Seaside Market

CARDIFF

Holiday

Catering Guide 2020

Chefs 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 choice of 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

Italian Meat & Cheese Platter
Small $75 | Large $95

Italian herb ham, genoa salami, mortadella with sliced provolone and mozzarella cheese

Artisan Cheese & Charcuterie Platter
Large $155

artisan cheese, assorted salami, olives & nuts

Order Online SeasideMarket.com
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 balsa wood tray

Fresh Tomato Caprese Skewers with Basil Pesto gf, vg — $50/dz
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 with Potato Cake gf — $50/dz
Bowfin caviar and crème fraiche

Heat & Serve

Served Chilled in Aluminum Pans
w/Reheating and Serving Instructions

Cardiff Crack™ Burgundy Pepper Tri Tip Sliders gf — $48/dz
Cheddar cheese & crispy onions served with bbq sauce or horseradish cream sauce on the side

Chicken Satay Skewers gf — $48/dz
Choice of island, korean bbq or citrus chipotle

Mini Quiche Squares gf — Small $35 | Large $65
Small (16 Pieces) large (32 pieces). choice of lorraine, tomato spinach or truffle leek

Baked Brie vg — $75
Serves 25+.
10" baked brie with your choice of original, cranberry or pesto

Coconut Shrimp — $60/dz
Served with spicy orange marmalade

gf	vg	vn
gluten free	vegetarian	vegan

Complete Holiday Feast

prepared fresh in our kitchen.

Cardiff Crack Feast

Feeds 6+. Includes:

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

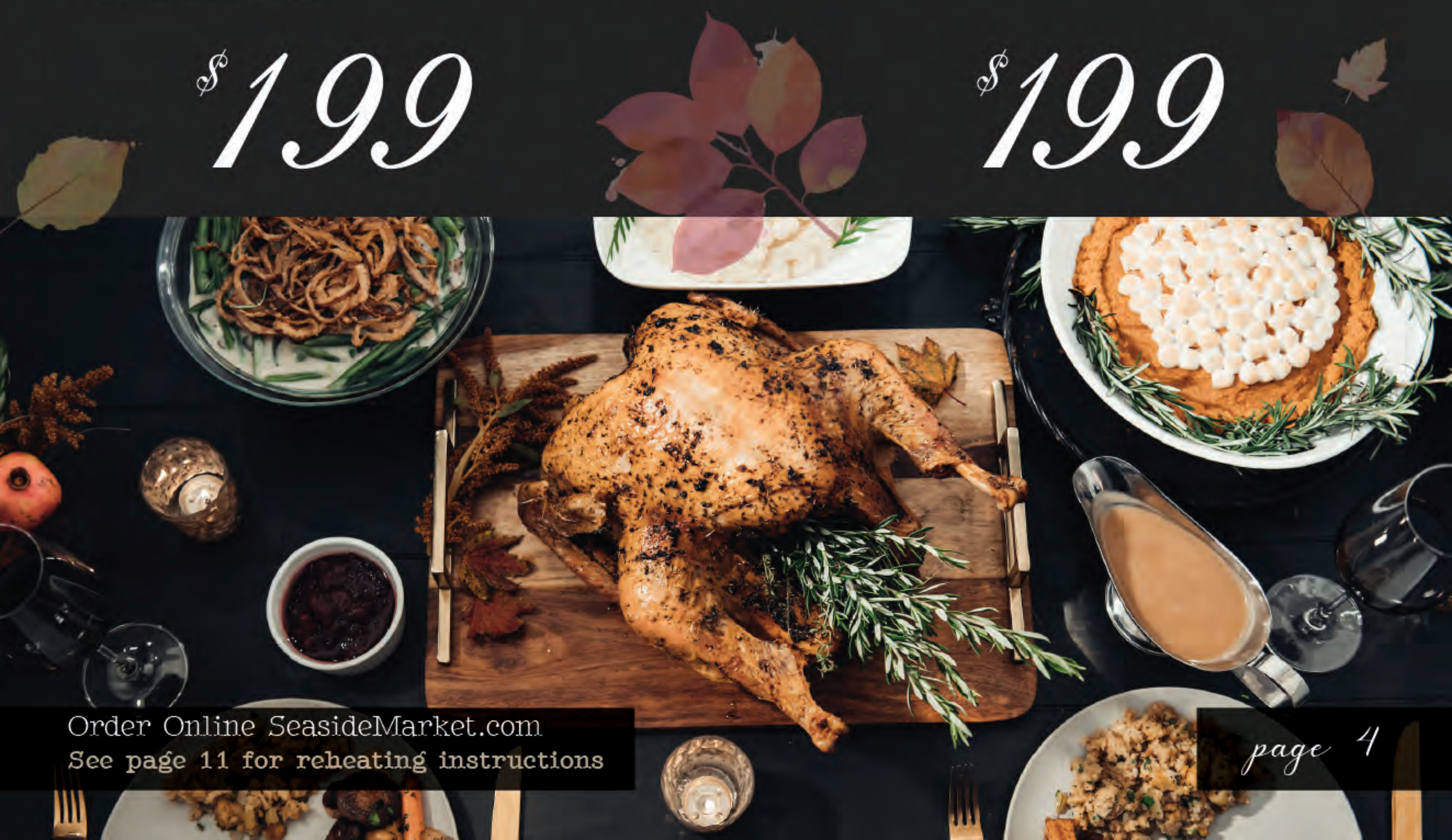
$199

Turkey Feast

Feeds 6+. Includes:

Roasted Diestel Turkey	12 lbs
Mashed Potatoes	2.5 lbs
Traditional Stuffing	2.5 lbs
Green Beans Casserole	2 lbs
Candied Sweet Potato Mash	2 lbs
Traditional Turkey Gravy	32 oz
Fresh Cranberry Sauce	12 oz
Fresh Turkey Broth	18 oz
Hawaiian Sweet Rolls	1 dz
Fresh Pumpkin Pie	1 whole

$199



Order Online SeasideMarket.com

See page 11 for reheating instructions

Complete Hanukkah & Vegan Feast

Our Hanukkah meals are inspiried 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
Challah Bread	1 Loaf

$99

Vegan Meal

Feeds 2-3+. Includes:

Moroccan Chickpea Salad	1 lb
Roasted Japanese Sweet Potato	1 lb
Roasted Butternut Squash & Brussel Sprouts	1 lb
Vegan Lasagna w/impossible meat	2 lbs

$69

Order Online SeasideMarket.com

See page 11 for reheating instructions

Holiday Entrees

prepared fresh in our kitchen.

Whole Roasted Diestel Ranch Turkey

Roasted in house

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

Small

$90

12-14 lbs/Serves 10+ People

Large

$110

16-18 lbs/Serves 12+ People

Other 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/per person

Carved turkey including white and dark meat

Grilled Sliced Cardiff Crack™ Burgundy Pepper Tri Tip GF — $10/per person

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

Grilled Sliced Natural Turkey Breast GF — $8/per person

Natural turkey breast grilled and sliced

Grilled Lemon Pepper Salmon GF — $13/per person

Applewood Brown Sugar Cured Ham — $7/per person

See page 11 for reheating instructions

Sides & Sauces

prepared fresh in our kitchen.

Sides

Serves 8. Served in 3 lb portions.

Traditional Stuffing	$27
Sausage Cornbread Stuffing	$33
Gluten Free Stuffing gf	$40
Mashed Potatoes gf, vg	$27
Candied Sweet Potato Mash gf, vg	$33
Scalloped Potatoes gf, vg	$30
Roasted Potatoes gf, vn	$42
Green Beans Casserole	$33
Roasted Brussel Sprouts gf, vn	$33
Roasted Fall Vegetables gf, vn	$33
Roasted Root Vegetables gf, vn	$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 | 32oz.
Gluten Free Gravy gf	$12.99 | 32oz.
Fresh Cranberry Sauce gf, vn	$7.99 | 12oz.
Horseradish Cream Sauce gf, vg	$5.99 | 12oz.
Seaside Signature Seasoning Marinade gf, vn	$5.99 | 12oz.
Demi Glace gf	$14.99 | 12oz.
Whiskey Peppercorn Sauce gf	$14.99 | 12oz.

gf gluten free | vg vegetarian | vn vegan

Fresh Diestel Ranch turkeys

We recommend 1 1/2 lbs per person, 2lbs per person for leftovers & 1lb per person for boneless turkey breast.

Reserve a fresh diestal turkey today. visit seasidemarket.com

the Diestel Difference

A Family-Run Sustainable Ranch Since 1949 Slow Grown in a Natural Environment Humanely Raised & Harvested Fed 100% Vegetarian Diet

Seaside Market CARDIFF

Fresh (Raw) Diestel Turkeys

Diestel Whole Turkey	MARKET PRICE
Diestel Bone-In Turkey Breast	MARKET PRICE
Diestel Organic Turkey	MARKET PRICE

Other (Raw) Birds

Whole Goose	$7.99 per lb
Whole Duck	$7.99 per lb
Boneless Duck Breast	$16.99 per lb
Cornish Game Hen	$4.99 per 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

See page 11 for reheating instructions

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 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 temp. to 325°
8. roast for 15 minutes per pound
9. cook until internal temperature reaches 110°

Let rest covered for 20 minutes before serving

See page 11 for reheating instructions

Dessert Platter

Small (serves 8+) large (serves 15+)

Seaside Dessert Platter — Small $53 | Large $85

Chocolate lava cake, apple tart, coconut surf bars, lemon bars and pecan bars garnished with fresh berries

Fresh Baked Cookie Platter — Small $33 | Large $60

Chocolate chip, snickerdoodle and oatmeal raisin

Deluxe Mini Dessert Platter — Small $75 | Large $140

Chocolate raspberry tart, dark chocolate tart, macadamia tart, crème brulee tart, key lime and cheesecake bites

Gluten Free Dessert Platter — Small $38 | Large $75

Chocolate brownie, magic bar, apple tart and macaroons

Pumpkin Pie

$9.99

10" whole pie

Pecan Pie

$12.99

10" whole pie

Floral & Gift Baskets

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.

Seaside Market,
your neighborhood full service florist.
floral@seasidemarket.com

Preperations

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

How To Reheat

Reheating Turkey

1. preheat oven to 350˚ remove turkey from the refrigerator and unwrap plastic wrap. place turkey in foil pan and let stan 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

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

Reheating Sides

1. preheat oven to 350˚
2. side dishes 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 he joint to free the whole leg. repeat with the other leg. remove the other side of the breast and slice according to ttep 2.
4. find the joint between the leg and the thigh bone and separate them with the knife. slice he 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*

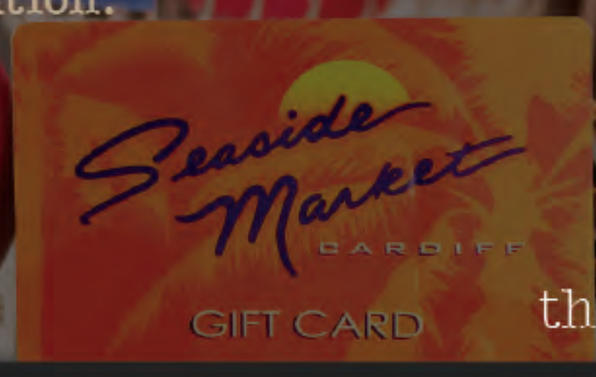
Order Online SeasideMarket.com

See page 11 for reheating instructions

Online Gift Store

Seaside Gift Card

Seaside market gift cards are easy to use and available in any denomination.



the gift for every taste

Order Online

packages are available for online shipping only

SeasideMarket.com

Ship our TriTip

famous cardiff crack™ burgundy pepper tri tip

Last day to place order for Christmas shipping is December 18th by 12:00pm

Package 1

+ shipping

$100

save $7

Package 2

+ shipping

$150

save $15

Package 3

+ shipping

$200

save $22

HOLIDAY HOURS

NOVEMBER 24TH	6AM - 10PM	CHRISMAS EVE	6AM - 8PM
THANKSGIVING EVE	6AM - 10PM	CHRISTMAS DAY	8AM - 3PM
THNAKSGIVING DAY	7AM - 3PM	NEW YEARS EVE	7AM - 8PM
DECEMBER 23RD	6AM - 10PM	NEW YEARS DAY	7AM - 8PM

2087 san elijo ave cardiff, ca 92007
open daily 7am - 10pm
Call: (760) 753-5445

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