



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.

Salmon Brazilian Heart of Palm

Delicious kosher style smoked salmon and Brazilian heart of palm.

Walnut Blue Cheese Mushroom

Mushroom cap filled with blue cheese and toasted walnuts.

Crab Cakes Cajun Style

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

For Dinner

Salad before Meal

Baguette and Butter

Our freshly baked specialty French bread and sweet butter.

Pear and Belgian Endive Salad

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

Or

Southwestern Caesar Salad

Romaine lettuce, black olives and diced tomatoes tossed with Caesar dressing. Garnished with crisp corn tortillas strips.

Or

Spicy Gazpacho in a Glass

A very California summer refresher. A delicious spicy gazpacho served in glasses with chopped cucumber and tomato to top off the glass.

Cold Fennel Veloutè

Main Course

Grilled Salmon and Filet Mignon

Served with a basil beurre blanc or papaya salsa and a demi-glaze.

Papaya Salsa

Cranberry Onion Chutney Demi-Glace

Grilled Asparagus

Fresh grilled asparagus spears seasoned with lemon and olive oil.

Rosemary New Potatoes

Baby red potatoes seasoned with fresh Rosemary and olive oil.

For Dessert

Painted Plate

Your dessert selection will be served on a thin bed of sabayon highlighted with a fresh raspberry coulis.

Millennium Praline Choco & Tiramisu

Layers of chocolate and white sponge cake with hazelnut chocolate mousse and espresso tiramisu cream with a ganache chocolate coating.

Or

Meringue Mary Garden

A crunchy meringue enhanced by vanilla bean ice cream, sabayon sauce, fresh strawberries and chocolate ganache.

Coffee and Decaffeinated Coffee

Freshly brewed gourmet coffee served with a half and half, sweet and low sugar.