



THE FRENCH

GOURMET 2020 THANKSGIVING ORDER SHEET 11/25 & 11/26

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Happy Thanksgiving

Revised 10/22/2020

APPETIZERS

BRIE EN CROÛTE SM Serves 6-8 \$29 LG Serves 16- 20 \$49
Pre-baked for your convenience! Warm up at home.

- Apricot Sautéed Mushroom w/ Garlic Butter
Tangy Cranberry Pesto

COMBO CHARCUTERIE, PÂTÉ, & CHEESE TRAY

GARNISHED WITH DRIED FRUIT & NUTS

- SMALL serves up to 2 \$18
MEDIUM serves up to 10 \$60
LARGE serves up to 20 \$95

ARTISAN IMPORTED CHEESE AVAILABLE

Table with 4 columns: Item, Quantity, Price, and Description. Includes items like Mediterranean Eggplant Purée, Assorted Bite-Sized Quiche, Artichoke Fondue, etc.

More soups, hors d'œuvre & party tray choices available online

DON'T FORGET OUR BREADS...

- 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

... & DESSERTS

ASSORTED PIES & CHEESECAKE

- Pumpkin 9" \$17/ 6" \$10
Pecan 9" \$22/ 6" \$14
Apple 9" \$21/ 6" \$11
Pumpkin Cheesecake 8" \$30/ slice \$5
Sabayon (Pint / Quart) \$6/\$11
French Whipped Topping

BRAISED SHORT RIBS BOURGUIGNON-STYLE

RED WINE SAUCE WITH PEARL ONIONS, MUSHROOMS, & CARROTS, SERVED WITH WHIPPED RED BLISS POTATOES & SAUTEED GREEN BEANS \$23/PP

ROASTED NATURAL TURKEY BREAST

BREAST 7-UP TO 10 LBS 8-10 \$79

HOT WHOLE FRESH-ROASTED DIESTEL TURKEY

Diestel Turkeys - Fresh, Range Grown (see back for more info)

Table with 4 columns: Size, Weight, Serves, Amount. Includes SMALL (10-12 lbs, \$139) and LARGE (16-18 lbs, \$189).

TURKEY TRIMMINGS (COLD)

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

- Serves 6 \$79 Serves 10 \$109
Serves 14 \$145 Serves 20 \$190

- GRAVY (Pint/Quart) 4ppl/8ppl \$7/\$12
CRANBERRY-ORANGE RELISH (Pint/Quart) 4ppl/8ppl \$7/\$10
SAVORY BREAD STUFFING 1 lb; serves 3-4 \$10/lb
MASHED POTATOES W/ GRAVY 1 lb; serves 2-3 \$10/lb
BRUSSEL SPROUTS 1 lb; serves 2-3 \$11/lb

OUR FAMOUS POTATOES AU GRATIN

- Small serves 2-4 /6" \$15
Medium serves 4-6/9" \$30
Large serves 15-20/1/2 pan \$60

OVEN-READY COMPLETE TURKEY DINNER (TO REHEAT)

8 oz. of White & 4 oz. of Dark Turkey, Savory Bread Stuffing; Holiday Yams; Vegetables, Red Bliss Mashed Potatoes & Gravy, Cranberry-Orange Relish; Pumpkin Pie Slice
1 person \$29.95 2 people \$56.95
3 person \$82.95 4 people \$108.95

Need More packaged together add \$26 per person

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
HALF FILET serves 4-6 \$175
FULL FILET Serves 8-12 \$295
PORT DEMI GLACE 32 ounces \$20/qt

SALADS INDIVIDUAL \$7 AND FAMILY SIZE \$24/SERVES 4

POMEGRANATE MIXED GREEN

MIXED GREENS SERVED WITH BOSTON LETTUCE LEAVES TOPPED WITH SLICED PERSIMON, POMEGRANATE SEEDS AND DRESSED WITH A LIGHT POMEGRANATE VINAIGRETTE

BUTTER NUT SQUASH

CARAMELIZED BUTTERNUT SQUASH, CRUMBLIED GORGONZOLA, CANDIED WALNUTS & CRANBERRIES ON A BED OF MIXED GREENS WITH A LIGHT BALSAMIC VINAIGRETTE

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

Order form fields: P/U Date, Phone, Email, P/U Time, Del Time, Guest Arr Time, Name, Special Request, Bill-To Address, City, Zip, Payment Type (Cash, Check, Visa, MasterCard, AmEx, Discover).

1st PICK UP AT 8:00AM

LAST PICK UP AT 1PM

WE CLOSE AT 1:30PM

Signature: _____

Exp Date: _____

CCV Code: _____



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

	<u>IN THE OVEN</u>	<u>MICROWAVE* INSTRUCTIONS</u>
TURKEY	250 degrees 45 minutes – 1 hour <i>(no longer)</i>	<i>Not recommended</i>
BEEF WELLINGTON	REHEAT: 300 degrees 15 minutes BAKE TO COOK: 350 degrees 35 minutes	<i>Not recommended</i>
BRAISED SHORT RIBS	350 degrees 15-20 minutes	<i>Not recommended</i>
MASHED POTATOES, YAMS, & STUFFING	275 degrees 20-30 minutes	10-12 minutes or until hot
GREEN BEANS & OTHER VEGETABLES	250 degrees 15-20 minutes	2-3 minutes
BRIE EN CROÛTE	250 degrees 15-20 minutes or warmed through	4-5 minutes or until soft
POTATOES AU GRATIN	300 degrees 40 minutes	4-5 minutes or until hot
MOST APPETIZER BITES	250 degrees 5-10 minutes	4-5 minutes or until warm/hot

**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.

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WE CLOSE AT 1:30PM