

# HOLIDAY

## CATERING GUIDE



**ORDER  
ONLINE**

[SEASIDEMARKET.COM](http://SEASIDEMARKET.COM)

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# CHEF'S PLATTERS

**SMALL (SERVES 10+) • LARGE (SERVES 15+)**

PRESENTED ON A REUSABLE BALSA WOOD TRAY

## Bread & Cracker Platter

**SMALL \$25 | LARGE \$35**

LOCALLY BAKED SLICED BAGUETTE & CRACKERS

## Seasonal Fruit Platter

**SMALL \$40 | LARGE \$70**

SEASONAL ASSORTMENT OF  
FRESH RIPE FRUIT

## Cheese Nibbler Platter

**SMALL \$45 | LARGE \$85**

CUBED CHEDDAR, SWISS & PEPPER JACK  
CHEESE GARNISHED WITH FRESH FRUIT

## Crudite

**SMALL \$40 | LARGE \$70**

AN ARRANGEMENT OF FRESH SEASONAL  
VEGETABLES SERVED WITH RANCH DRESSING,  
BLEU CHEESE, VEGETABLE DIP OR HUMMUS

## Premium Meat & Cheese Platter

**SMALL \$65 | LARGE \$85**

ROASTED TURKEY, HONEY HAM, ROAST BEEF  
WITH SLICED CHEDDAR AND SWISS CHEESE

## Charcuterie Platter

**SMALL \$65 | LARGE \$125**

ASSORTED SALAMI, OLIVES & NUTS

## Artisan Cheese Platter

**SMALL \$65 | LARGE \$125**

COWGIRL CREAMERY MT TAM, HUMBOLDT FOG, EXTRA  
AGED GOUDA & TRIPLE CREAM CAMBAZOLA  
GARNISHED WITH FRESH FRUIT

## Artisan Cheese & Charcuterie Platter

**LARGE \$155**

ARTISAN CHEESE, ASSORTED SALAMI, OLIVES & NUTS

## Italian Meat & Cheese Platter

**SMALL \$75 | LARGE \$95**

ITALIAN HERB HAM, GENOA SALAMI, MORTADELLA  
WITH SLICED PROVOLONE AND MOZZARELLA CHEESE



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SEE PAGE 11 FOR REHEATING INSTRUCTIONS

# HORS D'OEUVRES

SERVES 6+ PER DOZEN, 2 DOZEN MINIMUM PER ITEM  
PREPARED FRESH IN OUR KITCHEN.

## SERVED COLD

PRESENTED ON A REUSABLE BALSAMIC WOOD TRAY

**Fresh Tomato Caprese Skewers** \$50/DZ  
with Basil Pesto GF, VG  
BOCCONCINI MOZZARELLA, GRAPE TOMATOES AND FRESH BASIL

**Lemon Garlic Prawns** GF \$50/DZ  
GARNISHED WITH LEMONS

**Deviled Eggs** GF \$26/DZ  
TRADITIONAL DEVILED EGGS WITH CHIVES, SMOKED PAPRIKA  
AND CAVIAR

**Smoked Salmon** \$50/DZ  
with Potato Cake GF  
BOWFIN CAVIAR AND CRÈME FRAICHE

## HEAT & SERVE

SERVED CHILLED IN ALUMINUM PANS  
W/REHEATING AND SERVING INSTRUCTIONS

**Cardiff Crack™ Burgundy  
Pepper Tri Tip Sliders** \$48/DZ  
CHEDDAR CHEESE & CRISPY ONIONS SERVED WITH  
BBQ SAUCE OR HORSE RADISH CREAM SAUCE ON THE SIDE

**Chicken Satay Skewers** GF \$48/DZ  
CHOICE OF ISLAND, KOREAN BBQ OR CITRUS CHIPOTLE

**Mini Quiche Squares** VG SMALL \$35 | LARGE \$65  
SMALL (16 PIECES) LARGE (32 PIECES)  
CHOICE OF LORRAINE, TOMATO SPINACH OR TRUFFLE LEEK

**Baked Brie** VG \$75/EA  
SERVES 25+  
10" BAKED BRIE WITH YOUR CHOICE OF ORIGINAL, CRANBERRY OR PESTO

**Coconut Shrimp** \$60/DZ  
SERVED WITH SPICY ORANGE MARMALADE



GF

GLUTEN FREE

VG

VEGETARIAN

VN

VEGAN

# COMPLETE HOLIDAY FEAST

PREPARED FRESH IN OUR KITCHEN.

## CARDIFF FEEDS 10+ CRACK FEAST

INCLUDES

Grilled Whole Cardiff Crack™ Burgundy Pepper Tri Tip	2 WHOLE
Mashed Potatoes	3.5 LBS
Sweet Potato Mash	3 LBS
Green Beans Casserole	3 LBS
Roasted Fall Vegetables	3 LBS
Broccoli Gorgonzola Salad	3 LBS
Horseradish Cream Sauce	18 OZ
Seaside BBQ Sauce	BOTTLE
Fresh Au Jus	18 OZ
Hawaiian Sweet Rolls	1 DZ
Fresh Pecan Pie	1

\$ **299**  
REGULAR

## TURKEY FEEDS 10+ FEAST

INCLUDES

Roasted Diestel Turkey	12 LB
Mashed Potatoes	3.5 LBS
Traditional Stuffing	3.5 LBS
Green Beans Casserole	3 LBS
Sweet Potato Mash	3 LBS
Traditional Turkey Gravy	50 OZ
Fresh Cranberry Sauce	12 OZ
Fresh Turkey Broth	18 OZ
Hawaiian Sweet Rolls	1 DZ
Fresh Pumpkin Pie	1

\$ **199**  
REGULAR



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SEE PAGE 11 FOR REHEATING INSTRUCTIONS

# COMPLETE HANUKKAH & VEGAN FEAST

OUR HANUKKAH MEALS ARE INSPIRED BY TRADITION, BUT ARE NOT KOSHER.

## HANUKKAH MEAL

FEEDS +6

INCLUDES

Matzo Ball Soup	64 OZ
Beef Brisket	3 LBS
Potato Latkes with Sour Cream & Chives	1 LB
Roasted Root Vegetables	3 LBS
Housemade Apple Sauce	12 OZ

\$99

## VEGAN MEAL

FEEDS 2-3

INCLUDES

Kale Quinoa Salad	1 LB
Roasted Japanese Sweet Potato	1 LB
Roasted Butternut Squash & Brussel Sprouts	1 LB
Cranberry Sauce	3.5 OZ
Roasted Portabella Mushroom	1 LB

\$59



# HOLIDAY ENTREES

PREPARED FRESH IN OUR KITCHEN.

## Whole Roasted Diestel Ranch Turkey

ROASTED IN HOUSE

SERVED CHILLED IN ALLUMINUM FOIL PANS WITH REHEATING & SERVING INSTRUCTIONS.  
INCLUDES A SIDE OF TURKEY BROTH



### SMALL

12 - 14 LBS / SERVES 12 +

**\$90**

### LARGE

16 - 18 LBS / SERVES 14 +

**\$110**



## Entrees

SERVED IN 8 OZ PORTIONS WITH A 6 PERSON MINIMUM AND ARE PRICED PER PERSON.  
SERVED CHILLED IN ALUMINUM PANS WITH REHEATING & SERVING INSTRUCTIONS.

### Carved Thanksgiving Turkey **GF** \$7/PP

CARVED TURKEY INCLUDING WHITE AND DARK MEAT

### House Roasted Prime Rib **GF** \$15/PP

BONELESS CHOICE RIB ROAST SLICED THIN AND COOKED MEDIUM RARE.

### Grilled Sliced Cardiff Crack™ Burgundy Pepper Tri Tip **GF** \$9/PP

OUR FAMOUS BURGUNDY PEPPER TRI TIP GRILLED,  
SLICED THIN AND COOKED MEDIUM RARE.

### Grilled Sliced Natural Turkey Breast **GF** \$8/PP

NATURAL TURKEY BREAST GRILLED AND SLICED

### Smithfield Brown Sugar Cured Ham \$7/PP

ORDER ONLINE [SEASIDEMARKET.COM](http://SEASIDEMARKET.COM)

SEE PAGE 11 FOR REHEATING INSTRUCTIONS

# SIDES & SAUCES

PREPARED FRESH IN OUR KITCHEN.

## SIDES

**SERVES 8+**

SERVED IN 3 LB PORTIONS.

SERVED CHILLED IN ALUMINUM PANS WITH REHEATING & SERVING INSTRUCTIONS.

Traditional Stuffing	\$27
Sausage Cornbread Stuffing	\$33
Gluten Free Stuffing <b>GF</b>	\$40
Mashed Potatoes <b>GF   VG</b>	\$27
Sweet Potato Mash <b>GF   VG</b>	\$33
Potatoes Au Gratin <b>GF   VG</b>	\$30
Roasted Potatoes <b>GF   VN</b>	\$42
Green Beans Casserole	\$33
Roasted Brussel Sprouts <b>GF   VN</b>	\$33
Roasted Fall Vegetables <b>GF   VN</b>	\$33
Roasted Root Vegetables <b>GF   VN</b>	\$33
Baked Creamy Mac & Cheese	\$33

## SAUCES

**SERVES 8+**

NOT AVAILABLE FOR PRE ORDER UNLESS ORDERED WITH ENTREES OR SIDES

Traditional Turkey Gravy	\$9.99	32 OZ
Gluten Free Gravy <b>GF</b>	\$12.99	32 OZ
Fresh Cranberry Sauce <b>GF   VN</b>	\$7.99	12 OZ
Horseradish Cream Sauce <b>GF   VG</b>	\$5.99	12 OZ
Seaside Signature Seasoning Marinade <b>GF   VN</b>	\$5.99	12 OZ
Demi Glace <b>GF</b>	\$14.99	12 OZ
Peppercorn Sauce <b>GF</b>	\$14.99	12 OZ
Whiskey Demi Glace <b>GF</b>	\$14.99	12 OZ



**GF**

GLUTEN FREE

**VG**

VEGETARIAN

**VN**

VEGAN

# FRESH DIESTEL RANCH TURKEYS

PREPARED FRESH IN OUR KITCHEN.

RESERVE A FRESH DIESTEL TURKEY TODAY  
VISIT [SEASIDEMARKET.COM](http://SEASIDEMARKET.COM)

WE RECOMMEND 1 1/2 LBS PER PERSON, 2LBS PER PERSON FOR LEFTOVERS & 1LB PER PERSON FOR BONELESS TURKEY BREAST.



## FRESH DIESTEL TURKEYS

Diestel Whole Turkey MARKET PRICE

Diestel Bone-In Turkey Breast MARKET PRICE

Diestel Organic Turkey MARKET PRICE

## OTHER FRESH BIRDS

Whole Goose \$7.99 LB

Whole Duck \$7.99 LB

Boneless Duck Breast \$16.99 LB

Cornish Game Hen \$4.99 LB



## TURKEY ROASTING TIMES & 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°

LET REST 15 MINUTES BEFORE SERVING

ORDER ONLINE [SEASIDEMARKET.COM](http://SEASIDEMARKET.COM)  
SEE PAGE 11 FOR REHEATING INSTRUCTIONS

# FRESH PRIME RIB

PREPARED FRESH IN OUR KITCHEN.

## 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 HORSE RADISH CREAM SAUCE FOR DIPPING.

USDA Prime Standing Rib Roast  
**SEE WEBSITE FOR MARKET PRICE**

USDA Choice Standing Rib Roast  
**SEE WEBSITE FOR MARKET PRICE**

SEASIDEMARKET.COM



## 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 TEMPERATURE TO 325°

8

ROAST FOR 15 MINUTES PER POUND

9

COOK UNTIL INTERNAL TEMPERATURE REACHES 110°

LET REST COVERED FOR 20 MINUTES BEFORE SERVING

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SEE PAGE 11 FOR REHEATING INSTRUCTIONS

# DESSERT PLATTER

SMALL (SERVES 8+) LARGE (SERVES 15+)  
PREPARED FRESH IN OUR KITCHEN.

## Seaside Dessert Platter

CHOCOLATE LAVA CAKE, APPLE TART, COCONUT SURF BARS,  
LEMON BARS AND PECAN BARS GARNISHED WITH FRESH BERRIES

SMALL \$53 | LARGE \$85

## Fresh Baked Cookie Platter

CHOCOLATE CHIP, SNICKERDOODLE AND OATMEAL RAISIN

SMALL \$33 | LARGE \$60

## Deluxe Mini Dessert Platter

CHOCOLATE RASPBERRY TART, DARK CHOCOLATE TART, MACADAMIA TART,  
CRÈME BRULÉE TART, KEY LIME AND CHEESECAKE BITES

SMALL \$75 | LARGE \$140

## Gluten Free Dessert Platter

CHOCOLATE BROWNIE, MAGIC BAR, APPLE TART AND MACAROONS

SMALL \$38 | LARGE \$75

### PUMPKIN PIE

10"

\$9.99

### PECAN PIE

10"

\$12.99

## FINISHING TOUCHES



DELIGHT EVERYONE ON YOUR LIST WITH A GIFT BASKET, MADE TO ORDER AND FILLED WITH ALL YOUR SEASIDE MARKET FAVORITES.



DECORATE YOUR HOME WITH SEASONAL CENTERPIECES AND FLORAL BOUQUETS.



ENJOY OUR LARGE SELECTION OF BEER, WINE AND SPIRITS.



10% OFF WINE & SPIRITS WHEN YOU PURCHASE SIX OR MORE – MIX OR MATCH.

## FLORAL & GIFT BASKETS



# REHEATING & CARVING INSTRUCTIONS

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 SIDES

1. PREHEAT OVEN TO 350°
2. SIDE DISHES COOK 8 - 10 MINUTES PER POUND

## 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

1. FOR SAUCES AND GRAVY, TRANSFER TO A SAUCE PAN AND HEAT OVER MEDIUM, STIRRING CONTINUOUSLY TO PREVENT SCORCHING AND BURNING
2. YOU CAN ALSO USE A MICROWAVE OVEN, BUT BE SURE TO USE MICROWAVE SAFE CONTAINERS

## HOW TO CARVE A TURKEY

- 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.

LET REST COVERED FOR 20 MINUTES BEFORE SERVING

**HOW  
TO CUT**  
AGAINST THE GRAIN



# ONLINE GIFT STORE

## Seaside Gift Card

THE GIFT FOR EVERY TASTE

SEASIDE MARKET GIFT CARDS ARE EASY TO USE AND AVAILABLE IN ANY DENOMINATION.



## Order Online

PACKAGES ARE AVAILABLE FOR ONLINE SHIPPING ONLY

[SEASIDEMARKET.COM](http://SEASIDEMARKET.COM)



## SHIP OUR TRITIP

FAMOUS CARDIFF CRACK™  
BURGUNDY PEPPER TRI TIP

LAST DAY TO PLACE ORDER FOR CHRISTMAS SHIPPING IS DECEMBER 20TH BY 12:00PM

PACKAGE 1

**\$80**

+ SHIPPING



SAVE \$7

PACKAGE 2

**\$120**

+ SHIPPING



SAVE \$15

PACKAGE 3

**\$160**

+ SHIPPING



SAVE \$22



2087 SAN ELIJO AVE  
CARDIFF, CA 92007

**CALL (760) 753-5445**

OPEN DAILY 7AM - 10PM

## HOLIDAY HOURS

NOVEMBER 26TH 6AM - 10PM  
THANKSGIVING EVE 6AM - 10PM  
THANKSGIVING DAY 7AM - 3PM

DECEMBER 23RD 6AM - 10PM  
CHRISTMAS EVE 6AM - 8PM  
CHRISTMAS DAY 8AM - 3PM

NEW YEARS EVE 7AM - 8PM  
NEW YEARS DAY 7AM - 8PM

ORDERS CAN NOT BE PICKED UP ON THANKSGIVING OR CHRISTMAS DAY  
PRICES ARE SUBJECT TO CHANGE