



**THE FRENCH
GOURMET**

960 Turquoise Street San Diego, CA 92109
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2017 THANKSGIVING ORDER SHEET

www.TheFrenchGourmet.com

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Revised 10/25/17

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!

___	Serves 8-10	\$42
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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

___	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

P/U 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.