



Catering Menus

SPRING 2024

310.314.0320

DELIVERYANDCATERING@GJUSTA.COM

GJUSTA.COM

BREAKFAST

AVAILABLE ALL DAY

WHOLE QUICHE - 8 SLICES	95
HAM: HOUSE-SMOKED HAM, CARAMELIZED ONIONS, GRUYERE, PARSLEY, MARKET GREENS	
HERBS: CHIVES, PARSLEY, THYME, GREEN ONION, DILL, PARMESAN	
MORNING FLATBREAD PIZZA - SERVES 10	100
WHITE PIZZA WITH BÉCHAMEL, GRUYÈRE, THYME, CHARD, EGG	
OPTIONAL: ADD BACON - \$15	
GRANOLA, YOGURT, FRUIT BOWL	PER PERSON -15
WHOLE FRITTATA - 12 SLICES	
ARUGULA, POTATO, GOAT CHEESE (ADD BACON: \$10)	85
MUSHROOM, ONION, FONTINA, BACON	95

MINI TOASTS

AVAILABLE ALL DAY

COMBINATIONS OF SMOKED FISH, CHARCUTERIE, AND ARTISANAL CHEESES PAIRED WITH SPREADS, PICKLES, AND PRESERVES	
CHOICE OF: SPROUTED RYE OR SOURDOUGH BAGUETTE	
24 MINI TOASTS / 48 MINI TOASTS	96/192

GROUP BREAKFAST OFFERINGS

AVAILABLE ALL DAY

MEDIUM SERVES 6, LARGE SERVES 12	M / L
SCRAMBLED EGGS	80/160
SOFT SCRAMBLED EGGS	100/200
EGGS SCRAMBLED WITH LABNEH AND HERBS	
BACON - THIN CRISPY BACON	120/240
BREAKFAST SAUSAGE - PORK SAUSAGE PATTY	120/240
BREAKFAST POTATOES	50/100
BRAISED GREENS	50/100
WAFFLES - FRESH FRUIT, BUTTER, AND MAPLE SYRUP	100/200
FRUIT PLATTER	95/190
HUEVOS RANCHEROS	110/220
BEANS, EGGS, GREENS, CORN TORTILLA, RANCHERO SALSA, CILANTRO, COTIJA	
SMOKED BRISKET HASH	120/240
SWEET POTATO HASH, POBLANO PEPPERS, ONION, EGG, JALAPEÑO LIME SAUCE	
BREAKFAST GRAIN BOWL	
EGG, KIMCHI, CUCUMBER, RADISH, BROWN RICE, ROMESCO	
WITH GRILLED OYSTER MUSHROOMS	120/240
WITH VERLASSO SALMON	144/288

PASTRIES & DESSERT

AVAILABLE AFTER 7AM

PLEASE ALLOW 2-4 DAYS ON ALL GROUP PASTRY ORDERS
INQUIRE FOR FURTHER SELECTION

AVAILABLE BY THE DOZEN

CROISSANT	
DOZEN ASSORTED	75
BUTTER	63
CHOCOLATE	69
BAKLAVA	78
TAHINI	78
DANISH	75
HAM & CHEESE	81
BROWNIES	60
ASSORTED COOKIES	42
CHOCOLATE CHIP BROWN BUTTER	
ORANGE PISTACHIO	
MISO DATE	
ASSORTED PASTRIES & TEA CAKES	75
SCONES	66

AVAILABLE WHOLE (SERVES 8-16)

BANANA BUCKWHEAT LOAF (GF, VEGAN)	48
FLOURLESS CHOCOLATE CAKE (GF, NUT FREE)	56
CITRUS RICOTTA BUNDT CAKE (GF)	64
FRUIT GALETTE (NUT FREE)	64
BANANA BREAD LOAF W/ BROWN BUTTER GLAZE (NUT FREE)	72
APPLE COFFEE CAKE	78
BANANA CREAM PIE (NUT FREE)	80
BASQUE CHEESECAKE (NUT FREE)	80
FRUIT PIES (NUT FREE)	80
ESPRESSO MARBLE CAKE (NUT FREE)	96
CARROT CAKE	120

CELEBRATION CAKE - OLIVE OIL SPONGE WITH CHEESECAKE BUTTERCREAM, FRUIT COMPOTE OR CURD, AND FLOWERS FROM GJUSTA FLOWER SHOP

ROUND (AVAILABLE SINGLE OR DOUBLE TIERED):

8-INCH ROUND CAKE (8 SLICES)	80/TIER
10-INCH ROUND CAKE (12 SLICES)	120/TIER

SHEET:

HALF-SHEET (24 SLICES)	240
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AVAILABLE INDIVIDUALLY

PANNA COTTA (GF, NUT FREE)	8
CHOCOLATE AVOCADO PUDDING (VEGAN, GF, NUT FREE)	10

BEVERAGES

AVAILABLE ALL DAY

SERVES 10	
COFFEE	42
COLD BREW	55
ICED TEA	40
LIMEADE - REGULAR OR SEASONAL	50
GINGER LEMONADE	55
SCHANER FARMS' ORANGE JUICE	60

PRE-ORDER IS AVAILABLE FOR ALL ITEMS.

PLEASE CONTACT US TO PLAN FOR YOUR GROUP EVENT.

LARGE ORDERS AND CERTAIN PASTRY ITEMS MAY REQUIRE ADVANCED NOTICE.

PLEASE DON'T HESITATE TO ASK.



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MARKET SANDWICHES

AVAILABLE AFTER 9AM

6 MARKET SANDWICHES	112
12 MARKET SANDWICHES	224
CHOICE OF: TURKEY, HAM, TUNA, VEGGIE, TOMATO CONFIT, ROAST BEEF, OR SALAMI	

FLATBREAD

AVAILABLE AFTER 10:30AM

SEASONAL OPTIONS AVAILABLE	
SERVES 10	
POMODORO BURRATA - PARMESAN, OREGANO, BASIL	100
MUSHROOM GRUYERE - CAMELIZED ONION, CONFIT GARLIC	100
PEPPERONI PIZZA - POMODORO, FRESNO, OLIVES, FONTINA	100

SALADS

AVAILABLE ALL DAY

MEDIUM SERVES 6, LARGE SERVES 12		M / L
MARKET GREENS		
MINT, PARSLEY, DILL, TARRAGON, LEMON, OLIVE OIL		
60/120		
LITTLE GEM CAESAR		
WHITE ANCHOVY, PARMESAN, CROUTONS		
75/145		
GREEK SALAD		
CHERRY TOMATOES, OLIVES, FENNEL, RADISH, SHISHITO, CUCUMBER, FETA		
75/145		
TUSCAN KALE SALAD		
RADISH, RICOTTA SALATA, SHAVED FENNEL, LEMON, OLIVE OIL		
75/145		
MIXED CUCUMBER SALAD		
ASSORTED CUCUMBERS, MARINATED FETA, DILL, ZA'ATAR, PICKLED ONIONS, MINT, ALEPPO PEPPER, SUNFLOWER SEEDS		
75/145		
CHOPPED SALAD		
TREVISO, ESCAROLE, CELERY, SALAMI, MANCHEGO, PICKLES, CHICKPEAS, OLIVES, CAPERS		
80/160		

SEASONAL VEGETABLES

AVAILABLE ALL DAY

INQUIRE FOR FURTHER INFORMATION & SELECTION	
MEDIUM SERVES 6, LARGE SERVES 12	
M / L	
CARROTS	
GREEN HARISSA, SESAME SEEDS, CILANTRO (VEGAN)	
75/145	
CAULIFLOWER	
WALNUT YOGURT DRESSING, PICKLED GOLDEN RAISINS	
75/145	
POTATOES	
CHERRY TOMATOES, LEMON, BASIL PESTO	
75/145	
GRILLED BROCCOLI	
PRESERVED LEMON, CONFIT GARLIC	
75/145	
BAKED EGGPLANT	
POMODORO, RICOTTA, PARMESAN	
75/145	
POTATO GRATIN	
CONFIT GARLIC, CREAM, THYME, GRUYERE, CHERRY TOMATO, LEMON, PESTO	
75/145	
GRILLED OYSTER MUSHROOMS	
ROMESCO SAUCE, LEMON, ALMONDS	
80/160	

MEZZE & FALAFEL

AVAILABLE AFTER 10AM

SERVED WITH: HOUSEMADE PITA & VARIOUS DIPS, SPREADS, AND SALADS	
MEZZE PLATTER - HOUSE PRESERVED, PICKLED AND MARINATED VEGETABLES & FETA (VEGAN OPTION AVAILABLE)	115/230
FALAFEL PLATTER - 24 PIECES / 48 PIECES	

BAKED FISH

48-HOUR NOTICE REQUIRED

SLOW BAKED SALMON - WHOLE GRAIN MUSTARD, DILL, CRACKED PEPPER	
2-3 LB. - SERVES 4-5	90
4-5 LB. - SERVES 8-10	180

ROTISSERIE & SMOKED MEATS

AVAILABLE AFTER 10AM

WHOLE ROASTS AVAILABLE	
SMALL SERVES 6-8 (2.5 LB), LARGE SERVES 15-20 (5 LB)	
S / L	
CHICKEN - HERB OR CHILI RUBBED	
SERVED WITH TZATZIKI, HARISSA, & CHIMICHURRI	
90/180	
BRISKET	
SERVED WITH AU JUS	
160/320	
ROAST TURKEY	
SERVED WITH AU JUS	
140/280	
PORCHETTA	
SERVED WITH HERBS, GARLIC, RAPINI PESTO	
160/320	
PRIME RIB	
SERVED WITH HORSERADISH	
180/360	

BAKED PASTA

48-HOUR NOTICE REQUIRED

MEDIUM SERVES 6-8, LARGE SERVES 12-15		M / L
CONFIT TOMATO & RICOTTA LASAGNA		
110/220		
BOLOGNESE & RAPINI LASAGNA		
120/240		
CHICKEN POT PIE - SERVES 5		
ROAST CHICKEN, CARROT, ONION, CELERY, HERBS		
80		

CHARCUTERIE & CHEESE

AVAILABLE ALL DAY

INQUIRE FOR FURTHER SELECTION	
SMALL SERVES 5, LARGE SERVES 10	
S / L	
CHARCUTERIE PLATTER -	
HOUSE-CURED MEATS SERVED WITH SEASONAL ASSORTED PICKLES, ASSORTED MUSTARDS, AND A VARIETY OF SLICED BREADS	
100/200	
CHEESE PLATTER -	
ARTISANAL CHEESES SERVED WITH DRIED FRUIT, NUTS, SEASONAL FRUIT JAM, HONEYCOMB, AND A VARIETY OF SLICED BREADS	
100/200	
MIXED CHEESE & CHARCUTERIE PLATTER	
150/300	

FISH & SALMON PLATTERS

AVAILABLE ALL DAY

SMALL SERVES 5 (1 LB), LARGE SERVES 10 (2 LB)		S / L
FISH PLATTER -		
CHEF'S CHOICE: SEASONAL MIX OF HOUSE-CURED, SMOKED, & PRESERVED FISH SERVED WITH: SCALLION LABNEH, BREAD & BUTTER PICKLES, CAPERS, SLICED TOMATOES, RAW RED ONION, CUCUMBER & RADISH, ASSORTED BREADS		
100/200		
SALMON PLATTER -		
CHEF'S CHOICE: SEASONAL MIX OF HOUSE-CURED, SMOKED, & PRESERVED SALMON. SERVED WITH: HERBED CREAM CHEESE, WHIPPED BURRATA, SCALLION LABNEH, CAPERS, PICKLED & RAW RED ONION, CUCUMBER & RADISH, SPROUTS, SLICED TOMATOES, ASSORTED BAGELS		
100/200		

DELIVERY IS AVAILABLE THROUGH OUR PARTNERSHIP WITH DOORDASH FOR 12% OF YOUR SUBTOTAL. FEES START AT \$25 AND HAVE A MAXIMUM LIMIT OF \$75