2020 THANKSGIVING ORDER SHEET 11/25 & 11/26

**Appetizers**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brie en Croûte Sm</td>
<td>$29</td>
</tr>
<tr>
<td>Serves 6-8</td>
<td></td>
</tr>
<tr>
<td>LG Serves 16-20</td>
<td>$49</td>
</tr>
</tbody>
</table>

**Special Request**

- P/U Time
- Revised 10/22/2020
- Payment Type:
- P/U Date

**Combo Charcuterie, Paté, & Cheese Tray**

- Mediterranean Eggplant Purée
  - 1qt: serves up to 12
  - $25/qt
- Assorted Bite-Sized Quiche
  - Minimum 12
  - $2.25/ea
- Artichoke Fondue Stuffed Mushrooms
  - Minimum 12
  - $2.50/ea
- Jumbo Shrimp Cocktail
  - Minimum 12
  - $2.50/ea
- Lollipop Lamb Chops
  - Please order in multiples of 7
  - $4.50/ea
- Deviled Eggs
  - Minimum 12
  - $2.00/ea

**SOUPE**

- Red Bell Pepper & Pear Or Pumpkin, Lobster Bisque
  - 1qt: serves up to 4
  - $7.95/qt
- *Artisan Imported Cheese Available*

**Artisan Baked Breads & Desserts**

- French Baguette
  - $2.50 ea.
- Mini Croissants
  - $2.00 ea.
- Soft Dinner Rolls
  - $1.00 ea.
- Artisan Breads: Fig, Olive, Country, or Multigrain
  - From $6.95 ea

**Main Courses**

- Roasted Natural Turkey Breast
  - 7-up to 10 lbs
  - $79
- Hot Whole Fresh-Roasted Diestel Turkey
  - Fresh, Range Grown
  - Serves 8-10

**Turkey Trimmings (Cold)**

- Holiday Yams w/ Maple Syrup, Bourbon, Walnuts, & Crumbled Cranberry-Orange Relish; Fresh Green Beans, Carrots w/ Pearl Onions; Red Bliss Mashed Potatoes & Gravy

**Holiday Yams w/Maple Syrup, Bourbon, Walnuts, & Crumbled Cranberry-Orange Relish**

- Serves 10
- $109
- Serves 20
- $190

**Mashed Potatoes w/ Gravy**

- 6" $10
- 9" $17

**Brussel Sprouts**

- 1 lb; serves 3-4
- $10/lb

**Deviled Eggs**

- Minimum 10-
- $15

**Gravy**

- (Pint/Quart) 4ppl/8ppl
- $7/12
- (Pint/Quart) 4ppl/8ppl
- $7/10

**Our Famous Potatoes au Gratin**

- Small, 2-4/6"
- Medium, 6-9/8"'
- Large, 15-20/1 pan

**Oven-Ready Complete Turkey Dinner**

- Serves 4-6
- $175

**Filet of Beef Wellington**

- Beef Tenderloin lightly seared and coated with fresh Mushroom Duxelle; In a puff pastry: Baked or Not Baked

**Individual Portion**

- $34

**Full Filet**

- Serves 8-12
- $295

**Port Demi Glace**

- 32 ounces
- $20/qt

**SALADS**

<table>
<thead>
<tr>
<th>Individual $7 &amp; Family Size $24/Serves 4</th>
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<tbody>
<tr>
<td>Pomegranate Mixed Green</td>
</tr>
</tbody>
</table>
| Butterscotch Squash

**Happy Thanksgiving**

- All 11/25 orders are subject to a 5% holiday handling fee
- All 11/26 orders are subject to a 12% employee pay handling fee
Too Busy to Cook for Thanksgiving?

Make It a French Gourmet Holiday…
…we’ll do the cooking, you take the credit!

ORDERING MADE EASY:

- For best selection and ease of service, please place your order by Friday, November 22 at the very latest. All orders must be paid in full in advance.
- We strongly recommend you arrive at your requested pick-up time. Bring a copy of your order with you as well as the order number which will be assigned to you in advance.
- Bread / Bakery orders will be available for pick up between 8:00AM and 1:00PM on Thanksgiving Day.
- Your order will be packed in disposable containers. We suggest bringing a large, empty cooler to keep your whole turkey warm during transit.
- We are happy to arrange deliveries at a Holiday Rate and Service Charge. Please ask your sales consultant for details. FULL-SERVICE CATERING AVAILABLE!!!

HOW TO RE-HEAT YOUR FEAST

<table>
<thead>
<tr>
<th></th>
<th>IN THE OVEN</th>
<th>MICROWAVE* INSTRUCTIONS</th>
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</thead>
<tbody>
<tr>
<td>TURKEY</td>
<td>250 degrees</td>
<td>Not recommended</td>
</tr>
<tr>
<td></td>
<td>45 minutes – 1 hour</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(no longer)</td>
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</tr>
<tr>
<td>BEEF WELLINGTON</td>
<td>REHEAT: 300 degrees</td>
<td>Not recommended</td>
</tr>
<tr>
<td></td>
<td>15 minutes</td>
<td></td>
</tr>
<tr>
<td></td>
<td>BAKE TO COOK: 350 degrees</td>
<td></td>
</tr>
<tr>
<td></td>
<td>35 minutes</td>
<td></td>
</tr>
<tr>
<td>BRAISED SHORT RIBS</td>
<td>350 degrees</td>
<td>Not recommended</td>
</tr>
<tr>
<td></td>
<td>15-20 minutes</td>
<td></td>
</tr>
<tr>
<td>MASHED POTATOES,</td>
<td>275 degrees</td>
<td>10-12 minutes or until hot</td>
</tr>
<tr>
<td>YAMS, &amp; STUFFING</td>
<td>20-30 minutes</td>
<td></td>
</tr>
<tr>
<td>GREEN BEANS &amp; OTHER</td>
<td>250 degrees</td>
<td>2-3 minutes</td>
</tr>
<tr>
<td>VEGETABLES</td>
<td>15-20 minutes</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>BRIE EN CRÔUTE</td>
<td>250 degrees</td>
<td>4-5 minutes or until soft</td>
</tr>
<tr>
<td></td>
<td>15-20 minutes or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>warmed through</td>
<td></td>
</tr>
<tr>
<td>POTATOES AU GRATIN</td>
<td>300 degrees</td>
<td>4-5 minutes or until hot</td>
</tr>
<tr>
<td></td>
<td>40 minutes</td>
<td></td>
</tr>
<tr>
<td>MOST APPETIZER BITES</td>
<td>250 degrees</td>
<td>4-5 minutes or until warm/hot</td>
</tr>
<tr>
<td></td>
<td>5-10 minutes</td>
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*Remember to remove all aluminum foil before placing in the microwave.

The French Gourmet proudly serves Diestel Turkey.

Diestel Turkey... A Difference You Can Taste!

Tender and juicy with old-fashioned flavor A Diestel Turkey is consistently better - tender and juicy with that old-fashioned turkey flavor you can really taste.

- Range Grown Diestel Turkeys enjoy the freedom of being range grown in the clean Sierra Foothills with individual care and raised longer (approximately 6 months) to develop flavor naturally. Our turkeys are fed a wholesome low fat vegetarian diet of quality grains and soybeans milled on the ranch - free of growth stimulants and hormones.
- Family Ranch Since 1949 Diestel Turkeys are grown, processed, and delivered directly to you by the Diestel Family Turkey Ranch - family owned and operated since 1949 - working as one of the last small, family owned turkey grower-processors in the United States.
- Broad-breasted Diestel Turkeys provide excellent value - more meat, less fat and less water than a commodity turkey.