



*Gabriele Muselli*  
C A T E R I N G

Sample Menus  
*Pricing is per person, plus tax and service costs.  
Price includes china and cutlery.*

2017

Thank you for contacting us about catering your upcoming event. We are pleased to introduce you to our company.

Gabriele Muselli Catering was started over 25 years ago serving gourmet sit-down dinners to clients in their homes. We were then invited into their companies and organizations, their friends' homes and beyond. Over the course of three decades, we have grown to be one of the finest catering companies in town. We serve our corporate and private clients with all types of menus from sandwiches and salads, to beautiful passed and buffet-style hearty hors d'oeuvres, to full service sit-down meals. Our specialty is Italian inspired cuisine, but we can accommodate any request. We believe in using high-quality, healthy ingredients prepared simply and with care. Our style is unpretentious, but elegant, with excellent food.

Gabriele hails from Cremona, in northern Italy, and has been in the food business for over 40 years in Italy, Germany, France and England before starting our business in San Francisco.

We have many satisfied clients including The San Francisco Public Library, KALW, PG&E, California Pacific Medical Center, UCSF Medical Center, University of San Francisco, Golden Gate University, UC Hastings, SPUR, International Women's Forum, San Francisco Superior Court, U.S. Court of Appeals, Morrison & Foerster, The Bar Association of San Francisco, Catharine Clark Gallery, Live Oak School, many law firms, banks, tech companies and hundreds of private companies and individuals.

We look forward to working with you.

Regards,  
*Gabriele and Barbara Muselli*



**Gabriele Muselli**  
CATERING

Sample Menus  
*Pricing is per person, plus tax and service costs.  
Price includes china and cutlery.*

\$35 per person

Passed,

**Stuzzichini Caprese**

*Tiny Towers of Fresh Mozzarella, Fresh Basil, Black Olive and Cherry Tomato*

On the buffet,

**Handmade Ravioli**

*Choice of Three-Cheese, Porcini Mushroom, Pomodorini & Mozzarella, Pea & Mint or Pumpkin with Brown Butter & Sage, Fresh Tomato & Basil or Pesto Sauce*

**Mini Italian Meatballs with Porcini Mushroom Sauce**

**Pollo alla Gabriele**

*Petite Spirals of Breast of Chicken Stuffed with Mozzarella and Fresh Spinach*

**Italian Quesadillas**

*Chicken or Mixed Vegetable Versions  
Cheddar and Mozzarella Cheese, Guacamole, Salsa*

**Grilled Eggplant Bites**

*Stuffed with Tomato, Mozzarella and Herbs*

**Not-Your-Average Cheese Platter**

*Beautifully Arranged Domestic and Imported Cheeses Served with Crackers and Baguettes*

**Fresh Seasonal Vegetable Platter with Artichoke Dip**

*Raw and Grilled Vegetables including String Beans, Snap Peas, Asparagus, Carrots, Broccoli, Cauliflower, Celery, Squash, Fennels, Brussel Sprouts and Potatoes*

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**Assorted Sweet Bites**

*Lemon Almond, Pecan Chewie, Chocolate Fudge,  
Chocolate Peanut Butter and Rugelach Nut*



**Gabriele Muselli**  
CATERING

est. 1987

Sample Menus  
Pricing is per person, plus tax and service costs.  
Price includes china and cutlery.

\$45 per person

*Bolded items are additions to previous menu.*

Passed,

**Parmigiano Rounds**

*Bite-size Bread Rounds Baked with Delicious Parmigiano Spread*

**Stuzzichini Caprese**

*Tiny Towers of Fresh Mozzarella, Fresh Basil, Black Olive and Cherry Tomato*

**Melon Bites Wrapped in Prosciutto di San Daniele**

On the buffet,

**Handmade Ravioli**

*Choice of Three-Cheese, Porcini Mushroom, Pomodorini & Mozzarella, Pea & Mint or Pumpkin with Brown Butter & Sage, Fresh Tomato & Basil or Pesto Sauce*

**Seared Bite-Size Flat Iron Steak in Mustard Sauce**

**Pollo alla Gabriele**

*Petite Spirals of Breast of Chicken Stuffed with Mozzarella and Fresh Spinach*

**Whole Norwegian Smoked Salmon**

*Served with Capers and Onions, Baguettes and Brown Bread*

**Italian Quesadillas**

*Chicken or Mixed Vegetable Versions  
Cheddar and Mozzarella Cheese, Guacamole, Salsa*

**Grilled Eggplant Bites**

*Stuffed with Tomato, Mozzarella and Herbs*

**Not-Your-Average Cheese Platter**

*Beautifully Arranged Domestic and Imported Cheeses Served with Crackers and Baguettes*

**Fresh Seasonal Vegetable Platter with Artichoke Dip**

*Raw and Grilled Vegetables including String Beans, Snap Peas, Asparagus, Carrots, Broccoli, Cauliflower, Celery, Squash, Fennels, Brussel Sprouts and Potatoes*

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**Hand-Dipped Strawberries in Dark Chocolate**

**Assorted Sweet Bites**

*Lemon Almond, Pecan Chewie, Chocolate Fudge,  
Chocolate Peanut Butter and Rugelach Nut*



**Gabriele Muselli**  
CATERING

Sample Menus  
Pricing is per person, plus tax and service costs.  
Price includes china and cutlery.

\$65 per person

*Bolded items are additions to previous menu.*

Passed,

**Ahi Tuna Poke**  
***Served on Mini Fried Wontons***

Parmigiano Rounds  
*Bite-size Bread Rounds Baked with Delicious Parmigiano Spread*

Stuzzichini Caprese  
*Tiny Towers of Fresh Mozzarella, Fresh Basil, Black Olive and Cherry Tomato*

Melon Bites Wrapped in Prosciutto di San Daniele

On the buffet,

Handmade Ravioli  
*Choice of Three-Cheese, Porcini Mushroom, Pomodorini & Mozzarella, Pea & Mint or Pumpkin with Brown Butter & Sage, Fresh Tomato & Basil or Pesto Sauce*

**Mini Lamb Chops All'italiana**

Seared Bite-Size Flat Iron Steak in Mustard Sauce

Pollo alla Gabriele  
*Petite Spirals of Breast of Chicken Stuffed with Mozzarella and Fresh Spinach*

Whole Norwegian Smoked Salmon  
*Served with Capers and Onions, Baguettes and Brown Bread*

**Shrimp Cocktail**  
*Marinated Prawns Beautifully Fixed to a Pineapple, served with Classic Cocktail Sauce*

**Crispy Imperial Rolls**  
***Veggie or Pork with Cabbage, Carrot and Mushroom***

Grilled Eggplant Bites  
*Stuffed with Tomato, Mozzarella and Herbs*

Not-Your-Average Cheese Platter  
*Beautifully Arranged Domestic and Imported Cheeses Served with Crackers and Baguettes*

Seasonal Vegetable Platter with Artichoke Dip  
*Raw and Grilled Vegetables including String Beans, Snap Peas, Asparagus, Carrots, Broccoli, Cauliflower, Celery, Squash, Fennels, Brussel Sprouts and Potatoes*

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Continued...



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Sample Menus  
*Pricing is per person, plus tax and service costs.  
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**Fresh Seasonal Fruit Skewers**

Luscious Strawberries Hand-Dipped in Dark Chocolate

**Mini Macaroons and Russian Tea Cakes**

Assorted Sweet Bites  
*Lemon Almond, Pecan Chewie, Chocolate Fudge,  
Chocolate Peanut Butter and Rugelach Nut*

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Ask us About:

Dinner Entrees and Salads

Vegan Options

Holiday Dessert Buffets

Beautiful Individual or Sheet Cakes

Rental and Floral Needs

**Service Costs**

<60 guests =\$350-\$500

>60 guests =\$600-\$950

An 18% gratuity is added to the food costs.

There is a \$1500 minimum before service costs.

Our payment policy is 50% down with the balance due the day of the event.

Please provide the final count seven days before the event.

We are happy to work with you to create a menu just as you would like it. We look forward to discussing the details of your event.