



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

Tray Passed Champagne

Tray Passed Hors d'Oeuvre

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

Herb Marinated Garlic Shrimp

Fresh jumbo shrimp marinated with garlic, cilantro and lime.

Mini Crab Cakes

with roasted red pepper sauce.

New Potato with Caviar

Baby new potato filled with a touch of red onion and sour cream, topped with lumpfish caviar.

Forest Mushroom Beggar Purses

Flaky filo dough filled with wild forest mushrooms

Roasted Tomato Crostini

Roasted plum tomatoes and goat cheese on a toasted baguette.

Mediterraneo

Feta and Chorizo Empanadas

Turkey Empanada

Mini puff pastry turnover filled with smoked turkey, orange zest and cranberry relish

Grilled Polenta and Artichoke Hearts

Grilled polenta served warm with marinated artichoke hearts

Eggplant Purée

Roasted eggplant seasoned with fresh lime juice and garlic on toasted ficelle rounds, garnished with fresh parsley and roasted red and yellow peppers.

Asian Garden

Seared Ahi

Seared rare ahi tuna on crisp daikon round

California Roll

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

Vegetable Roll

Pot Stickers

Shredded turkey and tender Chinese vegetables in a wonton skin. Served with a cilantro soy dipping sauce.

Men's Department

Vodka and Fennel Cured Salmon

Thinly sliced Cambridge House salmon on miniature handmade potato pancakes with crème fraîche

Lamb Loin Crostini

Seared Lamb loin topped with a Jalapeño Aioli on a bite-size rosemary-olive bread round.

Tarte à l'Onion

Freshly sliced onions and shallots caramelized in sweet butter and white wine, Bechamel and Gruyère in puff pastry.

Bar Food

Assorted Roasted Nuts

Herb and Cheese Sticks

Crispy puff pastry topped with toasted Parmesan cheese and herbs.

Dessert Station

Hot Spiced Cider

Just a hint of cinnamon!

Chocolate Macaroons

Cinnamon Snaps

Gingerbread Men and Women

Meringue Snowmen

Assorted Petit Fours

Mixed Fruit Tarts, Opera Tortes, Chocolate Eclairs, Cream Puffs, Napoleons.

Bite-size Florentine Cookies

Sweets of caramelized sugar and almond slivers.

Chocolate Truffle

A rich confection made with melted chocolate, butter, sugar and a touch of dark Rum, rolled into balls and coated with unsweetened cocoa powder.

Gingerbread House

This delightful holiday masterpiece adds to your holiday décor and is ideal as a table centerpiece.

Coffee Station

Our premium blends of regular and decaffeinated coffee served in our elegant coffee urns with freshly whipped sabayon cream and dark chocolate shavings.

Hot Tea

with lemon slices and milk.