



2026
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

We Make Ordering Easy



View The Menu &
Order Online For Drop
Off



Call Our Catering Office:
858.581.2205



Email Us
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

veg = Vegetarian | v = Vegan | gf = Gluten-Free

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**

veg = Vegetarian | v = Vegan | gf = Gluten-Free

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 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 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 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 & Mari-
nated 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

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

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

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 Risotto Cake

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

VEGETARIAN ALTERNATIVES

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

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 Ciliegine 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-glaze

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

Short Rib Torte
Slow Braised Beef Short Rib With Demi-glaze & 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-glaze, 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

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

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

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

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, Parmiggiano 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**

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**

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 Fraîche, 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 Puree **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 Browned Butter Sauce, Parmigiano, 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, Mozzarella, 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

