



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

AVAILABLE UNCOOKED FROZEN

Place your order Today:

<https://shop.thefrenchgourmet.com>

(858) 488-1725 x1 or x3

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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. 1qt **\$8 (serves 3-4)**

House-made Quiche: Lorraine, Spinach, Mushroom and Chili 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 **from \$2.75 ea**
 (Croissant, pain au chocolat, Almond croissant)

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