

# PARTY TRAYS

## Trays

Sm serves 15 to 20  
Md serves 35 to 40  
Lg serves 65 to 75

*Actual number of servings will vary depending on your overall selection*

### **Cheese Tray\***

Garnished with fruit, assorted domestic and imported cheeses  
Sm \$75 Md \$89 Lg \$109

### **International**

#### **Artisan Cheese Board with Dried Fruit & Nuts\***

Sm \$90 Md \$109 Lg \$155

#### **Cheese, Fruit, and Pâté Combination Tray\***

Sm \$80 Md \$99 Lg \$129

### **Fresh Fruit Tray**

Seasonal fruits may include pineapple, cantaloupe, grapes, berries, and melon  
Sm \$45 Md \$65 Lg \$85

### **Raspberry Yogurt Dip**

Suggested with fresh fruit  
\$4.50/pint

### **Marinated and Grilled Vegetable Tray**

An Italian country-style selection of bell peppers, summer squash, eggplant, artichoke hearts, mushrooms, and other seasonal vegetables  
Sm \$64 Md \$86 Lg \$120

### **Fancy Vegetable Tray**

Blanched tender asparagus with cherry tomatoes, Belgian endive and bell peppers, served With Spinach Dip  
Sm \$55 Md \$75 Lg \$95

\* *Sliced baguettes and assorted crackers suggested*

### **The French Gourmet's Pâté & Charcuterie Tray\***

A selection of our delicious pâtés, European-style dried salamis, prosciutto, and Mortadella served with our onion chutney, pickled garlic, Petrou Olives, and cornichons  
Sm \$59 Md \$69 Lg \$95

### **Pesto Cheese Torte \***

Layers of cream cheese, sun-dried tomatoes, and toasted pine nuts, decorated with fresh basil and olives  
6" serves up to 20 \$35  
12" serves up to 35 \$54  
Heart-Shaped serves up to 45 \$69

### **Brie en Croûte \***

A house specialty! Imported Brie cheese baked to a golden brown in puff pastry, filled with your choice of apricots, sautéed mushrooms, pesto and pine nuts, cranberries, or brown sugar and pecan  
Serves up to 25 \$46

### **Caviar Pie \***

Layers of domestic lump fish caviar, chopped eggs and seasoned sour cream  
Serves up to 25 \$49

### **Regular Vegetable Tray**

Sm \$44 Md \$64 Lg \$84

### **Herbed Cheese Sticks**

70 to 80 per tray \$39

### **Sliced Baguette**

Thin - 40 to 50 slices  
Dinner Size - 12 to 18 slices  
\$4.00

**Crackers** \$2.00 a sleeve

### **Artichoke Dip \***

A spread of artichoke hearts, Cheddar, cream cheese, and shallots  
Serves up to 20 \$25/qt

### **Mediterranean Eggplant Purée**

Pita bread triangles suggested  
Serves up to 15 \$25/qt

### **Endive Sunburst**

Greek-style Tarama caviar or eggplant purée speared with Belgian endive  
Serves up to 30 \$69

### **Crab Mold—Spread\***

Surimi crab meat blended with cream cheese, velouté and herbs, to be enjoyed as a spread  
Serves up to 25 \$44

### **Southwestern Black Bean Torte**

Layers of black beans, roasted chilis, onions, black olives, sour cream, Cheddar and Jack cheeses, salsa, and avocado  
8" Round serves up to 20 \$39

### **Chicken Escabeche**

Diced chicken mixed with a Cuban black bean and mango salsa. Enjoy with tortilla chips \$29/qt

### **Ceviche**

Fresh white fish marinated with chilies, tomatoes, onions, cilantro, and lime juice.  
Enjoy with tortilla chips \$35/qt

### **Homemade Mild Salsa Fresca**

\$14/qt

☆ **Papaya Salsa** \$18 qt

### **Freshly Made Guacamole**

Seasonal cost \$24 - \$28/qt

### **Tri-Colored Tortilla Chips**

1 lb serves up to 20  
(approximately 100-130 pieces)  
\$7/lb

Plan Your Menu at: [www.TheFrenchGourmet.com](http://www.TheFrenchGourmet.com) [catering@thefrenchgourmet.com](mailto:catering@thefrenchgourmet.com)  
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