



THE FRENCH GOURMET

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Revised 11/21/17

2017 HOLIDAY TO-GO ORDER FORM

APPETIZERS

BRIE EN CROÛTE

\$48

Pre-baked for your convenience! Serves up to 25

___	Sundried	___	Sautéed Mushroom w/
	Apricot		Garlic Butter
___	Tangy	___	Pesto
	Cranberry		

MEDITERRANEAN VEGETABLE BASKET

Asparagus, Carrots, Broccoli, Cauliflower, Celery, Persian Cucumbers, Endive, Cherry Tomatoes, & Bell Peppers with Tzatziki (Dill Cucumber Yogurt) OR Hummus

___	SMALL	serves up to 20	\$58
___	MEDIUM	serves up to 40	\$78
___	LARGE	serves up to 75	\$98

COMBO CHARCUTERIE, PÂTÉ, & CHEESE TRAY

GARNISHED WITH OLIVES, ONION CHUTNEY, PICKLED GARLIC

___	SMALL	3.5 lbs; serves up to 20	\$89
___	MEDIUM	4.5 lbs; serves up to 40	\$104
___	LARGE	9 lbs; serves up to 60	\$169

ARTISAN IMPORTED CHEESE AVAILABLE – see HdO & Party Trays Flyer

OTHER SELECTIONS *More hors d'œuvre choices available [online](#)*

___	Caviar Pie	serves up to 25	\$55
___	Scallop Rumaki (GF)	Minimum 12	\$3.50/ea
___	Buffalo Chicken		
___	Meatballs (GF)	Minimum 12	\$1.50/ea
___	Deviled Eggs	Minimum 12	\$1.30/ea
___	SOUP Red Bell		
___	Pepper & Pear OR	1qt; serves up to 4	\$6.95/qt
___	Butternut Squash		

DON'T FORGET OUR BREADS...

___	French Baguette	\$2.50 ea.
___	Sliced Baguette	\$4.50 ea.
___	Mini Croissants	\$1.60 ea.
___	Dinner Rolls	\$0.50 ea.
___	Artisan Breads	From \$5.95

...& DESSERTS

9" ASSORTED PIES (serves 8-10) & 8" CHEESECAKE

___	Pumpkin	\$14
___	Apple	\$19
___	Pecan	\$20
___	Cranberry Walnut Cream	\$20
___	Chocolate Peanut Butter	\$21
___	Pumpkin Cheesecake (serves 10-12)	\$29

WHOLE FRESH-ROASTED DIESTEL TURKEY

Diestel Turkeys – Fresh, Range Grown (see back for more info)

Served w/ The French Gourmet's Savory Bread Stuffing & Gravy

	Size	Weight	Stuffing	Gravy	Serves	Amount
___	SMALL	14-16 lbs	5 lbs	1.5 qt	14-16	\$249
___	MED	20-22 lbs	7.5 lbs	2.5 qt	20-22	\$319
___	LARGE	26-28 lbs	10 lbs	3.5qts	26-28	\$399

FABULOUS TRIMMINGS

Holiday Yams flavored w/ Maple Syrup, Bourbon, Walnuts, & Crumbled Meringue; Cranberry-Orange Relish; Fresh Green Beans & Carrots w/ Pearl Onions; Freshly Mashed Potatoes

___	Serves 6	\$69	___	Serves 10	\$99
___	Serves 15	\$119	___	Serves 20	\$169

___	GRAVY	1qt serves 8	\$11/qt
___	FRESH CRANBERRY-ORANGE RELISH	1 lb serves 8	\$8.50/lb
___	SAVORY BREAD STUFFING	1 lb serves 3-4	\$8/lb
___	MASHED POTATOES & GRAVY	1 lb serves 2-3	\$8/lb

OVEN-READY COMPLETE INDIVIDUAL TURKEY DINNER

Includes 12 oz. of White & Dark Turkey, Savory Bread Stuffing;

Holiday Yams; Vegetables, Mashed Potatoes & Gravy, Cranberry-Orange Relish; Pumpkin Pie Slice

1 person	\$28.95	2 people	\$53.95	3 people	\$83.95
4 people	\$109.95	5 or more	add \$24 per person		

SALMON EN CROÛTE

Fresh salmon filet, layered with spinach and salmon mousse, baked to a golden brown in a puff pastry

___	DINNER STRIP	serves 8	\$99
___	NARROW 16" COCKTAIL STRIP	serves 10-12	\$49

FILET OF BEEF WELLINGTON

Beef Tenderloin lightly seared and coated with liver pâté & fresh Mushroom Duxelle; Baked to a golden brown in a puff pastry

___	INDIVIDUAL	\$28
___	COCKTAIL SIZE (1/2 WIDTH)	\$150
___	WHOLE FILET	serves 8-12 \$275

BÛCHE DE NOËL

Traditional French Yule Log

Chocolate Mousse, Hazelnut Praline, Lemon, or Tiramisu

___	SMALL	6" serves 6-8	\$29
___	MEDIUM	12" serves 12-14	\$39
___	LARGE	18" serves 16-18	\$45

MORE ENTRÉE CHOICES AVAILABLE ON OUR HOLIDAY ENTRÉES TO GO FLYER

P/U Date _____ Phone _____ Email _____

P/U Time _____ Del Time _____ Guest Arr Time _____ Name _____

Special Request _____ P/U HOT or COLD

Bill-To Address _____ City _____ Zip _____

Payment Type: Cash Check Visa MasterCard AmEx Discover # _____

Signature: _____ Exp Date: _____

SEE NEXT PAGE FOR ADDITIONAL DETAILS

Prices subject to change without notice



Too Busy to Cook for the Holidays?



*Make It a French Gourmet Holiday...
...we do the cooking, you take the credit!*

ORDERING MADE EASY:

- For best selection and ease of service, please place your order as early as possible.
- **All order must be paid in full in advance. Last minute orders under \$50 subject to a 5% handling fee.**
- **We strongly recommend you arrive at your requested pick-up time with your order number that we will assign to you. It's also helpful to bring a copy of your order with you.**
- **Let us know if you want your food HOT upon pick up.**
- Your order will be packed in disposable containers. **If your food is to be hot at pick up, we suggest bringing a large, empty cooler to keep your food hot during transit.**
- We are happy to arrange deliveries at a Holiday Rate and Service Charge. Please ask your sales consultant for details.

HOW TO RE-HEAT OR COOK YOUR FEAST (FOR WARM FOOD)

	<u>IN THE OVEN</u>	<u>MICROWAVE INSTRUCTIONS</u>
TURKEY	250 degrees 45 minutes – 1 hour	<i>Not recommended</i>
BEEF WELLINGTON (USE CONVECTION OVEN FOR BEST RESULTS)	COOK 360 degrees 20-30 minutes <i>Then let rest 30 minutes</i>	<i>Not recommended</i>
MASHED POTATOES, HOLIDAY YAMS, & STUFFING	275 degrees 20-30 minutes	10-12 minutes or until hot
GREEN BEANS & OTHER VEGETABLES	250 degrees 15-20 minutes	2-3 minutes
BRIE EN CROÛTE SALMON EN CROÛTE	250 degrees 15-20 minutes or warmed through	4-5 minutes or until warm
POTATO AU GRATIN POTATO PIE	275 degrees 15-20 minutes or warmed through	4-5 minutes or until warm
QUICHE	250 degrees 15-20 minutes or warmed through	4-5 minutes or until warm

**Remember to remove all aluminum foil before placing in the microwave.*

The French Gourmet *proudly serves Diestel Turkey.*

Diestel Turkey... A Difference You Can Taste!



- ***Tender and juicy with old-fashioned flavor*** - A Diestel Turkey is consistently better - tender and juicy with that old-fashioned turkey flavor you can really taste.
- ***Range Grown*** - Diestel Turkeys enjoy the freedom of being range grown in the clean Sierra Foothills with individual care and raised longer (approximately 6 months) to develop flavor naturally. Our turkeys are fed a wholesome low fat vegetarian diet of quality grains and soybeans milled on the ranch - free of growth stimulants and hormones.
- ***Family Ranch Since 1949*** - Diestel Turkeys are grown, processed, and delivered directly to you by the Diestel Family Turkey Ranch - family owned and operated since 1949 - working as one of the last small, family owned turkey grower-processors in the United States.
- ***Broad-breasted*** - Diestel Turkeys provide excellent value - more meat, less fat and less water than a commodity turkey.