



20 / 22

holiday

GUIDE



BREAD & CRACKERS

Locally baked sliced baguette and crackers

SEASONAL FRUIT

Seasonal assortment of fresh ripe fruit

CHEESE NIBBLER

Cubed cheddar, swiss & pepper jack cheese garnished with fresh fruit



C H E F ' S

platters

CRUDITE

An arrangement of fresh seasonal vegetables served with choice of ranch dressing, bleu cheese, vegetable dip or hummus

PREMIUM MEAT & CHEESE

Roasted turkey, honey ham, roast beef with sliced cheddar and swiss cheese

ARTISAN CHEESE

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

See Website for Market Prices



Small serves 10+
Large serves 15+

Presented on a reusable
balsa wood tray.

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'oeuvres

SERVE COLD

{Presented on a reusable balsa wood tray}

DEVILED EGGS

GF

Traditional deviled eggs with chives, smoked paprika and caviar

PEAR & BRIE SALAD SKEWERS

With walnuts and balsamic glaze
drizzled over

ENDIVE LEAVES

Filled with gorgonzola cheese and
garnished with apples & caramelized
pecans

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

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 or horseradish cream
sauce on the side

MINI QUICHE SQUARES

Choice of Lorraine, Tomato Spinach
or Truffle Leek

BAKED BRIE

VG

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

COCONUT SHRIMP

With spicy orange sauce

See Website for Market Prices

SMOKED SALMON WITH POTATO CAKE

Bowfin caviar and crème fraîche



COMPLETE

holiday feasts

*Prepared
fresh in our
kitchen*

TURKEY FEAST

{Feeds 6+}

- Roasted Diestel Turkey (12-14 lbs prior to cooking)
- 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 doz)
- Fresh Pumpkin Pie (1 whole)

See Website for Market Price

CARDIFF CRACK FEAST

{Feeds 6+}

- 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 (1 bottle)
- Fresh Au Jus (12 oz)
- Hawaiian Sweet Rolls (1 doz)
- Fresh Pecan Pie (1 whole)

See Website for Market Price



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)

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 Japanese Sweet Potato (1 lb)

Honey Roasted Butternut Squash with Cranberries and Vegan Feta (1 lb)

Vegan Lasagna with Impossible Plant-Based Burger (2 lbs)

See Website for Market Price



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

GF

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



GRILLED LEMON PEPPER SALMON

GF



APPLEWOOD BROWN SUGAR CURED HAM



PRIME RIB

Boneless Choice rib roast sliced thin and
cooked medium rare

Serves 8

Served in
3 lb Portions

TRADITIONAL STUFFING



FRESHLY
PREPARED

sides



ROASTED POTATOES
GF, VN, VG

MASHED POTATOES
GF, VG

GARLIC SAUSAGE
CORNBREAD STUFFING

GLUTEN FREE STUFFING
GF

CANDIED
SWEET POTATO MASH
GF, VG

SCALLOPED POTATOES
GF, VG

GREEN BEAN CASSEROLE
VG

ROASTED BRUSSELS SPROUTS
GF, VG, VN

ROASTED FALL VEGETABLES
GF, VG, VN

ROASTED ROOT VEGETABLES
GF, VG, VN

BAKED CREAMY MAC & CHEESE
VG

See Website for Market Prices



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



FRESHLY
PREPARED

sauces

GLUTEN FREE GRAVY
GF 32 oz.

SEASIDE SIGNATURE
SEASONING MARINADE
GF, VN 12 oz.

DEMI GLACE
GF 12 oz.

WHISKEY
PEPPERCORN SAUCE
GF 12 oz.

See Website for Market Prices



FRESH CRANBERRY SAUCE
GF, VN 12 oz.

Serves 8

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



HORSERADISH
CREAM SAUCE
GF, VG 12 oz.

TRADITIONAL
TURKEY GRAVY
32 oz.





10 Inch
Pumpkin or
Pecan Pie
Available
In-Store

HOLIDAY
NEW YORK
CHEESECAKE

See Website for Market Prices

DESSERT

platters

See Website for Market Prices

Small
serves 10+

Large
serves 15+



SEASIDE DESSERTS

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



FRESH BAKED COOKIES

Chocolate chip, snickerdoodle and oatmeal raisin



DELUXE MINI DESSERTS

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



GLUTEN FREE DESSERTS

Chocolate brownie, magic bar, apple tart and macaroons



R A W
F R E S H

*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

USDA CHOICE 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.*

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 WHOLE TURKEY
(8-26 lbs)

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

DIESTEL ORGANIC TURKEY
(8-12 lbs)

See Website for Market Prices

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

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.



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



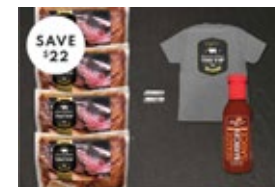
PACKAGE NO. 1

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 Christmas shipping is December 20th 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, Nov. 27th and ends on Monday, Nov. 28th at 11:59pm!

SEASIDEMARKET.COM/CYBERMONDAY

BUY THIS



GET THIS FREE!





H O L I D A Y

hours

November 23rd & 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

