



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

Parties Made Easy

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
- Page 5** **Oven-Ready Gourmet**
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



Hors d'Oeuvre

Must order a minimum of 12 each.

Cold Hors d'Oeuvre (each)

Seared Ahi on Cucumber Round (GF)	\$2.75
Caviar New Potato (GF)	\$2.75
Garlic-Cilantro Shrimp (GF)	\$2.75
Jumbo Shrimp Cocktail (GF)	\$3.00
Ahi Tartare on Wonton	\$2.75
French Style Canapé	\$2.50
Chicken Salad Profiterole	\$2.50
Walnut-Bleu Cheese Gougere	\$2.25
Prosciutto Wrapped Asparagus (GF)	\$2.50
Melon and Prosciutto (GF)	\$2.25
Antipasto Skewer (GF)	\$2.50
Vegetarian Vietnamese Summer Roll (GF, Vg)	\$2.50
Deviled Eggs \$2.00 with Smoked Salmon (GF)	\$2.25
Walnut and Blue Cheese Mushrooms (GF)	\$2.75
Oven-Roasted Tomato Crostini Provençale	\$2.50
or with Montrachet Goat Cheese	\$2.50
Grilled Flat Iron Steak Ciabatta	\$3.00

Elegant Tea Sandwiches (order in multiples of 4)

Tuna Salad, Watercress, Egg Salad, Cucumber, or Chicken Curry Salad	\$2.25
Smoked Salmon	\$2.75

Assorted Pinwheel Wraps

Turkey and Avocado, Vegetarian, Roast Beef and Creamy Horseradish, or Chicken Curry Salad	\$2.75
Smoked Salmon Pinwheel Wrap	\$3.00

Assorted Petite Savory Puffs

Spinach, Prosciutto & Parmesan, Curry Bechamel, Caramelized Onion & Feta	\$1.50/ea
	or \$15/dozen

Savory Croissant Bites

Turkey & Cheese, Ham & Cheese, Spinach Mushroom & Cheese. Must order in multiples of 6.	\$1.50
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Hot Hors d'Oeuvre (each) *

Maryland Crabcake	\$3.00
Grilled Prosciutto Shrimp (GF)	\$3.50
Crab Stuffed Mushroom	\$3.00
Divers Scallop Rumaki (GF)	\$6.00
Bacon and Cheddar New Potato (GF)	\$2.50
Artichoke Fondue Crostini	\$2.25
Chicken Curry Mousse Puff	\$1.90
Chicken Satay or Piccata Skewer (GF)	\$2.75
Buffalo Chicken Drumettes	\$2.00 or \$20/dozen
Lollipop Lamb Chops (GF)	\$5.50
Mini-Meatballs with Marinara or Green Peppercorn Sauce	\$2.00
Buffalo Chicken Meatballs (GF)	\$2.50
Cattleman Teriyaki Beef Skewer (GF)	\$3.00
Beef Wellington Phyllo Puff	\$3.00
Crispy Potstickers with Cilantro-Soy Sauce	\$2.50
Cheese Burger Sliders	\$3.50
Spinach and Feta-Stuffed Mushroom	\$2.75
Artichoke Stuffed Mushroom	\$2.75
Mushroom Duxelle Puff	\$2.25
Spanakopita	\$2.50
Mini Reubens	\$3.00

Assorted Thin Crust Bite Size Quiche

Lorraine, Spinach, Mushroom, Onion or Chili Verde	\$2.50
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Kid Friendly

Chicken Strips with Ranch Dressing	\$3.00
Pizzetta—Pepperoni or Plain Cheese	\$2.25

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

**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 44 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 5 to 6

Small serves 15 to 20

Medium serves 35 to 40

Large serves 65 to 75

Actual number of servings will vary depending on your overall selection

International Artisan Cheese Board with Dried Fruit & Nuts*

Mini \$65 Sm \$99 Md \$120 Lg \$190

Artisan Cheese, Nuts, Dried Fruits, and Charcuterie Tray*

Mini \$65 Sm \$109 Md \$130 Lg \$198

Fresh Fruit Tray

Seasonal fruits may include pineapple, cantaloupe, grapes, berries, and melon

Mini \$50 Sm \$60 Md \$80 Lg \$109

Raspberry Yogurt Dip

Suggested with fresh fruit \$9.00/pint

Marinated and Grilled Vegetable Tray

An Italian country-style selection of bell peppers, summer squash, eggplant, artichoke hearts, mushrooms, and other seasonal vegetables

Mini \$50 Sm \$80 Md \$105 Lg \$145

Regular Vegetable Tray served With Spinach Dip

Mini \$40 Sm \$59 Md \$85 Lg \$109

Antipasto Platter

Prosciutto, Salumi, Cured Meats, Mortadella, and Mozzarella, garnished with pepperoni, olives, and marinated vegetables

Mini \$70 Sm \$99 Md \$150 Lg \$210

The French Gourmet's Pâté & Charcuterie Tray*

A selection of delicious pâtés, European-style dried salamis, prosciutto, and Mortadella served with our onion chutney, pickled garlic, Olives, and cornichons

Mini \$65 Sm \$99 Md \$119 Lg \$190

Pesto Cheese Torte *

Layers of cream cheese, sun-dried tomatoes, and toasted pine nuts, decorated with fresh basil and olives

6" serves up to 20 \$54

12" serves up to 35 \$82

Heart-Shaped serves up to 45 \$95

Brie en Croûte *

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

Serves up to 25 \$55

Small serves 6-8 \$32

Sliced Baguette

\$6.00

Thin - 40 to 50 slices

Dinner Size - 12 to 18 slices

Crackers

\$3.00/sleeve

Artichoke Dip *

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

Serves up to 20 \$32/qt

Mediterranean Eggplant Purée

Pita bread triangles suggested

Serves up to 15 \$32/qt

Mini Bruschetta Station

Grilled Artisan Breads 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

Serves up to 25 guest \$85

Endive Sunburst

Mediterranean Eggplant Purée speared with Belgian endive

Serves up to 30 \$78

Southwestern Black Bean Torte

Layers of black beans, roasted chilis, onions, black olives, sour cream, Cheddar and Jack cheeses, salsa, and avocado

8" Round serves up to 20 \$59

Ceviche

Shrimp or fresh white fish marinated with chilies, tomatoes, onions, cilantro, and lime juice.

Enjoy with tortilla chips \$48/qt

Homemade Mild Salsa Fresca

Red or Green \$22/qt

Papaya Salsa \$26/qt

Freshly Made Guacamole

Seasonal cost \$28-\$36/qt

Tri-Colored Tortilla Chips

1 lb serves up to 20 (approx. 100-130 pcs) \$10/lb



* Sliced baguettes and assorted crackers suggested

2-2024

Cold Buffet Suggestions

Sandwiches

Choice of:

CroissantSm	\$5.25	Lg	\$8.50
Baguette 7"			\$8.00
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	\$12.95 ea
w/ tomato, basil aioli, & mozzarella	
Steak Focaccia	\$14.95 ea
Sliced grilled flat iron steak with onion chutney, arugula, & Jack cheese	

Wraps

Vegan	\$12.95 ea
Tofu, red bell peppers, hummus, fresh basil, baby spinach, EVOO & balsamic glaze	
Ahi Tuna	\$16.95 ea
Seared Ahi with wakame, tomatoes, chives, romaine lettuce, creamy wasabi, and a light ginger-rice vinegar dressing	
Mediterranean Turkey	\$13.95 ea
Roasted turkey, hummus, feta, fresh basil, hearts of palm, tomatoes, aioli, & arugula	

Meat and Cheese Tray

3 lb minimum 15/20 Guests	\$21/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 \$42/lb
- Pinwheels (minimum order 6) 3 to 4 oz ea \$11/ea
- Whole Fish Market Price

Kosher-Style Smoked Salmon Tray

2½ lbs	\$185
Garnished with capers, rings of red onions, sliced tomatoes, 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 Salad	\$14/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/lb

Dressings

French Gourmet Vinaigrette	\$8/pint
Caesar / Ranch	\$8/pint
Bleu Cheese	\$12/pint

Rolled Medallions of Beef Filet Mignon Served Cold

2 lb minimum	\$52/lb
Filled with caramelized onions and Prosciutto. Enjoy cold with Tarragon mustard sauce. Available without Prosciutto.	

Cold Sliced Beef Filet Mignon	\$48/lb
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Grilled Chicken Breast Medallions

With Tarragon mustard sauce	\$1.90 slice
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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
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French Onion Soup	\$13.00/qt
with toasted crostini and cheese	



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Hot Catering Mains + 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 Dinnerserves 4-6	\$175
Whole Filetserves 8-12	\$295
Port Demi Glace	\$22/qt

Filet Mignon Châteaubriand Style

Tender and lean beef tenderloin ready to be baked

Individual 7oz.....	\$30
Half Filet Dinner 2½ lb.....serves 4-6	\$125
Whole Filet 4½ lb.....serves 8-12	\$225
Demi Glace	\$22/qt

Chicken Breast

Marsala, Picatta\$12/pp

Braised Beef, Bourguignonne-Style \$24/pp

Boneless in a red wine sauce with pearl onions, mushrooms and carrots.

Roasted Duckling with Raspberry Sauce (minimum 2-1/2)

Tender half duckling roasted to a deep crisp brown, served with rich, dark raspberry sauce.serves 1-2\$28/pp

Duck Confit with Raspberry Sauce

1 leg.....\$14

Salmon en Croûte dill Velouté

Fresh filet with spinach and salmon mousse, wrapped in puff pastry, baked to a golden brown.

Half Strip	serves 4-6	\$79
Full Dinner Strip.....	serves 6-8	\$139

Grilled Salmon*\$22/pp

With a refreshing Papaya Salsa, Dijonnaise or Mediterranean Spiced Salmon, 6/7oz

Stuffed Whole Boned Chicken

Serves 6-8\$58

Choice of filling:

- Greek-style with Pistachio, Spinach and Feta Cheese
- Pesto • Apple Bread

Oven Roasted Spring New Zealand Rack of Lamb

Serves 1-2\$36

Rosemary demi glace or Mint Relish

Cassoulet (minimum 8)\$26/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\$13/pp

Rasta Pasta\$14/pp

Penne pasta tossed with strips of grilled chicken, red, yellow and green peppers, sun-dried tomatoes, basil and tequila lime sauce. Add Grilled Chicken \$3.00/pp Shrimp 6.00/pp (10 person minimum)

Whole Quiches

Lorraine, Spinach, Mushroom, Chili Verde, Broccoli/Cheddar

Individual	\$7
Medium 9" Pieserves 4-6	\$24
Large 9" Pie Deep.....serves 8-10	\$36

Tourte Milanaise

Layers of frittata, spinach, ham, Swiss cheese and sweet bell pepper, wrapped in a puff pastry. baked to a gold brown. Turkey and Tuna also available

Small 7"	serves up to 8.	\$65
Large 11"	serves up to 18.	\$90

Tourte au Choux Very French!

Serves 8-10\$82

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	\$70
Full Pan	serves 20-24	\$105

Tomato Basil or Eggplant Lasagna

½ Pan serves 10-12	\$70
Full Pan serves 20-24	\$120
À la Viande (meat)	add \$30-\$60

Italian-Style Grilled Vegetables\$13/lb

Lemon Blue Lake Green Beans\$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\$28

Potatoes au Gratin

Individual Timbale.....	\$3	
Small 6"	serves 1-2	\$8
Medium 9" Pie.....	serves 4-6	\$18
Large 9" Deep.....	serves 8-10	\$28
½ Pan	serves 15-20	\$60
Full Pan	serves 30-40	\$90

Rosemary Red Potatoes\$11/lb

Braised Fingerling Potatoes\$12/lb

Mixed Wild Rice w/ Almonds\$12/lb



Large quantity discounts are available

2-2024

Reheatable Meals

Hot Prime Rib \$36
Available on Sat after 4:30 PM and any days for order of 8 or more. Served Family style. 12 oz with Potato au gratin, sautéed vegetables, au jus, creamy horse radish

Cold REHEATABLE Meals

Filet Mignon Chateaubriand Style
Seared, ready to finish @350° for 15-20 mins
(Individual* (7oz) plus 2 sides and sauce \$34

Filet of Beef Wellington \$38
7oz Filet beef tenderloin lightly seared with fresh Duxell mushroom wrapped in puff pastry, ready to be baked with mashed potatoes, green beans and carrots. Available unbaked or baked.
Individual* (6oz) plus 2 sides and sauce \$38

Salmon Dijonnaise
Mixed wild rice pilaf with glazed carrots and green beans
Individual serves 1 \$22
Family Style serves up to 4 \$80

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 \$16
Family Style serves up to 4 \$55

Braised Boneless Beef
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 \$24
Family Style serves up to 4 \$82

Duck Confit with Raspberry Sauce
Served with rich, dark raspberry sauce, mixed wild rice and vegetables.
2 Legs serves 1 \$30
8 Legs Family Style serves 8 \$110

Ratatouille Quinoa
A light stew of eggplant, zucchini, onion, garlic, tomato, and bell peppers over steamed quinoa
Individual serves 1-2 \$13
Family Style serves 4 \$45

Kids Meal \$10/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 \$8-13

Chicken Pot Pie \$7.50
Tender chicken, peas, carrots, mushrooms, savory sauce, golden crust

House-made Quiche:
Lorraine, Spinach, Mushroom and Chili Verde
Individual serving \$7
Pie pan size serves 4-6 \$24
Large serves 8-10 \$36

Whipped Red Bliss Potatoes \$8/lb
with butter & cream

Mixed Wild Rice Pilaf
with garlic herb butter \$12/lb

Steamed Blue Lake Green Beans
with garlic herb butter \$10/lb

Glazed Carrots & Blue Lake Green Beans
with garlic herb butter \$10/lb

Mac-n-Cheese Elbow Pasta
with rich cheddar cheese sauce \$8/lb

Savory Baked In Croissants \$6.50
Turkey & Cheese, Ham & Cheese, Spinach & Cheese

Assorted Baguette Sandwiches \$8/ea
Ham & Swiss, Cheese, Turkey & Cheese, Vegetarian, Tuna Salad, Chicken Curry Salad
Add Avocado \$1

Fresh Cut-up Fruit \$6/pint

Caesar Salad
Romain lettuce, Parmesan cheese, garlic croutons, creamy Caesar dressing
Individual serves 1-2 \$9
Family serves 4-6 \$25

Mixed Green Salad
Mushrooms, tomatoes, cucumber & carrot, vinaigrette on side
Individual serves 1-2 \$9
Family serves 4-6 \$25

Tuna Salad \$12/lb
Chicken Salad \$14/lb
Rainbow Primavera Pasta Salad \$10/lb
Dill Potato Salad \$10/lb
Roasted Vegetable Farro Salad \$11/lb
Baguette \$3.50 ea

French Breakfast Rolls from \$3.25/ea
Croissant, pain au chocolat, Almond croissant, Palmier)

Individual Dessert from \$6.00
Fruit tarts, Napoleon, cake slice
Celebration Cakes - Birthdays, etc. See page 8
Wine of the day from \$10-\$15 & up



Morning Favorites

Fresh Fruit Tray

Small serves up to 20 \$60
Medium serves up to 40 \$80
Large serves up to 75 \$109

Raspberry Yogurt Dip \$9/pint
Suggested with fresh fruit

Yogurt Parfait \$7.95 ea

Whole Quiches

Lorraine, Spinach, Mushroom, Chili Verde and Broccoli Cheddar
Individual serving \$7
Pie pan size serves 4-6 \$24
Large serves 8-10 \$36

Breakfast Triangle Quiche

4" \$4

Breakfast Burritos \$11.95 ea
Ham, Bacon, Sausage or Avocado, Served with salsa verde

Breakfast Croissant \$9.95 ea
Ham, Bacon, Turkey or Avocado with scrambled eggs and cheddar cheese.

Chicken Pot Pie \$7.50

Smoked Salmon Pinwheel Wraps

Minimum order of 8 \$2.75 ea

Kosher-Style Smoked Salmon Tray

2½ lbs (See page 4) \$185

Smoked Salmon Cream Cheese \$12/lb
Fig Cream Cheese \$8/lb

Artisan Bread 48 hour notice required

Ciabatta	\$7.00
Sourdough	\$7.00
Multi-Grain	\$7.00
Kalamata Olive	\$7.00
Fig Baguette	\$7.00
French baguette (available daily)	\$3.50

Beverages

Rieme Sparkling lemonades	\$2.95
Sparkling Water	\$2.95
Evian Water Liter	\$2.90
Water Liter	\$3.75
Regular/Diet Soft Drinks	\$1.75

Croissants

Plain Mini \$2.00 Reg \$3.25
Chocolate Mini \$2.25 Reg \$4.00
Twice Baked Almond or Apple Mini \$2.75 Reg \$5.25
Almond	Mini \$4.25

Rolls

Walnut, Cinnamon, or Raisin Mini \$2.50 Reg \$4.00
Palmier	\$3.75
Plain or Sugar Brioche	\$2.75
Apple Turnover	\$3.75

Muffins

Blueberry, Banana Nut, Oat Bran, Chocolate Chip, Lemon Poppyseed. Sm \$2.75 ea... Lg \$4.00 ea

Danish

Cheese or Fruit Mini \$2.50 Reg \$4.00

Cookies & Other Sweets

Small Cookies \$1.50 ea
Meringue Puffs, Butter Cookies, Mini Madeleine, Chocolate Chip, Coconut Macaroon

Large Assorted Cookies \$3.50 ea
Chocolate Chip, Oatmeal Raisin Or Peanut Butter

Shortbread Cookies \$3.50 - \$5.00 ea
Happy Face, Butterfly, Eiffel Tower, Dolphins, Surf Boards

French-Style Macarons \$2.00 ea
Heart-Shaped Macarons \$2.75 ea

Strawberries \$2.25
Dipped in white or dark chocolate

French Petits Fours \$2.60 ea
Assorted mini-French pastries. Napoléon, Raspberry Tart, Croquembouche Puffs, Chocolate Éclairs, Lemon Tartlets, Chocolate Mousse Cups, Mixed Fruit Tarts.

Pound Cake \$9.95
Banana, Chocolate, Blueberry, Cranberry, Lemon, or Pumpkin (seasonal)

Tarts

Apple or Pear 8" \$32.00 10" \$44.00

French Gourmet 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 \$3.50
Reg \$6.00 - \$8.00
Gluten-Free Carrot Cake \$6.00

Bite Size Desserts

Brownies, Lemon Bars, Salted Caramel Brownies, Almond Cake, or Coconut Lancers \$1.60 ea

Sabayon \$8/pint \$14/quart
Cream-based Dessert Topping



Delicious Cakes!

Chocolate Mousse/Raspberry Chocolate Mousse or Pralinsko, Lemon, Tiramisu, Millennium Succes Praline

6"	serves 8-12	\$38
8"	serves 14-16	\$57
1/4 Sheet (8x12")	serves 24-26	\$74
1/3 Sheet (12x12")	serves 34-36	\$95
1/2 Sheet (12x16")	serves 48-50	\$139
Full Sheet (16x24")	serves 96-100	\$260

Bagatelle

Moist white sponge cake with fresh fruit in a Bavarian cream.
Strawberries White Chocolate or Mango & Pineapple
Shredded Coconut

4 x 4"	serves 2-3	\$18
6 x 6"	serves 4-6	\$29
6 x 10"	serves 10-12	\$49
12 x 8"	serves 18-20	\$69

Raspberry Bagatelle Princess Style

(Topped with Marzipan)

4 x 4"	serves 2-3	\$21
6 x 6"	serves 6	\$32
6 x 10"	serves 10-12	\$59
12 x 8"	serves 18-20	\$78
1/3 Sheet (12x12")	serves 28-30	\$95
1/2 Sheet (12x16")	serves 38-40	\$125
Full Sheet (16x24")	serves 76-80	\$230

Carrot Cake (Gluten Free)

Traditional moist (real) carrot with whipped cream
cheese Filling and Icing

6"	serves 8-12	\$38
8"	serves 14-16	\$52

Pralinsko Chocolate Heart shape Cakes with Custom Message

Small 4"	serves 1-2	\$15
Medium 6"	serves 2-4	\$19
Large 8"	serves 4-6	\$28
XLarge 10"	serves 6-8	\$38

Raspberry Charlotte Heart

6"	serves 4-5	\$36
8"	serves 8-8	\$46

Mixed Fruit Tart

Almond pastry crust coated with white chocolate, filled with
rum custard cream, and topped with mixed fruit

Individual	\$6
8" Round	serves 6-8	\$35
11" Round	serves 10-12	\$49
22" Strip	serves 12-14	\$55

Pear & Almond Tart	serves 6-8	\$32
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Napoleon aka Mille Feuilles

Half Strip	serves up to 6	\$32
Strip (23"x5")	serves up to 12	\$52

Most cakes are available in bigger sizes.
Greeting signs, such as "Happy Birthday" available.



Express Office Catering Solution

Clear clamshell for individual • Executive tray for buffet

<p>Croissant Sandwiches</p> <p><input type="checkbox"/> Turkey <input type="checkbox"/> Smoked Ham and Swiss <input type="checkbox"/> Roast Beef <input type="checkbox"/> Vegetarian <input type="checkbox"/> Chicken Salad Served with Caesar pasta salad or dill vinaigrette potato salad, fresh fruit cup, and ½ size French Gourmet pastry</p> <p>2 Small</p> <p><input type="checkbox"/> Clear Clamshell \$18.50 <input type="checkbox"/> Executive Tray \$17.50 pp</p> <p>1 Large Cut in 2</p> <p><input type="checkbox"/> Clear Clamshell \$16.00 <input type="checkbox"/> Executive Tray \$15.00 pp</p>	<p>Grilled Chicken on Focaccia Sandwich</p> <p>Boneless, Skinless chicken breast and aioli on herbed focaccia bread with grilled vegetables, spring salad, fresh fruit, and a French Gourmet tiramasu or lemon bar</p> <p><input type="checkbox"/> Clear Clamshell \$18.00 <input type="checkbox"/> Executive Tray \$17.00</p>
<p>Grilled Hunan Chicken Salad on Mixed Greens with Sesame Dressing</p> <p>Served with Asian cucumber salad and oriental cut vegetables, fresh grapes, sliced baguette, and brownie or tangy lemon bar</p> <p><input type="checkbox"/> Clear Clamshell \$18.00 <input type="checkbox"/> Executive Tray \$17.00</p>	<p>Chilled Pinwheels of Poached Salmon Filet (5oz) served with Herbed Mayonnaise</p> <p>Fresh green bean or asparagus salad, wild rice salad, sliced French Gourmet baguette, and three French Gourmet petit fours pastries</p> <p><input type="checkbox"/> Clear Clam Box \$23.00 <input type="checkbox"/> Executive Tray \$22.00</p>
<p>French Baguette Sub Sandwich</p> <p>Chef's choice of assorted meat and cheese, choice of two salads*, assorted cookies</p> <p><input type="checkbox"/> Clear Clamshell \$13.00 <input type="checkbox"/> Executive Tray \$13.00</p>	<p>Chicken Pot Pie</p> <p>Freshly made, choice of two salads*, sliced baguette</p> <p><input type="checkbox"/> Individual \$14.00 <input type="checkbox"/> Executive Tray \$13.00</p>
<p>Rolled Medallions of Filet Mignon filled with Caramelized Onions and Prosciutto</p> <p>Served with a Tarragon mustard sauce, dill potato salad, tomato and mozzarella salad with basil vinaigrette, sliced baguette, and ½ size French Gourmet pastry</p> <p><input type="checkbox"/> Clear Clam Box \$26.00 - Tray 24</p>	<p>Grilled Panini Sandwich (choice of 1 salad, dessert, fruit)</p> <p><input type="checkbox"/> Tuna Melt with Swiss Cheese <input type="checkbox"/> Grilled Vegetables with Balsamic Glaze Vinaigrette <input type="checkbox"/> Chicken, Basil, and Mozzarella <input type="checkbox"/> Prosciutto and mozzarella with honey dijon</p> <p><input type="checkbox"/> Clear Clamshell \$18.00 <input type="checkbox"/> Executive Tray \$17.00</p>
<p>Grilled Medallions of Chicken Breast with Tarragon Mustard Dip</p> <p>Served with fresh green bean salad or dill vinaigrette potato salad, sliced baguette, fresh fruit cup, and ½ size French Gourmet pastry</p> <p><input type="checkbox"/> Clear Clamshell \$16.00 <input type="checkbox"/> Executive Tray \$15.50 pp</p>	<p>Fresh Vegan, Ahi tuna or Mediterranean Turkey Wraps</p> <p>Served with fresh green bean salad or dill vinaigrette potato salad, fresh fruit cup and bite size brownie & lemon bar</p> <p><input type="checkbox"/> Vegan \$15.00 <input type="checkbox"/> Ahi Tuna \$18.00 <input type="checkbox"/> Turkey \$17.00</p>
<p>Santa Fe Roll Up, Pinwheel Style</p> <p><input type="checkbox"/> Roast Beef <input type="checkbox"/> Turkey <input type="checkbox"/> Chicken Curry Salad <input type="checkbox"/> Vegetarian</p> <p>4 pp, Served with Caesar pasta salad or couscous salad, fresh fruit cup, French Gourmet lemon bars, or ½ size French Gourmet pastry</p> <p><input type="checkbox"/> Clear Clamshell \$17.00 <input type="checkbox"/> Executive Tray \$16.00</p>	<p>Fresh Vegetarian Vietnamese Summer Rolls (GF) with Peanut Sauce</p> <p>Shiitake mushrooms, carrots, jicama, Napa cabbage, Bibb lettuce, mint, all seasoned with sesame oil, oyster and soy sauce, wrapped in a rice noodle sheet. Served with Asian coleslaw, fresh fruit cup and, fresh fruit cut and bite size brownie & lemon bar</p> <p><input type="checkbox"/> Clear Clam Box \$17.00 <input type="checkbox"/> Executive Tray \$16.00</p>
	<p>Beverages (each)</p> <p><input type="checkbox"/> Regular Soft Drinks \$2.00 <input type="checkbox"/> Diet Soft Drinks \$2.00 <input type="checkbox"/> Orangina \$3.00 <input type="checkbox"/> Sparkling Water \$3.00 <input type="checkbox"/> Rieme Sparkling Beverage \$3.00 <input type="checkbox"/> Bottle Water \$2.00</p>

*SALAD CHOICES AVAILABLE IN PARTIES MADE EASY MENU, PAGE 4. FIND DESSERTS ON PAGE 6.

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Day: _____ Date: _____ # of Guests: _____ Phone: _____ P/U Time: _____
 Del Time: _____ Guest Ar Time: _____ Special Req: _____
 Name: _____ Company: _____ email: _____
 Delivery Address: _____
 Bill To Address: _____ Suite: _____

	Food Total	\$	_____
	Beverage Total	\$	_____
	Disposables for Buffet @ \$2.00 pp	\$	_____
M/C or VISA #:	knife, spoon, plate, napkin, included with all box lunches		
	Service Charge may apply when nondisposable equipment is requested	\$	_____
Exp Date:	CCV Code:		
	Delivery Fee	\$	_____
Authorized Signature:	Sub-Total	\$	_____
(please print name and dept)	Applicable Sale Tax	\$	_____
	Total	\$	_____

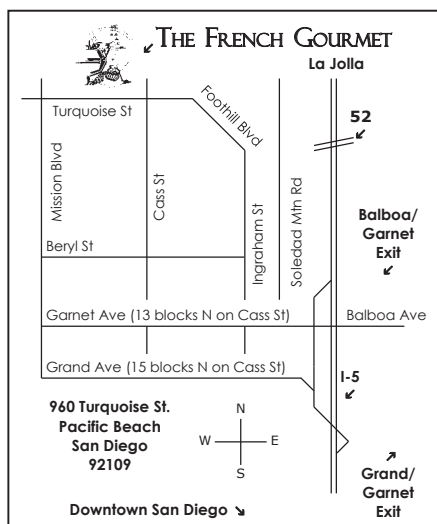


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