

## Seated Dinner Service Packages

Relax and enjoy your guests and surroundings while being served a perfectly crafted dinner by our staff. We will customize your menu choices to make your event truly memorable.



### EXQUISITE

#### ~Glamorous Tapas Display~

An Array of Imported and domestic cheese served with gourmet crackers  
Rosemary fig spread, house made truffle honey, olive tapenade  
Organic spinach and artichoke Soufflé' topped with Parmigiano

Mélange of seasonal fruits and assorted candied nuts  
Regional Olives to include Nicoise, Picholine, Spanish and Gaeta  
Marinated mushrooms, fire roasted peppers, bocconcini of mozzarella  
Artisan bread selection with savory cheese straws

#### ~4 Tray Passed Hors D'oeuvres~

Selection will be designed according to you dinner menu

#### ~ Choice of first course from our Salad or Starter Selection~

Artisan Breads and European Butter Roses pre set on tables

#### ~Choice of Main Course with Appropriate Accompaniments~

Selection to include: Petit Filet, Short Ribs, Skirt Steak, Duck Breast, Alaskan Halibut, Wild Salmon, Ahi Tuna, Pork Tenderloin, Natural Chicken, Lamb

#### ~Fresh Brewed Organic Coffee and Decaf~

Coffee service paired with assorted Miniature sweets served Family Style

### SUPERB

#### ~Glamorous Tapas Display~

An Array of Imported and domestic cheese served with gourmet crackers  
Rosemary fig spread, house made truffle honey, olive tapenade  
Organic spinach and artichoke Soufflé' topped with Parmigiano

Mélange of seasonal fruits and assorted candied nuts  
Regional Olives to include Nicoise, Picholine, Spanish and Gaeta  
Marinated mushrooms, fire roasted peppers, bocconcini of mozzarella  
Artisan bread selection with savory cheese straws

#### ~3 Tray Passed Hors D'oeuvres~

Selection will be designed according to you dinner menu

#### ~ Choice of first course from our Salad or Starter Selection~

Artisan Breads and European Butter Roses pre set on tables

#### ~Choice of Main Course with Appropriate Accompaniments~

Selection to include Petit Filet, Short Ribs, Skirt Steak, Local Sea bass or Halibut, Pacific Salmon, Pork Tenderloin, Natural Chicken, Lamb

#### ~Fresh Brewed Organic Coffee and Decaf~

Coffee service paired with assorted Miniature sweets served Family Style

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**GIUSEPPE**  
RESTAURANTS & FINE CATERING

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**SOPHISTICATED**

**~Glamorous Tapas Display~**

An Array of Imported and domestic cheese served with gourmet crackers  
Rosemary fig spread, house made truffle honey, olive tapenade  
Organic spinach and artichoke Soufflé' topped with Parmigiano

Mélange of seasonal fruits and assorted candied nuts  
Regional Olives to include Nicoise, Picholine, Spanish and Gaeta  
Marinated mushrooms, fire roasted peppers, bocconcini of mozzarella  
Artisan bread selection with savory cheese straws

**~2 Tray Passed Hors D'oeuvres~**

Selection will be designed according to you dinner menu

**~ Choice of first course from our Salad or Starter Selection~**

Artisan Breads and European Butter Roses pre set on tables

**~Choice of Main Course with Appropriate Accompaniments~**

Selection to include Short Ribs, Skirt Steak, Local Sea bass or Halibut  
Pacific Salmon, Pork Tenderloin, Natural Chicken, Pasta

**~Fresh Brewed Organic Coffee and Decaf~**

Coffee service paired with assorted Miniature sweets served Family Style

**All Packages include:**

White China, Silverware, Glassware

Event Supervisor and Lead Chef/Servers and on-site chefs

Service Charge and Insurance Certificates

Linens will be billed separately based on event décor

Polyester Linens from \$12 to \$28

Specialty Linens from \$20 to \$35

**A LIST OF UPGRADES AND ADDITIONAL ITEMS IS AVAILABLE FOR ALL PACKAGES.  
All packages are based upon a minimum count of eighty (80) guests and five (5) hours service.  
Additional charges may apply for events below the minimums.**



**ELEGANT**

**~Glamorous Tapas Display~**

An Array of Imported and domestic cheese served with gourmet crackers  
Rosemary fig spread, house made truffle honey, olive tapenade  
Organic spinach and artichoke Soufflé' topped with Parmigiano

Mélange of seasonal fruits and assorted candied nuts  
Regional Olives to include Nicoise, Picholine, Spanish and Gaeta  
Marinated mushrooms, fire roasted peppers, bocconcini of mozzarella  
Artisan bread selection with savory cheese straws

**~ Choice of first course from our Salad or Starter Selection~**

Artisan Breads and European Butter Roses pre set on tables

**~Choice of Main Course with Appropriate Accompaniments~**

Selection to include Short Ribs, Skirt Steak, Local Sea bass or Halibut  
Pacific Salmon, Pork Tenderloin, Natural Chicken, Pasta

**~Fresh Brewed Organic Coffee and Decaf~**

Coffee service paired with assorted Miniature sweets served Family Style

**[www.giuseppecatering.com](http://www.giuseppecatering.com)**

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