



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique



Your Wedding Made Easy

Culinary trends and fads come and go; appreciation of quality endures.

We are happy to share our God given talent
making each wedding a delicious and memorable one.

Congratulations on your engagement!

As you plan the most joyful day of your lives, consider The French Gourmet's catering services.

A wedding catered by the experienced staff of The French Gourmet is a stress-free and delicious experience! Don't let the "French" in our name mislead you. We offer delicious menus in many types of cuisine!

Our in-house bakery and restaurant offer a broad range of culinary talent. The menus are prepped from scratch in our kitchen. Our event chefs and catering team cook your feast on location.

The options outlined on the following pages can be customized to suit your special vision and reflect your personality as a couple. Our team is experienced with most wedding venues in San Diego and can suggest the logistics necessary to make your day worry free.

The French Gourmet will do it's best to work within your specified budget, depending on your chosen venue, service level and menu. Feel free to contact us and we will create a scenario for your review.

Make it a delicious day!

Merci,
The French Gourmet Team



Service Styles

After the ceremony a time to mingle and connect while enjoying a drink needs to be planned:

Tray Passed or Displayed Hors d'Oeuvre are appropriate for this, then you may choose

Buffet: Guests enjoy their meal including a salad, 2 or 3 entrées, 2 side dishes.

Salad Served & Elegant Buffet: This allows everyone to settle and observe the grand entrance, welcome speech and such. Guests can be directed to the buffet in a coordinated manner.

Full Sit-Down, Plated Service: All courses are served to your guests.

Family-Style Service: Once the served salads have been enjoyed, main courses and side dishes are brought to each table on platters.



Stations: Allows a variety of foods and cuisines actively prepared at separate stations for guests to enjoy, taking time to sit and enjoy each course before visiting the next offering. Plan on more dinner time.

Examples of Package Pricing

PACKAGE A: Plated Sit-Down Service

\$150/\$190 pp based on number of guests and final menu choices

- Three Tray Passed Hors d'Oeuvre and Stationary Hors d'Oeuvre Table
- Your choice of Salad
- Pre-selected Entrées or Dual Plate
- Two Sides Plus a Vegetarian/Vegan
- French Gourmet Classic Wedding Cake* or Ceremonial Cake with Dessert or Crêpe Station

PACKAGE B: Family Style

\$135/\$160 pp based on number of guests and final menu choices

- Three Tray Passed Hors d'Oeuvre and Stationary Hors d'Oeuvre Table
- Served Salad
- Up to Three Entrées on Double Sided Table
- Two Sides
- French Gourmet Classic Wedding Cake* or Ceremonial Cake with Dessert or Crêpe Station

All packages include accommodations for special diet.

PACKAGE C: Elegant Buffet

\$140/\$170 pp based on number of guests and final menu choices

- Five Tray Passed Hors d'Oeuvre
- Served Salad or Soup
- Three Entrées on Double Sided Buffet
- Two Sides
- French Gourmet Classic Wedding Cake* or Ceremonial Cake with Dessert Station

PACKAGE D: Buffet

\$90/\$120 pp based on number of guests and final menu choices

- Hors d'Oeuvre Display
- Salad
- Two or Three Entrées
- Two Sides
- French Gourmet Classic Wedding Cake*

Best value for 175+ guests

PACKAGE E: Stations

\$165/\$200 pp based on number of guests and final menu choices

- Five Tray Passed Hors d'Oeuvre
- Choice of Two or Three Action Stations with sides
- French Gourmet Classic Wedding Cake* and/or Crêpe Station

***Cake included in package has design/finish limitations.**

Stated average cost includes food, classic cake, china, white linen napkins, table water service, staff, field kitchen when needed and service charge. Date, location, and number of guests alter cost. Tables, chairs, linen not included in cost but available.



Hors d'Oeuvre

HOT

Mushroom Duxelle Napoleon Puff (V)
Spinach & Feta Stuffed Mushrooms (GF,V)
Artichoke Fondue Filled Mushroom (GF,V)
Artichoke Crostini (V)
Spanakopita (V)
Grilled Flat Iron Steak Baguettine
Grilled Pesto Shrimp (GF)
Buffalo-Style Chicken Meatballs
Crispy Turkey Pot Stickers
Bacon & Cheddar New Potatoes (GF)
Hunan Shrimp Brochette (GF)
Chicken Satay Brochette (GF)
Chicken Curry Puff
Lollipop Lamb Chop (GF)

COLD

Vegetable Vietnamese Summer Spring Roll (Vg,GF)
Oven Roasted Tomato Crostini (V)
Smoked Salmon Canape
Walnut Blue Cheese Gougères (V)
Belgian Endive w/ Blanched Asparagus (GF,V)
Seared Ahi on Cucumber Medallion (GF)
Assorted Mini Quiche (Spinach, Lorraine,
Mushroom, Onion, Chile Verde)
Traditional Deviled Eggs or w/ Bacon (GF)
Tuna Tartar on Crispy Wonton (GF)
Jumbo Shrimp Cocktail (GF)
Garlic-Cilantro Shrimp (GF)
Coconut Shrimp

GF - Gluten Free Vg - Vegan V-Vegetarian

Stationary Hors d'Oeuvre Table

Bruschetta Platter
Brie en Croûte
Artichoke Fondue
Pesto Cheese Torte
Vegetable Crudite
Guacamole, Chips, and Salsa

Italian Grilled Marinated Vegetables
Pâté and Charcuterie Board
Hummus & Mediterranean Eggplant Purée
Artisan Cheese, Fruit and Nuts Board
Assorted Crackers &
Sliced French Gourmet Baguettes



Salads

Pomegranate Mixed Green Salad
Avocado, Roasted Beet, Grapefruit, Mixed Greens
Watermelon Arugula, Feta Cheese, Greens
Iceberg Wedge
Spinach Strawberry
Elario's Salad
Caesar Salad
Mixed Green Salad Vinaigrette

Sides

Potatoes Au Gratin
Mashed Potatoes
Rosemary New Potatoes
Fingerling Braised Potatoes
Risotto (Saffron, Mushroom, or Pesto)
Quinoa Pilaf
Roasted Brussel Sprouts
with Cauliflower & Red Bell Pepper
Glazed Carrot and Fresh Green Beans
Grilled Asparagus, Squash & Red Bell Pepper
Roasted Winter Root Vegetables
Celeriac and Green Beans

Stations

- **Sliders**
Pulled Pork, Burgers, Beyond Burger. Served on a soft roll with crisp coleslaw and garnishes.
- **Pacific Rim**
Fresh Ahi, white fish and Salmon, seared to order with creamy wasabi, cilantro soy sauce served on top of mixed greens, julienne of romaine lettuce and cabbage with a light rice vinegar soy and sesame oil dressing.
- **Boeuf Bourguignon**
Braised boneless beef served with garlic & chive mashed potatoes.
- **Gourmet Skewers** (choose 3 of the following)
Chicken piccata, teriyaki beef, lamb, Hunan shrimp, shrimp with andouille sausage, citrus swordfish. Grilled à la minute served with Saffron Risotto.
- **Grilled Beef Flat Iron Steak or Traditional Roast Beef Carving Station**
Served on mini croissants and soft roll with Potatoes au Gratin.
- **Sage Fried Chicken with Bacon Waffle**
Topped with a maple beurre blanc reduction.
- **Chicken Tagine and Ratatouille Quinoa** (for GF & Vg)
Gluten free recipe of Boneless chicken sautéed with garlic, cumin, onions, cilantro, mint, orange zest, honey, green olives and preserved lemons. Served bite size with Quinoa Pilaf. Quinoa with Ratatouille only is a vegan option.
- **Roasted Turkey Carving Station**
Served with mini croissants or soft roll, accompanied by French Gourmet's cranberry orange relish, herbed aioli and onion chutney.
- **French "Gourmet" Salad Bar**
- **Risotto Station**
Saffron, pesto or porcini risotto with toppings such as Parmesan or Gorgonzola cheeses, pitted kalamata olives, sun dried tomato relish, roasted colored peppers, and sautéed asparagus, side of grilled marinated Summer Vegetables.
- **Fish Tacos**
Grilled fresh local fish served in cocktail corn tortillas with fresh cabbage, cilantro sauce, papaya salsa and cucumber yogurt cream.
- **New Orleans style Gumbo**
Shrimps, chicken, andouille Gumbo served with green chili grits or dirty rice.

Entrées

Mushroom Asparagus filled Chicken breast,
Ancho Chile Chicken
with Jack Cheese Velouté

Mediterranean Chicken Roulade Romesco

Chicken Piccata

Chicken Dijonnaise

Grilled Chicken Breast with Basil Aioli

Duck Confit Rosemary Demi-Glace

Roasted Pork Loin Shallot Sauce

Braised Boeuf Bourguignon

Filet Mignon Chateau Briand

Grilled Flat Iron Steak

Traditional Roast Beef
with Creamy Horseradish and
Green Pepper Corn Demi (Carved by Chef)

Filet of Beef Wellington

Beef Prime Rib au jus

Smoked Salmon Pasta or Primavera

Citrus-Marinated Grilled Salmon
with Papaya Salsa

Baked Salmon Filet Dijonnaise

Macadamia-Crushed Mahi Mahi

Grilled Fresh Local Sea Bass
with Papaya Salsa or Beurre Blanc
Fresh Local Snapper Vera Cruz



Gluten-Free/Vegetarian/Vegan Options Available

Such As:

Ratatouille and Quinoa or Farro (Vg + GF)
Butternut Squash Ravioli (V)

Portabello Tofu Napoleon (Vg + GF)
With layers of grilled sweet bell peppers,
squash, and balsamic glaze.

Ratatouille and Quinoa (Vg + GF)



Wedding Cake

Our Classic Wedding Cake finishes include, white butter cream and whipped cream, naked style, white or dark shaved chocolate.

Please contact our cake coordinator for other customized options including fondant, ombre, Elaborate designs, Croquembouche(see page 2) and creative groom's cakes,

Classic Wedding cake **flavors** include:
Chocolate mousse, Raspberry chocolate mousse, Tiramisu, Millennium, Lemon Buttercream, Carrot Cake (GF) (gluten free), Pralinsko, Red Velvet Fresh Fresh Raspberry Bagatelle (Princess cake), Fresh Strawberry or Tropical Bagatelle



Additions to all packages



Dessert Display

If you'd like to serve your guests a few different dessert options, our catering specialist can design a dream table of sweets. We have an assortment of French Gourmet cakes, cookies, macaroons, petits-fours, and pastries to choose from.

Coffee Stations

Served with shaved chocolate and our famous sabayon whipped cream topping.

Beverage Services

The French Gourmet is licensed for bar services with the necessary liability insurance and vetted bartenders.

Choose from Bar set up where we serve your provided Alcohol, Beer and wines, partial bar, full bar with his and hers special drink.

Bar Set Up: Includes ice, ice chest, ice bowls, ice scoop, water pitcher, chilling tubs, cocktail napkins, and trash removal.

Bar Mixer Set Up: (Alcohol Provided by Client) Includes same items as above plus bar fruits, cocktail mixers, assorted soft drinks, and mineral water.



Michel,

You and your staff made our wedding truly an event we will always remember. The food was excellent as well as the service. Everyone there raved about what a wonderful evening it was and complimented us and your company on your culinary delights. Diane and I spent most of the next week before leaving on our honeymoon consuming the balance of the wedding cake.

**Thank you so much.
Best regards
John and Diane**

Michel and Staff of The French Gourmet,

Thank you so much for the fabulous food, wine and service for our wedding. Everything was delicious – appetizers, entrées, cake, wine, champagne – and the service was superb. We heard many compliments from our guests and everyone left happy and well fed!

The room looked beautiful with the table cloths and settings, thanks for taking care of all the little details.

Good morning Michel,

Saturday was a HUGE success! The food was amazing, and everyone really enjoyed themselves. Thank you so much for your help and for making such great food. I very much appreciate you and your business.

**Thank you,
Stacy**

**Receive a customized scenario by visiting our website at
TheFrenchGourmet.com and completing an Online Request or Call Us**