



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

Our Servers will offer your guests the following selection from elegant trays:

Please Choose Five of the Following

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.

Chicken Curry Puff

Delicate chicken mousse seasoned with a hint of curry and baked in a puff pastry.

Assorted Mini Quiche

Assorted bite size thin crust quiche to include our own freshly baked spinach, Lorraine, mushroom and Ortega chili.

California Roll

Bite size vegetarian roll made with steamed rice, crisp vegetable served with washabi soy sauce and pickled ginger.

Pâté Tray - Small

A selection of our own delicious pates including duck, liver and country. Served with Greek olives, small cornichons pickles and onion chutney.

Garlic and Herb Quail Leg

Sautéed bite size partially boned and seasoned with garlic and herbs.

Grilled Prosciutto Prawns

Grilled skewer of Jumbo Prawns rubbed with fresh pesto wrapped in Prosciutto.

Sit Down Dinner

Pear and Belgian Endive Salad

Delicate whit endive leaves, sliced pear with roasted walnuts served with mixed green and a light citrus vinaigrette garnished with colored mini tomatoes.

Or

Bibb and Watercress Salad

Served with goat cheese dusted with herbs. Drizzled with a balsamic vinaigrette and served with baguette rounds on a bed of mixed greens.

Or

Red Pepper and Pear Soup

Roasted bell peppers and pears are blended with rich chicken stock and delicate seasoning to yield a velvety flavored soup. Garnished with crème fraiche and Italian parsley.

Or

Lobster Bisque

A rich lobster cream soup laced with sherry.

French Style Service

French Gourmet is very proud to offer this elegant and efficient way to handle the services of your main course. Our waiters will serve your guests the following from bountiful platters:

Main Course

Citrus Marinated Grilled Salmon

Fresh fillet of King or Norwegian Salmon topped with light and refreshing Papaya salsa made with cilantro, red onion & a hint of fresh jalapino.

Filet Mignon Chateaubriand Style

Roasted tenderloin of beef sliced and served with a port wine demi-glaze.

Rosemary New Potatoes

Baby red potatoes seasoned with fresh Rosemary and olive oil.

Mixed Wild Rice

A blend of long grain and wild rice seasoned with herbs and butter

Blue Lake Green Bean

Or

Chilean Seabass over Citrus Couscous

Lightly sautéed fresh tender filet of seabass served over a bed of citrus infused Couscous Semolina finished a reduction of fresh lime, grapefruit, and lemon juices.

Fresh Asparagus

Fresh steamed asparagus served with a seasoned butter.

For Dessert

Petits-Fours Painted Plate

A selection of our delicious miniature French pastries on a pool of crème anglaise and coulis

Or

Chocolate Crème Brulee

Delicious chocolate custard topped with fresh raspberry.

Iced Water w/ Sliced Lemon