



# THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique  
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## 2020 HOLIDAY HORS D'OEUVRE & PARTY TRAYS

12/2/20

### Hot Hors d'Oeuvre *minimum order of 12*

*Sent on waxed doily. Reheat in trays @ 350 for 5-10 min.*

|  |           |
|--|-----------|
| Assorted Thin Crust Mini Quiche Square | \$2.00 ea |
| Artichoke Fondue Mushrooms             | \$2.50 ea |
| Scallop Rumaki (or Shrimp) (GF)        | \$4.50 ea |
| Maryland Crab Cake                     | \$2.50 ea |
| Grilled Flat Iron Steak Crostini       | \$2.50 ea |
| Lollipop Lamb Chops                    | \$4.50 ea |
| Caramelized Onion Pastry Kiss          | \$2.50 ea |
| Assorted Petite Savory Puffs           | \$1.20 ea |
| Chicken Satay or Piccata Skewer (GF)   | \$2.25 ea |
| Bacon and Cheddar New Potato (GF)      | \$2.00 ea |
| Spinach and Feta Mushroom              | \$2.50 ea |
| Hunan Grilled Shrimp Skewer            | \$2.50 ea |
| Mushroom Duxelle Puff                  | \$1.60 ea |

### APPETIZERS

#### Brie en Croûte

*Pre-baked for your convenience! Warm up at home.*

|                                |                     |             |
|--------------------------------|---------------------|-------------|
| ___ <b>Small</b>               | serves 6-8          | <b>\$29</b> |
| ___ <b>Large</b>               | serves 16-20        | <b>\$49</b> |
| ___ Apricot                    | ___ Pesto           |             |
| ___ Sautéed Mushroom w/ Garlic | ___ Tangy Cranberry |             |

#### Combo Charcuterie, Pâte & Cheese Tray

*Garnish with Dried Fruit & Nuts*

|                          |                 |             |
|--------------------------|-----------------|-------------|
| ___ <b>Small 8x8"</b>    | serves up to 2  | <b>\$18</b> |
| ___ <b>Medium 10x12"</b> | serves up to 10 | <b>\$60</b> |

#### Soup

*(1 qt serves up to 4 people)*

|                                 |             |
|---------------------------------|-------------|
| ___ Red Bell Pepper & Pear      | <b>\$7</b>  |
| ___ Butternut Squash            | <b>\$8</b>  |
| ___ Soupe du Jour (see website) | <b>\$7</b>  |
| ___ Lobster bisque              | <b>\$14</b> |

### Cold Hors d'Oeuvre *minimum order of 12*

|   |                       |
|---|-----------------------|
| Deviled Eggs (GF)                                       | \$1.50 ea             |
| Deviled Eggs with Bacon                                 | \$2.00 ea             |
| Seared Ahi on Cucumber Round (GF)                       | \$2.25 ea             |
| Garlic-Cilantro Shrimp (GF)                             | \$2.30 ea             |
| Oven-Roasted Tomato Crostini w/<br>Goat Cheese OR Aioli | \$2.00 -<br>\$2.25 ea |
| Antipasto Skewer  | \$2.25 ea             |
| Jumbo Shrimp Cocktail (GF)                              | \$2.50 ea             |
| White Fish Salad & Smashed Smoked<br>Salmon Baquette    | \$2.50 ea             |
| Walnut and Blue Cheese Mushroom<br>(GF)                 | \$2.25 ea             |

### Mediterranean Vegetable Basket

*Asparagus, Carrots, Broccoli, Cauliflower, Persian Cucumbers,  
Endive, Celery, Cherry Tomatoes, & Bell Peppers with  
Tzatziki (Dill Cucumber Yogurt) OR Hummus*

|                 |        |      |
|-----------------|--------|------|
| Small up to 4   | 8x8"   | \$20 |
| Medium up to 10 | 10x12" | \$45 |

### Caviar Pie

*Layers of sour cream, domestic lump  
fish caviar, and chopped eggs*

|       |              |      |
|-------|--------------|------|
| Small | serves 6-8   | \$29 |
| Large | serves 16-20 | \$59 |

### Artichoke Dip\*

*A spread of artichoke hearts,  
Cheddar, cream cheese and shallots*

|         |         |
|---------|---------|
| 15 pint | \$28/qt |
|---------|---------|

### Mediterranean Eggplant Purée

*Baba Ghanoush  
served with pita bread triangles*

|         |         |
|---------|---------|
| 15 pint | \$28/qt |
|---------|---------|

12% service Charge on 12-24th- Applicable sales taxes will be added

P/U Date \_\_\_\_\_ Phone \_\_\_\_\_ Email \_\_\_\_\_

P/U Time \_\_\_\_\_ Del Time \_\_\_\_\_ Guest Arrive Time \_\_\_\_\_ Name \_\_\_\_\_

Special Request \_\_\_\_\_

Bill to Address \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Payment Type:  Cash  Credit Card # \_\_\_\_\_

Signature \_\_\_\_\_ Exp Date \_\_\_\_\_ CCV Code \_\_\_\_\_