

# GIUSEPPE

RESTAURANTS & FINE CATERING

## Holiday Season 2010 Home Entertaining Menu

(This Special Menu will be available from 11-01-2010 to 12-31-2010.)

In Italy, the Holiday Season is a cherished time for celebrating with family and friends, most often by sharing good food and wine and gathering together at a full table. The holidays are also our time to reflect on the past year. As we look back at the ups and downs of the economy, we are grateful that we've always had the support of our loyal customers and friends.

The Specialty Menu is a great solution for those of you who continue to enjoy entertaining and the ability to serve a variety of favorites from our kitchen. This year's Holiday Menu is specially designed to please your Holiday guests and specially priced to show our appreciation for you during the Holidays.



### HORS D'OEUVRES

2 Dozen Per Tray

**Smoked Trout "Mousse" Pate Au Choux**  
Applewood Bacon Powder and Shipped  
Chives  
\$45

**Wild Rice Cake with Acorn Squash Pure'**  
Wilted Young Spinach, Gravenstein Apple  
Confit  
\$39

**Lemon-Goat Cheese Polenta Cups**  
Mascarpone Cream, Port Soaked Cherry  
Chutney  
\$39

### SOUPS AND SALADS

Soups by the Gallon only - Serves Up to 15 Guests

**Local Lobster Bisque with Roasted Shallot  
Oil Croutons**  
\$76

**Organic Butternut Squash Soup**  
\$48

**Tuscan Style White Beans "Ribollita" with  
Cavolo Nero**  
\$48

**Winter Tricolore Salad**  
Belgian Endive, Wild Arugula, Treviso  
Radicchio, Grilled Persimmons, Ricotta  
Salata, Candied Walnuts, Champagne  
Vinaigrette  
Small \$49 serve up to 20 Guests  
Large \$96 serve up to 35-40 Guests

**Local Golden Beets and Pear Salad**  
Organic Greens, Shaved Fennel, Salt  
Roasted Almonds, Tangerine Vinaigrette  
Small \$49 serve up to 20 Guests  
Large \$96 serve up to 35-40 Guests



### ENTREE OPTIONS

**Oven Ready Free Range Whole Turkey**  
12-14 Lbs - Serves up to 12 Guests  
Cranberry Orange Chutney/Focaccia-Leek &  
Pistachio Stuffing/Sage-Natural Gravy  
\$125

**Free Range Turkey Roulade**  
Filled with Polenta/Spinach/Apples/Fennel  
Served with a Sage-Natural Pan Juice  
\$11pp with Minimum of 12 Guests

**Poached & Chilled Loch Duart Organic Salmon**  
Lemon-Dill & Caper Aioli and Tropical Fruit  
Chutney  
\$85 for 2.2Lb Side

**Creekstone Farms New York Strip "Roast"**  
Stuffed with Wild Mushrooms, Leeks, Mollica,  
Served with Three Peppercorn-Armagnac  
Demi Glace  
\$280 for whole strip - Serves up to 20 Guests

**Slow Braised Pork "Ossobuco"**  
Red Wine, Natural Juices, Clementine  
Gremolata  
\$12pp with Minimum of 12 Guests

### SIDES

\$42 per tray - Serves Up to 12 Guests

**Roasted "Market Vegetable" Platter**  
Heirloom Carrots, Ruby Beets, Turnips,  
Brussel Sprouts, Butternut Squash, Giuseppe's  
Olive Oil & Thyme

**Smashed Sweet and Yukon Gold Potatoes**  
Mild Roasted Garlic and Vermont Cheddar

**Roasted Brussels Sprouts**  
Crispy Pancetta, Caramelized Shallots,  
Balsamic Butter

**Wild Mushrooms & Herb Couscous**  
Prepared in a Porcini Broth



### SWEETS

2 Dozen per Tray

**Flourless Chocolate Cake**  
With Grand Marnier Ganache  
\$36

**Signature Red Velvet Cake**  
With Mascarpone Frosting and Crushed  
Pistachios  
\$42

**Pumpkin Panna Cotta "Vol Au Vent"**  
Topped with Gingerbread Powder  
\$42

**Hancrafted Pies Selection (10")**  
Gravenstein Apple/Pumpkin/Chocolate  
Pecan  
\$20

### ORDER POLICY

Orders must be placed 72 hours in advance.

Delivery is available for an additional charge of \$35 for up to 10 miles. (For orders on 12-24-2010 and 12-31-2010, delivery will not be available.)

Hot food items will arrive in aluminum foil with reheating instructions.