
Ginsberg's
Winter
HOLIDAYS
2025/2026

HORS D'OEUVRES



FILLO WRAPPED ASPARAGUS • 81432

MINI PHILLY CHEESESTEAKS • 81320

RASPBERRY & BRIE WRAPPED IN FILLO • 81279

BEEF EMPANADAS • 81290

ASSORTED MINI QUICHES • 82132

Les Chateaux
Maker of Quality Hand Crafted Hors D'Oeuvres



BACON WRAPPED SCALLOPS • 82152

MINI BEEF WELLINGTON • 81299

CHICKEN BUFFALO WONTONS • 82131

CHICKEN QUESADILLA • 81651

MINI ANGUS CHEESEBURGERS • 81337

SAUSAGE & CHEESE STUFFED MUSHROOMS • 81332

FIVE CHEESE ARANCINI RICE BALLS • 94906



DUCK, BACON & CORN WONTONS • 54796

DUCK WING DRUMMETTES • 54798



RINDLESS FRESH PORK BELLY
4/12 lb avg • 56793

SOUS VIDE PORK BELLY
3/1 piece • 56741

Crispy Citrus & Cranberry Pork Belly
MENU INSPIRATION - RECIPE ON PG. 3

BelGioioso

BURRATA
4 oz Balls • 23959
2 oz Balls • 23961

GOAT CHEESE LOG
24699 | 24701

FRESH MOZZARELLA
Perlini | Ovolini (4 oz)
Ciliegine (1/3 oz) | Loaf | Sliced

SEAFOOD

DEEP SEA RED CRAB MEAT • 39829

DUCKTRAP SMOKED SALMON • 39192

13/15 P&D TAIL ON RAW SHRIMP • 76964

16/20 P&D TAIL ON RAW SHRIMP • 76984

21/25 P&D TAIL ON COOKED SHRIMP • 80367

60/90 COOKED BROKEN SHRIMP • 41544

FRESH DRY PACKED SCALLOPS
U10 • 39155 10/20 • 39154







CANAPÉS / SMALL PLATES

ENTRÉES



ROASTED CHICKEN HALVES • 53614

5-7 OZ THINLY BREADED CHICKEN CUTLET • 54681

8-10 OZ AIRLINE CHICKEN BREAST • 53891

BONELESS DUCK BREAST • 54833



LAMB CHOPS
12/14 • 56133
New Zealand Frenched Lamb Chop Racks



PORK SHANK OSSO BUCCO
20/15 oz avg • 56740
12/22 oz • 56734

VEAL SHORT RIBS • 58818 • *Halal*
VEAL DEMI GLACE • 31506

SOUS VIDE IN DEMI GLACE BONELESS SHORT RIBS
• 56742 | 56743

CRAVING THE PERFECT STEAK?
Ask about our Filet and other cut options to save labor and maximize every case.





BUCKHEAD
Meat & Seafood | a Sysco company

BISON MEDALLION • 57904





BREAD BASKET

BISHOP PORTUGUESE ROLLS • 4557

HONEY WHEAT DINNER ROLLS • 324

ASSORTED DINNER ROLLS • 346

PASTA

FROZEN

STRACCIATELLI BURRATA RAVIOLI • 35100

SHRIMP & GARLIC RAVIOLI • 35091

FRESH

BRAISED ANGUS SHORT RIB RAVIOLI • 35122

LOBSTER RAVIOLI • 35128

WILD MUSHROOM PORCINI RAVIOLI • 35124

MAIN COURSE



DESSERTS



BOMBA • 591
Vanilla and chocolate with sliced almonds and a cherry at the core.



BOMBA SPUMONI • 593
Trio of strawberry, pistachio, and chocolate gelato.



GELATO | 1.24 Gal Pan
26332 • **Chocolate**









ASSORTED MINI MIGNON PASTRIES • 590

- Roulle' Baba Soaked in Limoncello
- Lemon Mousse
- Sabayon Tart
- Mango Tart & Berry Tart
- Chocolate Roll
- Strawberry Tart
- Chocolate Cream Puff









ASSORTED BABY CAKES • 589

- Royal Vanilla
- Triple Chocolate Brownie
- Strawberry
- Vanilla Creme
- Royal Chocolate
- Lemon
- Orange Creme
- Chocolate Strawberry



TRUFFLE ROYALE CAKE • 599
Chocolate truffle filling on devil's food cake with chocolate coating and swirls.

ITALIAN RUM CAKE • 600
Rum-infused cake with custard and toasted almonds.

BROWNIE CHOCOLATE CHEESECAKE • 598
Brownie and cheesecake with chocolate ganache, brownie bits, and caramel.

RICOTTA AND PISTACHIO CAKE • 584
Pistachio and ricotta cream layered on sponge cake, topped with crushed pistachios and powdered sugar.

TIRAMISU GLASS • 597
Moist sponge cake smothered in a rich cocoa mascarpone cream.

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MAESTRI DEL DESSERT®



LIMONCELLO FLUTE • 588
Lemon gelato topped with a limoncello sauce swirl.



CAFÉ

100% COLOMBIAN • 17483

FRENCH ROAST • 16602

FRENCH VANILLA CAPPUCCINO • 16500



CANTUCCI BISCOTTI
250 ct | 594
Traditional Italian cookie with almonds.

DÉMITASSE

Crispy Citrus & Cranberry Pork Belly

- 1 12 lb avg Pork Belly *(Hatfield 56793)*
- 5 lb Frozen Cranberries *(Wymanns 45667)*
- 2 lg Oranges, sliced - skin on
- 1 Lemon, quartered - skin on
- 2 Onions, sliced
- 1 Celery stalk, diced
- 3 Cinnamon Sticks, whole
- 1 cup Dark brown sugar *(Domino 87115)*
- ½ tbsp Ginger *(1909 Spices 83863)*
- Pinch of Clove *(1909 Spices 83311)*
- ¼ cup Molasses
- 6-8 cups Chicken Broth
- Salt & Pepper

1. Place all items in a deep hotel pan and cover with foil.
2. Cook at 325°F for approximately 3 hours, or until the pork is tender.
3. Remove the pork and place it in another hotel pan covered with parchment paper. Place another hotel pan on top and weigh it down evenly with a 10 lb weight (cans or gallons of mayo work well too). Save the braising liquid, fruits and vegetables from the pan
4. Chill the pork until it's fully cold, then portion it out.
5. **Sauce Preparation:** Place reserved braising liquid/ ingredients in a pan and reduce. Remove the cinnamon sticks, oranges, and lemon. Blend the mixture until smooth and strain it. Adjust the seasoning as needed.
6. **Service:** Heat the pork belly on a flat top until it's slightly crisp. Alternatively, you can deep-fry it.
7. Coat the pork belly in the glaze and top with dressed microgreens *(Local 71366)*.

