

# GIUSEPPE

RESTAURANTS & FINE CATERING

## Holiday Season Menu Additions

(This Special Menu will be available from 11-01-2011 to 12-31-2011.)

In Italy, the Holiday Season is a cherished time for celebrating with family and friends, most often by sharing good food and wine and gathering together at a full table.

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



### HORS D'OEUVRES

2 Dozen Per Tray

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

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

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

### SOUPS AND SALADS

Soups by the Gallon only - Serves Up to 15 Guests

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

**Organic Butternut Squash Soup**  
\$48

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

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

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



### ENTREE OPTIONS

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

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

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

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

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

### SIDES

\$42 per tray - Serves Up to 12 Guests

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

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

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

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



### SWEETS

2 Dozen per Tray

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

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

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

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

### ORDER POLICY

Orders must be placed 72 hours in advance.

Delivery is available for an additional charge of \$35 for up to 10 miles. (For orders on 12-24-2011 and 12-31-2011, delivery will not be available.)

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