

# PARTIES MADE EASY



## WITH THE FRENCH GOURMET

960 Turquoise Street | San Diego | CA | 92109  
(858) 488-1725 ext 2 (858) 488-1799 fax (800) 929-1984  
www.TheFrenchGourmet.com catering@thefrenchgourmet.com

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## A Guide to Help You Entertain with Ease

*. . . without the cost of full-service catering*

- Pages 2 & 3      **Hors d'Œuvre & Party Trays**  
The makings of a light hors d'œuvre 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

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Visa, MasterCard, American Express, and Discover Card accepted

Delivery service available. Delivery/set-up subject to a minimum 10% 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*

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Request a customized catering scenario  
in the cuisine of your choice  
at [www.TheFrenchGourmet.com](http://www.TheFrenchGourmet.com)

# HORS D'ŒUVRE

## Cold Hors d'Œuvre (each)

- Seared Ahi on Cucumber Round \$2.25
- Caviar New Potato \$2.00
- Smoked Salmon-Wrapped Hearts of Palm \$2.35
- Garlic-Cilantro Shrimp \$2.15
- Jumbo Shrimp Cocktail \$2.10
- Roast Beef Canapé w/Stone-ground Mustard \$2.00
- Smoked Salmon Canapé \$1.85
- French Style Canapé \$1.75
- ☆ Chicken Salad Profiterole \$2.00
- ☆ Walnut-Bleu Cheese Gougere \$2.00
- Prosciutto Wrapped Asparagus \$2.10
- Melon Slice and Prosciutto \$1.75
- Antipasto Skewer \$2.10
- Fresh Vegetarian Vietnamese Summer Roll \$1.60
- Deviled Eggs \$1.25 *with Smoked Salmon* \$1.50
- Endive w/ Walnut & Saint Agur Bleu Cheese \$1.75
- Walnut and Blue Cheese Mushrooms \$1.85
- Oven-Roasted Tomato Crostini Provençale \$1.75  
or with Montrachet Goat Cheese \$2.00

### Elegant Tea Sandwiches

- Tuna Salad, Watercress, Egg Salad,  
Cucumber, or Chicken Curry Salad \$1.60
- Smoked Salmon \$1.85

### Assorted Pinwheel Wraps

- Turkey and Avocado, Vegetarian,  
Roast Beef and Creamy Horseradish, or  
Chicken Curry Salad \$1.50
- Smoked Salmon Pinwheel Wrap \$2.25

### Assorted Petite Savory Puffs

- ☆ Spinach, Prosciutto & Parmesan, Curry Bechamel,  
Caramelized Onion & Feta, or  
Salmon Dill Cream Cheese \$ 1/ea or \$10/dozen

☆ NEW ITEM

## Hot Hors d'Œuvre (each) \*

- Maryland Crabcake \$2.25
- Grilled Prosciutto Shrimp \$2.50
- Hunan Shrimp Skewer \$2.50
- Scallop Rumaki \$3.50
- Duck Satay Brochette \$3.25
- Bacon and Cheddar New Potato \$1.85
- Artichoke Fondue Crostini \$1.50
- Chicken Curry Mousse Puff \$1.50
- Chicken Satay or Piccata Skewer \$2.00
- Buffalo Chicken Drumettes \$1.50
- Lollipop Lamb Chops \$4.00
- Mini-Meatballs with Marinara  
or Green Peppercorn Sauce \$1.25
- GLUTEN FREE Buffalo Chicken Meatballs \$1.50
- ☆ Cattleman Teriyaki Beef Skewer \$2.25
- Beef Wellington Puff \$2.50
- Mini Reuben \$2.00
- English-Style Sausage Pie \$1.50
- Crispy Potstickers with Cilantro-Soy Sauce \$1.75
- Caramelized Onion Pastry Kisses \$2.25
- Spinach and Feta-Stuffed Mushroom \$2.00
- Artichoke Stuffed Mushroom \$2.00
- Mushroom Duxelle Puff \$1.50
- Spanakopita \$2.00

### Assorted Thin Crust Bite Size Quiche

- Lorraine, Spinach, Mushroom,  
Onion or Chili Verde \$1.50
- Broccoli and Cheddar \$2.00

### Kid Friendly

- Chicken Strips with Ranch Dressing \$1.50
- Pizzetta—Sausage & Peppers,  
Cheese & Pesto, or  
Roasted Pepper & Feta Cheese \$1.50

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

Minimum order of 12 of each Hors d'Œuvre!  
Our Cold Hors d'Œuvre items are beautifully arranged  
on elegant black lacquered disposable trays.  
Our Hot Hors d'Œuvre items are arranged on oven-ready trays  
for your convenience.

OVER 35 YEARS OF PROVIDING CREATIVE CATERING SOLUTIONS  
IN THE CUISINE OF YOUR CHOICE  
TO CELEBRATE THE MILESTONES  
OF YOUR PERSONAL AND PROFESSIONAL LIFE

10/29/2014

# PARTY TRAYS

## Trays

Sm serves 15 to 20  
Md serves 35 to 40  
Lg serves 65 to 75

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

### **Cheese Tray\***

Garnished with fruit, assorted domestic and imported cheeses  
Sm \$75 Md \$89 Lg \$109

### **International**

#### **Artisan Cheese Board with Dried Fruit & Nuts\***

Sm \$90 Md \$109 Lg \$155

#### **Cheese, Fruit, and Pâté Combination Tray\***

Sm \$80 Md \$99 Lg \$129

### **Fresh Fruit Tray**

Seasonal fruits may include pineapple, cantaloupe, grapes, berries, and melon  
Sm \$45 Md \$65 Lg \$85

### **Raspberry Yogurt Dip**

Suggested with fresh fruit  
\$4.50/pint

### **Marinated and Grilled Vegetable Tray**

An Italian country-style selection of bell peppers, summer squash, eggplant, artichoke hearts, mushrooms, and other seasonal vegetables  
Sm \$64 Md \$86 Lg \$120

### **Fancy Vegetable Tray**

Blanched tender asparagus with cherry tomatoes, Belgian endive and bell peppers, served With Spinach Dip  
Sm \$55 Md \$75 Lg \$95

\* *Sliced baguettes and assorted crackers suggested*

### **The French Gourmet's Pâté & Charcuterie Tray\***

A selection of our delicious pâtés, European-style dried salamis, prosciutto, and Mortadella served with our onion chutney, pickled garlic, Petrou Olives, and cornichons  
Sm \$59 Md \$69 Lg \$95

### **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 \$35  
12" serves up to 35 \$54  
Heart-Shaped serves up to 45 \$69

### **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 \$46

### **Caviar Pie \***

Layers of domestic lump fish caviar, chopped eggs and seasoned sour cream  
Serves up to 25 \$49

### **Regular Vegetable Tray**

Sm \$44 Md \$64 Lg \$84

### **Herbed Cheese Sticks**

70 to 80 per tray \$39

### **Sliced Baguette**

Thin - 40 to 50 slices  
Dinner Size - 12 to 18 slices  
\$4.00

**Crackers** \$2.00 a sleeve

### **Artichoke Dip \***

A spread of artichoke hearts, Cheddar, cream cheese, and shallots  
Serves up to 20 \$25/qt

### **Mediterranean Eggplant Purée**

Pita bread triangles suggested  
Serves up to 15 \$25/qt

### **Endive Sunburst**

Greek-style Tarama caviar or eggplant purée speared with Belgian endive  
Serves up to 30 \$69

### **Crab Mold—Spread\***

Surimi crab meat blended with cream cheese, velouté and herbs, to be enjoyed as a spread  
Serves up to 25 \$44

### **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 \$39

### **Chicken Escabeche**

Diced chicken mixed with a Cuban black bean and mango salsa. Enjoy with tortilla chips \$29/qt

### **Ceviche**

Fresh white fish marinated with chilies, tomatoes, onions, cilantro, and lime juice.  
Enjoy with tortilla chips \$35/qt

### **Homemade Mild Salsa Fresca**

\$14/qt

☆ **Papaya Salsa** \$18 qt

### **Freshly Made Guacamole**

Seasonal cost \$24 - \$28/qt

### **Tri-Colored Tortilla Chips**

1 lb serves up to 20  
(approximately 100-130 pieces)  
\$7/lb

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# COLD BUFFET SUGGESTIONS

## Croissant Sandwiches

Our Best-Seller!

Fresh Oven-Roasted Beef  
Ham and Swiss Cheese  
Smoked Turkey and Avocado  
Vegetarian  
Tuna Salad  
Chicken Curry Salad  
Seafood Salad  
Mini \$4.50 Lg \$6.50

## Paninis

- ☆ Grilled Chicken \$7.95 ea  
With tomato, basil aioli, & Mozzarella
- ☆ Steak Focaccia \$9.95 ea  
Sliced grilled flat iron steak with onion chutney, arugula, & Blue Marble Jack Cheese

## Wraps

- ☆ Vegan \$6.95 ea  
Tofu, red bell peppers, hummus, fresh basil, baby spinach, EVOO, & balsamic glaze
- ☆ Tuna \$9.95 ea  
Seared Ahi with wakame, tomatoes, chives, romaine lettuce, creamy wasabi, and a light ginger-rice vinegar dressing
- ☆ Mediterranean Turkey \$8.95 ea  
Roasted turkey, hummus, feta, fresh basil, hearts of palm, tomatoes, aioli, & arugula

## Meat and Cheese Tray

Slices of oven-roasted beef, turkey, ham, Cheddar and Jack cheeses  
3 lb minimum \$18/lb

## Grilled Chicken Breast Medallions

With Tarragon mustard sauce  
\$1.60 slice

☆ NEW ITEM

## Decorated Cold, Boneless Poached Salmon

- Chilled and served with a cold dill sauce or herbed mayonnaise,
- Whole Side Filled  
3 to 4 lb \$30/lb
  - Pinwheels (*minimum order 6*)  
3 to 4 oz ea \$7.95 ea
  - Whole Fish Market Price

## Kosher-Style

### Smoked Salmon Tray

Garnished with capers, rings of red onions and whipped cream cheese.  
Sliced baguettes and assorted crackers suggested.  
2½ lbs \$99

## Salads

*Plan on 4 to 6 oz total salad weight per person*

- Gourmet Cole Slaw \$6.50/lb
- Caesar Parmesan Pasta \$8.50/lb
- Celery Root \$10/lb
- Chicken Curry \$11/lb
- Quinoa \$9/lb
- Dill Potato \$9/lb
- Country Potato \$8/lb
- ☆ Asian Cucumber Salad \$9/lb
- Fresh Green Bean (with Swiss cheese and grain mustard vinaigrette) \$10/lb
- Layered Fresh Basil, Tomato and Mozzarella \$12 lb
- Pasta Primavera Salad \$7.50/lb
- Seafood Pasta Salad \$9/lb
- ☆ Asian Pasta Salad \$7.50/lb
- Black Bean & Corn Jalapeno Salad \$8.50/lb
- Classic Caesar Salad \$2.50 pp
- Mixed Green Salad \$2.50 pp
- Elario's Salad \$4.00 pp
- Spinach Salad \$3.50 pp

## House-Made Dressings

from \$6/pint

## Rolled Medallions of Filet Mignon

Filled with caramelized onions and Prosciutto, served with Tarragon mustard sauce.  
Available without Prosciutto.  
2 lb minimum \$43 lb

## Filet Mignon Châteaubriand\*

Tender and lean beef tenderloin roasted medium rare to medium  
2 lb minimum \$41/lb  
1 whole filet is 4-5 lbs  
Dinner, serves 8-12  
Cocktail, serves 16-24

## Citrus Marinated Turkey Tray

Freshly roasted, served cold with our cranberry-orange relish  
Sm-7 lbs serves up to 20 \$95  
Md-11 lbs serves up to 30 \$115  
Lg-15 lbs serves up to 60 \$152

## Antipasto Platter

Prosciutto, Salumi, Mortadella, and Mozzarella, garnished with pepperoni, olives, and marinated vegetables  
Sm \$99 Md \$150 Lg \$210

## Soupe du Jour

\$6/qt

## French Gourmet Pastries

½ Size from \$2.50 ea  
See page 6

## Fresh Fruit or Vegetable Tray

See page 3

## Cookies, Brownies, Lemon Bars

See page 6

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

10/29/2014

# OVEN-READY GOURMET

## Salmon en Croûte

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

16" Narrow cocktail size strip \$45

Full Dinner Strip serves 6-8 \$90

Fresh Dill Velouté \$12/qt

## Grilled Salmon

With a refreshing Papaya Salsa  
Or Mediterranean Spiced Salmon

\$14.50 pp

## Salmon Dijonnaise

Fresh salmon filet baked with mustard, citrus, and tarragon

\$14.50 pp

## Macadamia Crusted Mahi Mahi

With Pineapple Beurre Blanc  
\$17 pp

## Breast of Chicken

Piccata, Forestière, Marsala, or Mediterranean, Diable

\$8 pp

## Stuffed Whole Boned Chicken

Choice of filling:

- Greek-style with pine nuts, spinach and Feta cheese
  - Pesto • Apple Bread
- Serves 6-8 \$49

## Mediterranean Game Hen

Serves 1-2 \$14



## Chicken: Coq au Vin, Provençale, Normande

Airline Breast & Leg \$14 pp

## Filet of Beef Wellington

A Classic! Beef tenderloin coated with liver pâté and fresh mushroom duxelle, wrapped in puff pastry, baked to a golden brown.

Individual \$28

Cocktail size strip \$150

Whole filet serves 8-12 \$275

Port demi-glace \$15/qt



## Braised Short Ribs Bourguignonne-Style

In a red wine sauce with pearl onions, mushrooms and carrots

\$19 pp



## Cassoulet

White beans baked with duck confit, pork, and sausage

\$17 pp

## Duck Confit

Slow-braised, duck legs in a light currant demi-glace,

Two piece serving

\$20 pp

## ½ Roasted Duckling

With raspberry sauce

Minimum order of 6 \$20 pp

## Dijon Crusted Rack of Lamb

2 racks serves 3 \$25 pp

## Whole Quiches

See page 6

## Individual Chicken Pot Pie

Baked from scratch! \$5.95 ea

## Tourte Milanaise

Layers of frittata, spinach, ham, Swiss cheese, and

sweet bell pepper,

wrapped in puff pastry, baked to a golden brown.

Turkey and tuna also available.

Serves up to 20 \$58

## Tourte au Choux

Very French!

Pork, onions, cabbage and spices, pre-baked in a puff pastry

Serves 8-10 \$56

## Ham or Turkey

### Broccoli Feuilleté

Fresh broccoli, ham or turkey, and roasted red bell pepper, baked in puff pastry

Serves 8-10 \$48

Without ham or turkey as

a vegetarian dish \$45

## Ratatouille

A light stew of eggplant, zucchini, onion, garlic, tomato, and colored peppers

5 lb minimum

1 lb serves 4-6 \$9/lb

## 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 \$7.75 pp

## ☆ Smoked Salmon Penne Pasta

\$9 pp

## 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 \$90

## Tomato Basil or Eggplant Lasagna

½ Pan serves 10-12 \$45

Full Pan serves 20-24 \$75

À la Viande (meat) add \$15

## Italian-Style Grilled Vegetables

\$12 lb

## Lemon Blue Lake Green Beans

Seasonal Cost \$8-10 lb

## ☆ Roasted Brussels Sprouts & Cauliflower

Finished with a touch of grain mustard and balsamic vinegar

\$8/lb

## Country French Potato Pie

French au gratin-style potatoes baked in our own flaky crust

Serves 8-10 \$20

## Potatoes au Gratin

Individual Timbale \$2.75

½ Pan serves 15-20 \$50

Full Pan serves 30-40 \$70

## ☆ Rosemary Red Potatoes \$5 lb

## ☆ Braised Fingerling Potatoes

\$6/lb

## Mixed Wild Rice w/ Almonds

\$10/lb (3 lb minimum)

Vegetables & Potatoes 1lb serves 3-4



NEW

Large quantity discounts are available

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# MORNING FAVORITES

## Fresh Fruit Tray

Sm serves up to 20 \$45  
Md serves up to 40 \$65  
Lg serves up to 75 \$85

## Raspberry Yogurt Dip

Suggested with fresh fruit  
\$3.95 pt

## Whole Quiches

- Lorraine
- Spinach
- Mushroom
- Chili Verde

New Flavors

May Require Two Days Notice

Onion

Smoked Salmon with Goat Cheese

Sundried Tomato-Pine Nut  
and Artichoke Heart

Broccoli Cheddar Cheese

Breakfast Square

2½" x 2½" \$2.50

Individual \$5.95

Md serves 4-6 \$17.00

Lg serves 8-10 \$25.00

## Chicken Pot Pie

\$5.95

## Smoked Salmon

### Pinwheel Wraps

Minimum order of 8 \$2.25 ea

## Kosher-Style

### Smoked Salmon Tray

2½ lbs \$99 See page 4

## Smoked Salmon &

### Cream Cheese \$8/lb

## Cream Cheese Strawberries

\$1.50

## Beverages (12 oz)

Izze Sparkling Beverages \$1.95

Snapple \$1.95

Sparkling Water \$1.95

Evian Water \$1.95

Regular/Diet Soft Drinks \$1.50

## Artisan Bread

Ciabatta \$3.50

Sourdough \$4.00

Multi-grain \$4.95

Kalamata Olive \$4.95

Fig \$5.95

## Croissants

Plain

Mini \$1.25 Reg \$1.95

Almond or Chocolate

Mini \$1.25 Reg \$2.25

Caramel

Mini \$1.40 Reg \$2.95

Ham and Cheese Reg - \$3.50

Spinach and Cheese Reg - \$3.50

## Rolls

Walnut, Cinnamon, or Raisin

Mini \$1.25 Reg \$2.25

Palmier \$2.50

Plain or Sugar Brioche \$1.95

Apple Turnover \$2.50

Bagel and Cream Cheese \$1.95

## Muffins

Blueberry, Cappuccino,

Lemon Poppyseed, or Oat Bran

Mini \$10 doz Reg \$1.50 ea

XL \$2.50 ea

## Danish

Cheese or Fruit

Mini \$1.25 Reg \$2.50

# COOKIES & OTHER SWEETS

## Cookies

Meringue Puffs, Butter Cookies,  
Madeleine, Chocolate Chip Cookies,  
Coconut Macaroon, or *Chocoroon*  
\$.80 ea

## Large Assorted Cookies

Chocolate Chip, Oatmeal Raisin  
Or Peanut Butter \$1.00 ea

## Shortbread

Happy Face \$2.50

Butterfly \$3.25

Eiffel Tower \$2.50

## Chocolate Truffles

Rolled with toasted almonds  
or dusted with cocoa  
\$1.50 ea

## Strawberries

Dipped in white or  
dark chocolate

\$1.75

## Petits Fours

Assorted mini-French pastries

Napoléons, Cream Puffs,

Éclair, Fruit Tarts,

Chocolate Mousse Cups \$1.75

## Pound Cake

Banana, Chocolate, Blueberry,  
Cranberry, Lemon,

or Pumpkin (seasonal) \$4.05

## Tarts

Apricot, Apple, or Pear Tart

8" \$17.95

## French Gourmet Pastries

An assortment of our delicious  
specialty pastries:

Hazelnut Succès, Lemon Cream,

Mixed Fresh Fruit Tarts,

Napoléon, Éclairs,

Chocolate Mousse Cake,

or Cheese Cake

½ Size from \$2.50

Reg \$4.25 - \$4.95

## Bite Size Desserts

Brownies, Lemon Bars,  
Salted Caramel Brownies,

Almond Cake, or Coconut Lancers

Bite Size 70¢

½ Size \$1.50

Reg Size \$2.95

**French-Style Macarons** \$1.50 ea

**Traditional Petits Fours** \$1.50 ea

**Tarte Tatin** - French apple tart

2 days advance notice 10" \$32.00

*Custom Cookies Available!*

10/29/2014

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Page 6

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# DELICIOUS CAKES !

. . . for all occasions . . . birthdays, weddings, graduations, baby showers, christenings, anniversaries, retirement parties . . .

Check our website for our holiday specials!

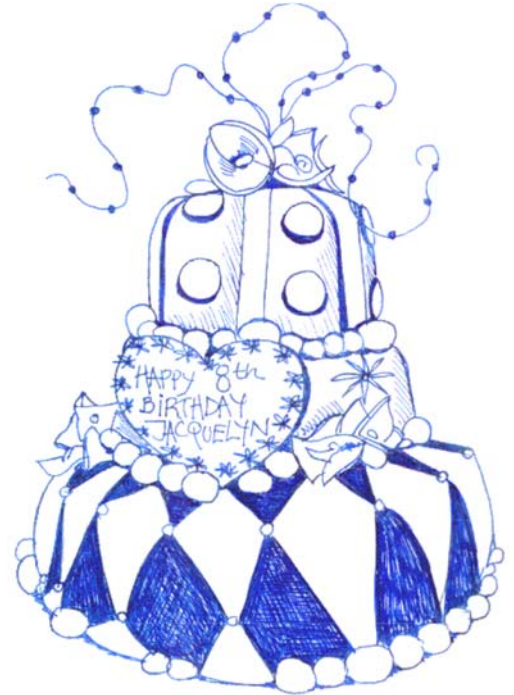
## Send Us Your Cake Order !

Choose from our delicious selection, customized as you wish, any shape or size. Surprise delivery available for an additional fee.

Have your cake beautifully inscribed with the message of your choice for an additional \$2.25 and up.

Other flavors and smaller sizes available upon request:

Black Forest Cake    Succès Praline    Cheesecake  
 Croquembouche    Raspberry Chocolate Mousse  
 Passion Fruit    St. Honoré    Raspberry Framboise  
 Napoléon    Apple or Pear Tart    Raspberry Bagatelle  
 Lemon or Raspberry Mousse    Red Velvet  
 Raspberry White Chocolate Mousse



### Ask about our Custom-Designed Cakes

Individual slices also available

Prices subject to change without notice

<p><b>Strawberry Bagatelle</b>                      Moist white sponge cake filled with fresh strawberries and light Bavarian cream  <i>(Pricing subject to change seasonally)</i></p> <p><b>Tropical Bagatelle</b>                      With coconut flavoring, diced mango and pineapple</p> <table border="0"> <tr><td>6" x 10"</td><td>10-12p</td><td>\$31.50</td></tr> <tr><td>¼ Sheet</td><td>16-20p</td><td>\$47.25</td></tr> <tr><td>½ Sheet</td><td>25-30p</td><td>\$73.50</td></tr> <tr><td>¾ Sheet</td><td>35-40p</td><td>\$95</td></tr> <tr><td>Full Sheet</td><td>70-75p</td><td>\$180</td></tr> </table>	6" x 10"	10-12p	\$31.50	¼ Sheet	16-20p	\$47.25	½ Sheet	25-30p	\$73.50	¾ Sheet	35-40p	\$95	Full Sheet	70-75p	\$180	<p><b>Chocolate Mousse Cake</b>                      Layers of dark chocolate sponge cake moistened with orange liquor and finished with a dark chocolate shaving</p> <table border="0"> <tr><td>8" Round</td><td>14-16p</td><td>\$35</td></tr> <tr><td>¼ Sheet</td><td>28-30p</td><td>\$55</td></tr> <tr><td>½ Sheet</td><td>34-42p</td><td>\$70</td></tr> <tr><td>¾ Sheet</td><td>50-60p</td><td>\$90</td></tr> <tr><td>Full Sheet</td><td>100-120p</td><td>\$180</td></tr> </table>	8" Round	14-16p	\$35	¼ Sheet	28-30p	\$55	½ Sheet	34-42p	\$70	¾ Sheet	50-60p	\$90	Full Sheet	100-120p	\$180	<p><b>Millenium Cake</b>                      Chocolate sponge cake with layers of praline, tiramisu, and chocolate mousse</p> <table border="0"> <tr><td>6" x 10"</td><td>14-16p</td><td>\$35</td></tr> <tr><td>¼ Sheet</td><td>28-30p</td><td>\$55</td></tr> <tr><td>½ Sheet</td><td>34-42p</td><td>\$70</td></tr> <tr><td>¾ Sheet</td><td>50-60p</td><td>\$90</td></tr> <tr><td>Full Sheet</td><td>100-120p</td><td>\$180</td></tr> </table>	6" x 10"	14-16p	\$35	¼ Sheet	28-30p	\$55	½ Sheet	34-42p	\$70	¾ Sheet	50-60p	\$90	Full Sheet	100-120p	\$180	<p><b>Pralinsko</b>                      Dark, moist chocolate cake filled with creamy hazelnut flavored chocolate mousse</p> <table border="0"> <tr><td>8" Round</td><td>14-16p</td><td>\$35</td></tr> <tr><td>¼ Sheet</td><td>28-30p</td><td>\$55</td></tr> <tr><td>½ Sheet</td><td>34-42p</td><td>\$70</td></tr> <tr><td>¾ Sheet</td><td>50-60p</td><td>\$90</td></tr> <tr><td>Full Sheet</td><td>100-120p</td><td>\$180</td></tr> </table>	8" Round	14-16p	\$35	¼ Sheet	28-30p	\$55	½ Sheet	34-42p	\$70	¾ Sheet	50-60p	\$90	Full Sheet	100-120p	\$180
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<p><b>Lemon Buttercream</b>                      A light, lemon-flavored sponge cake filled with a tangy lemon buttercream</p> <table border="0"> <tr><td>8" Round</td><td>14-16p</td><td>\$35</td></tr> <tr><td>¼ Sheet</td><td>28-30p</td><td>\$55</td></tr> <tr><td>½ Sheet</td><td>34-42p</td><td>\$70</td></tr> <tr><td>¾ Sheet</td><td>50-60p</td><td>\$90</td></tr> <tr><td>Full Sheet</td><td>100-120p</td><td>\$180</td></tr> </table>	8" Round	14-16p	\$35	¼ Sheet	28-30p	\$55	½ Sheet	34-42p	\$70	¾ Sheet	50-60p	\$90	Full Sheet	100-120p	\$180	<p><b>Carrot Cake</b>                      Traditional moist carrot cake with cream cheese filling</p> <table border="0"> <tr><td>8" Round</td><td>14-16p</td><td>\$35</td></tr> <tr><td>¼ Sheet</td><td>28-30p</td><td>\$55</td></tr> <tr><td>½ Sheet</td><td>34-42p</td><td>\$70</td></tr> <tr><td>¾ Sheet</td><td>50-60p</td><td>\$90</td></tr> <tr><td>Full Sheet</td><td>100-120p</td><td>\$180</td></tr> </table>	8" Round	14-16p	\$35	¼ Sheet	28-30p	\$55	½ Sheet	34-42p	\$70	¾ Sheet	50-60p	\$90	Full Sheet	100-120p	\$180	<p><b>Tiramisu Cake</b>                      Espresso-soaked Genoise sponge cake and mascarpone cheese</p> <table border="0"> <tr><td>8" Round</td><td>14-16p</td><td>\$35</td></tr> <tr><td>¼ Sheet</td><td>28-30p</td><td>\$55</td></tr> <tr><td>½ Sheet</td><td>34-42p</td><td>\$70</td></tr> <tr><td>¾ Sheet</td><td>50-60p</td><td>\$90</td></tr> <tr><td>Full Sheet</td><td>100-120p</td><td>\$180</td></tr> </table>	8" Round	14-16p	\$35	¼ Sheet	28-30p	\$55	½ Sheet	34-42p	\$70	¾ Sheet	50-60p	\$90	Full Sheet	100-120p	\$180	<p><b>Mixed Fruit Tart</b>                      Almond pastry crust coated with white chocolate, filled with rum custard cream, and topped with mixed fruit  <i>Seasonal pricing. Other choices on page 6.</i></p> <table border="0"> <tr><td>8" Round</td><td>4-6p</td><td>\$24-26</td></tr> <tr><td>10" Round</td><td>8-10p</td><td>\$26-28</td></tr> <tr><td>12" Round</td><td>10-12p</td><td>\$29-31</td></tr> <tr><td>22" Strip</td><td>8-10p</td><td>\$24-26</td></tr> <tr><td>8" Almond Pear Tart</td><td></td><td>\$17.95</td></tr> </table>	8" Round	4-6p	\$24-26	10" Round	8-10p	\$26-28	12" Round	10-12p	\$29-31	22" Strip	8-10p	\$24-26	8" Almond Pear Tart		\$17.95
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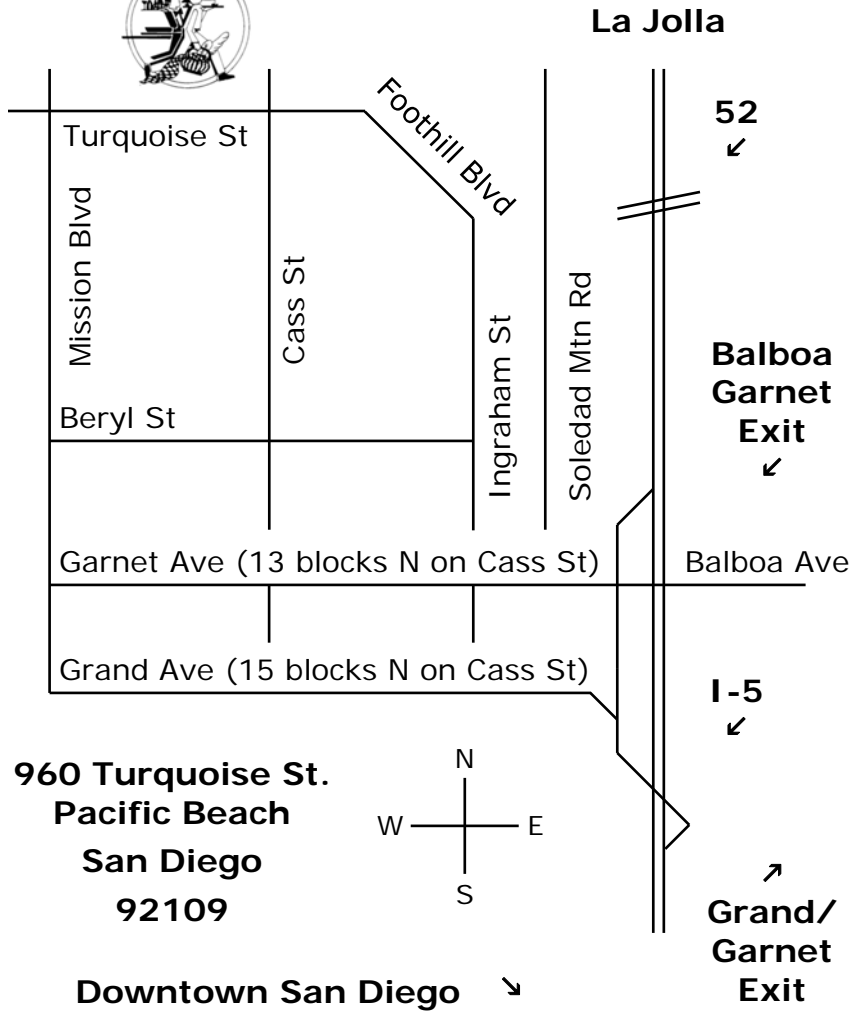
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# THE FRENCH GOURMET



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La Jolla Light, Beach & Bay Press,  
La Jolla Village News, and  
San Diego Magazine*

**Discover Pacific Beach**  
Business of the Year 2005

**Gold Medallion Best Caterer**  
California Restaurant Association

**"Gold Key Award" (Twice!)**  
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**"Finest Service Award"**  
San Diego Convention and  
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**"Chevalier du Merite Agricole"**  
National French Award for  
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