A Guide to Help You Entertain with Ease

. . . without the cost of full-service catering

Pages 2 & 3  Hors d’OEuvre & Party Trays
The makings of a light hors d’oeuvre party or impromptu get-together

Page 4  Cold Buffet Suggestions
Ideas for a delicious and easy cold lunch, bridal or baby shower, light dinner or picnic basket

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Items for the busy host or hostess, great for the informal yet elegant dinner, holiday gathering, or rehearsal dinner

Page 6  Morning Favorites, Cookies & Other Sweets
Breakfast and brunch ideas

Page 7  Delicious Cakes! . . . for all occasions . . .
Special occasion cakes that will delight your guests!
Visit our bakery for a full selection of our breads and pastries!

FULL-SERVICE CATERING AND PARTY PLANNING ALSO AVAILABLE

Visa, MasterCard, American Express, and Discover Card accepted
Delivery service available. Delivery/set-up is subject to a minimum 15% service charge
Glassware, dishware, flatware, and party equipment rentals available
Prices in Parties Made Easy are subject to change without notice and may not be indicative of full-service catering charges

Request a customized catering scenario in the cuisine of your choice at www.TheFrenchGourmet.com

960 Turquoise Street  |  San Diego, CA 92109  |  (858) 488-1725 x3
TheFrenchGourmet.com  |  catering@thefrenchgourmet.com
## Hot Hors d'Oeuvre (each) *

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maryland Crabcake</td>
<td>$2.75</td>
</tr>
<tr>
<td>Grilled Prosciutto Shrimp (GF)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Crab Stuffed Mushroom</td>
<td>$3.00</td>
</tr>
<tr>
<td>Scallop Rumaki (GF)</td>
<td>$5.00</td>
</tr>
<tr>
<td>Bacon and Cheddar New Potato (GF)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Artichoke Fondue Crostini</td>
<td>$1.75</td>
</tr>
<tr>
<td>Chicken Curry Mousse Puff</td>
<td>$1.60</td>
</tr>
<tr>
<td>Chicken Satay or Piccata Skewer (GF)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Buffalo Chicken Drumettes</td>
<td>$1.60 or $18/dozen</td>
</tr>
<tr>
<td>Lollipops Lamb Chops (GF)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Mini-Meatballs with Marinara</td>
<td>$1.60</td>
</tr>
<tr>
<td>or Green Peppercorn Sauce</td>
<td>$1.60</td>
</tr>
<tr>
<td>Buffalo Chicken Meatballs (GF)</td>
<td>$1.60</td>
</tr>
<tr>
<td>Cattleman Teriyaki Beef Skewer (GF)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Beef Wellington Puff</td>
<td>$3.00</td>
</tr>
<tr>
<td>Crispy Potstickers with Cilantro-Soy Sauce</td>
<td>$2.25</td>
</tr>
<tr>
<td>Caramelized Onion Pastry Kisses</td>
<td>$2.50</td>
</tr>
<tr>
<td>Spinach and Feta-Stuffed Mushroom</td>
<td>$2.50</td>
</tr>
<tr>
<td>Artichoke Stuffed Mushrooms</td>
<td>$2.50</td>
</tr>
<tr>
<td>Mushroom Duxelle Puff</td>
<td>$1.60</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

* These are all easily reheated at home in a pre-heated 275° oven

## Cold Hors d'Oeuvre (each)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Ahi on Cucumber Round (GF)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Caviar New Potato (GF)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Garlic-Cilantro Shrimp (GF)</td>
<td>$2.30</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail (GF)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Smoked Salmon Canapé</td>
<td>$2.25</td>
</tr>
<tr>
<td>French Style Canapé</td>
<td>$2.25</td>
</tr>
<tr>
<td>Chicken Salad Profiterole</td>
<td>$2.25</td>
</tr>
<tr>
<td>Walnut-Blu Cheese Gougere</td>
<td>$2.25</td>
</tr>
<tr>
<td>Prosciutto Wrapped Asparagus (GF)</td>
<td>$2.30</td>
</tr>
<tr>
<td>Melon Slice and Prosciutto (GF)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Antipasto Skewer (GF)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Vegetarian Vietnamese Summer Roll (GF, Vg)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Deviled Eggs $1.50 with Smoked Salmon (GF)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Walnut and Blue Cheese Mushrooms (GF)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Oven-Roasted Tomato Crostini Provençale</td>
<td>$2.00</td>
</tr>
<tr>
<td>or with Montrachet Goat Cheese</td>
<td>$2.25</td>
</tr>
<tr>
<td>Grilled Flat Iron Steak Ciabatta</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

## Elegant Tea Sandwiches (order in multiples of 4)

- Tuna Salad, Watercress, Egg Salad, Cucumber, or Chicken Curry Salad | $2.00  |
- Smoked Salmon                                                      | $2.50  |

## Assorted Pinwheel Wraps

- Turkey and Avocado, Vegetarian, Roast Beef and Creamy Horseradish, or Chicken Curry Salad | $2.00  |
- Smoked Salmon Pinwheel Wrap                                         | $2.75  |

## Assorted Petite Savory Puffs

- Spinach, Prosciutto & Parmesan, Curry Bechamel, Caramelized Onion & Feta | $1.20/ea or $13/dozen

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Our Cold Hors d’Oeuvre items are beautifully arranged on elegant black lacquered disposable trays. Our Hot Hors d’Oeuvre items are arranged on oven-ready trays for your convenience.

Over 42 Years of providing creative catering solutions in the cuisine of your choice to celebrate the milestones of your personal and professional life.

(GF) Gluten Free   (Vg) Vegan
### Party Trays

**Mini serves 3 to 4  Small serves 15 to 20  Medium serves 35 to 40  Large serves 65 to 70**

*Actual number of servings will vary depending on your overall selection*

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>International Artisan Cheese Board with Dried Fruit &amp; Nuts</strong>*</td>
<td>Mini $25  Sm $95  Md $115  Lg $165</td>
<td></td>
<td>Select cheese, nuts, dried fruits, and charcuterie</td>
</tr>
<tr>
<td><strong>Artisan Cheese, Nuts, Dried Fruits, and Charcuterie Tray</strong>*</td>
<td>Mini $25  Sm $90  Md $109  Lg $175</td>
<td></td>
<td>A selection of our delicious pâtés, European-style dried salamis, prosciutto, and Mortadella served with our onion chutney, pickled garlic, Petrou Olives, and cornichons</td>
</tr>
<tr>
<td><strong>Fresh Fruit Tray</strong></td>
<td>Mini $15  Sm $55  Md $75  Lg $95</td>
<td></td>
<td>Seasonal fruits may include pineapple, cantaloupe, grapes, berries, and melon</td>
</tr>
<tr>
<td><strong>Raspberry Yogurt Dip</strong></td>
<td></td>
<td>$5.00/pint</td>
<td>Suggested with fresh fruit</td>
</tr>
<tr>
<td><strong>Marinated and Grilled Vegetable Tray</strong></td>
<td>Mini $20  Sm $75  Md $95  Lg $130</td>
<td></td>
<td>An Italian country-style selection of bell peppers, summer squash, eggplant, artichoke hearts, mushrooms, and other seasonal vegetables</td>
</tr>
<tr>
<td><strong>Regular Vegetable Tray served With Spinach Dip</strong></td>
<td>Mini $20  Sm $49  Md $68  Lg $89</td>
<td></td>
<td>Marinated and grilled vegetables</td>
</tr>
<tr>
<td><strong>Antipasto Platter</strong></td>
<td>Mini $25  Sm $99  Md $150  Lg $210</td>
<td></td>
<td>Prosciutto, Salumi, Cured Meats, Mortadella, and Mozzarella, garnished with pepperoni, olives, and marinated vegetables</td>
</tr>
<tr>
<td><strong>The French Gourmet’s Pâté &amp; Charcuterie Tray</strong>*</td>
<td>Mini $25  Sm $95  Md $109  Lg $149</td>
<td></td>
<td>A selection of our delicious pâtés, European-style dried salamis, prosciutto, and Mortadella served with our onion chutney, pickled garlic, Petrou Olives, and cornichons</td>
</tr>
<tr>
<td><strong>Pesto Cheese Torte</strong>*</td>
<td>6” serves up to 20 $44  12” serves up to 35 $72  Heart-Shaped serves up to 45 $85</td>
<td></td>
<td>Layers of cream cheese, sun-dried tomatoes, and toasted pine nuts, decorated with fresh basil and olives</td>
</tr>
<tr>
<td><strong>Brie en Croute</strong>*</td>
<td>Serves up to 25 $49  Small serves 6-8 $29</td>
<td></td>
<td>A house specialty! Imported Brie cheese baked to a golden brown in puff pastry, filled with your choice of Apricots, Sautéed Mushrooms, Pesto and Pine Nuts, Cranberries, or Brown Sugar and Pecan</td>
</tr>
<tr>
<td><strong>Sliced Baguette</strong></td>
<td></td>
<td>$5.00</td>
<td>Thin - 40 to 50 slices  Dinner Size - 12 to 18 slices</td>
</tr>
<tr>
<td><strong>Crackers</strong></td>
<td></td>
<td>$2.75/sleeve</td>
<td></td>
</tr>
<tr>
<td><strong>Artichoke Dip</strong>*</td>
<td></td>
<td>$28/qt</td>
<td>A spread of artichoke hearts, Cheddar, cream cheese, and shallots</td>
</tr>
<tr>
<td><strong>Mediterranean Eggplant Purée</strong></td>
<td></td>
<td>$28/qt</td>
<td>Served up to 15</td>
</tr>
<tr>
<td><strong>Mini Bruschetta Station</strong></td>
<td></td>
<td>$60</td>
<td>Grilled Artisan Bread with Chef’s choice of 4 of these toppings such as White Bean Hummus, Marinated Sweet Bell Pepper Blend, Roasted Pepper Hummus, Ciabatta Tomato Spread, Kalamata Olive Tapenade, or Whipped Artichoke Feta Cheese</td>
</tr>
<tr>
<td><strong>Endive Sunburst</strong></td>
<td></td>
<td>$68</td>
<td>Mediterranean Eggplant Purée speared with Belgian endive</td>
</tr>
<tr>
<td><strong>Southwestern Black Bean Torte</strong></td>
<td>8” Round serves up to 20 $44</td>
<td></td>
<td>Layers of black beans, roasted chilis, onions, black olives, sour cream, Cheddar and Jack cheeses, salsa, and avocado</td>
</tr>
<tr>
<td><strong>Ceviche</strong></td>
<td></td>
<td>$42/qt</td>
<td>Shrimp or fresh white fish marinated with chilies, tomatoes, onions, cilantro, and lime juice. Enjoy with tortilla chips</td>
</tr>
<tr>
<td><strong>Homemade Mild Salsa Fresca</strong></td>
<td>Red or Green $18/qt  Papaya Salsa $22 qt</td>
<td></td>
<td>Salsa</td>
</tr>
<tr>
<td><strong>Freshly Made Guacamole</strong></td>
<td></td>
<td>$26-$30/qt</td>
<td>Seasonal cost</td>
</tr>
<tr>
<td><strong>Tri-Colored Tortilla Chips</strong></td>
<td>1 lb serves up to 20 (approx.100-130 pcs) $8/lb</td>
<td></td>
<td>Serves up to 25</td>
</tr>
</tbody>
</table>

* Sliced baguettes and assorted crackers suggested

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960 Turquoise Street  |  San Diego, CA 92109  |  (858) 488-1725 x3
Cold Buffet Suggestions

Sandwiches
Choice of:
Croissant .......................... Sm $5.25  Lg $7.95
Baguette 7” .......................... $7.00
Fresh Oven-Roasted Beef
Ham and Swiss Cheese  Turkey and Cheese
Vegetarian  Tuna Salad
Chicken Curry Salad  Seafood Salad
Add Avocado $1.50

Savory Baked in Croissants
(whole or cut up to 6 bite size pcs) ........... $6.50 ea
Turkey & Cheese  Ham & Cheese
Spinach & Cheese

Paninis
Grilled Chicken  ...................... $8.95 ea
w/ tomato, basil aioli, & mozzarella
Steak Focaccia  ....................... $10.95 ea
Sliced grilled flat iron steak with onion chutney, arugula, & Jack cheese

Wraps
Vegan .................................. $7.75 ea
Tofu, red bell peppers, hummus, fresh basil, baby spinach, EVOO & balsamic glaze
Ahi Tuna  .................. $10.95 ea
Seared Ahi with wakame, tomatoes, chives, romaine lettuce, creamy wasabi, and a light ginger-rice vinegar dressing
Mediterranean Turkey  ............... $9.95 ea
Roasted turkey, hummus, feta, fresh basil, hearts of palm, tomatoes, aioli, & arugula

Meat and Cheese Tray
3 lb minimum .......................... $19/lb
Slices of oven-roasted beef, turkey, ham, Cheddar and Jack cheeses

Decorated Cold, Boneless Poached Salmon
Chilled and served with a cold dill sauce or herbed mayonnaise,
• Whole Side Filled, 3 to 4 lb  ....................... $38/lb
• Pinwheels (minimum order 6)3 to 4 oz ea  $9.50 ea
• Whole Fish Market Price

Kosher-Style Smoked Salmon Tray
2½ lbs  ................................. $140
Garnished with capers, rings of red onions and whipped cream cheese.

Salads
Plan on 4 to 6 oz total salad weight per person
Gourmet Cole Slaw  ........................ $8/lb
Caesar Parmesan Pasta  .................. $9.50/lb
Celery Root .............................. $12/lb
Chicken Curry  ....................... $13/lb
Quinoa .................................. $11/lb
Dill Potato  .................. $11/lb
Country Potato  ....................... $10/lb
Asian Cucumber Salad  .................. $12/lb
Fresh Green Bean (with Swiss cheese and grain mustard vinaigrette)  .................. $12/lb
Layered Fresh Basil, Tomato and Mozzarella  $14/lb
Pasta Primavera Salad  .................. $9.50/lb
Tuna Salad .............................. $12/lb
Black Bean & Corn Jalapeno Salad  .................. $10/lb
Classic Caesar Salad  .................. $4.00 pp
Mixed Green Salad  .................. $4.00 pp
Elario’s Salad  .................. $7.00 pp
Spinach Salad  .................. $5.00 pp
Roasted Vegetable Farro Salad  .................. $11 pp

French Gourmet Vinaigrette  .................. $6/pint
Caesar  .................. $7/pint

Rolled Medallions of Beef Filet Mignon Served Cold
2 lb minimum  .................. $44 lb

Cold Sliced Beef Filet Mignon  .................. $40 lb

Grilled Chicken Breast Medallions
With Tarragon mustard sauce  .................. $1.75 slice

Citrus Marinated Turkey Tray
Freshly roasted, served cold with our cranberry-orange relish
Sm-7 lbs serves up to 20  .................. $110
Md-11 lbs serves up to 30  .................. $140
Lg-15 lbs serves up to 60  .................. $185

Freshly Made Soups  .................. $8.00- $10.00/qt
French Onion Soup  .................. $8.00 - $12.00/qt
with toasted breaeted and cheese

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
## Oven-Ready Gourmet

Some items need 3 days notice and may be subject to minimum quantities and seasonal availability.
For same day needs choose from our child reheatable meals page.

### Filet of Beef Wellington
- Beef tenderloin lightly seared with fresh mushroom duxelle, baked to a golden brown in a puff pastry or NOT BAKED
- Port demi-glace sauce
- Individual: $35
- Half Filet Dinner: $165
- Whole Filet serves 8-12: $305

### Filet Mignon Châteaubriand Style
- Tender and lean beef tenderloin ready to be baked
- Individual 7oz: $25
- Half Filet Dinner 2.5 lb: $115
- Whole Filet 4.5 lb: $199
- By the pound: $42/lb

### Braised Short Ribs, Bourguignonne-Style
- Boneless in a red wine sauce with pearl onions, mushrooms, and carrots. Served with mashed potatoes, green beans and carrots
- $23 pp

### Roasted Duckling with Raspberry Sauce
- Tender half duckling roasted to a deep crisp brown, service with rich, dark raspberry sauce.
- $28 pp

### Apricot-Filled Pork Loin Shallot Sauce
- 2-3 lbs: $45
- 4-5 lbs: $70

### Salmon en Croûte dill Velouté
- Fresh filet with spinach and salmon mousse, wrapped in puff pastry and baked to a golden brown.
- Half Strip: $69
- Full Dinner Strip: $129

### Grilled Salmon*
- $21 pp
- With a refreshing Papaya Salsa Or Mediterranean Spiced Salmon, 6/7oz

### Stuffed Whole Boned Chicken
- Serves 6-8: $54
- Choice of filling:
  - Greek-style with Pine Nuts, Spinach and Feta Cheese
  - Pesto
  - Apple Bread

### Oven Roasted Spring New Zealand Rack of Lamb
- Serves 1-2: $30
- Port & Rosemary demi glace

### Cassoulet (minimum 10)
- $24 pp
- White beans baked with duck confit, pork, and sausage

### Penne Pasta Primavera
- Penne pasta tossed with blanched garden vegetables with your choice of tomato basil, tequila lime, or basil pesto sauce with freshly grated Parmesan cheese
- 10 person minimum: $12/pp

### Whole Quiches
- Lorraine, Spinach, Mushroom, Chili Verde, Broccoli/Cheddar
- Individual: $6.50
- Medium 9" Pie: $24
- Large 9" Pie: $36

### Tourte Milanaise
- Layers of frittata, spinach, ham, Swiss cheese and sweet bell pepper, wrapped in a puff pastry, baked to a golden brown.
- Turkey and Tuna also available
- Small 7”: $40
- Large 11": $75

### Tourte au Choux Very French!
- Serves 8-10: $56
- Pork, onions, cabbage and spices, pre-baked in a puff pastry

### Vegetarian Eggplant Torta
- Layers of baked eggplant, sautéed spinach, fresh tomatoes, Feta and Monterey Jack cheeses
- ½ Pan serves 10-12: $60
- Full Pan serves 20-24: $95

### Tomato Basil or Eggplant Lasagna
- ½ Pan serves 10-12: $60
- Full Pan serves 20-24: $100
- A la Viande (meat): $30-$60

### Italian-Style Grilled Vegetables
- $13 lb

### Lemon Blue Lake Green Beans
- Seasonal Cost: $8-10 lb

### Roasted Brussels Sprouts & Cauliflower
- $11/lb
- Finished with a touch of grain mustard and balsamic vinegar

### Country French Potato Pie
- French au gratin-style potatoes baked in our own flaky crust
- Serves 8-10: $22

### Potatoes au Gratin
- Individual Timbale: $2.75
- Small 6": $6
- Medium 9": $16
- Large 9" Deep: $25
- ½ Pan: $50
- Full Pan: $80

### Rosemary Red Potatoes
- $8/lb

### Mixed Wild Rice w/ Almonds
- $11/lb

### Vegetables & Potatoes
- 1lb: $3.4... $XX

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Large quantity discounts are available.

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960 Turquoise Street | San Diego, CA 92109 | (858) 488-1725 x3
Reheatable Meals

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

**Cold REHEATABLE Meals**

- **Local Fresh Halibut** ........................................................... $24
- **Rock Snapper Filet** .......................................................... $16
- **Sautéed Tomato, Caper & Basil Relish, Mixed Wild Rice, Glazed Carrots and Blue Lake Green Beans**
- **Italian-style Meat Lasagna** .................. serves 2-3 ........ $21
  served with garlic bread
- **Pan Seared Jumbo Scallops Rissoto** .................. $26
- **Beef Wellington** .......................................................... $35
  7oz filet with mashed potatoes, green beans and carrots
- **Meatloaf**
  Whipped red bliss potatoes, sautéed vegetables
  Individual ........................................... serves 1-2 .... $15
  Family Style ........................................... serves up to 4 $50
- **Coq au Vin (Leg and Breast)**
  Carrots, onions, mushrooms, red wine sauce, garnished with mashed potatoes
  Individual ........................................... serves 1-2 .... $24
  Family Style ........................................... serves up to 4 $80
- **Salmon Dijonnaise**
  Mixed wild rice pilaf with glazed carrots and green beans
  Individual ........................................... serves 1-2 .... $19
  Family Style ........................................... serves up to 4 $64
- **Chicken Piccata or Marsala**
  Boneless chicken breast sautéed with a lemon caper sauce or mushroom sauce. Mixed wild rice pilaf and sautéed green beans.
  Individual ........................................... serves 1-2 .... $15
  Family Style ........................................... serves up to 4 $50
- **Braised Boneless Short Ribs**
  Bourguignonne-Style in a red wine sauce with pearl onions, mushrooms and glazed carrots. Whipped red bliss potatoes and sautéed green beans.
  Individual ........................................... serves 1-2 .... $23
  Family Style ........................................... serves up to 4 $75
- **Duck Confit**
  Slow-braised, duck leg in a light currant demi-glace, wild rice pilaf and sautéed glazed carrots and green beans. Extra leg $7
  Individual ........................................... serves 1-2 .... $12
  Family Style ........................................... serves up to 4 $40
- **Ratatouille**
  A light stew of eggplant, zucchini, onion, garlic, tomato, and bell peppers over steamed quinoa
  Individual ........................................... serves 1-2 .... $12
  Family Style ........................................... serves up to 4 $40
- **Kids Meal** .................................................. $8/ea
  Chicken tenders from scratch! Mac-n-Cheese, glazed carrots and Ranch dressing

**Assorted Soups** - Made from scratch
- **Cream of Broccoli**, **Cream of Watercress**, **Red Bell Pepper Pear**, **Potato Leek**, **French Onion**, **Butternut Squash**, **Tomato Basil**, **Chicken Noodle**
  1qt ................................ serves 3-4 ........ $8
  Clam Chowder .............................................. $10
- **House-made Quiche:**
  Lorraine, Spinach, Mushroom and Chili Verde
  Individual serving ........................................ $6.50
  Pie pan size ........................................... serves 4-6 $24
  Large .................................................. serves 8-10 $36
- **Whipped Red Bliss Potatoes** ........................................ $7/lb
  with butter & cream
- **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** ....................................... $5.50
  Turkey & Cheese, Ham & Cheese, Spinach & Cheese
- **Assorted Baguette Sandwiches** ....................................... $7 ea
  Ham & Swiss, Cheese, Turkey & Cheese, Vegetarian, Tuna Salad, Chicken Curry Salad
  Add Avocado .................................................. $1
- **Fresh Fruit** .................................................. $6/pint
- **Caesar Salad**
  Romain lettuce, Parmesan cheese, garlic croutons, creamy Caesar dressing
  Small ........................................... serves 1-2 .... $6
  Large .................................................. serves 4-6 .... $18
- **Mixed Green Salad**
  Mushrooms, tomatoes, cucumber & carrot, vinaigrette on side
  Small ........................................... serves 1-2 .... $6
  Large .................................................. serves 4-6 .... $18
- **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
- **Baguette** .................................................. $2.75 ea
- **French Breakfast Rolls** ........................................................ from $3/ea
  Croissant, pain au chocolat, Almond croissant, Palmier
  Individual Dessert ................................................ $5.50
  Fruit tarts, Napoleon, cake slice
- **Celebration Cakes - Birthdays, etc.** ..................................... Call to Inquire
- **Wine of the day** ........................................................ from $10-$15 & up

60 Turquoise Street | San Diego, CA 92109 | (858) 498-1725 x3

Gluten-Free Cookies Available
Morning Favorites

Fresh Fruit Tray
Small ................................................... serves up to 20 . . . $55
Medium .............................................. serves up to 40 . . . $75
Large .................................................. serves up to 75 . . . $95
Raspberry Yogurt Dip .......................................... $5/pint
Suggested with fresh fruit

Whole Quiches
Lorraine, Spinach, Mushroom, Chili Verde and Broccoli Cheddar
Individual serving ........................................ $6.50
Pie pan size ............................................. serves 4-6 . . . $24
Large .................................................. serves 8-10 . . . $36
Breakfast Triangle Quiche
4" ................................................................. $4
Chicken Pot Pie ................................................ $7.00

Smoked Salmon Pinwheel Wraps
Minimum order of 8 ....................................... $2.75 ea
Kosher-Style Smoked Salmon Tray
2½ lbs [See page 4] .......................................... $140

Smoked Salmon Cream Cheese .............................. $11/lb
Fig Cream Cheese .............................................. $6/lb

Artisan Bread 48 hour notice required
Ciabatta ............................................................ $6.50
Sourdough ........................................................ $6.50
Multi-Grain ...................................................... $6.50
Kalamata Olive ................................................... $6.50
Fig Baguette ..................................................... $6.50
French baguette (available daily) ........................... $2.75

Beverages
Izze Sparkling Beverages ..................................... $2.95
Sparkling Water ................................................ $2.95
Evian Water ..................................................... $2.95
Regular/Diet Soft Drinks .................................... $1.75

Croissants
Plain ............................................................. Mini $1.75 . . . Reg $3.00
Almond or Chocolate ....................................... Mini $2.25 . . . Reg $4.00
Twice Baked Almond or Apple ................................ Mini $2.75 . . . Reg $4.95

Rolls
Walnut, Cinnamon, or Raisin ................................ Mini $2.00 . . . Reg $3.75
Plain or Sugar Brioche ........................................ $3.50
Apple Turnover ................................................ $3.50

Muffins
Blueberry, Banana Nut, Oat Bran, Chocolate Chip, Lemon
Poppysseed ..................................................... Reg $2.75 ea . . . Lg $3.75 ea

Danish
Cheese or Fruit ................................................ Mini $2.00 . . . Reg $3.75

Cookies & Other Sweets

Small Cookies ....................................................... $1 ea
Meringue Puffs, Butter Cookies, Mini Madeleine, Chocolate
Chip, Coconut Macaroon

Large Assorted Cookies ........................................ $3.00 ea
Chocolate Chip, Oatmeal Raisin Or Peanut Butter

Shortbread Cookies ............................................. $3.50
Happy Face, Butterfly, Eiffel Tower, Dolphins, Surf Boards

French-Style Macarons ........................................ $1.80 ea
Heart-Shaped Macarons ....................................... $2.50 ea
Divine American Petits Fours . . . Sm $1.90 ea . Lg $2.60 ea

Strawberries ........................................................ $1.95
Dipped in white or dark chocolate

French Petits Fours .............................................. $2.50 ea
Assorted mini-French pastries. Napoléon, Raspberry Tart,
Croquembouche Puffs, Chocolate Éclairs, Lemon Nutella
Tartlets, Chocolate Tartlets

Pound Cake ........................................................ $8.95
Banana, Chocolate, Blueberry, Cranberry, Lemon,
or Pumpkin (seasonal)

Tarts
Apple or Pear 9" ................................................ $22.95

French Gourmet Pastries
An assortment of our delicious specialty pastries:
*NEW Green Queen - Chocolate-Avocado Pastry (GF, Vg),
Lemon Cream, Napoléon, Fruit Tarts, Lemon Nutella Tartlet,
Éclairs, Chocolate Mousse Cake, Cheese Cake, and lots more!
½ Size from ...................................................... $3.00
Reg ............................................................... $5.50 - $6.95

Bite Size Desserts ................................................ $1.60 ea
Brownies, Lemon Bars, Salted Caramel Brownies, Almond
Cake, or Coconut Lancers

Sabayon .......................................................... $6/pint . . . $10/quart
Cream-based Dessert Topping
Delicious Cakes!

Chocolate Mousse/Raspberry Chocolate Mousse or Pralinsko, Lemon, Tiramisu, Millennium Succes Praline
4” ........................................ serves 4/6 .................. $25
6” ........................................ serves 8-12 ............. $34
8” ........................................ serves 14-16 .......... $44
10” .......................................... serves 24-26 .......... $65
1/4 Sheet (8x12”) ....................... serves 24-26 .......... $65
1/3 Sheet (12x12”) .................... serves 34-36 .......... $79
1/2 Sheet (12x16”) .................... serves 48-50 .......... $99
Full Sheet (16x24”) .................. serves 96-100 ......... $190

Pralinsko Chocolate Heart shape Cakes with Custom Message
Small 4” ..................................... serves 1-2 ............. $10
Medium 6” ................................ serves 2-4 ............... $15
Large 8” .................................... serves 4-6 ............... $19
XLarge 10” ................................. serves 6-8 ............ $27

Raspberry Charlotte Heart
6” ........................................ serves 4-6 ............... $34
8” ........................................ serves 8-10 .......... $44

Mixed Fruit Tart
Almond pastry crust coated with white chocolate, filled with rum custard cream, and topped with mixed fruit
Individual ................................... serves 6-8 .......... $6
8” Round ................................... serves 8-10 .......... $29
11” Round ................................... serves 10-12 ......... $38
22” Strip .................................... serves 12-14 .......... $40

Pear & Almond Tart ..................... serves 6-8 .......... $25

Carrot Cake (Gluten Free)
Traditional moist (real) carrot with whipped cream cheese Filling and Icing
6” ........................................ serves 8-12 .......... $34
8” ........................................ serves 14-16 .......... $44

Bagatelle
Moist white sponge cake with fresh fruit in a Bavarian cream. Strawberries White Chocolate or Mango & Pineapple Shredded Coconut
6 x 6” ..................................... serves 4-6 .............. $27
4 x 4” ..................................... serves 2-3 ............... $18
6 x 10” ..................................... serves 10-12 .... ...... $45
12 x 8” .................................... serves 18-20 ......... $65

Raspberry Bagatelle Princess Style
[Topped with Marzipan]
6 x 6” ..................................... serves 6 ............... $27
4 x 4” ..................................... serves 2-3 ............... $18
6 x 10” ..................................... serves 10-12 .... ...... $45
12 x 8” .................................... serves 18-20 ......... $65
1/3 Sheet (12x12”) .................... serves 28-30 .......... $79
1/2 Sheet (12x16”) .................... serves 38-40 .......... $99
Full Sheet (16x24”) .................. serves 76-80 .......... $190

Happy Pandemic Birthday Cake ........................................ $28
Toilet paper shaped cake

Napoleon aka Mille Feuilles
Half Strip ................................... serves up to 6 ........ $25
Strip [23"x5"] ............................... serves up to 12 ... $39

Croquembouche - A Great Centerpiece!
Made of cream puffs with your choice of filling: vanilla custard or chocolate mousse (72 hours notice required)
30 puffs [10” tall] ......................... serves 12-14 ......... $90