



THANKSGIVING 2023

CHEESE BOARD:

ARTISANAL CHEESES SERVED WITH DRIED SEASONAL FRUIT, NUTS, FRUIT JAM, HONEYCOMB, & A VARIETY OF BREADS

SMALL - serves 5 people - 1 lb 100

LARGE - serves 10 people - 2 lb 200

CHARCUTERIE PLATTER:

ASSORTED HOUSE-CURED & ARTISANAL MEATS SERVED WITH SEASONAL PICKLES, MUSTARDS & A VARIETY OF BREADS

SMALL - serves 5 people - .75 lb 75

LARGE - serves 10 people - 1.5 lb 150

FISH PLATTER:

CHEF'S CHOICE OF HOUSE-CURED, SMOKED & PRESERVED FISH SERVED WITH SCALLION LABNEH, PICKLES, CAPERS, TOMATOES, RED ONION, CUCUMBER, RADISH & A VARIETY OF BREADS

SMALL - serves 5 people - 1lb 100

LARGE - serves 10 people - 2 lb 200

MAINS:

MARY'S FARM TURKEY

half or whole

HALF - 6 lb. | Serves 6-10 105

WHOLE - approx 12 lb. | Serves 12-20 210

fully cooked, will need to be reheated

SANTA CAROTA PRIME RIB 60/LB

dry aged porcini mushroom seasoned, rotisserie cooked

4-6 lbs | approximately \$300

cooked to rare, will need reheating

SLOW BAKED SALMON

dill, mustard, lemon

HALF - Serves 4-5 85

WHOLE - Serves 8-10 170

fully cooked, may be reheated or served at room temperature

PEADS & BARNETTS PORCHETTA

with escarole salad and apricot mostarda

SMALL - 3 lb. | Serves 5-6 60

LARGE - 6 lb. | Serves 10-12 120

fully cooked, will need to be reheated



SIDES:

MEDIUM SERVES 6-8, LARGE SERVES 12-15

MARKET GREEN SALAD	40 80
herbs, lemon, olive oil	
BAKED SWEET POTATOES	70 140
crème fraîche, grilled chili, cilantro	
MASHED POTATOES	70 140
crème fraîche, butter, chives	
ROASTED ROOT VEGETABLES	70 140
potatoes, carrot, onion, parsnip, turnip	
BROCCOLINI	75 150
confit garlic, preserved lemon	
ROASTED SQUASH	75 150
pomegranate, pumpkin seed pesto	
SOURDOUGH STUFFING	75 150
chestnuts, sage, celery, shallot	
BRUSSELS SPROUTS	80 160
pancetta, dates, maple, sherry vinegar	
GRILLED OYSTER MUSHROOMS	80 160
romesco sauce, lemon, almonds	
TURKEY GRAVY - 1 quart	22
CRANBERRY SAUCE - 1 pint	20

DESSERTS:

PUMPKIN PIE	75
CRANBERRY CRUMBLE (GF)	75
WHIPPED VANILLA CREME FRAICHE	12/PINT
GINGERSNAP COOKIES	3/EA
GINGERBREAD BISCOTTI	10/BAG
SHORTBREAD	10/BAG

BREAD:

SOURDOUGH	11
WHOLE WHEAT SESAME	12.5
BAGUETTE	5.5
GLUTEN FREE	19

RETAIL:

BREAD & BUTTER PICKLES	6
FERMENTED PICKLES	16
JARDINIERE	6
MARINATED GRILLED PEPPERS	11
MIXED MARINATED OLIVES	12
PICKLED RED ONIONS	6
PICKLED SHISHITO PEPPERS	12
BABA GANOUSH	11
BLACK OLIVE TAPENADE	11
BEET SPREAD	10
GREEN CHEESE PESTO	14



RED CHEESE PESTO	14
GREEN OLIVE TAPENADE	16
HERB CREAM CHEESE	8
HUMMUS	6.5
HUMMUS CHILI BLEND	8.5
HUMMUS ZA'ATAR BLEND	10
MARINATED FETA	16
MOSTARDA	8
ROASTED RED PEPPER SPREAD	12
SALMON SPREAD	14
SCALLION LABNEH	10
TOMATO CONFIT	9
TZATZIKI	10
WHIPPED BURRATA	12
WHIPPED GOAT CHEESE & WALNUTS	15
ZA'ATAR	12
BEEF STOCK QUART	13
CHICKEN STOCK QUART	13
TURKEY STOCK QUART	13
ALMOND BUTTER	22
SALTED ALMONDS	20
ROSEMARY ALMONDS	20
BAGEL CHIPS	6
FRUIT & NUT CRISPS	8
CHILI VINEGAR	10
GJUSTA OLIVE OIL TIN - 500 ML	24
MARINATED OLIVE OIL - 8 OR 16 OZ	16/24
WALNUT HONEY	18
TRAIL MIX	19
SEASONAL JAM	14-16
HERB SALT	16
SMOKED CHILI SALT	16
ZA'ATAR SALT	16

WINE:

KIRÁLYUDVAR TOKAJI PEZSGÓ HENYE, HUNGARY, 2018 - <i>sparkling</i>	28
BIRDS OF PASSAGE, GRENACHE BLANC, SANTA BARBARA, 2021 - <i>orange</i>	28
THIERY-WEBER GRUNER VELTLINER, KREMSTAL, AUSTRIA 2022 - <i>white</i>	28
IRENE BADALA NERELLO MASCALESE, MOUNT ETNA, SICILY 2022 - <i>rosé</i>	28
CAMERANO DOLCETTO, PIEMONTE, ITALY 2020 - <i>red</i>	28

ORDERING & PICK-UP:

EMAIL ORDERS TO: deliveryandcatering@gjusta.com

ORDER DEADLINE: Monday, November 13

PICK UP DATES & LOCATION:

Wednesday, November 22 from 2 - 6pm

Thursday, November 23 from 9am - 1pm

Gjusta Bakery, 320 Sunset Ave., Venice, CA 90291