



PRONTO CATERING
AN EASY SOLUTION FOR ALL YOUR CATERING NEEDS





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.

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

3 Easy way to order:

1. View the menu & Order online
2. Call our Catering Hotline: 858.581.2205
3. Email us at contact@prontocateringsd.com

Visit www.prontocateringsd.com for delivery and more information

ORDERING INFORMATION

- Minimum \$250 food purchase required
- Orders must be placed 3 business days in advance by 12pm
- Orders are subject to a minimum \$50 delivery fee
- 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

PHONE 858.581.2205

BREAKFAST SELECTIONS

15 Person Minimum

CONTINENTAL BREAKFAST | \$13.95pp

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

HEALTHY START | \$16.95pp

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

CLASSIC AMERICAN BREAKFAST | \$22.95pp

- 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

LATIN BREAKFAST BUFFET | \$22.95pp

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

INTERNATIONAL BREAKFAST | \$21.50pp

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

CALIFORNIA BREAKFAST BUFFET | \$20.95pp

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

BREAKFAST SANDWICH OR BREAKFAST BURRITO

(minimum 5 per type) *vegetarian option available*

- Choice of Individually Wrapped Ciabatta, Bagel, or Croissant with:
 - Scrambled Eggs, Cheddar Cheese \$7.75pp
 - Scrambled Eggs, Cheddar Cheese, Applewood
 - Smoked Bacon OR Chicken Apple Sausage \$8.25pp
 - Scrambled Eggs, Swiss Cheese, Black Forest Ham & Truffle Aioli \$7.95pp
- Breakfast Burrito - Scrambled Eggs, Cheddar, Potatoes & Pico De Gallo \$7.75pp

A LA CARTE ADDITIONS

- Scrambled Eggs with Condiments \$3.75pp
- Bread & Cie Challah French Toast with Maple Syrup & Whipped Butter \$3.75pp
- Scones, Muffins, Croissants & Pan Au Chocolate \$3.75pp
- Bagels, Cream Cheese Spread, House Preserves & Whipped Butter \$4.75pp
- Prime Smoked Salmon and Bagel Display with Cream Cheese and Traditional Condiments \$9.95pp
- Slow-Cooked Oatmeal with Fresh Berries & Almonds \$6.50pp
- Freshly Baked Quiche of the Day (Serves 10-12) \$36
- Seasonal Fresh Fruit Salad \$2.50pp
- Assorted Freshly Baked Breakfast Breads (Choice of Carrot Raisin, Banana Nut, Lemon Poppy Seed, Zucchini Walnut) \$17.50 Per Loaf (Each Loaf Serves 10-12)

MORNING & AFTERNOON BREAK SUGGESTIONS

- Parfait with Granola, Berries, Greek Yogurt \$6.25pp
- Housemade Coconut Granola Bars \$3.95pp **gf | v**
- Whole Seasonal Fresh Fruit \$1.50pp
- Assorted Housemade Biscotti \$2.75pp
- Mediterranean Trio - Traditional Hummus, Tabouleh, and Tzatziki Yogurt Sauce with Housemade Pita Chips \$6.95pp **veg**
- Farmer's Market Crudité with Lemon Dill Aioli and Traditional Hummus \$5.95pp **veg | gf**
- Make your own trail mix – House Made Granola, Dried Fruits, Assorted Nuts, M&M's \$5.95pp
- Artichoke Dip with Housemade Crostini \$3.95pp
- Salt Roasted Almonds or Sweet & Spicy Assorted Nuts \$5.50/ Bag **v | gf**
- Joe's Kettle Chips in Assorted Flavors \$3.50/Bag
- JoJe Energy Bars in assorted flavors \$3.75 Each **v | gf**

SANDWICHES & WRAPS

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

BASIC SANDWICH DISPLAY | \$15.95pp

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 **veg**
- 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 **veg**
- 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
- Sicilian Muffaletta with Cured Meats, Sliced Provolone Cheese, Caramelized Onions, Sliced Tomatoes, Olive Tapenade Aioli

DELUXE SANDWICH DISPLAY | \$21.95pp

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 with Seasonal Raw vegetables & Balsamic Dressing or Caesar Salad
- Joe's Kettle Chips & Pickles
- Fresh Baked Cookies & Brownies

WRAP DISPLAY | \$16.95pp

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 **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
- Cubano with Ham, Gruyere, Pickles, Mustard Aioli, Shredded lettuce, Caramelized onions

DELUXE WRAPS DISPLAY | \$22.95pp

Minimum of 5 per Type

Please select from the Wraps Display Options Also Includes:

- Red Bliss Potato Salad with Whole Grain Mustard Vinaigrette **veg | gf**
- 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 | \$13.95pp or \$18.95pp

\$18.95pp (Whole Sandwich) • \$13.95pp (Half Sandwich)

Minimum of 5 per Type

Choice of Sandwich or Wrap*

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

THE DELUXE LUNCH BOX | \$16.95pp or \$20.95pp

\$20.95pp (Whole Sandwich - Minimum of 5 per Type)

\$16.95pp (Half Sandwich - Minimum of 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
- Sandwiches & Wraps

* \$1 additional charge for wraps



SALAD SELECTIONS

Large Bowl \$96 (Serves up to 40) • Small Bowl \$49 (Serves up to 20)
Individually Boxed \$9.95 (Minimum 5 Per Selection, 15 Person Minimum)

CANDIED PECAN SALAD

Organic Greens, Cabernet Poached Pears & Gorgonzola with Balsamic Dressing

LOCAL ROASTED BEET & SEASONAL ORANGE SALAD

Organic Greens, Sonoma Goat Cheese, Candied Walnuts, with Champagne 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, Red Wine-Shallot Vinaigrette

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

DELUXE SALAD DISPLAY

(Minimum 15 Guests)

\$21.95pp

Choose of 2 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 Top Sirloin **gf**
- House Marinated Grilled Chicken **gf**
- White Albacore Tuna Salad **gf**
- House Roasted All Natural Turkey **gf**
- Chilled Roasted Salmon with Lemon Dill Aioli **gf**
- Balsamic Glazed Grilled Tofu **v | gf**
- Harvest Chicken Salad **gf**
- Country Style Egg Salad **veg | gf**
- Curry Chicken Salad **gf**

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



HOT BUFFETS

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

All Buffets Include Choice of 1 Entrée.
Add Additional Entrée for \$7.95pp

THE PASTA | \$21.95pp

Rigatoni or Penne Pasta with Choice of Two Sauces:

- Classic Tomato Marinara
- Vegetable Primavera **veg**
- Meat Blend Ragu Bolognese
- Vodka-Lemon Cream Sauce **veg**

Also Includes:

- 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 DELUXE ITALIAN | \$25.95pp

Please select one of the following entrees:

- Chicken Marsala with Foraged Mushrooms & Fresh Peas **gf**
- Chicken Piccata with Lemon, Artichokes, Garlic and Capers **gf**
- Baked Ziti with Tomato Basil Sauce, Eggplant, Capers, Olives, Mozzarella, Parmigiana, Toasted Bread Crumbs **veg**
- Or Choose From Our Selection of Lasagnas (See Page 11)

Also Includes:

- 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 \$4.95pp
Add Giuseppe's Signature Beef Meatballs for \$4.50pp

* Please ask about our seasonal menu additions.

THE MEDITERRANEAN | \$25.95pp

Please select one of the following entrees:

- Bold Moroccan Style Chicken Tagine- Slowly Stewed with Tomato-Saffron Broth, Dried Fruit, and Exotic Seasonings **gf**
- Court Bouillon Poached Atlantic Salmon w/ Yogurt Cucumber Tzatziki **gf**
- Greek Style vegetable and Three Bean Stew **gf | v**

Also Includes:

- Saffron Couscous With Wine Soaked Golden Raisins, Toasted Pine Nuts & Shallots **v | veg**
- Mediterranean Salad
- Roasted Pepper Hummus and Pita Chips **v | veg**
- Chef's Dessert Selection

THE BISTRO | \$27.95pp

Please select one of the following entrees:

- Classic Beef Bourignion - 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**
- Chicken Roulade - Stuffed with Sundried Tomato, Mirepoix, Young Spinach, Sage Pan Sauce **gf**
- Stuffed Tomatoes "Provençale" with Saffron Rice, Root vegetable Brunoise, Fresh Herbs **v | gf**

Also includes:

- Celery Root and Potato Puree **veg | gf**
- Seasonal Chopped Salad with Red Wine Vinaigrette
- Fresh Baguette with Olive Tapenade and Butter
- Chefs Dessert Selection

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



HOT BUFFETS

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

All Buffets Include Choice of 1 Entrée.
Add Additional Entrée for \$7.95pp

THE LATIN | \$29.95pp

- Choice of Slow Braised and Shredded Beef, Chicken or Pork Carnitas **gf**
- Grilled Onions, Tri-Color Peppers, Diced Potatoes & Green Chilies **v | gf**
- Served with Corn Tortillas **gf | veg**
- Spanish Rice with English Peas, Carrots, Peppers, Garden Herbs & Spices **v | gf**
- Black Beans with Roasted Poblano Chilies **v | gf**
- Traditional Condiments:
Shredded Lettuce, Queso Fresco, Guacamole, Pico di Gallo, Sour Cream & Marinated Carrots
- Seasonal Chopped Salad
- Chef's Dessert Selection

THE SOUTHERN BBQ | \$27.95pp

Please select one of the following entrées:

- Slow-Cooked BBQ Beef Brisket Served with Blue Cheese Horseradish Crème **gf**
- BBQ Chicken Served in a Housemade BBQ Sauce **gf**
- Baked Mac and Cheese with Vermont Cheddar, Fresh Chives & Herbed Bread Crumbs **veg**

Also Includes:

- Roasted Yukon Gold and Sweet Potato Purée with Orange Zest Cinnamon, Sea Salt **veg | gf**
- Brown Sugar Baked Beans **veg | gf**
- Southern Coleslaw Cabbage, Carrots, Jicama, Sweet Peppers & Apple Cider Vinaigrette **gf | veg**
- Jalapeño Cornbread with Honey Butter **gf**
- Chef's Dessert Selection

THE HOMESTYLE | \$32.95pp

Please Select One of the Following Proteins:

- Slow Braised Boneless Beef Short Ribs Served with Red Wine Demi Glace **gf**
- Rosemary and Lemon Marinated Roasted Chicken Served with Madeira, Sage Pan Juice Reduction **gf**
- Grilled, Chilled & Sliced Marinated Top Sirloin with Black Pepper Yogurt Sauce & Herb Salsa Verde **gf**
- Red Wine Braised Lamb Shoulder **gf**
- Braised Pulled Pork Shoulder Served with Apple Cider Jus, Caramelized Onions, Crushed Hazelnuts, Served with Apple Chutney **gf**
- 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**

Served With a Choice of:

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

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

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



HORS D'OEUVRES

Delivered with Heating Instructions.
* Items May Require Chef On-site.

COLD

\$3.25 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 English Cucumber **gf**

TURKEY WALDORF SALAD & SAVORY CHEESE SCONE

Fresh Grapes, Celery, Arugula, Cranberry Puree

MINI LOBSTER ROLL

Fresh Lobster, Meyer Lemon & Chive Dressing, Brioche Roll

CHOPPED JUMBO SHRIMP ON ENDIVE

Charred with Fine Herbs & Lemon Zest, Belgian Endive Spoon, Tropical Fruit Salsa **gf**

CUCUMBER HUMMUS CUPS

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

CHICKEN VOL AU VENT

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

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 Parmigiano & Arugula with Truffle Aioli

CRAB & SHRIMP SLIDER

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

DEVILED EGG

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



HOT

\$3.25 Each. Minimum 24 servings per item.

CAULIFLOWER FRITTER

Parmesan, Basil & Panko with Tomato Jam * **veg**

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 *

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** *

STUFFED MUSHROOM

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

MEDITERRANEAN MEATBALL

Three Meat Blend, Madeira Demi-Glace, Mint Pistou

SIGNATURE ARANCINI (Vegetarian Option Available)

Saffron Risotto, English Peas, Fontina Cheese & Artisanal Chorizo

LATIN INSPIRED CHICKEN SKEWER

House Marinated Chicken Skewers served with Three Herb Chimichurri **gf**

TWICE BAKED POTATO

White Cheddar, Chives & Applewood Smoked Bacon

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

MINI SANDWICHES & ROLLS

\$4.95 Each. Minimum Order of 24 per type.
Available on House Mini Rolls or as Tea Sandwiches

SMOKED SALMON

Oak Smoked Salmon with Arugula & Lemon-Dill Cream Cheese

SAN DANIELE PROSCIUTTO

Shaved Prosciutto, Rosemary Fig Spread, Manchego & Watercress

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**

SOPPRESSATA

Thin Sliced Soppressata with Whipped Brie & Grape Chutney

CAPONATA

Sicilian Style Eggplant Caponata , Arugula & Capers **veg**

CRANBERRY TURKEY

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

GRILLED CHICKEN

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

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

MUSHROOM SANDWICH

Roasted Portabello Mushroom, Goat Cheese, Arugula & Grape Chutney **veg**

CURRY CHICKEN SALAD

House Curry Chicken Salad with Jalapeño - Pineapple Chutney,



PARTY PLATTERS

Large Platter (Serves up to 40)
Small Platter (Serves up to 20)

SHRIMP COCKTAIL

\$120 small \$225 large
Poached in Courte Bouillion with House Cocktail Sauce, Remoulade, Lemon Wedges **gf**

CERTIFIED ANGUS BEEF TOP ROAST

\$105 small \$175 large
Thinly Sliced Herb Seasoned Sirloin served with Black Pepper Yogurt Sauce, Herb Salsa Verde & House Rolls

ROAST TURKEY

\$65 small \$125 large
Sliced House Roasted Natural Turkey Breast served with Cranberry Sage Mustard & Truffle Aioli with 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 CRUDITÉ

\$60 small \$105 large
Seasonal Market vegetables with Smoked Chipotle Aioli & Classic Ranch **gf | veg**

OVEN ROASTED or GRILLED VEGETABLE MEDLEY

(Oven Roasted – Fall/Winter)
(Grilled – 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
San Daniele Prosciutto, Soppressata, Cacciatore, 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, Pine Nuts & Parmigiano with Our Signature Basil Pesto **veg**

ITALIAN ANTIPASTO PLATTER

\$90 small \$165 large
Soppressata, Marinated Regional Olives, Artichoke Hearts, Mushrooms, Eggplant Caponata, Marinated Ciliegine of Mozzarella with Cherry Tomatoes, Garlic & Fresh Basil **gf**

TOASTED FARRO OR QUINOA SALAD

(please choose one) \$50 small \$80 large
With Seasonal Market vegetables, Caramelized Onions, Pistachios, Rose Wine Vinaigrette **veg | v**

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



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.

ON A SKEWER | \$3.50

Served on acrylic picks, minimum of 24 per type

- Antipasto, Soppressata, Marinated Mozzarella, Cerignola Olives, Basil, Cherry Tomatoes, Artichoke Hearts, Giuseppe's Olive Oil, Balsamic Syrup
- Slow Roasted & Maple Glazed Root vegetables **v | gf**
- Melon Trilogy | EVOO, Aged Vermont Cheddar, Crisped Speck Powder, Saba **gf**
- Strawberry Caprese | Marinated Ciliegine Mozzarella, Basil, Olive Oil (Spring/Summer) **veg | gf**
- Roasted Butternut Squash | Mainated Ciliegine Mozzarella, Basil, Olive Oil (Fall/Winter) **veg | gf**

BY THE SHOT | \$3.50

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 Spring Pea Soup, Cantaloupe Salsa & Fresh Mint (Spring/Summer) **veg | 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 SPOON | \$3.50

Served on an acrylic white or clear spoon, min. of 24 per type

- Whipped Burrata, Heirloom Tomato Jam, Micro Basil, EVOO, Herb Pangrattato **gf | veg**
- Hamachi Crudo, Green Goddess, Fuji Apples, Fennel Pollen, Lime Zest, Chervil **gf**
- Ahi Tuna Poke, Crushed Wonton Crisp, Sesame, Tropical Fruit Salsa, Sambal Drops
- Black Lentils, Labneh Yogurt, Tomato – Jalapeno Salsa, Salt Roasted Pistachio Powder **gf | veg**
- Mediterranean Lamb Meatballs, Yogurt-Cucumber Tzatziki, Mint Garniture

IN THE JAR | \$4.50

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, Sun-dried 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 | \$15 per flatbread (each serves 4-6)

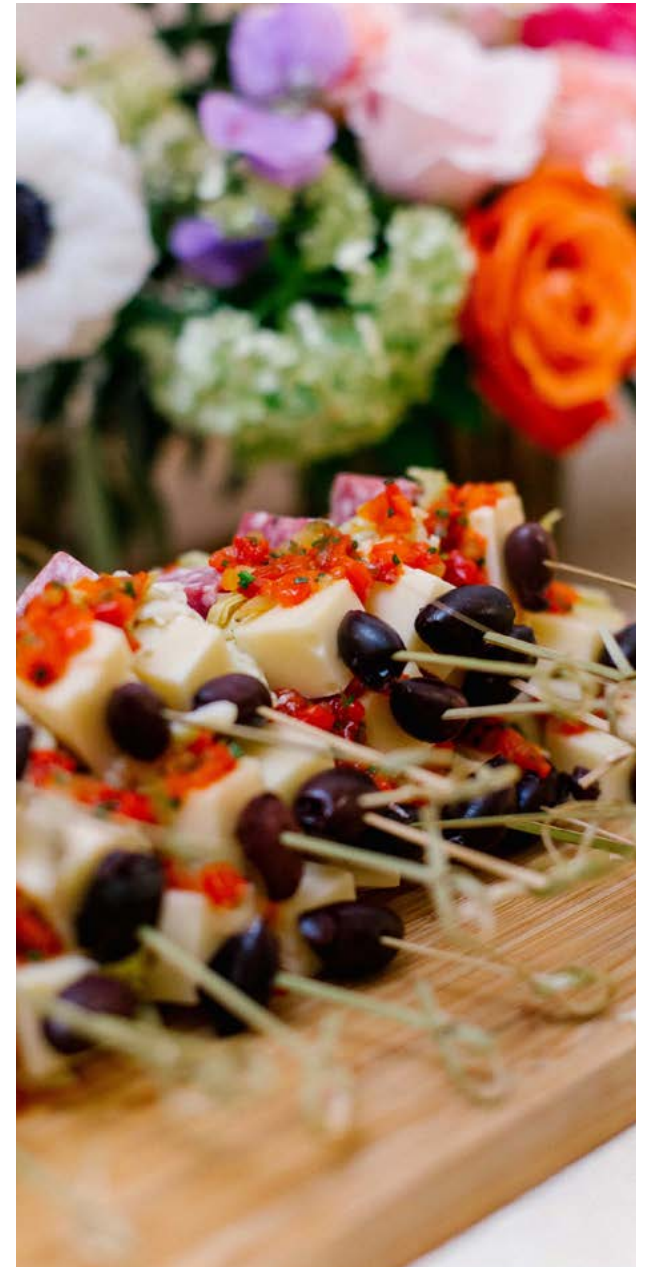
Served on wooden pizza boards, minimum of 5 per type

- Margherita, Tomato Basil Sauce, Vine Ripened Tomatoes, Mozzarella, EVOO **veg**
- Poached Pear & Gorgonzola, Quattro Formaggi, Onion Marmalade, Arugula, Balsamic Syrup **veg**
- Fennel Sausage, Cauliflower Panna, Mozzarella, Kale, Lemon, Whipped Goat Cheese, Tomato Confit
- Foraged Mushrooms, White Truffle Essence, Thyme, Sweet Garlic, Calabrian Chilies, Fontina & Mozzarella **veg**

ON A PLATE | \$10.95

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 (with Lamb, Chicken, or vegetable), Couscous, Dried Fruits, vegetables, Tomato Saffron Broth
- Pulled Pork Shoulder, Madeira -Braising Reduction, Parmesan Polenta, Apple Chutney, Toasted Hazelnut **gf**
- Chili-Lime and Basil Marinated Jumbo Shrimp, Toasted Orzo Salad, Sundried Tomatoes & Tapenade
- Poached & Chilled Salmon, Cucumber -Yogurt, Tzaziki, Dill, Seasonal vegetable - Tuscan Farro (or Quinoa)



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 / \$2.75 Bite Size Quiche **veg**
- Ham & Goat Cheese Quiche \$36 Whole / \$2.85 Bite Size Quiche
- Applewood Smoked Bacon & Swiss Quiche \$38 Whole / \$2.95 Bite Size Quiche

GIUSEPPE SIGNATURE LASAGNAS

Includes Heating Instructions

Large Lasagna (Serves up to 24)

Small Lasagna (Serves up to 12)

LASAGNA BOLOGNESE

\$55 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 **veg**

BUTTERNUT SQUASH & WILD MUSHROOM LASAGNA

(Fall & Winter Only)

\$65 Small \$115 Large

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

GRILLED ARTICHOKE LASAGNA

(Spring & Summer Only)

\$58 Small \$106 Large

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

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



BEVERAGES & DESSERTS

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)
- Cranberry Juice \$22 Gallon (Serves 10-12)
- Fresh-Squeezed Orange Juice \$30 Gallon (Serves 10-12)
- Lemonade \$22 Per Gallon (Serves 10-12)
- Bottled Water \$1.50pp
- San Pellegrino Water \$2.75pp
- Coke, Diet Coke, Sprite \$1.75pp



A LA CARTE DESSERTS

Minimum of 24 per Selection

- Assorted Cookies \$3.50ea
Minimum of 24 per selection (Chocolate Chunks, Oatmeal, Raisin, Peanut Butter, Shortbread)
- Espresso Dark Chocolate Brownies \$3.50ea
- Mini Cupcakes \$3.50ea
Minimum of 24 per selection (Carrot Cake, Lemon Poppy-Seed, Red Velvet, Vanilla, Chocolate, S'mores)
- Gianduja Chocolate Budino, Frangelico Whipped Cream, Espresso Soil \$2.95ea
- Seasonal Fruit Tart Tatin, Grand Marnier Caramel \$2.95ea
- Chocolate Covered Cheesecake Bites \$2.95ea
- Carrot Cake Bites \$2.95ea
- Tuscan Style Apricot and Pistachio Biscotti \$2.75ea
- Zesty Lemongrass & Coconut Lemon Bars \$2.75ea
- House Made Granola Bars \$2.75ea
- Butterscotch Pudding with Orange Whipped Cream and Fleur De Sel \$2.95ea
- Chocolate and Hazelnut Truffle Lollipops \$2.95ea
- Chocolate Hazelnut Torte \$2.95ea
- Assorted Macarons \$2.95ea
- Nutella & Chocolate Praline Tart \$2.95ea
- Traditional Tiramisu Shooter \$3.25ea
- White Chocolate-Passion Fruit Truffle Lollipop \$2.95ea
- Mini Cannoli \$3.50ea
Ricotta-Chocolate Chip Filling, Crushed Pistachio

WHOLE CAKES | \$70 Each (12-14 Servings Per Cake)

- Carrot Cake
- Flourless Chocolate Cake
- Red Velvet Cake
- Tiramisu Cake
- NY Style Cheesecake
- Ask about our seasonal Cheesecake

