

DECEMBER 2025

# BALDUCCI'S BEST

Your holiday guide to feast, celebrate and entertain with style.



MEMBERS EARN  
**4X POINTS\***  
ON ALL FEATURED ITEMS

\*Earn 4x Reward Points on participating items between 11/28/25 and 1/1/26 when you clip the digital offer and enter your registered phone number at checkout. Restrictions apply. See [balduccis.com/foru](https://balduccis.com/foru) for details.



*From Our Butcher*

# PRIME CUTS & HOLIDAY CLASSICS

Showstopping mains for the most important meals of the year.



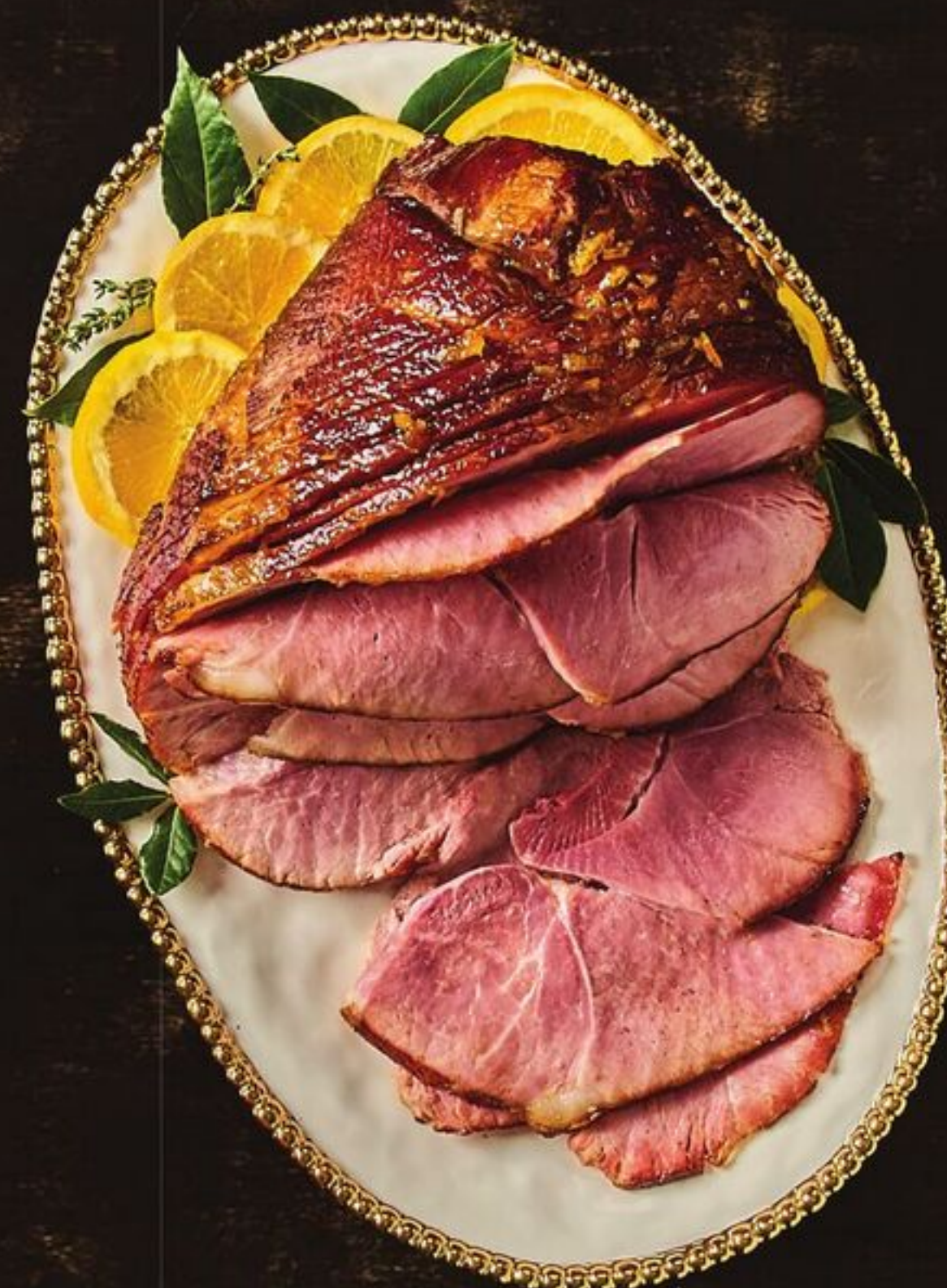
## THE ELEGANT CHOICE

Finish with a brush of melted butter and flaky salt. Slice thick and serve on warmed platters to preserve that melt-in-your-mouth texture.



## THE SHOWSTOPPER

Season generously and let it rest uncovered in the fridge overnight. Before carving, let it rest for 20 min to keep those flavorful juices locked into every bite.



## A SWEET TRADITION

When reheating, add orange juice or apple cider to the pan and cover loosely with foil. Brush with pan dripping before serving to revive the just-glazed shine!



## A CULINARY STATEMENT

Sear the lamb quickly in a hot pan before roasting to build a golden crust that deepens in the oven. Slice between the bones and brush with a warm herb oil.





# FEAST OF THE 7 FISHES

Christmas Eve calls for abundance and this tradition delivers just that. Whether you're carrying on tradition or starting your own, we're here to help with fresh and sustainably sourced seafood.

## WHOLE FISH MOMENT

After roasting, brush with olive oil infused with thyme and lemon zest. It's a simple move that wakes up every bite.


## PASTA MEETS THE SEA

Build your sauce directly in the pan. Steam the clams in olive oil, garlic, and white wine and let their naturally salty, briny liquid flavor your sauce.

## SHELLFISH TO START

Solid ice doesn't always touch the bowl evenly, so be sure to use crushed ice underneath to make sure your shrimp stay chilled evenly.





# PERSIMMON SALAD

WITH  
POMEGRANATES  
AND  
MAPLE SUGAR  
WALNUTS

## INGREDIENTS

### MAPLE SUGAR WALNUTS

- Maple Sugar Walnuts
- 1 cup shelled walnuts
- $\frac{1}{3}$  cup maple syrup

### SALAD

- 2 ripe Fuyu persimmons, quartered
- $\frac{1}{2}$  cup pomegranate arils
- 12 ounces baby spinach
- 1 head radicchio, torn
- 3 ounces crumbled goat cheese

### MAPLE CINNAMON VINAIGRETTE

- $\frac{1}{4}$  cup olive oil
- $\frac{1}{3}$  cup balsamic vinegar
- 2 tablespoons maple syrup
- 1 garlic clove minced
- 1 teaspoon Dijon mustard
- 1 teaspoon cinnamon
- Salt and pepper to taste

## DIRECTIONS

In a small pan combine walnuts and maple syrup. Cook over medium heat, stirring until walnuts are coated. Remove from heat and cool.

Combine all vinaigrette ingredients and mix very well.

In a large bowl layer the radicchio with baby spinach. Then top with persimmons, pomegranate arils, goat cheese, and walnuts. Drizzle vinaigrette on the salad and enjoy!



# seasonal SPOTLIGHT

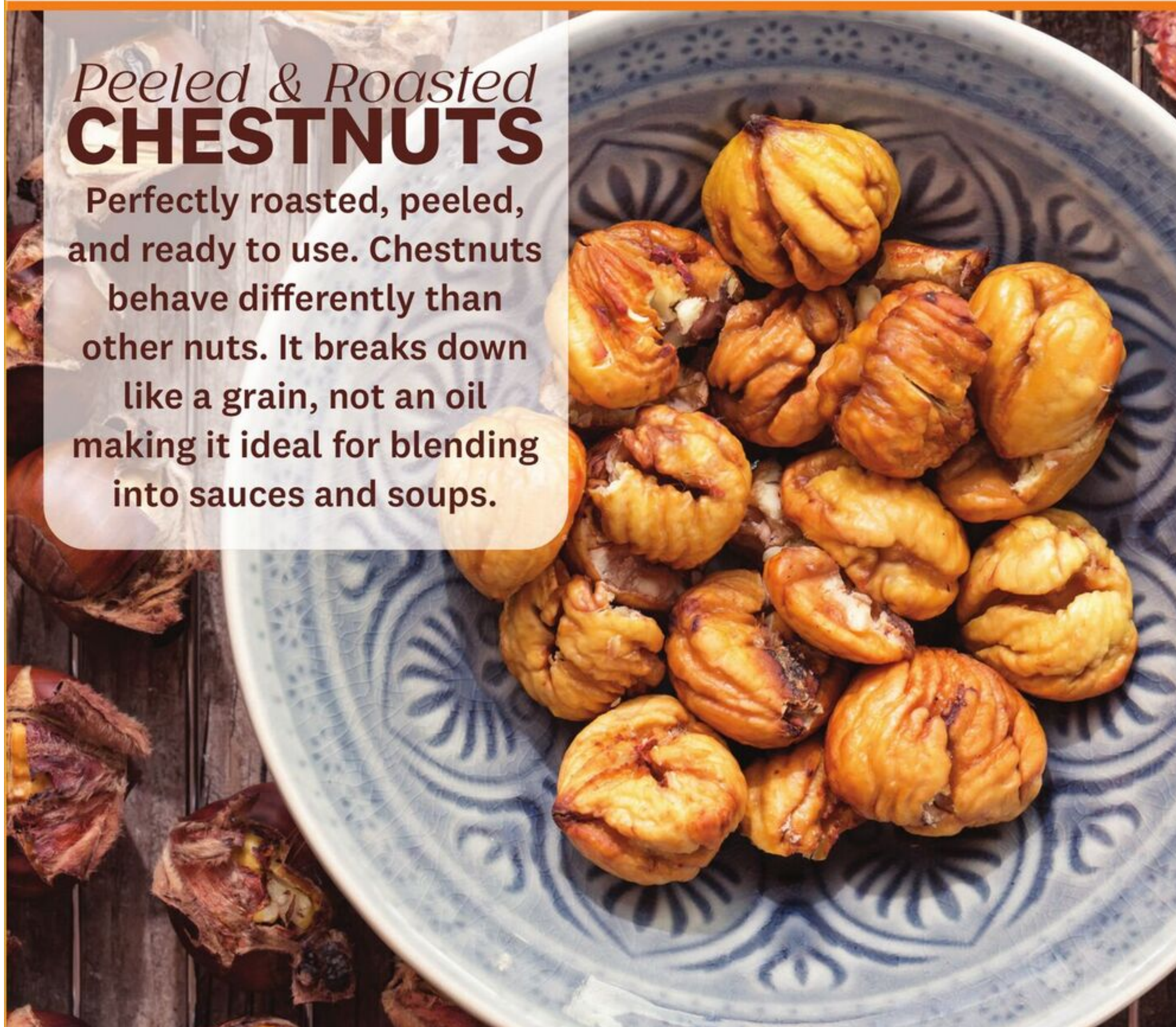
## *fuyu* **PERSIMMONS**

Loved for their honeyed sweetness and vibrant hue. The firm fuyu variety can be sliced and enjoyed like an apple or sliced and added to cheese boards or salad. in season for a short time!



## *Peeled & Roasted* **CHESTNUTS**

Perfectly roasted, peeled, and ready to use. Chestnuts behave differently than other nuts. It breaks down like a grain, not an oil making it ideal for blending into sauces and soups.



## *Jumbo* **ARTICHOKES**

Experts know the winter artichoke harvest is superior. cooler temperatures slow the growth and concentrate the sugars yielding a deeper nuttier flavor

### **TIP!**

Always rub the cut edges with lemon to prevent oxidation.





# The Joy of Holiday Mornings



**BALDUCCI'S  
PANETTONE**

## **O ORGANICS PURE MAPLE SYRUP**

Pure Maple syrup  
with deep caramel  
notes, because  
your mornings  
deserve the  
best.







## OUR SIGNATURE QUICHE

A must-have classic, filled with savory and creamy egg custard. Warm at 350° F to keep the crust crisp and the custard silky.



## HAND-CUT SALMON

Precisely sliced for melt-in-your-mouth texture and flavor. A simple upgrade for your classic bagels & lox.

# BUILD YOUR OWN MIMOSA BAR

Pair our prosecco with fresh-squeezed juice and seasonal fruit. Everyone can pour, mix, and celebrate their way.

Garnishes like candied orange peels, rosemary sprigs, or fresh citrus make a festive addition!





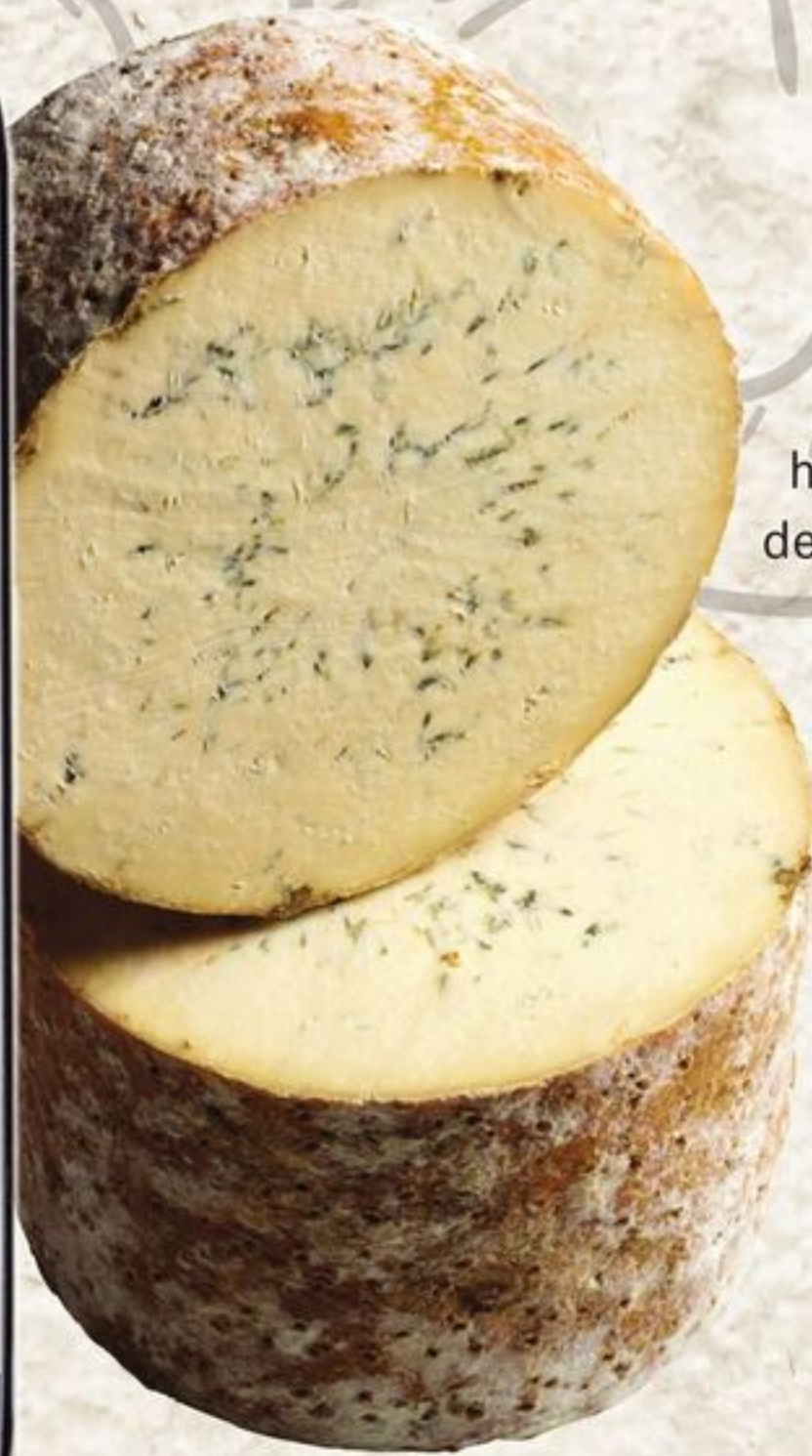
# SIP & SAVOR

## THE HOLIDAY SEASON



### ALTESINO BRUNELLO DI MONTALCINO

Made from 100% Sangiovese Grosso grapes hand-harvested from the Altesino, Castelnuovo dell'Abate, Macina, and Pianezzone vineyards, this wine is an example of finesse and elegance inherent to Montalcino's best vineyard sites.



### COLSTON BASSET STILTON

This decadent triple cream cheese blends perfectly with sweet and sour cranberries. At 75% butterfat, it is one of the richest cheeses you will ever taste, now covered in whole fruit.



### ALPHONSE MELLOTT SANCERRE LA MOUSIERE

An exceptional Sancerre bursting with gooseberry, elderflower, and a delicate mineral edge. Pair with goat cheese-stuffed peppers or roasted cauliflower.

### ALP BLOSSOM

Rarely exported, this special cow's milk cheese from the Swiss & German alps is coated in herbs and flowers from the region.



### BALDUCCI'S PROSECCO

Hailing from the famous Gasparini estate near the town of Venegazzu, our Prosecco is lively, toasty and creamy with hints of hazelnut and candied fruits and a long, refreshing finish. Perfect as an aperitif.

### MAISON DE LA TRUFFE

Over the top. Rich, creamy brie layered with a mixture of fresh black truffles and mascarpone, this is pure decadence.



### FLOWERS SONOMA COAST PINOT NOIR 2022

"Aromas of sweet berries, cherry liqueur and cola dominate the nose of this Pinot, while the palate is loaded with cedar cigar box, coffee and maraschino cherry." - Wine Enthusiast 93pts.

### VACHEROUSSE D'ARGENTAL

Named after the famous red cow, the rind gets its reddish hue from adding a small amount of annatto, a natural red dye found in the seed of the annatto plant. Goopy and runny in texture, with a rich buttery flavor and well-balanced saltiness.



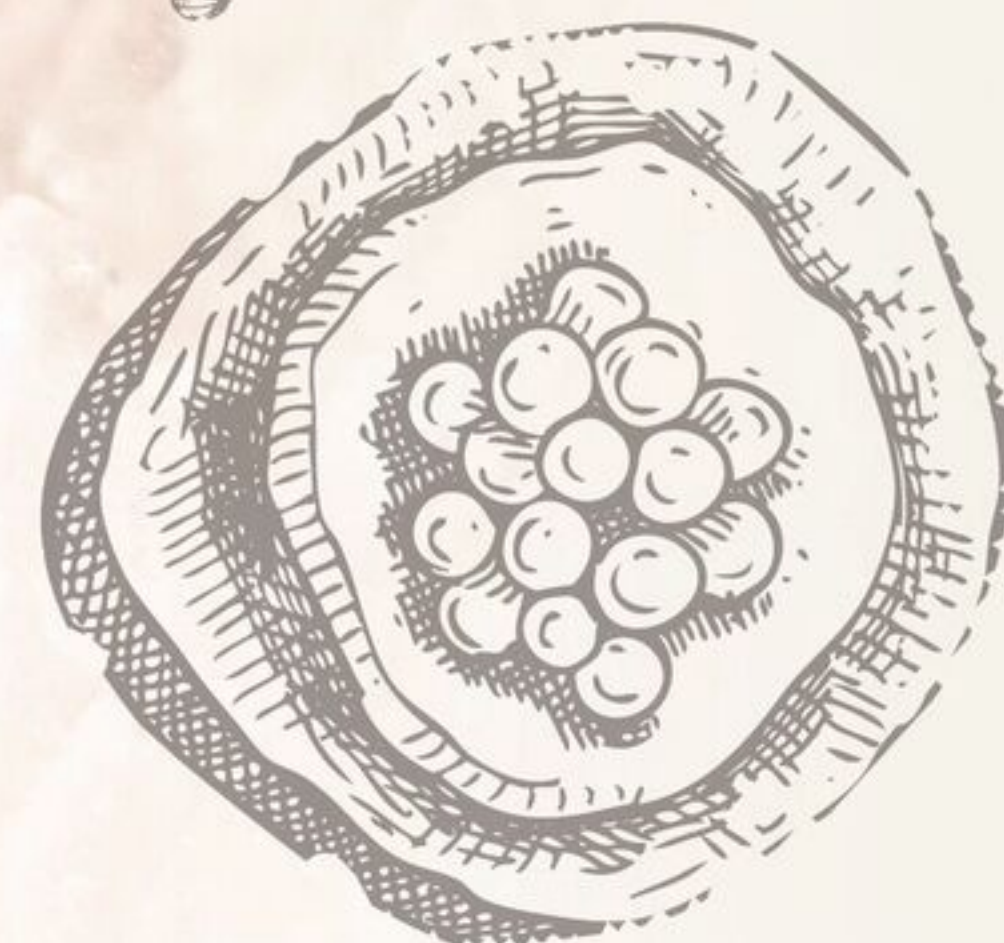
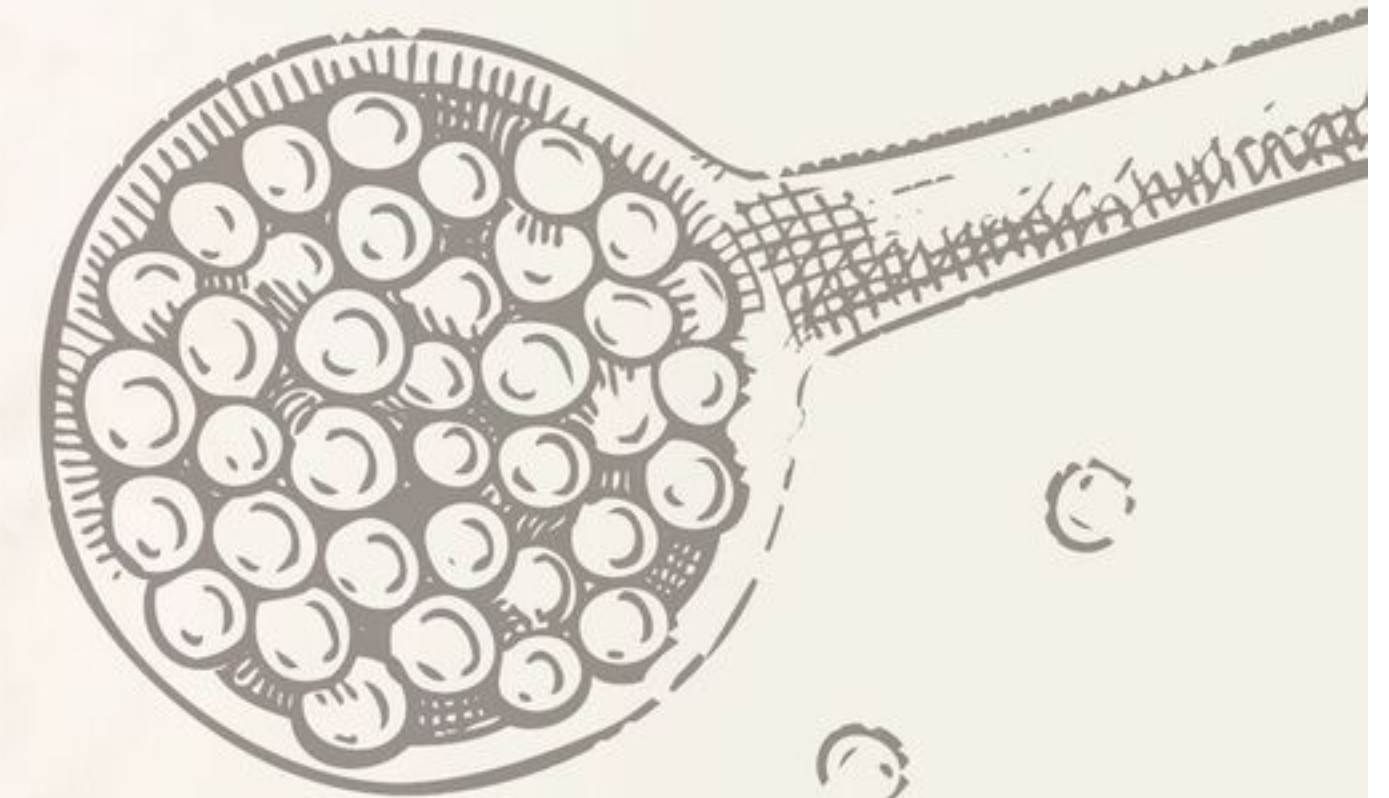




# BALDUCCI'S GALILEE OSETRA

Raised in the crystalline waters that originate from the snow tops of Mount Hermon to the Dan River in Israel, this sustainably farmed, amber-hued caviar comes from the descendants of wild Russian Osetra sturgeon. Prized for their notable hazelnut-like flavor, along with their clean finish and firm texture- some may say that this caviar comes very close to the coveted wild "Royal" Osetra.

TOAST TO THE  
*New Year*





# WHAT YOU'LL *Love* THIS MONTH

## GODIVA CHOCOLATE ALMOND BAR

Godiva's smooth and luscious chocolate with nutty almonds makes the season extra sweet.



## 'TIS THE SEASON

Our handcrafted holiday arrangements capture the beauty of the season in rich reds, crisp whites, and evergreen hues. Designed to brighten gatherings or make a thoughtful gift.



## Top Shelf Truffle Italian

Prosciutto Di Parma, Sopressata, and Truffle Burrata with Tomato, Arugula, Extra Virgin Olive Oil and White Balsamic Vinegar on a Ciabatta Roll.



# THE ART OF GIVING

Thoughtfully composed for the hosts, clients, or loved ones, our holiday gift baskets make gifting effortless and guaranteed to impress.

ORDER ONLINE  
[gifts.balduccis.com](https://gifts.balduccis.com)



Cocktail Hour



The Italian Pantry



Charcuterie Collection





# 2025 HOLIDAY *Catering*



Order online for  
pick-up or delivery.

**CATERING.BALDUCCIS.COM**

## CHRISTMAS & NEW YEAR'S STORE HOURS

CHRISTMAS EVE  
FRIDAY, 12/24  
7:00 AM - 6:00 PM

CHRISTMAS DAY  
SATURDAY, 12/25  
8:00 AM - 2:00 PM

NEW YEAR'S EVE  
FRIDAY, 12/31  
7:00 AM - 10:00 PM

NEW YEAR'S DAY  
SATURDAY, 1/1  
8:00 AM - 8:00 PM