



2017 THANKSGIVING ORDER SHEET

www.TheFrenchGourmet.com

catering@thefrenchgourmet.com

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APPETIZERS

BRIE EN CROÛTE Serves up to 25 **\$48**

Pre-baked for your convenience! Warm up at home.

- | | | | |
|-----|--------------------|-----|--------------------------------------|
| ___ | Apricot | ___ | Sautéed Mushroom w/
Garlic Butter |
| ___ | Tangy
Cranberry | ___ | Pesto |

MEDITERRANEAN VEGETABLE BASKET

Asparagus, Carrots, Broccoli, Cauliflower, Celery,
Persian Cucumbers, Endive, Cherry Tomatoes, & Bell
Peppers. w/ 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 DRIED FRUIT & NUTS

- | | | | |
|-----|---------------|--------------------------|--------------|
| ___ | SMALL | 3.5 lbs; serves up to 20 | \$89 |
| ___ | MEDIUM | 4.5 lbs; serves up to 40 | \$104 |
| ___ | LARGE | 7.5 lbs; serves up to 60 | \$169 |

ARTISAN IMPORTED CHEESE AVAILABLE - ask for list and prices

___	Mediterranean Eggplant Purée	1qt; serves up to 15	\$25/qt
___	Assorted Bite-Sized Quiche	Minimum 12	\$1.60/ea
___	Artichoke Fondue Stuffed Mushrooms	Minimum 12	\$2.10/ea
___	Scallop Rumaki	Minimum 12	\$3.50/ea
___	Buffalo Chicken Meatballs (Gluten-Free)	Minimum 12	\$1.50/ea
___	Deviled Eggs	Minimum 12	\$1.30/ea
___	SOUP Red Bell Pepper & Pear OR Pumpkin	1qt; serves up to 4	\$6.95/qt

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

DON'T FORGET OUR BREADS...

- | | | |
|-----|----------------------------------------------------|-----------------------|
| ___ | French Baguette | \$2.50 ea. |
| ___ | Mini Croissants | \$1.60 ea. |
| ___ | Dinner Rolls | \$0.50 ea. |
| ___ | Artisan Breads: Fig, Olive, Country, or Multigrain | From \$5.95 ea |

MIXED FRESH FRUIT TART

- | | | | |
|-----|--------------------|------------------|-------------|
| ___ | SMALL | 8" serves 6-8 | \$27 |
| ___ | LARGE | 10" serves 8-10 | \$30 |
| ___ | EXTRA LARGE | 12" serves 12-14 | \$34 |

TURKEY-SHAPED FRUIT TART

A Centerpiece in Itself!

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|-----|-------------|-------------|
| ___ | Serves 8-10 | \$42 |
|-----|-------------|-------------|

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

	<u>Size</u>	<u>Weight</u>	<u>Stuffing</u>	<u>Gravy</u>	<u>Serves</u>	<u>Amount</u>
___	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	\$419

TURKEY TRIMMINGS

Holiday Yams flavored w/ Maple Syrup, Bourbon, Walnuts, & Crumbled Meringue; Cranberry-Orange Relish; Fresh Green Beans, Carrots w/ Pearl Onions; Red Bliss 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 W/ GRAVY | 1 lb; serves 2-3 | \$8/lb |

OTHER SIDES

- | | | | |
|-----|----------------------------------|-----------------|-------------|
| ___ | POTATOES AU GRATIN | ¼ pan serves 10 | \$30 |
| ___ | | ½ pan serves 20 | \$50 |
| ___ | COUNTRY FRENCH POTATO PIE | Serves 8-10 | \$22 |

OVEN-READY COMPLETE TURKEY DINNER

8 oz. of White & 4 oz. of Dark Turkey, Savory Bread Stuffing; Holiday Yams; Vegetables, Red Bliss 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 | | |
- 2 or more individual dinners are packaged together*

FILET OF BEEF WELLINGTON

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

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|-----|---------------------------|--------------------------|
| ___ | INDIVIDUAL PORTION | \$33 |
| ___ | WHOLE FILET | serves 8-12 \$285 |

BRAISED SHORT RIBS BOURGUIGNONE-STYLE

In a red wine sauce with pearl onions, mushrooms, and carrots

___ **\$20/pp**

... & DESSERTS

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

- | | | |
|-----|-----------------------------------|-----------------|
| ___ | Pumpkin | \$14 |
| ___ | Pecan | \$20 |
| ___ | Apple | \$19 |
| ___ | Cranberry Walnut Cream | \$19 |
| ___ | Chocolate Peanut Butter | \$21 |
| ___ | Pumpkin Cheesecake (serves 10-12) | \$29 |
| ___ | Sabayon (Pint / Quart) | \$5/\$10 |

Date _____ Phone _____ Email _____
 P/U Time _____ Del Time _____ Guest Arr Time _____ Name _____
 Special Request _____
 Bill-To Address _____ City _____ Zip _____
 Payment Type: Cash Check Visa MasterCard AmEx Discover # _____
 Signature: _____ Exp Date: _____ CCV Code: _____

**All menu prices subject to change without notice*

1ST PICK UP AT 10AM

LAST PICK UP AT 1PM

WE CLOSE AT 1:30PM



Too Busy to Cook for Thanksgiving?



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

ORDERING MADE EASY:

- For best selection and ease of service, please place your order by Friday, November 17 *at the very latest*. **All orders must be paid in full in advance.**
- **We strongly recommend you arrive at your requested pick-up time, and bring a copy of your order with you.**
- Since we cook everything fresh for you, Thanksgiving **HOT FOOD** Orders will be available for pick up **only between the hours of 10:00AM and 1:00PM on Thanksgiving Day.**
- *Bread / Bakery* orders will be available for pick up between 8:00AM and 1:00PM on Thanksgiving Day.
- Your order will be packed in disposable containers. **We suggest bringing a large, empty cooler to keep your food warm 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 YOUR FEAST (FOR WARM FOOD)

	<u>IN THE OVEN</u>	<u>MICROWAVE* INSTRUCTIONS</u>
TURKEY	250 degrees 45 minutes – 1 hour <i>(no longer)</i>	<i>Not recommended</i>
BEEF WELLINGTON & BRAISED SHORT RIBS	350 degrees 15-20 minutes	<i>Not recommended</i>
MASHED POTATOES, YAMS, & STUFFING	250 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	250 degrees 15-20 minutes or warmed through	4-5 minutes or until soft
POTATOES AU GRATIN & POTATO PIE	250 degrees 15-20 minutes	4-5 minutes or until soft
MOST APPETIZER BITES	250 degrees 15-20 minutes	4-5 minutes or until soft

**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.