



Catering Menus

SUMMER 2024

310.314.0320

DELIVERYANDCATERING@GJUSTA.COM

GJUSTA.COM

BREAKFAST

AVAILABLE ALL DAY

WHOLE QUICHE - 8 SLICES	95
HAM: HOUSE-SMOKED HAM, CARAMELIZED ONIONS, GRUYERE, PARSLEY, MARKET GREENS	
HERBS: CHIVES, PARSLEY, THYME, GREEN ONION, DILL, PARMESAN	
GRANOLA, YOGURT, FRUIT BOWL	PER PERSON -15
WHOLE FRITTATA - 12 SLICES	
ARUGULA, POTATO, GOAT CHEESE (ADD BACON: \$10)	85
MUSHROOM, ONION, FONTINA, BACON	95

MINI TOASTS

AVAILABLE ALL DAY

COMBINATIONS OF SMOKED FISH, CHARCUTERIE, AND ARTISANAL CHEESES PAIRED WITH SPREADS, PICKLES, AND PRESERVES	
CHOICE OF: SPROUTED RYE OR SOURDOUGH BAGUETTE	
24 MINI TOASTS / 48 MINI TOASTS	96/192

GROUP BREAKFAST OFFERINGS

AVAILABLE ALL DAY

MEDIUM SERVES 6, LARGE SERVES 12	M / L
SCRAMBLED EGGS	80/160
SOFT SCRAMBLED EGGS	100/200
EGGS SCRAMBLED WITH LABNEH AND HERBS	
BACON - THIN CRISPY BACON	120/240
BREAKFAST SAUSAGE - PORK SAUSAGE PATTY	120/240
BREAKFAST POTATOES	50/100
BRAISED GREENS	50/100
WAFFLES - FRESH FRUIT, BUTTER, AND MAPLE SYRUP	100/200
FRUIT PLATTER	95/190
HUEVOS RANCHEROS	110/220
BEANS, EGGS, GREENS, CORN TORTILLA, RANCHERO SALSA, CILANTRO, COTIJA	
SMOKED BRISKET HASH	120/240
SWEET POTATO HASH, POBLANO PEPPERS, ONION, EGG, JALAPEÑO LIME SAUCE	
BREAKFAST GRAIN BOWL	
EGG, KIMCHI, CUCUMBER, RADISH, BROWN RICE, ROMESCO	
WITH GRILLED OYSTER MUSHROOMS	120/240
WITH VERLASSO SALMON	144/288

PASTRIES & DESSERT

AVAILABLE AFTER 7AM

PLEASE ALLOW 2-4 DAYS ON ALL GROUP PASTRY ORDERS	
INQUIRE FOR FURTHER SELECTION	
AVAILABLE BY THE DOZEN	
CROISSANT	
DOZEN ASSORTED	75
BUTTER	63
CHOCOLATE	69
BAKLAVA	78
TAHINI	78
DANISH	75
HAM & CHEESE	81
BROWNIES	60
ASSORTED COOKIES	42
CHOCOLATE CHIP BROWN BUTTER	
ORANGE PISTACHIO	
MISO DATE	
ASSORTED PASTRIES & TEA CAKES	75
SCONES	66

AVAILABLE WHOLE

BANANA BUCKWHEAT LOAF (GF, VEGAN)	48
FLOURLESS CHOCOLATE CAKE (GF, NUT FREE)	56
CITRUS RICOTTA BUNDT CAKE (GF)	64
FRUIT GALETTE (NUT FREE)	64
BANANA BREAD LOAF W/ BROWN BUTTER GLAZE (NUT FREE)	72
STRAWBERRY ALMOND COFFEE CAKE	78
BANANA CREAM PIE (NUT FREE)	80
BASQUE CHEESECAKE (NUT FREE)	80
FRUIT PIES (NUT FREE)	80
ESPRESSO MARBLE CAKE (NUT FREE)	96
CARROT CAKE	120

CELEBRATION CAKE - OLIVE OIL SPONGE WITH CHEESECAKE BUTTERCREAM, FRUIT COMPOTE OR CURD, AND FLOWERS FROM GJUSTA FLOWER SHOP

ROUND (AVAILABLE SINGLE OR DOUBLE TIERED):

8-INCH ROUND CAKE (8 SLICES)	120/TIER
10-INCH ROUND CAKE (12 SLICES)	180/TIER

SHEET:

HALF-SHEET (24 SLICES)	240
------------------------	-----

AVAILABLE INDIVIDUALLY

PANNA COTTA (GF, NUT FREE)	8
CHOCOLATE AVOCADO PUDDING (VEGAN, GF, NUT FREE)	10

BEVERAGES

AVAILABLE ALL DAY

SERVES 10	
COFFEE	42
COLD BREW	55
ICED TEA - HIBISCUS, GREEN OR BLACK	40
LIMEADE - REGULAR OR SEASONAL	50
GINGER LEMONADE	55
SCHANER FARMS' ORANGE JUICE	60

PRE-ORDER IS AVAILABLE FOR ALL ITEMS.

PLEASE CONTACT US TO PLAN FOR YOUR GROUP EVENT.

LARGE ORDERS AND CERTAIN PASTRY ITEMS MAY REQUIRE ADVANCED NOTICE.

PLEASE DON'T HESITATE TO ASK.



Catering Menus

SUMMER 2024

310.314.0320

DELIVERYANDCATERING@GJUSTA.COM

GJUSTA.COM

MARKET SANDWICHES

AVAILABLE AFTER 9AM

6 MARKET SANDWICHES	112
12 MARKET SANDWICHES	224
CHOICE OF: TURKEY, HAM, TUNA, VEGGIE, TOMATO CONFIT, ROAST BEEF, OR SALAMI	

FLATBREAD

AVAILABLE AFTER 10:30AM

SEASONAL OPTIONS AVAILABLE	
SERVES 10	
POMODORO BURRATA - PARMESAN, OREGANO, BASIL	100
MUSHROOM GRUYERE - CARAMELIZED ONION, CONFIT GARLIC	100
PEPPERONI PIZZA - POMODORO, FRESNO, OLIVES, FONTINA	100

SALADS

AVAILABLE ALL DAY

MEDIUM SERVES 6, LARGE SERVES 12	
M / L	
MARKET GREENS	60/120
MINT, PARSLEY, DILL, TARRAGON, LEMON, OLIVE OIL	
LITTLE GEM CAESAR	75/145
WHITE ANCHOVY, PARMESAN, CROUTONS	
GREEK SALAD	75/145
CHERRY TOMATOES, OLIVES, FENNEL, RADISH, SHISHITO, CUCUMBER, FETA	
TUSCAN KALE SALAD	75/145
RADISH, RICOTTA SALATA, SHAVED FENNEL, LEMON, OLIVE OIL	
MIXED CUCUMBER SALAD	75/145
ASSORTED CUCUMBERS, MARINATED FETA, DILL, ZA'ATAR, PICKLED ONIONS, MINT, ALEPPO PEPPER, SUNFLOWER SEEDS	
CHOPPED SALAD	80/160
TREVISIO, ESCAROLE, CELERY, SALAMI, MANCHEGO, PICKLES, CHICKPEAS, OLIVES, CAPERS	

SEASONAL VEGETABLES

AVAILABLE ALL DAY

INQUIRE FOR FURTHER INFORMATION & SELECTION	
MEDIUM SERVES 6, LARGE SERVES 12	
M / L	
CARROTS	75/145
GREEN HARISSA, SESAME SEEDS, CILANTRO (VEGAN)	
CAULIFLOWER	75/145
WALNUT YOGURT DRESSING, PICKLED GOLDEN RAISINS	
POTATOES	75/145
CHERRY TOMATOES, LEMON, BASIL PESTO	
GRILLED BROCCOLI	75/145
PRESERVED LEMON, CONFIT GARLIC	
BAKED EGGPLANT	75/145
POMODORO, RICOTTA, PARMESAN	
POTATO GRATIN	75/145
CONFIT GARLIC, CREAM, THYME, GRUYERE, CHERRY TOMATO, LEMON, PESTO	
GRILLED OYSTER MUSHROOMS	80/160
ROMESCO SAUCE, LEMON, ALMONDS	

MEZZE & FALAFEL

AVAILABLE AFTER 10AM

SERVED WITH: HOUSEMADE PITA & VARIOUS DIPS, SPREADS, AND SALADS	
MEZZE PLATTER - HOUSE PRESERVED, PICKLED AND MARINATED VEGETABLES & FETA (VEGAN OPTION AVAILABLE)	115/230
FALAFEL PLATTER - 24 PIECES / 48 PIECES	

BAKED FISH

48-HOUR NOTICE REQUIRED

SLOW BAKED SALMON - WHOLE GRAIN MUSTARD, DILL, CRACKED PEPPER	
2-3 LB. - SERVES 4-5	90
4-5 LB. - SERVES 8-10	180

ROTISSERIE & SMOKED MEATS

AVAILABLE AFTER 10AM

WHOLE ROASTS AVAILABLE	
SMALL SERVES 6-8 (2.5 LB), LARGE SERVES 15-20 (5 LB)	
S / L	
CHICKEN - AVAILABLE AFTER 11AM	
HERB OR CHILI RUBBED	90/180
SERVED WITH TZATZIKI, HARISSA, & CHIMICHURRI	
BRISKET	160/320
SERVED WITH AU JUS	
ROAST TURKEY	140/280
SERVED WITH AU JUS	
PORCHETTA	160/320
SERVED WITH HERBS, GARLIC, RAPINI PESTO	
PRIME RIB	180/360
SERVED WITH HORSERADISH	

BAKED PASTA

48-HOUR NOTICE REQUIRED

MEDIUM SERVES 6-8, LARGE SERVES 12-15	
M / L	
CONFIT TOMATO & RICOTTA LASAGNA	110/220
BOLOGNESE & RAPINI LASAGNA	120/240
CHICKEN POT PIE - SERVES 5	80
ROAST CHICKEN, CARROT, ONION, CELERY, HERBS	

CHARCUTERIE & CHEESE

AVAILABLE ALL DAY

INQUIRE FOR FURTHER SELECTION	
SMALL SERVES 5, LARGE SERVES 10	
S / L	
CHARCUTERIE PLATTER - HOUSE-CURED MEATS SERVED WITH SEASONAL ASSORTED PICKLES, ASSORTED MUSTARDS, AND A VARIETY OF SLICED BREADS	100/200
CHEESE PLATTER - ARTISANAL CHEESES SERVED WITH DRIED FRUIT, NUTS, SEASONAL FRUIT JAM, HONEYCOMB, AND A VARIETY OF SLICED BREADS	100/200
MIXED CHEESE & CHARCUTERIE PLATTER	150/300

FISH & SALMON PLATTERS

AVAILABLE ALL DAY

SMALL SERVES 5 (1 LB), LARGE SERVES 10 (2 LB)	
S / L	
FISH PLATTER - CHEF'S CHOICE: SEASONAL MIX OF HOUSE-CURED, SMOKED, & PRESERVED FISH SERVED WITH: SCALLION LABNEH, BREAD & BUTTER PICKLES, CAPERS, SLICED TOMATOES, PICKLED RED ONIONS, CUCUMBER & RADISH, ASSORTED BREADS	100/200
SALMON PLATTER - CHEF'S CHOICE: SEASONAL MIX OF HOUSE-CURED, SMOKED, & PRESERVED SALMON. SERVED WITH: HERBED CREAM CHEESE, WHIPPED BURRATA, SCALLION LABNEH, CAPERS, PICKLED RED ONIONS, CUCUMBER & RADISH, SPROUTS, SLICED TOMATOES, ASSORTED BAGELS	100/200

DELIVERY IS AVAILABLE THROUGH OUR PARTNERSHIP WITH DOORDASH FOR 12% OF YOUR SUBTOTAL.
FEES START AT \$25 AND HAVE A MAXIMUM LIMIT OF \$75