



REDONDO BEACH

THANKSGIVING CATERING

Half Size Serves 4-6 / Full Size Serves 8-12

SMOKY POTATO CHOWDER WITH SPICED PEPITAS gf 35
1 Quart (serves 3-4)

BRUSSELS SPROUTS gf 45 / 85
Crispy smoky Brussels sprouts, shaved parmigiano, lemon

ROASTED GARLIC WHIPPED POTATOES gf 40 / 75

SAGE APPLE CIABATTA STUFFING 45 / 85
Gluten Free Option 50 / 95

APPLEWOOD SMOKED MAPLE JACKFRUIT gf 45 / 85

GATTÓ DI PATATE 50 / 95
Traditional Neapolitan potato pie, mozzarella, spicy sausage crumble, breadcrumbs, parmigiano

PORCINI MUSHROOM GRAVY gf 40
1 Quart – (Serves 4-6)

CLASSIC CRANBERRY SAUCE gf 20
1 Quart – (Serves 4-6)

.....
BUTTERNUT SQUASH BAKED ZITI 80 / 155
Butternut squash cream, roasted squash, toasted sage breadcrumb

Real Italian American Holidays would not be complete without our Antipasti and Baked Pastas!

For more options see our regular catering menu online.

BROCCOLI RABE gf 35 / 65
Garlic, chili flake

POLPETTINE 40 / 75
Mushroom lentil meatballs, marinara, macadamia parmigiano

BAKED RICOTTA 45 / 85
Ciabatta 50 / 95
Gluten Free Option

BAKED ZITI 75 / 145
Cashew ricotta, cashew mozzarella, marinara, macadamia parmigiano

LASAGNA PURA gfo 80 / 155
Cashew ricotta, baby spinach, crimini mushroom, house-made cashew mozzarella, marinara

DOLCI

SPICED ICED GINGER COOKIES (6 or 12 cookies) 30 / 60

PUMPKIN CHEESECAKE 68
Gingersnap cookie crust, topped with candied pecans

CHOCOLATE PEANUT BUTTER PIE gf 60
Chocolate crust, peanut butter cream, chocolate chunks, roasted peanuts, flaky sea salt

PICCOLO PLATTER (1 dozen) 45
Pignoli Cookies, Salted Chocolate Chip Cookies

ALL ORDERS MUST BE IN BY 8PM SUNDAY NOVEMBER 19TH.

Call us at **424.304.2247** between 12pm–8pm Tuesday thru Sunday. You will need to provide a credit card to hold your order. The card will not be charged until time of pickup.

SCHEDULE YOUR PICK UP: Wednesday November 22nd 12pm - 8pm

gf = Gluten Free gfo = Gluten Free Option

We use gluten, nuts and soy in our kitchen. We cannot guarantee an allergen free dish, as we are not an allergen free environment. *Changes and modifications are politely declined.*

By Chef Tara Punzone