



20
/ 24

holiday
GUIDE



FALL BURRATA

Roasted squash, pears, pomegranate seeds, figs, persimmons, pecans, olive oil, balsamic glaze, salt and pepper

SEASONAL FRUIT

Seasonal assortment of fresh ripe fruit

CHEESE NIBBLER

Cubed cheddar, Swiss and pepper jack cheese, garnished with fresh fruit

CRUDITE

An arrangement of fresh seasonal vegetables served with hummus



C H E F ' S

platters

FALL ARTISAN CHEESE

Cowgirl Creamery Mt Tam, Humboldt Fog, Extra Aged Gouda and Triple Cream Cambozola, garnished with fresh fruit

BREAD & CRACKERS

Locally baked sliced baguette and crackers

FALL CAPRESE

Heirloom tomatoes, fresh basil, mozzarella cheese, balsamic glaze, salt and pepper

See Website for Market Prices



Small serves 10+
Large serves 15+
Presented on a reusable balsa wood tray.

FALL ARTISAN CHEESE & CHARCUTERIE

Artisan cheese, assorted salami, olives & nuts

Serves 6+ per dozen, 2 dozen minimum per item

Prepared fresh in our kitchen.

FRESH TOMATO CAPRESE SKEWERS WITH BASIL PESTO

GF, VG, SERVE COLD

Bocconcini mozzarella, grape tomatoes and fresh basil



H O R S

d'ouevres

SERVE COLD

{Presented on a reusable balsa wood tray}

DEILED EGGS

GF

Traditional deviled eggs with chives, smoked paprika and caviar

SMOKED SALMON WITH POTATO CAKE

Bowfin caviar and crème fraiche

ENDIVE LEAVES

GF, VG

Filled with gorgonzola cheese and garnished with apples & caramelized pecans

JUMBO SHRIMP

GF

With remoulade sauce and Baja cocktail sauce

PEAR & BRIE SALAD SKEWERS

GF, VG

With walnuts and a drizzle of balsamic glaze

HEAT & SERVE

{Served chilled in aluminum pans with reheating and serving instructions}

CARDIFF CRACK™ BURGUNDY PEPPER TRI-TIP SLIDERS

Cheddar cheese & crispy onions served with BBQ sauce and horseradish cream sauce on the side

STUFFED MUSHROOMS

VG

Filled with artichoke dip, green chilies, and breadcrumbs

BAKED BRIE

VG

10" baked brie with your choice of Original, Cranberry or Pesto

SPANAKOPITA

VG

Filled with spinach and Feta

See Website for Market Prices

GF=GLUTEN FREE / VG=VEGETARIAN / VN=VEGAN



WHOLE ROASTED DIESTEL RANCH TURKEY

Roasted in House

Served chilled in aluminum foil pans with reheating & serving instructions. Includes a side of turkey broth.

12-14 lbs
prior to cooking

{Serves 10+ People}

See Website
for Market Price



HOLIDAY

entrées



*Prepared
fresh in our
kitchen*

Sold in 8 oz. portions with a 6 person minimum and are priced per person. Served chilled in aluminum pans with reheating & serving instructions.

See Website for Market Prices



CARVED THANKSGIVING TURKEY GF

Carved turkey including white and dark meat



GRILLED SLICED CARDIFF CRACK™ BURGUNDY PEPPER TRI-TIP

Our famous burgundy pepper tri tip grilled, sliced thin and cooked medium rare



GRILLED SLICED NATURAL TURKEY BREAST GF

Natural turkey breast
grilled and sliced



CITRUS SALMON GF

Grilled and garnished with
limes, lemons, grapefruit,
and oranges



APPLEWOOD BROWN SUGAR CURED HAM

Pre-sliced for serving



PRIME RIB

Boneless Choice rib roast
sliced thin and
cooked medium rare



BEEF WELLINGTON

{Portioned 6 oz. per person}
Served with peppercorn
sauce



ROASTED KABOCHA SQUASH GF, VN

Roasted squash with olive
oil, agave, salt and pepper

GF-GLUTEN FREE / VG-VEGETARIAN / VN-VEGAN

Serves 8

Served in
3 lb Portions

MASHED
POTATOES
GF, VG



TRADITIONAL STUFFING
VG

GF-GLUTEN FREE / VG-VEGETARIAN / VN-VEGAN

FRESHLY
PREPARED

sides

SAUSAGE CORNBREAD
STUFFING

GLUTEN FREE STUFFING
GF, VG, VN

CANDIED
SWEET POTATO MASH
GF, VG

SCALLOPED POTATOES
VG

GREEN BEAN CASSEROLE
VG

ROASTED BRUSSELS
SPROUTS
GF, VG, VN

ROASTED POTATOES
GF, VN, VG



FALL ORZO PASTA
VG

ROASTED FALL VEGETABLES
GF, VG, VN

ROASTED ROOT VEGETABLES
GF, VG, VN

BAKED CREAMY MAC & CHEESE
VG

MUSHROOM & BUTTERNUT
SQUASH RISOTTO
GF, VG

See Website for Market Prices

FRESHLY PREPARED

sauces

TRADITIONAL
TURKEY GRAVY 32 oz.

GLUTEN FREE GRAVY
GF, VG, VN 32 oz.

FRESH CRANBERRY SAUCE
GF, VG, VN 12 oz.

WHISKEY
PEPPERCORN SAUCE
12 oz.

DEMI GLACE 12 oz.

AU JUS
GF 12 oz.

SEASIDE
BBQ SAUCE
GF 12 oz.

HORSERADISH
CREAM SAUCE
GF, VG 12 oz.

See Website for Market Prices

Serves 8

Not available for
pre-order unless
ordered with entrees
or sides.



Our Hanukkah meal is inspired by tradition, but is not Kosher.

COMPLETE

hanukkah meal

{Feeds 6+}

- Matzo Ball Soup (64 oz)
- Beef Brisket (3 lbs)
- Potato Latkes with Sour Cream & Chives (1 lb)
- Roasted Root Vegetables (3 lbs)

- Kugel (3 lbs)
- Housemade Apple Sauce (12 oz)
- Challah Bread (1 loaf)

See Website for Market Price

COMPLETE
vegan meal

{Feeds 2-3+}

- Fall Veggies with Olive Oil (1 lb)
- Roasted Rainbow Cauliflower (1 lb)
- Roasted Kabocha Squash (1 lb)
- Vegan Lasagna with Impossible Plant-Based Ground Beef (2 lbs)

See Website for Market Price



COMPLETE

holiday feasts

Prepared fresh in our kitchen

TURKEY FEAST

{Feeds 6+}

- Roasted Diestel Turkey (12-14 lbs prior to cooking)
- Fresh Cranberry Sauce (12 oz)
- Mashed Potatoes (2.5 lbs)
- Fresh Turkey Broth (18 oz)
- Traditional Stuffing (2.5 lbs)
- Hawaiian Sweet Rolls (1 doz)
- Green Bean Casserole (2 lbs)
- Fresh Pumpkin Pie (1 whole)
- Candied Sweet Potato Mash (2 lbs)
- Traditional Turkey Gravy (32 oz)

See Website for Market Price

CARDIFF CRACK FEAST

{Feeds 6+}

- Grilled Cardiff Crack™
- Seaside BBQ Sauce (1 bottle)
- Burgundy Pepper Tri-Tip (3 lbs)
- Fresh Au Jus (12 oz)
- Mashed Potatoes (2.5 lbs)
- Hawaiian Sweet Rolls (1 doz)
- Candied Sweet Potato Mash (2 lbs)
- Fresh Pecan Pie (1 whole)
- Green Bean Casserole (2 lbs)
- Roasted Fall Vegetables (2 lbs)
- Broccoli Gorgonzola Salad (2 lbs)
- Horseradish Cream Sauce (12 oz)

See Website for Market Price

RAW
FRESH

prime
rib



Experience
the
difference.

Our expert butchers trim, cut and tie each standing rib roast. Choose 2, 3, 4, 5 or 7 bones. We recommend 1 bone per 2 people. Marinate with Seaside's Signature Seasoning Marinade and use Seaside's Horseradish Cream Sauce for dipping

USDA PRIME RAW STANDING RIB ROAST

See Website for Market Prices

PRIME RIB ROASTING TIMES AND TEMPERATURES

1. Preheat your oven to 450°.
2. Use a paper towel to pat the roast dry.
3. Rub butter on the cut ends of the roast.
4. Make a series of 1/2" deep slits all over the top of the roast, as well as the sides.
5. Rub Seaside's Signature Seasoning Marinade all over the roast covering the meat.
6. Place the roast in a heavy metal roasting pan, bone-side down.
7. After 15 minutes, reduce the temp to 325°.
8. Roast for 15 minutes per pound.
9. Cook until internal temperature reaches 110°.
10. Let rest covered for 20 minutes before serving.



RAW
FRESH
DIESTEL RANCH
turkey

*Experience
the Diestel
difference.*

OTHER
RAW
*fresh
birds*

WHOLE GOOSE
(8-12 lbs)



WHOLE DUCK
(3-5 lbs)



**BONELESS
DUCK BREAST**
(1-2 lbs)



**CORNISH
GAME HEN**
(1-1.5 lbs)

See Website for Market Prices

Diestel is a family-run sustainable ranch, since 1949. Their slow-grown turkeys are fed a 100% vegetarian diet and are humanely raised and harvested in a natural environment. Reserve your fresh Diestel turkey today by visiting our website. We recommend 11/2 lbs per person, 2 lbs per person for leftovers and 1 lb per person for boneless turkey breast.

DIESTEL RAW WHOLE TURKEY
(8-26 lbs)

**DIESTEL RAW BONE-IN
TURKEY BREAST** (6-8 lbs)

**DIESTEL RAW
ORGANIC TURKEY**
(8-12 lbs)

See Website for Market Prices

TURKEY ROASTING TIMES AND TEMPERATURES

1. Preheat your oven to 325°.
2. Remove turkey from the refrigerator and let stand for 1 hour at room temperature.
3. Rub Seaside's Signature Seasoning Marinade all over the turkey.
4. Place in a roasting pan and cover with foil.
5. Roast for 15 minutes a pound and baste turkey often.
6. Internal temperature of turkey should be 165°.
7. Let rest 15 minutes before serving.

DESSERT

platters

Small
serves 10+

Large
serves 15+

10 Inch
Pumpkin or
Pecan Pie
Available
In-Store



HOLIDAY
NEW YORK
CHEESECAKE

See Website for Market Prices

HOLIDAY SEASIDE
DESSERT PLATTER

Chocolate lava cake, apple tart, pumpkin
cheesecake bars, lemon bars, and pecan
bars garnished with fresh berries

FRESH HOLIDAY
COOKIE PLATTER

Chocolate chip, snickerdoodle,
shaped sugar cookie, cranberry white
chocolate, and oatmeal raisin

DELUXE MINI DESSERTS

Chocolate raspberry tart, dark chocolate
tart, macadamia tart, key lime tart,
and French apple tart

GLUTEN FREE DESSERTS

Pistachio tartlet, apple cranberry crumble,
vanilla creme puff, red berry opera cake,
chocolate brownie, chocolate peppermint
tartlet, pumpkin cheesecake, walnut
caramel coffee tartlet, opera cake, and
assorted macarons

VEGAN + GLUTEN FREE
DESSERTS

Vegan chocolate cake, vegan chocolate
brownie, mango lime raw bar,
coconut raspberry bar, rum pecan bar

See Website for Market Prices





HOLIDAY

floral

Decorate your home with seasonal centerpieces and floral bouquets. We're your neighborhood full service florist. Contact our floral department at floral@seasidemarket.com to inquire or place an order.

GIFT

baskets

Delight everyone on your list with a gift basket, made to order and filled with all your Seaside Market favorites.



PREP

work

Cooking times and temperatures are approximate and will vary depending on your oven and how many items are in the oven.

REHEATING TURKEY

1. Preheat oven to 350° remove turkey from the refrigerator and unwrap plastic wrap. Place turkey in foil pan and let stand for 1 hour at room temperature.
2. Pour turkey broth over turkey and cover with foil.
3. Roast for 8 -10 minutes a pound and baste turkey often. Internal temperature of turkey should be 165°.
4. Let rest 15 minutes before carving.

REHEATING MEATS

1. Preheat oven to 350°.
2. Whole roasts or sliced meat cook 6-10 minutes per pound depending on desired of doneness.

REHEATING SAUCES

- For sauces and gravy, transfer to a sauce pan and heat over medium, stirring continuously to prevent scorching and burning.
- You can also use a microwave oven, but be sure to use microwave safe containers.

REHEATING SIDES

1. Preheat oven to 350°.
2. Cook 8-10 minutes per pound.

HOW TO CARVE

1. Put the turkey on a work surface. using a boning or chef's knife, cut from the neck end to the tail end of the breast, parallel to the breastbone. Continue cutting, keeping the knife against the breastbone. then angle the knife, running it alongside the thin rib cage, to free the meat.
2. Slice the breast meat crosswise against the grain. Transfer to a serving platter.
3. Pull the leg away from the carcass to expose the joint to free the whole leg. Repeat with the other leg. Remove the other side of the breast and slice according to step 2.
4. Find the joint between the leg and the thigh bone and separate them with the knife. Slice the thigh meat parallel to the thigh and transfer to the serving platter. Repeat with the other leg and thigh.
5. Let rest covered for 20 minutes before serving.



SHIP OUR FAMOUS

tri-tip

How to Cut Against the Grain



PACKAGE NO. 1

Two Tri-Tips and get a FREE BBQ Sauce!



PACKAGE NO. 2

Three Tri-Tips and get a FREE Shirt!



PACKAGE NO. 2

Four Tri-Tips and get a FREE BBQ Sauce and Shirt!

Last day to place order for Thanksgiving shipping is November 22nd by 12:00pm and last day for Christmas shipping is December 16th by 12:00pm. Packages are available for online shipping only.

CYBER MONDAY GIFT CARD SALE

FREE \$25 GIFT CARD WHEN YOU BUY A \$100 GIFT CARD ONE DAY, ONLINE ONLY!

Sale begins 12 Noon on Sunday, Dec. 1st and ends on Monday, Dec. 2nd at 11:59pm!

SEASIDEMARKET.COM/CYBERMONDAY





H O L I D A Y

hours

November 26th & Thanksgiving Eve, 6am-10pm

Thanksgiving Day, 7am-4pm

December 23rd, 6am-10pm

Christmas Eve, 6am-8pm

Christmas Day, 8am-3pm

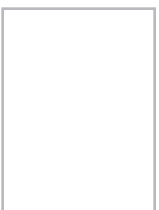
New Year's Eve & Day, 7am-8pm

SEASIDEMARKET.COM

SCAN THIS QR
CODE TO PLACE
YOUR ORDER
ONLINE!



*Orders cannot be picked up on Thanksgiving or Christmas Day.
Prices are subject to change.*



2087 SAN ELIJO AVE, CARDIFF, CA 92007

OPEN DAILY 7AM - 10PM

(760) 753-5445