### 2020 Holiday Entrées & Side Dishes To-Go

#### Filet of Beef Wellington
- Beef tenderloin lightly seared with fresh mushroom duxelle, baked to a golden brown in puff pastry or NOT BAKED
  - **INDIVIDUAL PORTION** $34
  - **COCKTAIL SERVING** serves 8-12 $160
  - **WHOLE FILET** serves 8-12 $295
  - **PORT DEMI GLAZE** $12/qt $22/qt

#### Filet Mignon Chateaubriand Style
- Seared, ready for you to roast
  - **INDIVIDUALS** $22pp

#### Braised Short Ribs Bourguignon-Style
- In a red wine sauce with pearl onions, mushrooms, and carrots
  - **INDIVIDUAL SERVING** $22

#### Apple Dressing-Stuffed Whole Boneless Baked Chicken
- Filled with savory apple-sage bread stuffing and served with Apple Jack demi-glace
  - **SERVES 6** $42/lb
  - **7oz INDIVIDUAL** $22/ea
  - **GREEN PEPPERCORN SAUCE** $12/qt $22/qt

#### Roasted Duck with Raspberry Sauce
- Tender half duckling roasted to a deep crisp brown – served with a rich, dark raspberry sauce on the side
  - **HALF DUCK** $28

#### Roasted Goose with Cranberry Onion Chutney Sauce
- Tender half goose roasted to a deep crisp brown – served with a rich, dark raspberry sauce on the side
  - **10/12lbs RAW WEIGHT** $210

#### Apricot-Filled Pork Loin Shallot Sauce
- **4-5 LBS** serves 12-14 $14/lb

#### Salmon on Croute Dill Velouté
- Fresh salmon filet, layered with spinach and salmon mousse, baked to a golden brown in a puff pastry
  - **DINNER STRIP** serves 8-12 $129
  - **NARROW 16” COCKTAIL STRIP** serves 10-12 $69

#### Hot Prime Rib - will be available on Thursday the 24th
- 12oz Hot Prime Rib with Twice Baked Potato, Green Beans and Glazed carrot will be available on the 24th after 4:30 PM
  - **$26**

### Hot Roasted Diestel Turkey Breast
- **10LB RAW WEIGHT** serves up to 16 $119

### Hot Whole Fresh-Roasted Turkey
- Fresh, Range Grown
  - **SMALL** 10-12lbs. serves 10-12 $119
  - **LARGE** 16-18lbs. serves 16-18 $149

### Diestel Turkeys 18/20lbs Diestel (while supplies last) $199

### Turkey Trimmings (Cold)
- Holiday Yams with Maple Syrup, Bourbon, Walnuts & Cranberry-Orange Relish; Fresh Green Bean; Carrots with Pearl Onions; Red Bliss Mashed Potatoes & Gravy
  - **SERVES 6** $79
  - **SERVES 15** $145
  - **GRAVY** (pint/qt) 4pp/8pp $7/$12
  - **CRANBERRY-ORANGE RELISH** (pint/qt) 4pp/8pp $7/$10
  - **SAVORY BREAD STUFFING** 1lb; serves 3-4 $10/lb
  - **MASHED POTATOES** 1lb; serves 2-3 $10/lb
  - **BRUSSEL SPROUTS (ROASTED)** 1lb; serves 2-3 $11/lb

### Our Famous Potatoes au Gratin
  - **SMALL** serves 2-3 / 6” $15
  - **MEDIUM** serves 4-6 / 9” $30
  - **LARGE** serves 15-20 / 12” $60

### Oven-Ready Complete Turkey Dinner (to reheat)
- 8oz. of White & 4oz. of Dark Turkey, Savory Bread Stuffing; Holiday Yams; Vegetables; Red Bliss Mashed Potatoes & Gravy; Cranberry-Orange Relish; Pumpkin Pie Slice
  - **SERVES 1** $29.95
  - **SERVES 3** $82.95

### Need more packaged together add $26 per person

### Salads Individual $7 / Family $24 (serves 4-6)
- **POMEGRANATE MIXED GREEN** Mixed greens served with Boston lettuce leaves, topped with sliced persimmon, pomegranate seeds and dressed with pomegranate vinaigrette
  - **$26**
- **BUTTER NUT SQUASH** Carmalized butternut squash, crumbled gorgonzola, candied walnuts & cranberries on a bed of mixed greens with a light balsamic vinaigrette

**OUR CHILLED ENTRÉE MENU IS ALSO AVAILABLE VISIT**
[https://Shop.theFrenchGourmet.com](https://Shop.theFrenchGourmet.com)

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*Delivery Service Available*