



Presented by The French Gourmet
960 Turquoise Street San Diego, CA 92109
(858) 488-1725 x 311 (800) 929-1984

Tray Passed Hors d' Oeuvre

Melon Prosciutto

Fresh melon wrapped with thin sliced prosciutto ham.

Duck Pate on Crisp Baguette

French Gourmet Duck Pate on Crisp Baguette with delicious Onion Chutney and Cornichon garnish.

Oven Roasted Tomato Crostini

Plum tomatoes delicately roasted with olive oil and garlic, served on a crisp seasoned slice of Baguette bread with goat cheese and basil.

Crab Cakes Cajun Style

Bite size seasoned dungenesse crab meat served with a Cajun remoulade sauce.

Guacamole Croustades

Fresh Broccoli, ham and red peppers wrapped in a puff pastry baked to a golden brown.

Display Table

Shrimp Cocktail

Tender shrimp with our classic cocktail sauce and displayed on a bed of shaved ice.

Herb Marinated Garlic Shrimp

Fresh jumbo shrimp marinated with garlic, cilantro, and lime.

Pasta Station

Pasta Primavera

Penne Pasta mixed with colorful seasonal fresh vegetables, olive oil and herbs, tossed to order with your choice of two sauces, puttanesca, pesto cream or alfredo sauce. Garnished with freshly grated Parmesan cheese.

Caesar Salad Nouvelle

A Variation of the classic. A quartered whole Romaine lettuce head, drizzled with Caesar dressing. Accompanied by yellow and red pear tomatoes , anchovies, freshly Parmesan cheese and garlic toast.

Foccacia Bread

Fish Station

Fish Tacos

Grilled served in cocktail corn tortillas with fresh cabbage, guacamole and cilantro sauce, papaya salsa, and cucumber yogurt cream.

Mexicali Rice

Fluffy white rice cooled with chopped fresh tomatoes.

Black Beans

Slowly simmered in a lightly spicy broth with scallions and diced red bell peppers.

Carving Station

Beef Tri-Tip Roast

Oven Roasted tri-tips hand carved for your guests and accompanied with our own horseradish sauce or green peppercorn sauce.

Rosemary New Potatoes

Baby red potatoes seasoned with fresh Rosemary and olive oil.

Flour Tortillas - Assorted Catering Rolls

Dessert Display

Fruit Cobbler

Warm fruit baked with a crispy top served with ice cream.

Apple-Cinnamon Cobbler

Fresh Apples baked with a crispy top served with ice cream.

Beverages

Partial Bar Real Glasses

We will provide you with a partial bar that includes assorted soft drinks, Crystal Geyser Mineral

Water, Anheuser Busch beers, house select wine, bar glasses, ice and cocktail napkins at the cost of \$5.00 per person for 3 hours.

Margarita Machine

Your guests will enjoy a blended Margarita mixed with tequila, triple sec, sour mix, and lime juice.

Coffee Station With Silver Urn

Our premium blends of regular and decaffeinated coffee served with freshly whipped sabayon cream and dark chocolate shavings. Minimum \$25 per urn or \$2.00 per person.