



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

960 Turquoise Street, San Diego, CA 92109

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12/2/20

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 a puff pastry or NOT BAKED*

___	INDIVIDUAL PORTION		\$34
___	COCKTAIL SERVING	serves 8-12	\$160
___	WHOLE FILET	serves 8-12	\$295
___	PORT DEMI GLAZE	\$12/pt	\$22/qt

Filet Mignon Chateaubriand Style

seared, ready for you to roast

___	4-5 LBS	serves 8-10	\$42/lb
___	7oz	individual	\$22/ea
___	Green Peppercorn Sauce	\$12/pt	\$22/qt

Braised Short Ribs Bourguignonne-Style

In a red wine sauce with pearl onions, mushrooms, and carrots

___	IND SERVING		\$22pp
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Apple Dressing-Stuffed

Whole Boneless Baked Chicken

filled with savory apple-sage bread stuffing and served with Apple Jack demi-glace

___	serves 6		\$54
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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	serves 1-2	\$28
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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	servings 6-8	\$210
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Apricot-Filled Pork Loin Shallot Sauce

___	4-5 LBS	serves 12-14	\$14/lb
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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 4:30PM

___			\$26
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Hot Roasted Diestal Turkey Breast

___	10Lb raw weight	serves up to 16	\$119
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Hot Whole Fresh-Roasted Turkey

Fresh, Range Grown

___	Small	10-12lbs.	serves 10-12	\$119
___	Large	16-18lbs.	serves 16-18	\$149

Diestal Turkeys 18/20lbs Diestal (while supplies last) \$199

Turkey Trimmings (Cold)

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

___	serves 6	\$79	___	serves 10	\$109
___	serves 15	\$145	___	serves 20	\$190

___	Gravy	(pint/qt) 4pp/8pp	\$7/\$12
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___	Cranberry-Orange Relish	(pint/qt) 4pp/8pp	\$7/\$10
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___	Savory Bread Stuffing	1lb; serves 3-4	\$10/lb
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___	Mashed Potatoes	1lb; serves 2-3	\$10/lb
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___	Brussel Sprouts (roasted)	1lb; serves 2-3	\$11/lb
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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 2	\$56.95
___	serves 3	\$82.95	___	serves 4	\$108.95

Need more packaged together add \$26 per person

Salads Individual \$7 / Family \$24 (serves 4-6)

___	Pomegranate Mixed Green	___	Butter Nut Squash
	<i>Mixed greens served with Boston lettuce leaves, topped with sliced persimmon, pomegranate seeds and dressed with pomegranate vinaigrette</i>		<i>Caramelized butternut squash, crumbled gorgonzola, candied walnuts & cranberries on a bed of mixed greens with a light balsamic vinaigrette</i>

OUR CHILLED ENTRÉE MENU IS ALSO AVAILABLE VISIT

<https://Shop.theFrenchGourmet.com>

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(858)488-1725 ext 3

DELIVERY SERVICE AVAILABLE

Full menu is available for orders placed by Friday 12-18
Limited menu will be available till Wednesday 12-23 NOON
Chilled Entrée will be available thru the 24th while supplies last.
Consider Picking up your order on Wednesday rather than Thursday
Delivery available \$25 within 10 miles and \$40 beyond 10 miles
12 % service Charge on 12-24th- Applicable sales taxes will be added