



MUSEUM CAFE

Catering Menu
By

GIUSEPPE
RESTAURANTS & FINE CATERING

Café: 858.456.6427

700 Prospect Street

La Jolla, CA 92037



Special Occasions

SPECIAL OCCASION TRAYS

SERVES 10—12 GUESTS

Mozzarella Caprese with seasonal tomatoes, regional olives and garlic oil 24.95

Grilled market vegetables with truffle thyme vinaigrette 24.95

Tuscan marinate of olives, artichokes, peppers, mushrooms, cannelloni beans 22.95

Parma prosciutto with seasonal fruit (Cantaloupe or Figs) 27.95

Razor sliced Italian meats with artisan breads 28.95

Imported cheese wedges with breads, nuts and dried fruits 34.95

Lemon pepper chicken on brochettes 25.95

SPECIAL OCCASION SALAD BOWLS

SERVES 10—12 GUESTS

Classic Caesar with homemade dressing 25.95

Garden greens with balsamic vinaigrette 25.95

Ruby beet and orange salad 29.95

Spinach salad with pine nuts, sun dried tomatoes and feta cheese 29.95

Candied pecan salad with gorgonzola, green apples and baby greens (w/out chicken) 29.95

Greek style salad with cucumbers, olives and red wine vinaigrette 26.95

Chopped market vegetables salad on romaine hearts 27.95

Tuna Nicoise (See Salads for description) 29.95

Classic Cobb (See Salads for description) 29.95

SPECIAL OCCASION BAKERY

Cookies 1.95

Espresso Brownies 1.95

Lemon bars 2.25

Sicilian Cannoli 2.50

Apricot glazed almond bars 2.50

Whole cakes 35.00 each

(Carrot/German Chocolate/Chocolate Chip Bundt/Lemon Bundt)

Lunch Packages

All lunch delivered on disposable trays, ready to serve with appropriate utensils, plates, napkins, flatware, cups.

GOURMET PACKAGES

SANDWICH FEAST

Assorted sandwiches or wraps
Pesto and sun dried tomato
pasta salad
Assorted cookies
8.95pp

SALAD FEAST

Choice of two salads
Assorted artisan breads
Seasonal fruit
Assorted cookies
12.95pp

GIUSEPPE SPECIAL FEAST

Assorted sandwiches or wraps
Caesar salad
Pesto and sun dried tomato
Pasta salad
Seasonal fruit
Assorted cookies
11.95pp

SOMETHING HOT

Choice of pasta dish
(See Pasta for sauce selection)
Lemon pepper chicken
Caesar salad Or Garden Greens
Grilled market vegetables
Artisan breads
Assorted cookies
13.95pp

PASTA & SAUCES

(Noodle selection changes daily)

Delivered hot with bread & butter

Creamy Alfredo	All 6.00pp
Creamy gorgonzola & toasted nuts	Add Shrimp to any pasta
Classic marinara with fresh basil	2.50pp
Spicy marinara with puttanesca	Add Chicken to any pasta
Basil pesto with sun dried tomatoes	1.50pp
Roasted pepper with crispy bacon	

LUNCHBAGS Minimum 12 guests

SANDWICH LUNCH BAG

(Individually wrapped for your off site meetings or picnics)

Choice of sandwich
Gourmet potato chips or
whole fruit
Cookie
8.50pp

SALAD LUNCH BAG

(Individually wrapped for your off site meetings or picnics)

Choice of salad from our selection
Artisan roll and butter chip
Whole fruit & Cookie
12.50pp

BEVERAGES

Coke/Diet Coke Sprite Martinelli's Apple Juice Lemonade
Arrowhead Water San Pellegrino Coffee/Tea Iced Tea
1.75 each

Live Action Stations

PERFECT FOR YOUR SPECIAL BUSINESS MEETINGS, HOLIDAY PARTIES OR JUST AT HOME WITH FRIENDS

Each live station includes one chef for a two hours period.

Additional hourly rates are \$25 per hour

25 guest minimum required

All the appropriate disposables are provided.

Upgrades for china, flatware and linen napkins are \$5 per guest

OMELET STATION

Eggs, egg whites, grated cheeses, tomatoes, avocado, bacon, mushrooms, basil, onions, peppers, salsa fresca and Cholula
Assorted artisan breads
Seasonal fruit
Breakfast potatoes
Orange Juice
Coffee and Decaf
14.95pp

PASTA STATION

Two types of noodles (To be selected by the chef)
Three sauces of your choice
Grilled chicken or shrimp
Caesar salad or garden greens
Artisan rolls and butter chips
15.95pp

CARVING STATIONS

All carving stations are inclusive of the following items:

Caesar Salad or Garden Greens
Grilled market vegetables
Roasted rosemary potatoes or garlic mashed potatoes
Artisan rolls and butter chips
Choose one of the following:

Beef Tenderloin
With red wine reduction and horseradish
24.95pp

Natural Roasted Turkey on the Bone
Traditional pan gravy and cranberry chutney
18.95pp

Pork Tenderloin
Fresh orange and green peppercorn sauce and salsa verde
19.95pp

Honey Baked Ham
Sour cherry port sauce and hot sweet mustard
18.95pp

Breakfast Packages

DELIVERY SERVICE STARTS AT
8.00AM MINIMUM 12 GUESTS

(Service charge added for earlier deliveries \$35.00)

All breakfast delivered on disposable trays, ready to serve with appropriate utensils, plates, napkins, flatware, cups, cream, condiments and stirrers.

CLASSIC CONTINENTAL

Assorted Muffins and Scones
Butter and jam
Seasonal fruit
Orange Juice
Coffee and Decaf
7.95pp

LA JOLLA SPECIAL

Assorted Muffins and scones
Butter and Jam
Seasonal fruit
Homemade granola and
low fat yogurt
Market vegetable frittata
Orange Juice
Coffee and Decaf
10.95pp

START THE DAY RIGHT

Scrambled eggs
Roasted breakfast potatoes
Seasonal fruit
Assorted bagels and
cream cheese
Butter and Jam
Orange juice
10.95pp

UNIQUE CARB LOAD

Assorted muffins and scones
Choice of pancakes or
French Toast
Butter and maple syrup
Seasonal fruit
Scrambled eggs
Boars head crispy bacon
Orange juice
Coffee and decaf
12.95pp

LATINO SPECIAL

Scrambled eggs
Black beans with peppers
Corn and flour tortilla
Ranchero sauce and
grated cheese
Salsa fresca and avocado
Orange Juice
Coffee and Decaf
9.95pp

UPGRADES

Build your own customized
menu selections. All upgrades
are charged per person
Boars head crispy bacon
Roasted breakfast potatoes
Scrambled eggs
Muffins or scones
Granola
Yogurt
Pancakes or French toast
Black beans
2.50 pp each item

Selections

SANDWICHES

Our bread selection is provided By Bread & Cie Ciabatta, Sourdough, Whole Grain, Sesame Seed Brioche Bun. Each sandwich can be prepared as a wrap with homemade flour tortillas

PRIME ROAST BEEF

Truffle aioli, gorgonzola spread, lettuce and tomatoes

NATURAL ROASTED TURKEY

Rosemary fig spread, Swiss cheese, organic greens and balsamic syrup

WHITE ALBACORE TUNA SALAD

Citrus zest, celery hearts tossed lightly with mayo

MOZZARELLA CAPRESE

Tomatoes, basil leaves and virgin olive oil

CLASSIC BLT

Boars head crispy bacon, lettuce, tomatoes and mayonnaise

GRILLED SALMON WRAP

With tropical fruit chutney, romaine and avocado

NATURAL ROASTED TURKEY WRAP

Basil pesto, baby spinach and fresh tomatoes

HARVEST CHICKEN

Pulled all natural chicken breast lightly tossed with orange spiked aioli, Bartlett pears, celery hearts and toasted pecans

GRILLED EGGPLANT

Oven roasted tomatoes, melted mozzarella, and basil pesto Salads

SALADS

CANDIED PECAN SALAD

Apples, gorgonzola, lemon pepper chicken with field greens and balsamic vinaigrette

RED RUBY BEET AND ORANGE

A mélange of field greens with roasted beets, orange segments, almonds, goat cheese and balsamic vinaigrette

MEXICAN PAPAYA AND SHRIMP

Mexican papaya, feta cheese and tiger shrimp over romaine hearts with cumin vinaigrette

POACHED CHICKEN SALAD

Poached chicken seasoned with garlic oil and lemon pepper over field greens with shaved Parmigiano and wild fennel chiffonade

CLASSIC CAESAR

Romaine hearts tossed with our famous Caesar dressing, artisan garlic croutons, Parmigiano Reggiano, and snipped chives

CLASSIC COBB

Roasted turkey, bacon, boiled eggs, onions, avocado, and blue cheese crumbles on field greens and romaine hearts

VISIT US
LOCATED AT:

MUSEUM OF CONTEMPORARY ART SAN DIEGO LA JOLLA
700 Prospect Street · La Jolla, CA 92037

TO ORDER PLEASE CALL or FAX:

T. (858) 456-6427 F. (858) 456-6239

24 HOURS NOTICE REQUIRED

ORDER TIME 9AM—2PM DAILY

Cafe Hours: Mon. - Fri. 11am-3pm • Sat. - Sun. 9am-3pm

www.mcasdcafe.com

Phone: 858/456-6427

Hors D'oeuvres Selection

MINIMUM 2 DOZEN PER SELECTION
48 HOURS NOTICE REQUIRED

ITEMS TO BE REHEATED

Wild Mushroom Compote - fresh thyme, truffle oil, brie, polenta cups \$20 dzn

Grilled Shitake mushrooms - herb rub, chili flakes, Virgin oil, rosemary skewers \$20 dzn

Red Bliss Potatoes - pancetta, fontina, chives, Crème fraiche \$24 dzn

Chesapeake Bay Crab Cakes - lemon dill aioli \$28 dzn

COLD ITEMS

Goat Cheese Mousse - miniature pastry shells, pecans, Port wine reduction \$20 dzn

Harvest Bites - Roquefort mousse, crisp watercress, late fig spread, whole grain bread circles \$20 dzn

Seared Ahi Tuna - wonton cups, cured capers, micro arugula, aioli \$24 dzn

Japanese Eggplant "Parmesan" - panko breadcrumbs, oven roasted tomatoes, basil pesto, mozzarella \$20 dzn

Angus Beef Meatballs - tomato basil sauce, Parmigiano \$24 dzn

Poached pear "Pizzetta" - caramelized onions, gorgonzola, balsamic reduction \$28 dzn

Lemon Pepper Chicken brochettes - chimichurri \$28 dzn

Caprese "Brochettes" - duo of grape tomatoes, purple basil, caramelized garlic cloves \$20 dzn

Smoked Salmon Mousse - endive spoons, tobiko eggs, lemon peel \$24 dzn

Pencil Asparagus Bundles - gorgonzola dolce, Parma Prosciutto \$24 dzn

Smoked turkey Pinwheels - NEUCHATEL crisp watercress, rosemary fig spread \$24 dzn

SPECIAL OCCASION PLATTERS

Every platter serves 10—12 guests/48 hours required

Grilled Market Vegetables - truffle thyme vinaigrette \$24.95

Mozzarella Caprese - seasonal tomatoes, regional olives \$24.95

Parma Prosciutto - figs or cantaloupe (Seasonal) \$27.95

Razor Sliced Italian Meats - artisan breads \$28.95

Imported Cheese Wedges - nuts, dried fruits, breads \$34.95

Tuscan Marinade - olives, mushrooms, peppers, cannellini \$22.95

Wine Country - goat cheese, tapenade, rosemary fig spread, caponata, crostini \$28.95

Greek Feast - hummus, cucumber salad, olives, marinated feta, pita chip \$28.95

Latin Fiesta - chorizo wedges, Manchego, marinated carrots, black bean dip, tortilla chips \$28.95

Angus Beef Carpaccio - capers, Parmigiano, arugula, cold pressed oil \$34.95

Shrimp Cocktail - housemade sauce, lemons, remoulade \$38.00

DESSERT SELECTION based on availability

Minimum 2 dozen per selection/72 hours notice required

Dessert Station Set-up (choice of 3 items) \$5.00 per person *25 guest min.

Housemade Lemon Bars \$22 dzn

Assorted Miniature Cookies \$12 dzn

Tuscan Style Biscotti \$18 dzn

Mini Carrot Cakes with cream cheese filling \$18 dzn

Fresh Seasonal Fruit Torte with apricot glaze \$24 dzn

Flourless Chocolate cakes with Ganache and raspberries \$24 dzn

Decadence Chocolate Brownies \$20 dzn

Mini Cannoli with ricotta and chocolate chip filling \$24 dzn

COFFEE STATION *25 guest minimum

CLASSIC

Dark roast coffee, decaf, organic tea selections, sugars, cream and low fat milk \$3.00 per person

UPSCALE

Dark roast coffee, decaf, organic tea sections, sugars, cream, chocolate shavings, cinnamon sticks, whipped cream \$4.50 per person

International Buffet Selection

FOR YOUR WEDDING DAY, CORPORATE PARTY, DINNER WITH FRIENDS, OR A FAMILY CELEBRATION...

Our international buffet selections arrive to you in disposable platters with reheating instructions, plates, flatware, napkins, bread and butter

Minimum order for 25 guests/Orders over 50 guests require 5 days notice
72 hour notice required for all orders/Staff on site \$25 per hour
(4 hours minimum) Optional china/flatware/glassware (\$5 per person)
Optional set up with platters/fabrics/flowers (Start at \$200.00)

MEDITERRANEAN FEAST \$35 per person

Greek Salad - romaine hearts, kalamata olives, feta, cucumbers, red wine vinaigrette

ENTRÉE (CHOOSE 2)

Moroccan Style Chicken Tajine - tomato broth, peppers, saffron
Baked Salmon - golden raisins, toasted pine nuts, sweet onions, rice vinegar

Carved Angus Beef Flank Steak - saute spinach and sun dried tomato topping

SIDES (CHOOSE 2)

Pearl Couscous - garden herbs, citrus peel, caramelized garlic

Roasted Fingerling Potatoes - rosemary, olive oil, chili flakes, shallots

Seasonal Vegetable Bundles - chive infused olive oil

Grilled Market Vegetables - truffle thyme vinaigrette

ITALIAN "CLASSICO" \$35 per person

Mozzarella Caprese or Candied Pecan Salad

ENTRÉE (CHOOSE 2)

Natural Chicken "Marsala" - wild mushrooms, demi glace Angus

Beef Meatballs Parmigiano Reggiano - tomato basil sauce Fresh

Market Fish "Piccata" - capers, lemon juice, white wine, Italian parsley

SIDES (CHOOSE 2)

Toasted Orzo Pasta - porcini essence, garlic infused olive oil, Fine

Risotto Cakes - sun dried tomatoes, shallots, fontina

Seasonal Vegetable Bundles - chive infused olive oil,

Grilled Market Vegetables - truffle thyme vinaigrette

EUROPEAN MEDLEY \$35 per person

Garden Green Salad or Classic Caesar Salad

ENTRÉE (CHOOSE 2)

Beef Short Ribs "Bourignon Style" - red wine, root vegetables

Greek Lemon Chicken - kalamata olives, rosemary, white wine, garlic

Baked Salmon - port wine glaze, orange peel, Marcona almonds

SIDES (CHOOSE 2)

Spanish Rice - English peas, onions, saffron Yukon Gold Potato

"Au gratin" Seasonal Vegetable Bundles - chive infused olive oil

Grilled Market Vegetables - truffle thyme vinaigrette

LATINO CONTEMPORANEO

Grilled Papaya salad - cotejo, almonds, organic greens, citrus cumin vinaigrette

ENTRÉE (CHOOSE 2)

Natural Chicken "Asado" Baked Sea Bass - lime cilantro sauce

Flank Steak - 3 herb chimichurri marinade

SIDES (CHOOSE 2)

Smokey Black Beans - queso fresco and chives

Papas "Veracruzana" - sauteed peppers, onions, seasonal tomatoes

Seasonal Vegetable Bundles - chive infused olive oil

Grilled Market Vegetables - truffle thyme vinaigrette