



HOLIDAY FEASTS CATERED

For Every Occasion

GUS'S



FROM OUR FAMILY TABLE TO YOURS THIS SEASON

We've Got Every Holiday Covered

Order Online at
GUSSMARKET.COM

PRE-ORDER — YOUR HOLIDAY — MEATS

DIESTEL ORGANIC & NATURAL TURKEY

Natural Turkey FROM 6-28 LBS

Organic "Heidi Hen" Turkey FROM 6-22 LBS

Organic Heirloom Turkey FROM 10-16 LBS

BRANDT NATURAL CHOICE

Standing Rib Roast (BONE-IN)

Boneless Ribeye Roast

New York Roast (OR SHELL ROAST)

Beef Tenderloin Filet Roast

Dry-Aged Standing Rib Roast (BONE-IN & BONELESS)

Beef Short Ribs

Beef Brisket

BEELER'S NATURAL PORK ROASTS

Pork Shoulder

Pork Crown Roast

Pork Loin Roast

Pork Tenderloin

NIMAN RANCH ALL-NATURAL LAMB

Rack of Lamb

Lamb Crown Roast

Leg of Lamb (BONE-IN & BONELESS)

Shank, Shoulder and Loin

MARY'S CHICKEN & DUCK

Natural and Organic Whole Chickens and Parts

Game Hens and Geese

Whole Ducks and Parts

Rendered Duck Fat



PORTIONS

TURKEY

1 LB Per Person

1/2 LB Per Kid

ROASTS

Boneless - 1/2 LB Per Person

Bone-In - 3/4 LB Per Person

SEAFOOD

We will have a variety of local, seasonal and exotic seafood
(WILD CAUGHT SUBJECT TO AVAILABILITY)

NEED A CUSTOM CUT OR SPECIAL ORDER?

**CALL OR STOP BY AND OUR STAFF WILL ASSIST
WITH YOUR HOLIDAY MEAL.**



APPETIZERS & CHEESE

THE PERFECT START

or Finish to Your Holiday Meal

APPETIZER PLATTERS

SHRIMP

Jumbo shrimp poached to perfection in our house made broth, tossed with marinated cocktail shrimp and served with house made Louie dressing.

SMALL PLATTER \$109.99 | SERVES 8-10

LARGE PLATTER \$149.99 | SERVES 10-12

OVEN ROASTED SALMON SIDE

Brined and seasoned with our own lemon pepper rub, then roasted to perfection. Served cold with our house tzatziki.

\$149.99 EACH | SERVED COLD ONLY

BAKED BRIE IN PASTRY PUFF

Golden, flaky puff pastry hugs an 8 oz wheel of luscious Brie for a delicious holiday centerpiece. Choose your flavor **sweet fig & walnuts** or **tangy sour cherry jam & pistachios** – then watch it disappear.

\$21.99 EACH | SERVES 4-6

CROSTINI & DIP

House made crostini and your choice of either **spinach** or **artichoke** dip presented in a sourdough bread bowl with fresh cut crudité.

\$69.99 EACH

CHEESE PLATTERS

TRADITIONAL

Indulge in a symphony of flavors with our exquisite cheese platter, designed to captivate both connoisseurs and casual enthusiasts alike. This carefully curated selection showcases our most beloved cheeses, offering an irresistible balance of textures and tastes that will elevate any gathering.

Payson Breton Brie, Beemster Vlaskaas (Gouda Aged Six Months), Wyke's Vintage Cheddar and Gruyere

SMALL PLATTER \$89.99 | SERVES 8-12

Served with Rainforest Crisps Salty Date & Nut Crackers, Dalmatia Fig Jam, Grapes, Dried Apricots and Seasonal Blueberries/Blackberries

LARGE PLATTER \$129.99 | SERVES 15-25

Served with Rainforest Crisps Salty Date & Nut Crackers, Dalmatia Fig Jam, Divina Sour Cherry Jam, Grapes, Dried Apricots and Seasonal Blueberries/Blackberries

LOCAL LOVE

Embark on a gastronomic journey through Northern California's artisanal cheese landscape. This exquisite selection pays homage to the region's pioneering cheesemakers, showcasing a symphony of flavors that capture the essence of our local terroir. A Celebration of Californian Craftsmanship.

Cowgirl Creamery's Mt. Tam, Nicasio Valley's San Geronimo, Point Reyes Farmstead Original Blue, Cypress Grove's Midnight Moon, Fiscalini San Joaquin Gold

SMALL PLATTER \$129.99 | SERVES 8-12

Served with Rainforest Crisps Salty Date & Nut Crackers, Dalmatia Fig Jam, Grapes

LARGE PLATTER \$169.99 | SERVES 15-25

Served with Rainforest Crisps Salty Date & Nut Crackers, Dalmatia Fig Jam, Divina Sour Cherry Jam, Grapes



ADD SALUMI FOR \$10 (SMALL) OR \$30 (LARGE)

Featuring local, family-made Molinari Mild Coppa



Holiday

FAVORITES

Seafood and Roast Beasts

ALL OF OUR OFFERINGS ARE MADE WITH THE HIGHEST QUALITY
INGREDIENTS. WE USE ONLY NATURALLY-RAISED MEATS AND
FRESH PRODUCE WITH OUR FAMILY-FAVORITE RECIPES.



All items are delivered cold,
ready to heat up at home.

LET US CARVE YOUR TURKEY OR HAM : \$30

DIESTEL ALL-NATURAL ROASTED TURKEY

\$99.99 EA, 10-12 LB | SERVES 8-10

\$119.99 EA, 12-14 LB | SERVES 10-12

DIESTEL PECAN SMOKED TURKEY

\$109.99 EA, 10-12 LB | SERVES 8-10

DIESTEL ORGANIC ROASTED TURKEY

\$149.99 EA, 10-12 LB | SERVES 8-10

GUS'S ROASTED TURKEY BREAST

All natural turkey breast, house seasoning blend

\$99.99 | 5 LB

BRAISED SHORT RIBS

Braised in red wine, pomegranate juice, double reduced stock
and vegetables – served with pomegranate relish

\$199.99 EACH | SERVES 6-8

BEELER'S UNCURED BONE-IN SPIRAL CUT HAM

Hickory smoked, gluten-free, pork raised without
antibiotics on a vegetarian diet

\$99.99, 7-10 LB | SERVES 8-10

EVERYTHING YOU NEED TO ENTERTAIN FRIENDS AND FAMILY

We offer holiday feasts full of the stuff we love. Our family recipes use only naturally-raised meats and fresh produce from our local partners. Just good, clean food that brings people together. Pair with Varda Wines, from our own family vines.

DINNER *For* ONE

Everything You Need For A Single, Traditional Holiday Dinner

CHOOSE **ONE** FROM THE FOLLOWING FOR **\$25.99**

- ROASTED TURKEY -

Traditional Stuffing, Lemon Brussels Sprouts, Roasted Garlic Mashed Potatoes, Honey Glazed Carrots, Cranberry Sauce and Turkey Gravy

- HOUSE ROASTED HAM -

Traditional Stuffing, Lemon Brussels Sprouts, Russet and Sweet Potato Gratin, Honey Glazed Carrots, Grilled Pineapple, and Cherry Compote

All Meals & Feasts are delivered cold, ready to heat up at home.
LET US CARVE YOUR TURKEY OR HAM : \$30

TURKEY & HAM FEASTS

MAIN COURSE

CHOOSE ONE FROM THE FOLLOWING

	SMALL	LARGE
Roasted Whole Diestel Ranch Turkey	10-12 LBS	12-14 LBS
Pecan Smoked Turkey Breast	10-12 LBS	10-12 LBS
Niman Ranch Uncured Bone-In Spiral Ham	7-9 LBS	7-9 LBS

SIDE DISHES

ALL SIDES ARE INCLUDED

	SMALL	LARGE
Asiago Roasted Garlic Mashed Potatoes	3 LBS	6 LBS
Sweet Potato Hash	2 LBS	4 LBS
Traditional Sage Stuffing	2 LBS	4 LBS
Roasted Brussels with Lemon and Dried Cranberries	2 LBS	4 LBS
Traditional Turkey Gravy	32 OZ	64 OZ
Cranberry Persimmon Sauce	1 PT	2 PT
Dinner Rolls	1 DZ	2 DZ

SMALL FEAST

- Feeds 8 to 10 -
\$199.99

- MAKE IT AN -
Organic Turkey

\$249.99

or

Pecan Smoked Turkey
\$229.99

LARGE FEAST

- Feeds 10 to 12 -
\$299.99

SHORT RIB FEAST

- Feeds 8 to 10 -

\$269.99

FEATURING 7-8 POUNDS OF HOUSE BRAISED SHORT RIBS SERVED WITH

Asiago Roasted Garlic Mashed Potatoes (3 LBS)
Sweet Potato Hash (2 LBS)
Roasted Brussels with Lemon Thyme Butter (2 LBS)
Small Harvest Salad
Pomegranate Relish
Dinner Rolls (Dozen)



DON'T FORGET TO ADD DESSERT TO YOUR MEAL OR FEAST. WE HAVE A SELECTION OF SEASONAL PIES FROM GUS'S BAKERY

An Assortment of SALADS & SIDES

VEGAN HARVEST SALAD

Wild arugula, fennel, grapes, toasted walnuts, quinoa, dried cherries, red wine vinaigrette

\$59.99 SM (serves 8-10)

\$79.99 LG (serves 14-16)

CLASSIC CAESAR

Fresh hand chopped romaine lettuce, shaved parmesan, house made croutons, house Caesar dressing

\$49.99 SM (serves 8-10)

\$69.99 LG (serves 14-16)

SOUPS + CHILI

Steakhouse Chili \$49.99

Curried Butternut Squash \$39.99

New England Clam Chowder \$49.99

Priced Per Half Gallon

BUTTERNUT SQUASH RAVIOLI

Butternut squash ravioli tossed in a brown butter, roasted garlic and butternut squash jus

\$89.99 (serves 8-10)

SWEET POTATO HASH

Sweet potatoes and yams, lacinato kale in apple cider butter glaze

\$22.99 2LB (32oz)

ROASTED BRUSSELS SPROUTS

With lemon, thyme and dried cranberries

\$22.99 2LB (32oz)

TRADITIONAL GRAVY

Made the old-fashioned way using bone stock flavored with classic herbs and spices

\$16.99 QT

ASIAGO GARLIC MASHED POTATOES

Mashed with the perfect amount of butter and cream – topped with roasted garlic and Asiago cheese

\$24.99 3LB (48oz)

TRADITIONAL SAGE STUFFING

Baked with mirepoix, thyme, sage and chicken stock

\$18.99 2LB (32oz)

CRANBERRY PERSIMMON SAUCE

Fresh cranberries and Fuyu persimmons, braised together with orange juice, sugar and clove

\$9.99 PT (16oz)

CARAMELIZED CARROTS & SHALLOTS

Fresh carrots and shallots roasted with a sherry vinegar dressing

\$18.99 (32oz)

Save Room for DESSERT

Gus's Family Recipes



PUMPKIN PIE

\$21.99 EA - 9"

PECAN PIE

\$21.99 EA - 9"

DOUBLE CRUST APPLE PIE

\$21.99 EA - 9"

WE ALSO HAVE GLUTEN FREE PIES BY

Upper Crust Bakery

GLUTEN FREE PUMPKIN PIE

\$21.99 EA - 8"

GLUTEN FREE APPLE PIE

\$21.99 EA - 8"

*Additional Selection Available
at All Locations*

SAY CHEESE!



Wind down the perfect night with a uniquely satisfying dessert. Hints of sweet and savory – and an array of textures and flavors, make it an experience for your palette. Paired perfectly with a nice red wine or a smooth bourbon whiskey, it also makes the perfect night cap.

\$149.99 | SERVES 8-12

\$229.99 | SERVES 15-25

DESSERT CHEESE PLATTER

EACH PLATTER INCLUDES

Dutch Girl (12 Month Gouda)
St. Agur (French Triple Crème Blue Cheese)
18 Month Gruyere (Michael Spycher – 3X World Champion)
Prairie Breeze (6 Month Artisanal Cheddar)
La Tur (Italian Artisanal Geotrichum Gem)
Divina Sour Cherry Jam
Guittard Dark Chocolate
Caramelized Pecans
Spanish Chocolate Dipped Candied Oranges
Turkish Dried Apricots
Seasonal Berries (Blueberry or Blackberry on availability)

— A Curated Selection of — BEER & WINE

DELIRIUM NOËL (\$16.99 PER 750ML BOTTLE)

The once a year sibling to Delirium Tremens. This beer is a holiday treat in a glass. Malty but balanced with a lighter than expected finish. Who ever thought that you could have beer with dessert? This delicious Belgian ale makes quite an argument for it. Plus who doesn't like pink elephants?

BRASSERIE DUPONT SAISON (\$16.99 PER 750ML BOTTLE)

A benchmark classic of what a bottle conditioned, food friendly beer should be. You will be hard pressed to find someone who knows beer and is opposed to a glass of this iconic brew. With enough bright spice to meld with any of our roast turkey iterations, and the perfect persistence to wash down that slathering of savory gravy, there are plenty of reasons why this Saison should always have a seat at the holiday table.

VARDA VINEYARDS ESTATE MERLOT (\$14.99 PER BOTTLE)

When a wine has the ability to be full bodied, but bright at the same time, it becomes a necessity when the weather gets cold and the holiday table is laid. Whether it be the spiral cut ham or the traditional roast turkey, the bright fruit and bay leaf tones of the wine, coupled with the great structure help it pair perfectly with a mélange of dishes. Just make sure you have enough.

VARDA VINEYARDS CARNEROS SYRAH (\$14.99 PER BOTTLE)

Our bold house red, this Cabernet drinkers Syrah is a holiday companion while you are breaking out the big dishes. Not only does it pair nicely with our slow roasted beef short ribs, but its dark, spice driven profile is a necessity with our roasted bone-in leg of lamb. Pardon the analogy, but it's kind of like a holiday sweater in a glass - here to help you tackle the holiday table.

VARDA VINEYARDS ESTATE PINOT NOIR (\$17.99 PER BOTTLE)

Like a big, plush bow, our home grown prince of grapes is a creamy, spice driven adornment to the holiday table that will mingle nicely with all of our holiday favorites from turkey to short ribs. If the Syrah is the holiday sweater of our family wines, then a glass of this is like a pair of fancy liquid long johns, too cozy to deny.



Don't see what you're looking for?

We can create a **CUSTOM MENU**

FOR ANY SPECIAL EVENT,
OFFICE PARTY OR SOCIAL SHINDIG



RECIPE AND COOKING GUIDE

OUR FAVORITE WAYS TO FLAVOR YOUR TURKEY

RUB *(12-16 pound turkey)*

In a small bowl, blend together 2 tablespoons each of smoked paprika, kosher salt, onion powder, brown sugar, dried thyme and granulated garlic. Rub the mixture liberally all over your bird. Let sit for 3 hours prior to cooking.

BRINE *(12-16 pound turkey)*

In a large bucket or stockpot, combine 36 ounces of dark beer (or apple cider), 4 quarts water, 2 cups salt and 1 cup brown sugar. Stir until salt and sugar have dissolved, then add 5 cloves of garlic, 4 sprigs each of rosemary, thyme and sage, 4 bay leaves and 1 tablespoon ground black pepper. Place your turkey into the brine and refrigerate, fully submerged for 24 hours.



COOKING TEMPS

TURKEY

USDA MINIMUM: 165°F

- Safe and moist 165°F (74°C)
Cream colored, tender, clear juices

BEEF AND LAMB

USDA MINIMUM: 145°F

- Raw less than 125°F (52°C)
Bright purple-red, cool, slightly juicy
- Rare 125-130°F (52-54°C)
Red center, warm, tender, juicy
- Medium rare 130-140°F (54-60°C)
Pink center, warm, firm, slightly juicy
- Medium 140-150°F (60-66°C)
Tan with hints of pink, firm, little juice
- Medium well 150-160°F (66-71°C)
Tan center, firm to tough, little juice
- Well done more than 160°F (71°C)
Tan to brown center, tough, little juice

PORK STEAKS, CHOPS, AND ROASTS

USDA MINIMUM: 160°F

- Raw less than 125°F (52°C)
Bright pink center, cool, stringy, slightly juicy
- Rare 125-130°F (52-54°C)
Pale pink center, warm, tender, very juicy
- Medium rare 130-140°F (54-60°C)
Cream with a slight pink tinge, tender, juicy
- Medium 140-150°F (60-66°C)
Cream colored, firm, slightly pink juices
- Well done more than 150°F (66°C)
Cream colored, firm to tough, clear juices

PORK SHOULDERS AND BEEF BRISKET

COOK LOW AND SLOW AT 225°F

- Tender and juicy 190°F (88°C)
Pale white to tan center, tender, clear juices

THE SCOOP ON CATERING

**All items are delivered cold,
ready to heat up at home.**

48 hour notice required on all holiday orders.

Pickup only (no delivery available) for holiday meals
between November 24 - 29 and December 24 - 25.

Biodegradable plates, utensils,
cups & napkins are available for an additional charge.

PRICES SUBJECT TO CHANGE DUE TO MARKET CONDITIONS.



ONLINE ORDERING

For Hassle Free Holidays

**PRE-ORDER
MEATS**



**CATERING
MENU**



ORDER ONLINE

[GUSSMARKET.COM](https://gussmarket.com)