'S SIGNATURE SALAD DRESSINGS

(Priced by the Pint)

House Balsamic \$6
Honey Lemon \$6
Red Wine & Shallot Vinaigrette \$6
Classic Caesar Dressing \$6

QUICHE

(Whole Serves 12pp, Mini Bite Size Quiche Requires a Minimum of 24 per selection)

- Roasted Vegetable Quiche \$32 Whole / \$2.50 Bite Size Quiche
- Ham & Goat Cheese Quiche \$36 Whole / \$2.65 Bite Size Quiche
- Applewood Smoked Bacon & Swiss Quiche \$38 Whole / \$2.75 Bite Size Quiche

GIUSEPPE SIGNATURE LASAGNAS

Includes Heating Instructions

Large Lasagna (Serves up to 24)

Small Lasagna (Serves up to 12)

LASAGNA BOLOGNESE

\$48 small \$96 large

Traditional Bolognese Meat Blend Ragout, Mozzarella, Parmesan

ROASTED VEGETABLE LASAGNA

\$48 small \$96 large

Assorted Roasted Vegetable Lasagna, Basil Pesto, Mozzarella, Tomato Basil Marinara & Parmesan

BUTTERNUT SQUASH & WILD MUSHROOM LASAGNA

(Fall & Winter Only)

\$58 small \$106 large

Butternut Squash, Wild Mushroom Medley, Béchamel, Mozzarella, Truffle Oil & Thyme

GRILLED ARTICHOKE & SPINACH LASAGNA

(Spring & Summer Only)

\$58 small \$106 large

Sautéed Spinach, Grilled Artichoke, Mozzarella, Parmesan & Lemon-Thyme Béchamel



BEVERAGES

BEVERAGE STATION

\$4.50PP

- Fresh Lemonade
- Apricot Scented Iced Tea
- Assorted Sodas
- Regular and Mineral Water

A LA CARTE BEVERAGE ITEMS

- Locally Roasted Organic Coffee \$20 Gallon (Serves 10-12) -Decaf Available
- Mighty Leaf Organic Tea Selection \$18 Gallon (Serves 10-12) -Decaf Available
- Apricot Scented Iced Tea \$19 Gallon (Serves 10-12)
- Cranberry Juice \$20 Gallon (Serves 10-12)
- Fresh-Squeezed Orange Juice \$24 Per Gallon (Serves 10-12)
- Lemonade \$20 Per Gallon (Serves 10-12)
- Bottled Water \$1.50pp
- San Pellegrino Water \$2.50pp
- Coke, Diet Coke, Sprite \$1.75pp



DESSERTS

A LA CARTE DESSERTS

Minimum of 24 per Selection

- Assorted Cookies \$2.00ea
Minimum of 24 per selection (Chocolate Chunks, Oatmeal Raisin, Peanut Butter, Shortbread)
- Espresso Dark Chocolate Brownies \$2.00ea
- Mini Cupcakes \$2.00ea
Minimum of 24 per selection (Carrot Cake, Lemon Poppy Seed, Red Velvet, Vanilla, Chocolate, S'mores)
- Gianduja Chocolate Budino, Frangelico Whipped Cream, Espresso Soil \$2.75ea
- Seasonal Fruit Tart Tatin, Grand Marnier Caramel \$2.50ea
- Chocolate Covered Cheesecake Bites \$2.75ea
- Tuscan Style Apricot and Pistachio Biscotti \$2.00ea
- Zesty Lemongrass & Coconut Lemon Bars \$2.00ea
- House Made Granola Bars \$2.50ea
- Butterscotch Pudding \$2.75ea
with Orange Whipped Cream and Fleur De Sel
- Chocolate and Hazelnut Truffle Lollipops \$2.75ea
- Chocolate Hazelnut Torte \$2.75ea



WHOLE CAKES - 12 Pieces Per Cake

- Carrot Cake \$50ea
- Flourless Chocolate Cake \$55ea
- Red Velvet Cake \$40ea
- Tiramisu Cake \$45ea
- NY Style Cheesecake \$55ea
- Ask about our seasonal Cheesecake



GIUSEPPE

RESTAURANTS & FINE CATERING

Mangia Bene e Vivi Meglio.



GRNFC.COM

For over 10 years, Giuseppe Restaurants & Fine Catering has been creating the finest culinary experiences for events large and small. From Board of Directors luncheons to festive holiday celebrations, our kitchen will provide the perfect menu for your occasion and our staff will provide world-class service.

Start your event planning by visiting us at GRNFC.com.



Visit our restaurant locations for a unique taste of the Giuseppe dining experience.



700 Prospect Street • La Jolla, CA 92037 858.456.6427



8610 Kennel Way • La Jolla, CA 92037 858.202.0569

PROUD
PARTNER



1195 Island Ave. • San Diego, CA 92101 619.255.7800

Bottega
AMERICANO

