



GIUSEPPE SPECIALTY MENU

ANTIPASTINI

(Individual Hors d'Oeuvres)
Priced per Two (2) Dozen

(For production reasons we require a minimum of \$200 for Hors D'oeuvres orders.)



Freddi

(Cold)

SPIEDINI CAPRESE

Grape Tomatoes, Ciliegine Mozzarella, Basil Leaf on Skewers
\$45

INVOLTINI DI BRESAOLA

Cured Bresaola wrapped with Wild Arugula, Pecorino Romano and Seasonal Grilled Fruit: Nectarines for Spring and Summer, Persimmons for Fall and Winter
\$39

PROSCIUTTO E MELONE

Shaved Parma Prosciutto paired with Cantaloupe or Seasonal Summer Figs served with Aged Balsamic Syrup
\$39

CROSTINI AL CARPACCIO

Olive Oil rubbed Baguette with Razor Sliced Carpaccio, Parmigiano, Truffle Aioli, Cured Capers and Arugula
\$39



SALMONE AFFUMICATO

Prime Smoked Salmon with Lemon-Dill Cream Cheese, Thinly Sliced Cucumbers presented On Crisped Pizza Crust
\$45

CANAPÉS AL SALAME

Dry Cacciatorino Salame Bites with Grape Mustard and Taleggio served on Toasted Ciabatta Squares
\$39

INSALATA DI POLLO

Pulled Chicken Tossed in a Light Orange Aioli with Toasted Pecans and Seasonal Pears served in Flaky Pastry Shells
\$39

INDIVIA BELGA

Belgian Endive Spoons filled with Gorgonzola Mousse, Roasted Figs and Candied Walnuts
\$39

INVOLTINI DI MELANZANE

Thinly Sliced Eggplant rolled and stuffed with Fire-Roasted Peppers, Goat Cheese and Arugula served with Aged Balsamic Syrup
\$39

To Place an Order

Email Sales@GIUSEPPECatering.com or Call (858) 581-2207



ANTIPASTINI
(Individual Hors d'Oeuvres)
Priced per Two (2) Dozen

Caldi
(Hot)

FRITTELLE AL GRANCHIO
Crab Cakes served with Lemon-Dill Aioli
\$55

POLENTA CON FUNGHI
Polenta Bites with Wild Mushrooms and Truffle Oil
\$39

ARANCINI DI RISO
Saffron Risotto Balls with English Peas and Fontina
\$39

TORTINO CON PERE
Flat Pastry Shells with Roasted Pears, Gorgonzola and Walnuts
\$39

PIZZETTA RUSTICA
*Handcrafted Pizza Dough cut into Small Rounds with
your choice of one of the following toppings:*

Yukon Gold Potatoes with Rosemary, Garlic and Truffle Oil

~

Tomato Basil Sauce, Mozzarella, Tuscan Olive Tapenade

~

*Wild Mushroom and Mozzarella with Fresh Thyme and
Caramelized Garlic*
\$39

POLPETTINE DI MANZO
Miniature Beef Meatballs served with Classic Marinara
\$39

CROCCHETTE DI PATATE
Potato Croquettes filled with Cheese and Parma Cotto
\$39

SPIEDINI DI POLLO
Natural Chicken Skewers with Herb Salsa Verde
\$39

COZZE GRATINATE
New Zealand Mussels with Italian Style au Gratin
\$48

BOMBOLOTTI DI SPINACI
Profiteroles filled with Spinach and Artichoke Dip
\$39

PATATINE RIPIENE
Red Bliss Potatoes filled with Swiss Cheese and Crisped Pancetta
\$39

SVIZZERE DI MANZO
*Bite-size Beef Sliders on Sesame Brioche with
Arugula Pesto, Grape Tomatoes and Melted Fontina*
\$39

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AL VASSOIO

(Party Platters)

All party platters are graciously arranged ready for display

Small serves up to 20 guests
Medium serves 30-40 guests
Large serves 50-60 guests

FORMAGGI ARTIGIANALI

*Array of Artisan Italian Cheeses featuring
Taleggio, Fontina, Parmiggiano, Pecorino Romano and Gorgonzola Dolce
Served with Dried Fruits and Nuts, Infused Truffle Honey,
Rosemary Fig Spread and Gourmet Crackers*
Sm\$68 Med\$135 Lg\$205

MOZZARELLA CAPRESE

*Seasonal Ripened Tomatoes and Fresh Mozzarella with Basil and Seasoning
(We use Thyme-Roasted Tomatoes in the Winter)*
Sm\$65 Med\$125 Lg\$185

VEGETALI GRIGLIATI

*Array of Market Fresh Grilled Vegetables
Topped with Roasted Garlic Infused Oil and Fresh Thyme*
Sm\$35 Med\$65 Lg\$95



COCKTAIL DI GAMBERONI

Jumbo Coldwater Shrimp served with Cocktail Sauce
Sm\$77 Med\$142 Lg\$218

SALMONE AFFUMICATO

*Prime Smoked Salmon Presentation with Lemon-Dill Cream
Cheese, Thinly sliced Cucumbers, Capers and Sweet Onions
Served with Toasted Baguettes*
Sm\$80 Med\$155 Lg\$225

BRUSCHETTA PRESENTATION

*Classic Tomato Basil, Cannellini Beans and Rosemary,
Tuscan Olive Tapenade*
Sm\$40 Med\$78 Lg\$118

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AL VASSOIO

(Party Platters)

Small serves up to 20 guests

Medium serves 30-40 guests

Large serves 50-60 guests

CARPACCIO DI MANZO OR BRESAOLA

*Thinly sliced Natural Beef Carpaccio Topped with Wild Arugula,
Parmigiano, Fresh Lemon Juice and Cold-pressed Olive Oil*

Sm\$70 Med\$135 Lg\$195

PARMA PROSCIUTTO CON FRUTTA DI STAGIONE

*Shaved Parma Prosciutto paired with Cantaloupe or Seasonal
Summer Figs served with Aged Balsamic Syrup*

Sm\$65 Med\$130 Lg\$190

CHILLED PENNE PASTA SALAD

Basil Pesto with Sundried Tomatoes and Pine nuts

Sm\$35 Med\$65 Lg\$95

FRUTTA DI STAGIONE

*Selection of Fresh Seasonal Fruits
Served with Sweet and Spicy Nuts*

Sm\$55 Med\$80 Lg\$125

CARPACCIO AL TONNO

*Ruby Red Tuna Carpaccio Topped with Watercress, Grapefruit
Segments and Fried Shallot Rings served with a*

Light Citrus Vinaigrette

Sm\$70 Med\$135 Lg\$195

SALUMI ASSORTITI

*Cured Italian Meat presentation featuring Soppressata,
Cacciatore Salame, Parma Prosciutto, Bresaola and
Parma Cotto served with Grape Mustard,*

Regular Coarse Mustard and Assorted Herb Rolls

Sm\$50 Med\$100 Lg\$150

VASSOIO ASSORTITO

*Razor Sliced Natural Turkey and Roast Beef served with Sliced
Provolone, Red Leaf Lettuce, Ripened Tomatoes, Caramelized
Onions, Mustard, Mayo and Assorted Herb Rolls*

Sm\$55 Med\$110 Lg\$165

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Bocconcini Assortiti
(Assorted Mini Sandwiches)
Priced per Two (2) Dozen

A bountiful Selection of Assorted Herb Rolls filled with:

Smoked Salmon with Arugula and Lemon-Dill Cream Cheese
\$55

Parma Prosciutto with Fig Spread, Fontina and Watercress
\$55

Roast Beef with Gorgonzola Mousse and Truffle Aioli
\$40

Soppressata with Grape Mustard and Taleggio
\$45

Mozzarella Caprese with Basil Pesto
\$45

Tuna Salad with Regional Olive Tapenade and Red Leaf Lettuce
\$39

Assagini da Tea
(Tea Sandwiches)
Priced per Two (2) Dozen

*Array of Bite-Sized Tea Sandwiches prepared with
Assorted Breads and the following fillings:*

Prime Smoked Salmon with Lemon-Dill Cream Cheese and Cucumbers
\$55

Razor-Sliced Turkey with Fontina and Rosemary Fig Spread
\$39

Roasted Pears with Gorgonzola mousse and Arugula
\$39

Roast Beef with Grape Mustard, Red Leaf Lettuce and Tomato
\$39

Razor Sliced Cucumbers, Dill, Sonoma Goat Cheese Mousse
\$39

Harvest Chicken Salad with Pecans and Orange Peel
\$39

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GIUSEPPE

SPECIALTY STORE

INSALATE

(Salads)

Small serves up to 20 Guests

\$49

Large serves 30-40 Guests

\$96



INSALATA CON MELE E GORGONZOLA
*Organic Greens with Granny Smith Apples,
Candied Pecans, Gorgonzola and Balsamic Vinaigrette*

INSALATA CON BIETE E ARANCE
*Organic Greens with Seasonal Oranges,
Roasted Beets, Salt Roasted Almonds, Pecorino Romano
and Balsamic Vinaigrette*

INSALATA DI ARUGULA E LATTUGA
*Baby Arugula and Boston Lettuce with Shaved Parmiggiano, Fennels,
Grapefruit Segments and Citrus-Honey Vinaigrette*

MISTICANZA DI CAMPO
*Organic Greens topped with Julienne of Seasonal Vegetables and
Grape Tomatoes with your choice of Balsamic or Citrus Honey Vinaigrette*

INSALATA CON PERE E CAPRINO
*Organic Greens with Roasted Pears, Natural Goat Cheese,
Candied Walnuts and Raspberry Balsamic Vinaigrette*

ROMANA CON PANCETTA
*Romaine Hearts with Toasted Pine nuts, Crisped Pancetta, Shallots and
Grape Tomatoes tossed in a Light Gorgonzola Cheese Dressing*

CONDIMENTI

(Our Signature Dressings)

\$ 6.00 per Pint

*Balsamic Vinaigrette/ Raspberry Vinaigrette/
Citrus Honey Vinaigrette/ Gorgonzola Cheese Dressing*

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SPECIALITA' MARINATE

(Our Specialty Marinated Items)
Priced by the Lb

*Medley of Regional Olives \$12/ Artichoke Hearts \$8/ Mushroom Caps \$9/
Savory Carrots \$7/ Fire Roasted Peppers \$12/ Ciliegine Mozzarella \$20*

SALSETTE SPECIALI

(Our Specialty Sauces and Spreads)
Priced per Pint

ROSEMARY FIG SPREAD

"A Perfect Compliment to our Cheese Displays"
\$12

GRAPE MUSTARD

"Great with Cold or Hot Meats and Cheese Displays"
\$12

GORGONZOLA MOUSSE

"Great with Cold or Hot Meats and Sandwiches"
\$12

REGIONAL OLIVE TAPENADE

"Great with Everything"
\$16

INFUSED TRUFFLE HONEY

"A Perfect Compliment to our Cheese Displays"

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LASAGNA CASARECCE

(Our Signature Lasagnas)

LASAGNA DI ZUCCA E FUNGHI

Butternut Squash and Wild Mushroom Lasagna with Mozzarella, Bechamel, Parmiggiano, Infused Truffle Oil and Fresh Thyme Served with a Light Gorgonzola Sauce (Fall/ Winter Only)

Small serves up to 12
\$65
Large serves up to 24
\$130

LASAGNA DI CARCIOFI E PISELLI

Artichoke and English Pea Lasagna with Mozzarella, Bechamel and Parmiggiano served with Roasted Asparagus Sauce (Spring/ Summer Only)

Small serves up to 12
\$65
Large serves up to 24
\$130

LASAGNA BOLOGNESE

Classic Beef Ragout Bolognese Lasagna with Parmiggiano Served with extra ragout on the side

Small serves up to 12
\$48
Large serves up to 24
\$96

LASAGNA VEGETARIANA

Market Fresh Grilled Vegetables with Basil Pesto and Mozzarella Served with a Light Tomato Basil Sauce and Parmiggiano

Small serves up to 12
\$48
Large serves up to 24
\$96

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SECONDI PIATTI

(Our Selection of Specialty Entrees)

All Entrees are priced per person with a 12-Person minimum order

All Entrees will arrive with printed re-heating instructions

BRASATO DI MANZO

*Natural Beef Short ribs Slowly Braised with
Red Wine and Natural Juices
Served with your choice of*

*Barolo Spiced Demi-Glace/ Sundried Cherry Port Wine Demi-Glace/
Wild Mushroom Madeira Demi-Glace/
Pomegranate Orange Demi-Glace*
\$14

POLPETTE DI MANZO

*Mamma Angela's Specialty Meatballs
Served with your choice of
Tomato Basil Sauce/ Mushroom Marsala Sauce*
\$9

SCALOPPINE DI VITELLO

*Tender Veal Medallions Scaloppine
Served with Your Choice of
Lemon Piccata/ Mushroom Marsala/ Parmiggiana*
\$16

OSSOBUCO DI VITELLO

*Braised Veal Shank with Red Wine, Carrots, Celery and Onions
Served with Herb Gremolata*
\$20

IL POLLO

*Natural Chicken Breast
With Your Choice of the Following Sauces
Lemon Piccata/ Mushroom Marsala/ Cacciatore/ Parmiggiana*
\$10

SALTIMBOCCA ALLA ROMANA

*Medallions of Natural Chicken Breast topped with Parma Prosciutto
and Sage served with Natural Pan Juice-Wine Sauce*
\$11.50

ROTOLO DI POLLO

*Natural Chicken Breast rolled and stuffed with Fontina, Sundried
Tomatoes and Sauteed Spinach served with
Sage-Mushroom Demi-Glace*
\$11

SALSICCE E PEPERONI

*Roasted Italian Sausage served over Sauteed Bell Peppers and
Onions with Chili Flakes, Basil and Cold Pressed Olive Oil*
\$8

ARROSTO DI MAIALE

*Herb Rubbed Pork Tenderloin served with Grape Mustard and
Orange Spiked Demi-Glace*
\$11

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IL PESCE

(Fish)

Our Fish Entrees will arrive with printed cooking instructions.

LOCAL OR WHITE SEABASS
\$23

~

LOCH DUART ORGANIC SALMON
\$23

~

NORTHERN HALIBUT
\$26.50

Choice of Sauces:

*Lemon Piccata/ Puttanesca/ Pistachio Crusted with Herb
Gremolata/ Fennel and Radicchio with Salsa Verde/
Roasted Pepper Sauce with Basil Oil*



OVEN-READY MEATS

Our Oven-Ready Meats will arrive with printed cooking instructions.

WHOLE BEEF TENDERLOIN
\$290 Serves up to 14

~

WHOLE NEW YORK STRIP
\$260 Serves up to 20

~

WHOLE PORK TENDERLOIN
\$130 Serves up to 20

~

WHOLE LEG OF LAMB
\$115 Serves up to 12

With your Oven-Ready Meat Selection, select from our:

Special Italian Herbed Rub

~or~

Plain Kosher Salt and Pepper Corn Rub

Then choose One (1) Sauce and One (1) Condiment from our list.



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SAUCES AND CONDIMENTS

Select one sauce and one condiment to pair with Oven-Ready Meats.

Sauces: \$20 per Quart

Barolo-Spiced Demi-Glace
Sundried Cherry and Port Wine Demi-Glace
Pomegranate Orange Demi-Glace
Mushroom Madeira Demi-Glace
Three Peppercorn -Brandy Sauce

Condiments: \$12 per pint

Classic Horseradish
Truffle Horseradish
Gorgonzola Mousse
Grape Mustard
Apple Cinnamon Chutney
Herb Gremolata
Course Mustard
Chive-Mustard
Fig-Olive Tapenade

CONTORNI

(Side Dishes)

\$42

All Side Dishes are priced for 12-person orders
All Side Dishes will arrive with printed re-heating instructions

Thyme-Roasted Fingerling Potatoes
Lemon Basil Mashed Potatoes
Gorgonzola Mashed Potatoes
Garlic Mashed Potatoes
White Truffle Mashed Potatoes
Cannellini Bean Ragout

Steamed Asparagus with Almond
Wilted Spinach with Garlic and
Fennels
Broccoli au Gratin
Bittersweet Broccoli Rabe
Polenta or Risotto Cakes
Steamed French Beans
Sauteed Seasonal Vegetables

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IL DOLCI
(The Sweets)

Individual Bites

Priced per Two (2) Dozen

- Tuscan Style Biscotti*
\$36
- Chocolate and Hazelnut Truffles*
\$44
- Apple-Fig Streudels*
\$36
- Sicilian Cannoli*
\$60
- Seasonal Fruit Torte*
\$60

Cakes

Priced per 10" Cake

- Chocolate Almond Torta Caprese*
\$40
- Lemon Almond and Ricotta Crostata*
\$40
- Traditional Tiramisu*
\$45
- Seasonal Fruit Torte*
\$40
- Carrot Cake*
\$40



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