



2025  
MENU



# Catering For Every Occasion

Pronto is the perfect solution for all your corporate and home entertaining needs. Pronto in Italian means “prompt and ready,” so you can be sure that every order we prepare for you will not only be on time, but also fresh and delicious. Whether it’s a casual family dinner at home or a large corporate conference, Pronto makes planning any event no-fuss and stress-free.

## What Makes Pronto Different?

Our food is created with seasonal, farm fresh ingredients from top quality local producers. Pronto Catering is committed to creating delicious gourmet cuisine and bringing it right to your door.

For More Information And To Order Online  
Please Visit [www.prontocateringsd.com](http://www.prontocateringsd.com)

## We Make Ordering Easy



View The Menu &  
[Order Online](#) For Drop  
Off



Call Our Catering Office:  
[858.581.2205](tel:858.581.2205)



Email Us  
[contact@prontocateringsd.com](mailto:contact@prontocateringsd.com)

[Visit our website to learn more and for information on delivery.](#)

### Additional Ordering Information

Minimum \$250 food purchase required

Orders must be placed 5 business days in advance by 12pm

Orders are subject to a minimum \$60 delivery fee, \$85 with setup

We offer vegan and gluten-free options

All orders include disposable platters, eco-friendly plates/cups, napkins and cutlery.  
China upgrade, staff, rentals & decor are available for additional fees

# Breakfast Selections

15 Person Minimum

## Continental Breakfast | \$16.95 pp

- Fresh Baked Muffins, Scones, Croissants, Pain Au Chocolat & Whole Grain Rolls
- Cream Cheese Spread, House Preserves & Whipped Butter
- Seasonal Fresh Fruit Salad
- Low fat Vanilla Yogurt

## Healthy Start | \$19.95 pp

- Assorted Freshly Baked Bagels
- Regular & Herb Cream Cheese Spreads, House Preserves & Whipped Butter
- Peeled Hard-Boiled Eggs
- Seasonal Fresh Fruit Salad
- Low Fat Vanilla Yogurt
- Giuseppe's Signature Granola **veg**

## Latin Breakfast Buffet | \$26.50 pp

- Farm Fresh Scrambled Eggs **veg | gf**
- Grilled Tri-Color Peppers, Onions, Dice Potatoes and Green Chiles **v | gf**
- Slow Cooked Refried Beans **v | gf**
- Seasonal Fresh Fruit Salad
- Fresh Guacamole, Queso Fresco, Salsa Roja
- Warm Fresh Corn Tortillas **veg | gf**

## California Breakfast Buffet | \$24.50 pp

- Spinach, Tomato & Feta Frittata **veg | gf**
- Sweet Potato and Market vegetable Hash **v | gf**
- Seasonal Fresh Fruit Salad
- House Made Granola **veg**
- Low Fat Vanilla Yogurt **gf | veg**

## Classic American Breakfast | \$26.50 pp

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

## Morning & Afternoon Break Suggestions

- Parfait with Granola, Berries, Greek Yogurt \$6.75 pp
- Housemade Coconut Granola Bars \$4.50 pp **gf | veg**
- Whole Seasonal Fresh Fruit \$1.75 pp
- Assorted Housemade Biscotti \$4.50 pp
- Artichoke Dip with Housemade Crostini \$4.50 pp
- Salt Roasted Almonds or Sweet & Spicy Assorted Nuts \$5.50/ Bag **v | gf**
- Joe's Kettle Chips in Assorted Flavors \$3.50/Bag
- Make your own trail mix: House Made Granola, Dried Fruits, Assorted Nuts, M&M's \$6.75 pp

Breakfast Sandwiches  
(Minimum 5 per type)

Choice of individually wrapped:  
Ciabatta, Bagel or Croissant

Egg & Cheddar Cheese \$10.75pp **veg**  
Scrambled Eggs, Cheddar Cheese

Egg, Cheddar Cheese & Meat \$11.25 pp  
with Applewood Smoked Bacon  
OR Chicken Apple Sausage

Breakfast Burrito \$10.75pp **veg**  
Scrambled Eggs, Cheddar, Potatoes & Pico De Gallo

## A La Carte Additions

Scrambled Eggs with Condiments \$6.25 pp **veg | gf**

French Toast Bread Pudding: Bread & Cie Challah Bread, Maple-Caramel Sauce, Chopped Pecans \$7.75

Baked Goods: Scones, Muffins, Croissants & Pan Au Chocolate \$6.25 pp

Bagels & Spread: Cream Cheese Spread, House Preserves & Whipped Butter \$7.25pp

Salmon & Bagels: Prime Smoked Salmon & Bagel Display with Cream Cheese and Traditional Condiments \$12.95 pp

Slow-Cooked Oatmeal with Fresh Berries & Almonds \$8.50pp

Quiche: Freshly Baked Quiche of the Day (Serves 10-12) \$38

Fresh Fruit: Seasonal Fresh Fruit Salad \$4.50pp

Freshly Baked Breakfast Breads: Choice of Carrot Raisin, Banana Nut, Lemon Poppy Seed, Zucchini Walnut \$19.50 Per Loaf (Each Loaf Serves 10-12)

# Sandwiches & Wraps

Sandwiches Prepared on Assorted "Bread & Cie" Breads

Gluten-Free Bread Available Upon Request

15 Person Minimum

## SANDWICH DISPLAY | \$18.95pp

Minimum of 5 per Type

Presented with Joe's Kettle Chips, Pickles & Freshly Baked Cookies or Brownies

Turkey & Fig

Natural Turkey with Fig Jam, Arugula & Manchego Cheese

Prime Roast Beef

Prime Natural Roast Beef, Truffle Aioli, Onion Marmalade, Gorgonzola & Butter Lettuce

Tuna Salad

White Albacore Tuna Salad with Piquant Lemon Dressing, Lettuce & Tomato

Mozzarella Caprese **veg**

Fresh Mozzarella Caprese, Basil, Tomato, Pesto Aioli

Harvest Chicken Salad

Ripened Pears, Orange Spiked Mayonnaise & Butter Lettuce

Ham and Swiss

Honey Mustard, Red Leaf Lettuce & Tomatoes

Balsamic Roasted Portobello

Goat Cheese, Grape Chutney & Arugula **veg**

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 | \$24.95pp

Minimum of 5 per Type

Please select from the Sandwich Options. Also Includes:

Chilled Pasta Salad

Basil Pesto, Sundried Tomatoes & Pine Nuts **veg**

Organic Mixed Green Salad

Seasonal Raw vegetables & Balsamic Dressing or Caesar Salad

Joe's Kettle Chips & Pickles

Fresh Baked Cookies or Brownies

## WRAP DISPLAY | \$19.95pp

Minimum of 5 per Type

Presented with Joe's Kettle Chips, Pickles & Freshly Baked Cookies or Brownies

Grilled Skirt Steak

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 **veg**

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 **veg**

Curry Chicken Salad

Purple Cabbage, Carrot & Cucumber

Tuna Salad

Artichoke Hearts, Sundried Tomato, Romaine Lettuce & Cherry Tomatoes with Olive Tapenade

## DELUXE WRAPS DISPLAY | \$25.95pp

Minimum of 5 per Type

Please select from the Wraps Display Options

Also Includes:

Red Bliss Potato Salad

Whole Grain Mustard Vinaigrette **veg | gf**

Organic Mixed Green Salad

Seasonal Raw Vegetables, Balsamic Dressing or Caesar Salad

Fresh Baked Cookies or Brownies

Joe's Kettle Potato Chips & Pickles

# Lunch Boxes

## The Lunch Box

**\$21.95pp**- Whole Sandwich  
**\$16.95pp**- Half Sandwich  
 Minimum of 5 per Type

**Choose one:**  
 Any Sandwich or Wrap\*

**Comes with:**  
 •Joe's Kettle Potato Chips & Pickles  
 •Freshly Baked Cookie or Brownie

## The Deluxe Lunch Box

**\$23.95 pp**- Whole Sandwich (Minimum of 5 per Type)  
**\$19.95 pp**- Half Sandwich (Minimum of 10 per Type)

**Choose one of each:**  
 Any Sandwich or Wrap\*  
 Side Salad: Penne Pasta Salad, Organic Green Salad, Quinoa Salad, Potato Salad, or Fresh Fruit Salad

**Comes with:**  
 •Joe's Kettle Potato Chips & Pickles  
 •Freshly 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 \$11.95**  
 Minimum 5 Per Selection, 15 PERSON MINIMUM

Candied Pecan Salad  
 Organic Greens, Cabernet Poached Pears &  
 Gorgonzola With Balsamic Dressing

Farmers Market Salad  
 Organic Greens, Shaved Vegetables & Balsamic Vinaigrette

Local Strawberry & Arugula Salad  
 Shaved Fennel, Ricotta Salata, Red Organic Quinoa,  
 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

Nicoise Salad  
 Organic Greens, Cherry Tomatoes, Haricot Verts, New  
 Potatoes, Olives, Capers, Hard Boiled Egg, Red  
 Wine-shallot Vinaigrette

Classic Caesar Salad  
 Croutons, Parmigiano & Chives With House Dressing

## Deluxe Salad Display

(Minimum 15 Guests) \$24.95pp

**Choose two of each:**  
 Any Two Salads  
 Any Two Proteins

**Also includes:**  
 Penne Pasta Salad  
 Sundried Tomatoes, Pine Nuts &  
 Parmigiano with Our Signature Basil Pesto  
 House Baked Rolls & Whipped Butter  
 Assorted Cookies or Brownies

**UPGRADE ANY SALAD WITH A PROTEIN**  
**\$8.00pp** For Each Protein Option

- Certified Angus Tri-Tip **gf**
- House Marinated Grilled Chicken **gf**
- White Albacore Tuna Salad **gf**
- House Roasted All Natural Turkey **gf**
- Chilled Roasted Salmon (+\$2 pp) **gf**
- Balsamic Glazed Grilled Tofu **v | gf**
- Harvest Chicken Salad **gf**

# Hot Buffets

All Buffets Include Choice Of 1 Entrée • Add Additional Entrée For \$9.95pp  
Some Menus May Require Onsite Staff • Buffet Attendant Required For All Hot Buffets 50 Guests Or More  
15 PERSON MINIMUM

## THE PASTA | \$24.95pp

Rigatoni or Penne Pasta

### Choice of Two Sauces:

Classic Tomato Marinara **veg**

Vegetable Primavera **veg**

Meat Blend Ragu Bolognese

Vodka-Lemon Cream Sauce **veg**

### Also Includes:

Rolls: Freshly Baked Rolls with Butter

Salad: Classic Caesar or Garden Green Salad

Dessert: Chef's Dessert Selection

### Add:

House Marinated Grilled Chicken ( + \$8.00pp )

Giuseppe's Signature Beef Meatballs ( +\$4.50pp )

## THE MEDITERRANEAN | \$29.50pp

### Choice of one Entrée:

Chicken Tagine

Bold Moroccan Style- Slowly Stewed with Tomato-Saffron Broth, Dried Fruit, and Exotic Seasonings **gf**

Poached Salmon

Court Bouillon Poached Salmon w/ Yogurt Cucumber Tzatziki **gf**

Stew

Greek Style vegetable and Three Bean Stew **gf | v**

### Also Includes:

Saffron Couscous: Wine Soaked Golden Raisins, Toasted Pine Nuts & Shallots **v | veg**

Mediterranean Salad: Romaine Hearts, Arugula, Artichoke Hearts, Olives, Cucumber, Feta, Tomatoes, Red Onions, Mint, Lemon-Dill Dressing **gf | v**

Hummus: Roasted Pepper Hummus & Pita Chips **v | veg**

Dessert: Chef's Dessert Selection

## THE DELUXE ITALIAN | \$29.50pp

### Choice of one Entrée:

Chicken Marsala

Foraged Mushrooms & Fresh Peas **gf**

Chicken Piccata

Lemon, Artichokes, Garlic and Capers

Baked Ziti

Tomato Basil Sauce, Eggplant, Capers, Olives, Mozzarella, Parmigiana, Toasted Bread Crumbs **veg**

Lasagna

Choose From Our Selection of Lasagnas

(See Page 7)

### Also Includes:

Rolls: Freshly Baked Rolls with Whipped Butter

Vegetable Medley: with Lemon-Garlic Oil  
(Oven Roasted- Fall/Winter, Grilled- Spring/Summer)

Salad: Classic Caesar or Candied Pecan Salad

Dessert: Chef's Dessert Selection

### Add:

House Marinated Grilled Chicken ( + \$8.00pp )

Giuseppe's Signature Beef Meatballs ( +\$4.50pp )

## THE LATIN | \$33.50pp

### Choice of one Entrée:

Slow Braised and Shredded Beef **gf**

Slow Braised and Shredded Chicken **gf**

Slow Braised and Shredded Pork Carnitas **gf**

### Also Includes:

Toppings: Grilled Onions, Tri-Color Peppers, Diced Potatoes & Green Chilies **v | gf**

Corn Tortillas **gf | veg**

Black Beans: with Roasted Poblano Chilies **v | gf**

Salad: Seasonal Chopped Salad **gf | v**

Spanish Rice: with English Peas, Carrots, Peppers, Garden Herbs & Spices **v | gf**

Traditional Condiments: Shredded Lettuce, Queso Fresco, Guacamole, Pico di Gallo, Sour Cream & Marinated Carrots **gf | veg**

Dessert: Chef's Dessert Selection

# Hot Buffets

All Buffets Include Choice Of 1 Entrée • Add Additional Entrée For \$9.95pp  
Some Menus May Require Onsite Staff • Buffet Attendant Required For All Hot Buffets 50 Guests Or More  
15 PERSON MINIMUM

## THE SIGNATURE | \$36.50pp

### Choice of one Protein:

Beef Short Ribs  
Slow Braised Boneless Beef Short Ribs Served with Red Wine Demi Glace **gf**

Roasted Chicken  
Rosemary and Lemon Marinated Roasted Chicken Served with Madeira, Sage Pan Juice Reduction **gf**

Certified Angus Tri-Tip  
Chilled and Thinly Sliced Herb Seasoned Tri-Tip served with Black Pepper Yogurt Sauce, Herb Salsa Verde **gf**

Lamb Shoulder  
Red Wine Braised Lamb Shoulder **gf**

Braised Pork  
Braised Pulled Pork Shoulder Served with Apple Cider Jus, Caramelized Onions, Crushed Hazelnuts, Served with Apple Chutney **gf**

Dijon Salmon  
Chilled Hot & Sweet Dijon Salmon Served with Hass Avocado, Mango & Lime Salsa **gf**

Herb Roasted Chicken  
Served with Natural Juices, Roasted Apples, Cranberries & Pears, Caramelized Onions **gf**

Classic Beef Bourguignon  
Slow Braised with Red Wine, Carrots, Pearl Onions, Mushrooms and Herbs **gf**

Seafood Bouillabaisse  
Assorted Fresh Fish Slow Cooked with White Wine, Onions, Tomatoes, Garlic, Saffron and Herbs **gf**

Stuffed Tomatoes "Provençale"  
Saffron Rice, Root vegetable Brunoise, Fresh Herbs **v | gf**

### Served With a Choice of:

Organic Red Quinoa  
Roasted Corn, Roasted Red Pepper & Chili Lime Vinaigrette **v | gf**

Smashed Potatoes  
Red Bliss Smashed Potatoes with Fresh Parsley & Olive Oil **v | gf**

Toasted Farro  
Pistachios, Seasonal vegetable Brunoise, Caramelized Onions, Shallot Vinaigrette **v**

Saffron Infused Couscous  
Roasted Red Pepper, Basil, Garlic & Parmesan **v**

White Truffle Mashed Potatoes  
White Truffle Scented Yukon Gold Mashed Potatoes, Chives & Parmigiano Reggiano **gf | veg**

### Also Includes:

Rolls: Freshly Baked Rolls with Whipped Butter

Vegetable Medley: with Lemon-Garlic Oil  
(Oven Roasted- Fall/Winter, Grilled- Spring/Summer)

Salad: Choice of Any Salad (see page 3)

Dessert: Chef's Dessert Selection

# Pronto Plated Dinner

\$49.50 pp • 15 PERSON MINIMUM

veg

Kitchen and Service Staff Required. Fully Equipped Onsite Kitchen Required.  
Final entree counts due 10 business days prior to your event.

## FIRST COURSE

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Please Select One | Serve with Freshly Baked Rolls and Whipped Butter

Candied Pecan Salad  
Organic Greens, Cabernet Poached Pears & Gorgonzola  
with Balsamic Dressing

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

Classic Caesar Salad  
Young Little Gem, Croutons, Parmigiano & Chives with  
House Dressing

Kabocha Squash & Coconut Soup  
Pumpkin Seeds, Curry Oil, Toasted Coconut  
(Fall-Winter)

Heirloom Tomato & Melon Gazpacho  
Garnished with Yuzu Crème Fraiche, Fresh Fruit Salsa &  
Fresno Chile Oil Drops  
(Spring-Summer)

Local Seasonal Berry Salad  
Candied Hazelnut, Butter Lettuce & Baby Greens, Sonoma  
Goat Cheese, Shaved Fennel Champagne Vinaigrette

## MAIN COURSE

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Please Select Two | Serve with Choice of Side & Seasonal Vegetable Medley with Garlic Oil

Slow & Low Braised Beef Short Ribs  
with Red Wine Demi-Glace

Flat Iron Steak  
with Maldon Salt, Aged Balsamic Vincotto &  
Giuseppe's Olive Oil  
Filet \$8pp surcharge

Chicken Piccata  
with Lemon, Artichokes, Garlic, and Capers

Chicken Marsala  
With Foraged Mushroom, Peas & Marsala Infused  
Butter Sauce

Black Pan Roasted Loch Duart Salmon  
with Seasonal Fruit Salsa

Chile & Lime Marinated Jumbo Shrimp  
Skewers with Cucumber-Yogurt Tzatziki

Slow Braised Pork Shoulder  
with Apple Cider Jus & Spiced Apple Chutney

Herb Marinated Rack of Lamb  
with Mint Gremolata  
(\$10pp surcharge)



# Pronto Plated Dinner

## SIGNATURE SIDES

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Please Select One

White Truffle Mashed Potatoes

Toasted Farro (or Quinoa) with Pistachios, Seasonal Vegetable Brunoise & Caramelized Onions

Rosemary & Garlic Roasted Peewee Fingerling Potatoes

Farmers Market Vegetable & Parmesan-Lemon

Saffron Couscous with Wine-Soaked Golden Raisins,  
Toasted Pine Nuts & Shallots

Risotto Cake

## VEGETARIAN ALTERNATIVES

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Please Select One

Spinach & Goat Cheese Ravioli  
Sage Browned Butter Sauce, Parmigiano with Quick  
Wilted Tuscan Kale with Chile Infused with Olive Oil &  
Garlic

House Crafted Kabocha Squash & Ricotta Ravioli  
Served with Sage Browned Butter Sauce & Parmigiano  
Quick Wilted Tuscan Kale & Rainbow Chards with Chile  
Infused Olive Oil  
(Fall-Winter)

Orecchiette Pasta  
Foraged Mushrooms, Truffle Panna, Peas, Parmigiano  
Reggiano, Garnished with Toasted Pecan Powder, and  
Petite Pea Tendrils

Orecchiette Pasta with Confit Tomatoes  
Garden Basil & Hazelnut Pesto, Burrata & Herbed  
Breadcrumbs  
(Spring/Summer)

## OPTIONAL PLATED DESSERTS

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Add \$9.50 PP

Limoncello Panna Cotta  
Blackberry Coulis, Pistachio Brittle, Passion Fruit Syrup,  
Mason Jar

Traditional Tirami Sú  
Lady Fingers, Espresso, Kahlua, Fluffed Mascarpone  
Crème, Bittersweet Cocoa Powder

Warm Flourless Dark Chocolate Cake  
Crème Chantilly, Cocoa Nibs, Golden Powder, Peanut  
Butter Wafer

Local Seasonal Fruit Cobbler  
Streusel Topping / Vanilla Bean Gelato / Mint/ Mason JarO

Giuseppe's Signature Carrot Cake  
Cream Cheese Frosting, Crushed Walnuts, Berry Coulis

Gianduja Chocolate Budino  
Frangelico Whipped Cream / Espresso Soil

# Hors D'oeuvres

Menu Items that require Chef on-site are marked with an asterick.

## COLD

\$4.50 Each. Minimum 24 servings per item.

Caprese Skewer  
Fresh Ciliegene Of Mozzarella, Cherry Tomatoes & Basil  
With Extra Virgin Olive Oil & Balsamic Drizzle **veg | gf**

Wild Mushroom Bruschetta  
Goat Cheese Mousse, Thyme & Truffle Essence, Crostini  
**veg**

Prime Smoked Salmon  
With Lemon-dill Cream Cheese, Sliced Cucumber Raft  
**gf**

Turkey Waldorf Salad & Savory  
Cheese Scone  
Fresh Grapes, Celery, Arugula, Cranberry Puree

Mini Lobster Roll  
Fresh Lobster, Meyer Lemon & Chive Dressing,  
Brioche Roll (+\$1.00 each)

Cucumber Hummus Cups  
Smoked Paprika, Salt Roasted Pistachios  
Olive Oil **veg | v | gf**

Belgian Endive Petals  
Gorgonzola Crème & Candied Walnuts With Port  
Poached Figs **veg | gf**

Grilled Chicken Curry Artichoke Stack  
Grilled Artichoke Bottom Topped With Curry Chicken  
Salad & Pineapple Chutney **gf**

Beef Carpaccio Crostini  
House Crostini, Paper Thin Sliced Beef, Shaved  
Parmiggiano & Arugula With Truffle Aioli

Deviled Egg  
Coleman's Mustard, Smoked Paprika, Applewood  
Bacon, Chives **gf**

Antipasto Skewer  
Marinated Mozzarella, Cerignola Olives, Basil, Artichoke  
Hearts, Giuseppe's Olive Oil, Balsamic Syrup **veg | gf**

## HOT

\$4.50 Each. Minimum 24 servings per item.

Cauliflower Fritter  
Parmesan, Basil & Panko With Tomato Jam **veg**  
**\*Requires Chef Onsite**

Giuseppe's Meatballs  
Mini Two Meat Blend Meatball Served With Choice  
Of Tomato Basil Marinara Or Red Wine Demi-glace

Chesapeake Bay Blue Crab Cake  
With Lemon Aioli  
**\*Requires Chef Onsite**

Short Rib Torte  
Slow Braised Beef Short Rib With Demi-glace & Topped  
With Parsnip Puree In Flaky Tartlet Shell \*

House Marinated Jumbo Shrimp  
Lemon Zest, Basil, Calabrian Chili, Flash Sautéed  
White Wine, Aromatic Salt **veg | gf**  
**\*Requires Chef Onsite**

Stuffed Mushroom  
Roasted Tomatoes, Olives, Basil **veg | v | gf**

Mediterranean Lamb Meatball  
Madeira Demi-glace, Mint Pistou

Wild Mushroom & Risotto Arancini  
Fontina / Foraged Mushrooms / Spring Peas **veg**  
**\*Requires Chef Onsite**

Latin Inspired Chicken Skewer  
House Marinated Chicken Skewers Served With  
Three Herb Chimichurri **gf**

Twice Baked Potato  
White Cheddar, Chives & Applewood Smoked  
Bacon **gf**

Picadillo Empanadas  
Ground Beef, Potatoes. Olives, Cumin, Smoked  
Chipotle Aioli  
**\*Requires Chef Onsite**

# Mini Sandwiches

\$5.95 Each. Minimum Order of 24 per type.  
House Mini Rolls

Smoked Salmon  
Oak Smoked Salmon With Arugula &  
Lemon-dill Cream Cheese

Provençal  
Sundried Tomato Goat Cheese, Young  
Spinach & Olive Tapenade **veg**

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

Mozzarella Caprese  
Basil Pesto, Tomato, Fresh Mozzarella & Olive  
Oil **veg**

Harvest Chicken Salad  
Chicken Salad With Ripened Pears, Orange  
Spiked Mayonnaise & Butter Lettuce

Roast Turkey  
House Natural Roasted Turkey With  
Roasted Apples, White Cheddar, Lettuce &  
Tomato

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

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

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## A La Carte Specialty Items

### Quiche

Whole Serves 12pp • Mini Bite Size Quiche  
Requires a Minimum of 24 per selection

**Roasted Vegetable Quiche**  
\$38 Whole / \$4.50 Bite Size Quiche **veg**

**Ham & Goat Cheese Quiche**  
\$38 Whole / \$4.50 Bite Size Quiche

**Applewood Smoked Bacon &  
Swiss Quiche**  
\$38 Whole / \$4.50 Bite Size Quiche

### Giuseppe Signature Lasagnas

Large Lasagna- Serves up to 24 • Small Lasagna- Serves up to 12

**Lasagna Bolognese**  
\$75 Small \$145 Large  
Traditional Bolognese Meat Blend Ragout,  
Mozzarella, Parmesan

**Roasted Vegetable Lasagna**  
\$75 Small \$145 Large  
Assorted Roasted Vegetable Lasagna, Basil  
Pesto, Mozzarella, Tomato Basil Marinara &  
Parmesan **veg**

**Grilled Artichoke Lasagna**  
\$85 Small \$165 Large (Spring & Summer Only)  
Grilled Artichoke, Mozzarella, Parmesan &  
Lemon-Thyme Béchamel **veg**

**Butternut Squash & Wild Mushroom Lasagna**  
\$85 Small \$165 Large (Fall & Winter Only)  
Butternut Squash, Wild Mushroom Medley,  
Béchamel, Mozzarella, Truffle Oil & Thyme **veg**

# Party Platters

Large Platter (Serves up to 40)

Small Platter (Serves up to 20)

## Shrimp Cocktail

\$120 small \$225 large

Poached in Court Bouillon with House Cocktail Sauce, Remoulade, Lemon Wedges **gf**

## Certified Angus Tri-tip Roast

\$105 small \$175 large

Chilled and Thinly Sliced Herb Seasoned Tri-Tip served with Black Pepper Yogurt Sauce, Herb Salsa Verde & House Rolls

## Oak Smoked Salmon

\$120 small \$230 large

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

## Market Vegetable Crudit 

\$60 small \$105 large

Seasonal Market vegetables with Smoked Chipotle Aioli & Classic Ranch **gf | veg**

## Oven Roasted Or Grilled Vegetable Medley

Oven Roasted in Fall & Winter | Grilled in Spring & Summer

\$60 small \$105 large

Roasted Fresh Seasonal vegetables with Lemon-Garlic Oil

## Mozzarella Caprese Salad

\$60 small \$115 large

Seasonal Tomatoes with Fresh Mozzarella, Giuseppe Olive Oil & Fleur De Sel **veg | gf**

## ARTISANAL CHEESE & FRUIT

\$105 small \$195 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 **veg**

## Salumi Presentation

\$95 small \$170 large

Spec Prosciutto, Soppressata, Calabrese Salami, Rosemary Ham, Grape Chutney, Whole Grain Mustard & House Baked Rolls

## "Build Your Own" Bruschetta Trio

\$60 small \$105 large

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

## Mediterranean Mezza

\$95 small \$175 large

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

## Fresh Seasonal Fruit Presentation

\$65 small \$115 large

Sliced Seasonal Fruit & Assorted Berries **veg | gf**

## Chilled Penne Pasta Salad

\$50 small \$80 large

Penne Pasta Salad, Sundried Tomatoes, Parmigiano with Our Signature Pine-Nut Basil Pesto **veg**

## Italian Antipasto Platter

\$90 small \$165 large

Marinated Regional Olives, Artichoke Hearts, Mushrooms, Eggplant Caponata, Marinated Ciliegine of Mozzarella with Cherry Tomatoes, Garlic & Fresh Basil **gf | v**

## Toasted Farro Salad

\$50 small \$80 large

With Seasonal Market vegetables, Caramelized Onions, Pistachios, Rose Wine Vinaigrette **veg | v**

## Quinoa Salad

\$50 small \$80 large

With Seasonal Market vegetables, Caramelized Onions, Pistachios, Rose Wine Vinaigrette **veg | v | gf**

# Optional Upgrades

Elevate Your Cocktail Reception With These Optional Upgrades  
Chef And Service Staff Required Onsite. All Items Can Be Tray Passed Or Serve On A Stationary Display.

## BY THE SHOT | \$4.50

Served in a 2oz acrylic shot glass  
minimum of 24 per type

Giuseppe's Signature Tomato Basil Bisque  
Blue Cheese, Olive Croutonette, Garlic- Basil  
Infused Oil **veg**

Maine Lobster ( Or Shrimp) Bisque  
Yuzu Crème Fraiche, Chervil Garniture, Chive Oil,  
American Caviar **gf**

Chilled Summer Stone Fruit Soup  
Goat Cheese Crostini, Basil Crystals, Pink  
Peppercorn (Spring/Summer) **veg**

Curried Butternut Squash & Coconut Soup  
Toasted Coconut, Roasted Pistachio Garnish (Fall/Winter) **veg | gf**

## ON A PLATE | \$14

Served on a 6" Verterra Tasting Plate, minimum of 24  
per type

Slow and Low Braised Beef Short Ribs  
with Zinfandel Demi & Truffle Scented Yukon Gold  
Potato Pureé **gf**

Moroccan Tajine Couscous (w/ Lamb, Chicken, or  
vegetable)  
Dried Fruits, vegetables, Tomato Saffron Broth

Chili-Lime Marinated Shrimp  
Wild Rice Pilaf, Red Pepper Romesco Sauce **gf**

Poached & Chilled Salmon  
Cucumber -Yogurt, Tzaziki, Dill, Seasonal  
vegetable - Tuscan Farro (or Quinoa)

Spinach & Goat Cheese Ravioli  
Sage Brownded Butter Sauce, Parmiggiano, Quick  
Wilted Tuscan Kale with Chile Infused with Olive Oil &  
Garlic **veg**

Penne Arrabbiata  
Spicy Roasted Tomato Sauce, Penne Pasta, Herbed  
Bread Crumbs, Ricotta Salata **veg**  
(Add Fennel Sausage for \$2.00)

## IN THE JAR | \$6.50

4 oz acrylic or glass jars  
minimum of 24 per type

Burrata Caprese  
Cherry Tomatoes, Burrata, Pink  
Peppercorn, EVOO, Basil, Levain Toast **veg**

Toasted Orzo Pasta  
Garden Basil Pesto, Parmesan, Sundried  
Tomatoes, Tapenade Garniture **veg**

Saffron Infused Quinoa  
Golden Raisins, Confit Shallots, Pinenuts, Roasted  
Seasonal vegetables **veg**

Seasonal Tuscan Farro  
ask your sales representative for seasonal changes

Watermelon Salad  
Imported Feta, Mint, Lime, EVOO, Spiced  
Pepitas (Spring/Summer) **veg | gf**  
Add Chicken to any of the above for \$1.50pp

## FLATBREADS | \$17 each (one flatbread serves 4-6)

Served on wooden pizza boards, minimum of 5 per  
type

Margherita  
Tomato Basil Sauce, Vine Ripened Tomatoes, Mozza-  
rella, EVOO **veg**

Fennel Sausage  
Roasted Broccolini, Garlic Confit, Tomato-Basil Sauce,  
Mozzarella

Calabrese Salami  
Tomato-Basil Sauce, Mozzarella, Red Chili Flakes

Mediterranean  
Spinach, Sun-dried Tomatoes, Olives, Tomato-Basil  
Sauce, Garlic Confit, Feta, Mozzarella **veg**

Foraged Mushrooms  
White Truffle Essence, Thyme, Sweet Garlic, Calabrian  
Chilies, Quattro Formaggi **veg**

# Beverages & Desserts

## A LA CARTE DESSERTS

\$4.50 Each. Minimum of 24 per Selection

Assorted Cookies: Minimum of 24 per selection  
Chocolate Chunks, Oatmeal, Raisin, Peanut Butter, Shortbread

Mini Cupcakes: Minimum of 24 per variety  
Carrot Cake, Lemon Poppy-Seed, Red Velvet, Vanilla, Chocolate, S'mores

Espresso Dark Chocolate Brownies

Gianduja Chocolate Budino **gf**  
Frangelico Whipped Cream, Espresso Soil

Seasonal Fruit Tart Tatin  
Grand Marnier Caramel

Chocolate Covered Cheesecake Bites

Zesty Lemongrass & Coconut Lemon Bars

House Made Granola Bars

Butterscotch Pudding **gf**  
with Orange Whipped Cream and Fleur De Sel

Chocolate and Hazelnut Truffle Lollipops

Nutella & Chocolate Praline Tart

Traditional Tiramisu Shooter

White Chocolate-Passion Fruit  
Truffle Lollipop **gf**

Mini Cannoli  
Ricotta-Chocolate Chip Filling, Crushed Pistachio

## WHOLE CAKES | \$85 Each (12-14 Servings Per Cake)

Carrot Cake

Flourless Chocolate Cake

Peanut Butter Mousse-Chocolate Cake

Tiramisu Cake

NY Style Cheesecake  
•Ask about our seasonal Cheesecake

## BEVERAGE STATION | \$5.75pp

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

## A LA CARTE BEVERAGE ITEMS

Locally Roasted Organic Coffee  
\$22 Gallon (Serves 10-12)  
–Decaf Available

Mighty Leaf Organic Tea Selection  
\$20 Gallon (Serves 10-12)  
–Decaf Available

Apricot Scented Iced Tea  
\$20 Gallon (Serves 10-12)

Fresh-Squeezed Orange Juice  
\$30 Gallon (Serves 10-12)

Lemonade  
\$22 Per Gallon (Serves 10-12)

Bottled Water  
\$2.00pp

San Pellegrino Water  
\$3.00pp

Coke, Diet Coke, Sprite  
\$2.00pp

Snapple (Lemonade or Iced Tea)  
\$3.50pp

# Seasonal Winter Hors D'oeuvres

\$4.50 Each. Minimum 24 servings per item.

Classic "Pigs in a Blanket"  
Topped with "Everything Seasoning",  
Pickle Relish, Grain Mustard

Cabernet Poached Pear Tartlet  
Point Reyes Blue Cheese Creme,  
Candied Hazelnut Powder, Flaky Pastry Raft **veg**

Butternut Squash Arancini  
Panko, Sonoma Goat Cheese, Honey, Sage,  
Cranberry-Orange Aioli **veg**

Turkey & Cranberry Sliders  
Shaved Natural Turkey, Cranberry Aioli,  
Jarlsberg Cheese, Arugula & Mini House Brioche  
Roll (+\$1.00 each)

Tomato, Basil & Stilton Bisque  
Olive Toast Crouton, Micro Basil  
(Chef attended recommended. Mini disposable  
shot glasses included) **veg**

Fresh Lobster Salad Cup  
Tarragon Dressing, Celery & Apples,  
Cucumber Cup & Fresh Chives **gf**

Triple Creme & Gruyere Grilled Cheese  
Black Forest Ham, Seasonal Fruit Chutney  
Mustard Dijonnaise, Buttered Levain Bread  
(chef required onsite)

Roasted Kabocha Squash Skewers  
Marinated Ciliegine, Purple Basil, Lemon Oil,  
Pomegranate Relish **veg | gf**

Charred Brussel Sprout Crostini  
Cranberries, Toasted Pine Nuts, Champagne  
Vinegar Gastrique, Whipped Ricotta **veg**

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## Bite Size Sweets

\$4.50 Each. Minimum 24 servings per item.

Gingerbread Petite Cakes  
Orange Infused Cream Cheese Frosting,  
Crystalized Ginger

Petite Chocolate Pecan Pie  
Whipped Cream, Chocolate Shavings

Pear, Apple & Cranberry Crisp  
Oatmeal Brown Sugar Crumble

Chocolate Dipped Coconut Macaroons **gf**

Petite Pumpkin Pie  
Orange Zested Mascarpone Fluff,  
Candied Pecan

Local Apple-Fig Strudel  
Currants, Pine Nuts, Sugar Dust

# Seasonal Winter Buffet

\$34.95pp • 15 PERSON MINIMUM

## SELECT ONE ENTRÉE:

Roasted Natural Turkey Roulade  
Leek-Pistachio Stuffing, Pan Sage Gravy,  
Cranberry-Orange Chutney

Chilled Maple-Rosemary Salmon | **gf**  
Oven-Roasted and Chilled, Maple Syrup & Dijon  
Mustard Glaze, Fresh Lemon & Rosemary

Baked Mushroom Rigatoni | **veg**  
Gruyere & Parmesan Cheese, Sautéed Mushrooms,  
Topped with Kale, Lemon Zest, Almonds & Bread  
Crumb Gremolata

Braised Beef Brasato | **gf**  
Slow Stewed with Root Vegetables, Pearl Onions,  
Haricot Verts, Mushrooms, Red Wine  
Add an additional protein for \$9.95 pp

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## SELECT ONE OF THE FOLLOWING SIDES:

Roasted Yam Pureé | **gf** | **veg**  
Orange Zest, Cinnamon, Sea Salt

OR

Toasted Farro | **v**  
Seasonal Root Vegetables, Pomegranate Jewels,  
Caramelized Onions, Pistachios, Banyul's Shallot,  
Vinaigrette

(add grilled tofu for \$3.50 pp)

## Also Includes:

Roasted Tri-Color Cauliflower | **gf** | **v**  
Garlic Confit, Cranberries, Sea Salt, Sliced Toasted  
Almonds

Chopped Seasonal Salad | **veg**  
Wild Arugula & Romaine Hearts, Feta, Butternut  
Squash, Celery, Avocado, Spiced Pepitas, Red Wine  
Vinaigrette

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## SELECT TWO DESSERTS:

Gingerbread Petite Cakes  
Orange Infused Cream Cheese Frosting, Crystalized  
Ginger

Petite Chocolate Pecan Pie  
Whipped Cream, Chocolate Shavings

Pear, Apple & Cranberry Crisp  
Oatmeal Brown Sugar Crumble

Chocolate Dipped Coconut Macaroons | **gf**

Petite Pumpkin Pie  
Orange Zested Mascarpone Fluff, Candied Pecan

Local Apple-Fig Strudel  
Currants, Pine Nuts, Sugar Dust



# Spring Hors D'oeuvres

\$4.50 Each. Minimum 24 servings per item.

Roasted Grape & Wild Mushroom Bruschetta **veg**  
Whipped Mascarpone, Fresh Thyme, Shaved  
Parmesan, Toasted Crostini **veg**

Chopped Jumbo Shrimp on Endive **veg**  
Charred with Fine Herbs & Lemon Zest,  
Belgian Endive Spoon, Tropical Fruit Salsa

Cast Iron Seared Kobe Beef  
Miniature Yorkshire Pudding, Horseradish  
Creme, Fresh Chives

Strawberry "Caprese" Skewer **veg | gf**  
Marinated Ciliegine Mozzarella, Basil,  
EVOO, Aged Balsamic Syrup

Tarragon Chicken Salad **gf**  
Parmesan Polenta Cup, Smokey Tomato  
Marmalade, Petite Basil

Olive Oil Smashed Avocado Toast **veg**  
Blistered Tomatoes, Feta, Pepitas, Levain  
Crostini

Chilled Spring Pea Soup **veg | gf**  
Cantaloupe Salsa & Fresh Mint **veg | gf**  
(Chef Attendant recommended. Mini Disposable  
Shot Glass Included)

Spring Artichoke Arancini **veg**  
Meyer Lemon -Parmesan Risotto, Mozzarella  
& Fontina, Caramelized Shallots, Green  
Garlic Aioli

Baked Pork Empanada  
Slow Braised & Spiced Pork, Flakey Pastry  
Shell, Green Goddess Aioli

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## Bite Size Sweets

\$4.50 Each. Minimum 24 servings per item.

Glazed Lemon Rosemary Shortbread Cookies  
Mini Rhubarb and Local Strawberry Pies

Salted Caramel Brownies  
Meyer Lemon Custard & Raspberry Tartlets

# Spring Buffet

\$34.95pp • 15 PERSON MINIMUM

## SELECT ONE ENTRÉE:

Mediterranean Meatloaf  
Sliced Meatloaf with Ground Beef,  
Sundried Tomatoes, Olive Tapenade,  
Tomato-Basil Sauce

Spring Lamb Stew **gf**  
Slow Braised with Red Wine, Herbs, Pearl  
Onions & Spring Market Vegetables

Artichoke Lasagna **veg**  
Mozzarella, Parmesan & Lemon-Thyme Béchamel

Classic Chicken Cacciatore **gf**  
Slow Braised Natural Chicken in a Rich  
Tomato Sauce with Garlic, Capers, Olives,  
Mushrooms and Roasted Red Peppers

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## SELECT ONE OF THE FOLLOWING SIDES:

Celery Root and Potato Puree **gf**

Wild Rice Pilaf  
Golden Raisins and Toasted Pine Nuts **veg | gf**

Toasted Orzo **v**  
Roasted Spring Vegetable Ratatouille and  
Fresh Herbs

## Also Includes:

Roasted Heirloom Carrots and Spring Asparagus  
Labneh Yogurt, Chopped Pistachios, Za'atar  
& Olive Oil **veg | gf**

Greek Goddess Chopped Salad **veg | gf**  
Crispy Romaine, Chickpeas, Kalamata Olives,  
Cucumber, Cherry Tomatoes, Pickled Red Onions,  
Feta, Mint, Green Goddess Dressing

Freshly Baked Rolls & Hotel Butter

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## SELECT TWO DESSERTS:

Glazed Lemon Rosemary Shortbread Cookies

Mini Rhubarb and Local Strawberry Pies

Salted Caramel Brownies

Meyer Lemon Custard & Raspberry Tartlets

