Prime Rib - WED. & SAT. - Hot and ready to serve
12 oz. serving with Twice baked Potato, sautéed vegetables, au jus, creamy horseradish (ready hot by 4:30pm)
$29

Cold REHEATABLE Meals
After removing the lid, Warm up in container at 225° for 30 to 60 min. or Microwave 3 min.

Local Fresh Halibut ($24) or Rock Snapper Filets ($16)
Sauteed Tomato, Caper & Basil Relish, Mixed Wild Rice, Glazed Carrots and Blue Lake Green Beans

Italian-style Meat Lasagna served with garlic bread $21 (serves 2-3)

Pan Seared Jumbo Scallops Rissoto ($26)

Individual Meals Each Family Style (4)
Boneless Pork Loin Chop $16 $54
Brined, topped with apple chutney
Meatloaf (serves 1-2) $15 $50
Whipped red bliss potatoes, sautéed vegetables
Coq au Vin (Leg and Breast) (serves 1-2) $24 $80
Carrots, onions, mushrooms, red wine sauce, garnished with mashed potatoes
Salmon Dijonnaise $19 $64
Fresh salmon filet baked with mustard, citrus, and tarragon topping. Mixed wild rice pilaf with glazed carrots and green beans
Chicken Piccata or Marsala $15 $50
Boneless chicken breast sautéed with a lemon caper sauce or mushroom sauce. Mixed wild rice pilaf and sautéed green beans.
Braised Boneless Short Ribs $23 $75
Bouguignonne-Style in a red wine sauce with pearl onions, mushrooms and glazed carrots. Whipped red bliss potatoes and sautéed green beans.
Duck Confit $17 $58
Slow-braised, duck leg in a light currant demi-glace, wild rice pilaf and sautéed glazed carrots and green beans. (Extra leg $7)
Ratatouille $12 $40
A light stew of eggplant, zucchini, onion, garlic, tomato, and bell peppers over steamed quinoa
Kids Meal $8 N/A
Chicken tenders from scratch! Mac-n-Cheese, glazed carrots and Ranch dressing
Chicken Pot Pie $7 N/A
Tender chicken, peas, carrots, mushrooms, savory sauce, golden crust

AVAILABLE UNCOOKED FROZEN

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catering@thefrenchgourmet.com

Assorted Soups - Made from scratch, such as:
Cream of Broccoli, Cream of Watercress, Red Bell Pepper Pear, Potato Leek, French Onion, Butternut Squash, Tomato Basil, Chicken Noodle, Clam Chowder ($10).
Inquire for the day's offerings.
House-made Quiche: Lorraine, Spinach, Mushroom and Chiff Verde
Pie pan size (serves 4-6) $24 Large (serves 8-10) $36
Individual serving $6.50
Whipped Red Bliss Potatoes with butter & cream $7/lb
Mixed Wild Rice Pilaf with garlic herb butter $11/lb
Steamed Blue Lake Green Beans with garlic herb butter $8/lb
Glazed Carrots & Blue Lake Green Beans with garlic herb butter $8/lb
Mac-n-Cheese Elbow pasta with rich cheddar cheese sauce $6/lb
Savory Baked in Croissants:
Turkey & Cheese, Ham & Cheese, Spinach & Cheese $4.75 ea
Assorted Baguette Sandwiches:
Ham & Swiss, Cheese, Turkey & Cheese, Vegetarian, Tuna Salad, Chicken Curry Salad (add avocado $1) $7 ea
Fresh Fruit $6/pint
Caesar Salad Romain lettuce, Parmesan cheese, garlic croutons, creamy Caesar dressing (serves 1-2) Small $6 Large (serves 4-6) $18
Mixed Green Salad mushrooms, (serves 1-2) Small $6 Large (serves 4-6) $18
tomatoes, cucumber & carrot, vinaigrette on side
Tuna Salad $12/lb
Chicken Curry Salad $12/lb
Rainbow Primavera Pasta Salad $8.50/lb
Dill Potato Salad $8.50/lb
Roasted Vegetable Farro Salad $9.50/lb
French Gourmet Vinaigrette $6/pint
Baguette $2.50 ea
French Breakfast Rolls (Croissant, pain au chocolat, Almond croissant) from $2.75 ea
Sabayon - cold dessert cream-based topping $6/pint
Individual dessert: Fruit tarts, Napoleon, cake slice from $5
Celebration Cakes - Birthdays, etc. Call to Inquire
Wine of the day from $10-$15 & up

** Special requests available upon approval **
Prices and Menu subject to change
email catering@thefrenchgourmet.com for possible update