



Catering Menus

WINTER 2024/25

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	
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 - APPLEWOOD SMOKED 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 AND FRIED EGGS	120/240
SWEET POTATO HASH, POBLANO PEPPERS, ONION, 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

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
SEASONAL 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)	120/TIER
10-INCH ROUND CAKE (12 SLICES)	180/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 - HIBISCUS, GREEN OR BLACK	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 - CARAMELIZED 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	
65/130	
LITTLE GEM CAESAR	
WHITE ANCHOVY, PARMESAN, CROUTONS	
80/155	
GREEK SALAD	
CHERRY TOMATOES, OLIVES, FENNEL, RADISH, SHISHITO, CUCUMBER, FETA	
80/155	
TUSCAN KALE SALAD	
RADISH, RICOTTA SALATA, SHAVED FENNEL, LEMON, OLIVE OIL	
80/155	
MIXED CUCUMBER SALAD	
ASSORTED CUCUMBERS, MARINATED FETA, DILL, ZA'ATAR, PICKLED ONIONS, MINT, ALEPPO PEPPER, SUNFLOWER SEEDS	
80/155	
CHOPPED SALAD	
TREVISO, ESCAROLE, CELERY, SALAMI, MANCHEGO, PICKLES, CHICKPEAS, OLIVES, CAPERS	
85/170	

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)	
80/155	
CAULIFLOWER	
WALNUT YOGURT DRESSING, PICKLED GOLDEN RAISINS	
80/155	
ROASTED POTATOES	
SALSA VERDE	
80/155	
GRILLED BROCCOLI	
PRESERVED LEMON, CONFIT GARLIC	
80/155	
BAKED EGGPLANT	
POMODORO, RICOTTA, PARMESAN	
80/155	
POTATO GRATIN	
CONFIT GARLIC, CREAM, THYME, GRUYERE	
80/155	
GRILLED OYSTER MUSHROOMS	
ROMESCO SAUCE, LEMON, ALMONDS	
85/170	

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 - AVAILABLE AFTER 11AM	
HERB OR CHILI RUBBED	
90/180	
SERVED WITH TZATZIKI, HARISSA, & CHIMICHURRI	
BRISKET	
SERVED WITH AU JUS	
160/320	
ROAST TURKEY	
SERVED WITH AU JUS	
140/280	
PORCHETTA (REQUIRES 3 DAYS ADVANCE NOTICE)	
SERVED WITH ESCAROLE SALAD, MOSTARDA	
160/320	

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, PICKLED RED ONIONS, 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 RED ONIONS, 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