

GUSTO 54 CATERING: HOLIDAY DROP-OFF MENU

A CUSTOMIZED BOXED DINNER FOR YOUR HOLIDAY SEASON

CANAPES

CHOOSE 3

WARM OLIVES
olives, olive oil, lemon
orange peel, chili, garlic v, GF

POACHED SHRIMP
Poached shrimp, lemon chili
caper gremolata GF

POLPETTE
Pork and beef meatball
tomato sauce, parmesan

ARANCINI
Roasted mushroom, risotto
taleggio, tomato sauce VG

COD CAKE
cod cake, red pepper jelly
crema, chili peppers, chive

PRETZEL BITE
Soft pretzel bites, rosemary, butter
VG

SALADS

CHOOSE 1

CAVOLO NERO
shredded kale, zante currants
pine nuts parmesan
lemon vinaigrette VG, GF

BEET + FENNEL
poached beet, maple
roasted fennel, fior di late
orange segments, vinaigrette VG, GF

PRIMI

CHOOSE 2

BEEF WELLINGTON
Tenderloin,
mushroom, puff
pastry, jus

PORCHETTA
porchetta, orange zest
fennel seed

POLLO ARROSTO
whole roast chicken, lemon
thyme, garlic, rosemary, gravy

POLIPO
Grilled octopus, lemon, salsa
verde

CAVOLOFIORE
Whole roast cauliflower, harissa
pomegranate, mixed nuts micro
greens v

SIDES

CHOOSE 2

SQUASH GRATIN
Squash and carrot, reduced
cream, aromatics, breadcrumbs
parmesan VG

GRILLED RAPINI
Grilled rapini, fermented chili,
shallot VG

SMASHED POTATO
Roasted, smashed new potatoes,
harissa, pomegranate, herbs, seeds,
crema VG GF

BEANS ALMONDINE
Green beans, shaved almonds
brown butter, garlic VG, GF

ROASTED CARROT
Honey, spiced whipped feta, VG, GF

DOLCE

CHOOSE 1

TIRAMISU
Lady fingers, mascarpone
kahlua, masala, coffee

LEMON ALMOND TART
Lemon curd, almond shell
icing sugar

CHOCOLATE TORTE
Gluten free chocolate brownie,
espresso buttercream

APPLE CRUMBLE
Apple crumble, oatmeal
crumb, crème anglaise

COOKIE BOX
Selection of cookies

ADD-ONS

SERVES 6

SALUMI \$67
Selection of meats, olives
crackers, mustards

FORMAGGIO \$67
Selection of cheese, fruit
honey, nuts

ANTIPASTO \$75
Combination of meats, cheeses
olives, crackers, fruit, mustards,
honey, and nuts

\$95 PER PERSON | @GUSTO54CATERING

