



20 / 23

# holiday

GUIDE





## BREAD & CRACKERS

Locally baked sliced baguette and crackers

## 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

## 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

## FONDUE

Gruyere, Emmentaler, Raclette and Fontina cheese, garnished with fruit and sliced baguette  
*(Fondue pot not included with this platter)*

*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}

#### DEVEILED EGGS

GF

Traditional deviled eggs with chives,  
smoked paprika and caviar

#### SMOKED SALMON WITH POTATO CAKE

Bowfin caviar and crème fraîche

#### ENDIVE LEAVES

GF, VG

Filled with gorgonzola cheese and  
garnished with apples & caramelized  
pecans

### 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

#### JUMBO SHRIMP

GF

With remoulade sauce and  
Baja cocktail sauce

#### PEAR & BRIE SALAD SKEWERS

GF, VG

With walnuts and balsamic glaze  
drizzled over



See Website for Market Prices



## 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



### 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



### TRI-COLORED CAULIFLOWER STEAK

**GF, VG, VN**  
Served with chimichurri  
sauce

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



Serves 8

Served in  
3 lb Portions

MASHED  
POTATOES  
GF, VG

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

ROASTED FALL VEGETABLES  
GF, VG, VN

ROASTED ROOT VEGETABLES  
GF, VG, VN

BAKED CREAMY MAC & CHEESE  
VG

See Website for Market Prices

FRESHLY PREPARED

saucers

See Website for Market Prices

GLUTEN FREE GRAVY GF, VG, VN 32 oz.

SEASIDE SIGNATURE SEASONING MARINADE GF, VG, VN 12 oz.

DEMI GLACE 12 oz.

WHISKEY PEPPERCORN SAUCE 12 oz.

FRESH CRANBERRY SAUCE GF, VG, VN 12 oz.

TRADITIONAL TURKEY GRAVY 32 oz.

HORSERADISH CREAM SAUCE GF, VG 12 oz.

Serves 8

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

TRADITIONAL STUFFING  
VG

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





*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 Japanese Sweet Potato (1 lb)

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

Vegan Lasagna with Impossible Plant-Based Ground Beef (2 lbs)

Tri-Colored Cauliflower Steak (1.5 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)  
Mashed Potatoes (2.5 lbs)  
Traditional Stuffing (2.5 lbs)  
Green Bean 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*





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.

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SEASIDEMARKET.COM

#### USDA PRIME RAW STANDING RIB ROAST

#### USDA CHOICE 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.*

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*

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.



10 Inch  
Pumpkin or  
Pecan Pie  
Available  
In-Store

## HOLIDAY NEW YORK CHEESECAKE

See Website for Market Prices

## DESSERT

# platters

Small  
serves 10+

Large  
serves 15+

### SEASIDE DESSERTS

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

### FRESH ASSORTED COOKIES

Chocolate chip, snickerdoodle, shaped sugar cookie, sprinkle cookie, and oatmeal raisin

### DELUXE MINI DESSERTS

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

### 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, assorted macaroons

### VEGAN 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](mailto: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

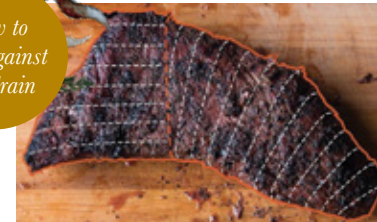
1. Put the turkey on a work surface. using a boning or chef's knife, cut from the neck end to the tail end of the breast, parallel to the breastbone. Continue cutting, keeping the knife against the breastbone. then angle the knife, running it alongside the thin rib cage, to free the meat.
2. Slice the 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*



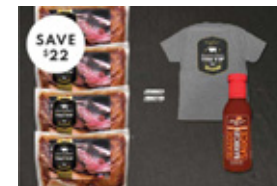
#### PACKAGE NO. 1

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 20th by 12:00pm and last day for Christmas shipping is December 19th 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. 26th and ends on Monday, Nov. 27th at 11:59pm!

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

BUY  
THIS



GET  
THIS  
FREE!







# H O L I D A Y

*hours*

November 21st & 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

