



Presented by The French Gourmet
960 Turquoise Street San Diego, CA 92109
(858) 488-1725 x 311 (800) 929-1984

Tray Passed Hors d'Oeuvre

Our servers will offer your guests the following selection from elegant trays:

Pesto Crostinis

Toasted baguette topped with Mozzarella, tomatoes, pesto sauce and pine nuts.

Caviar Profiterol

Delicate pastry shells filled with finely chopped onions and crème fraîche with caviar.

Tarte à l'Onion

Freshly sliced onions and shallots caramelized in sweet butter and white wine, Bechamel and Gruyère in puff pastry.

Carrot Scallion Fritters

A delicious blend of carrots and scallions combined with seasonings.

Cattlemen Brochette

Grilled skewer beef sirloin marinated with Teriyaki sauce.

Lobster Bisque

A rich lobster cream soup laced with sherry.

Seafood Station

Shrimp Cocktail Jumbo

We cook our own shrimp in a delicious "court bouillon" and serve them peeled with a classic cocktail sauce.

Herb Marinated Garlic Shrimp

Fresh jumbo shrimp marinated with garlic, cilantro and lime.

Crab Claws

Fresh Oysters on 1/2 Shell

Sliced Lox

Sliced smoked salmon on lettuce leaves garnished with sliced onions, capers, served with whipped cream cheese or dilled mustard sauce.

Hors d'Oeuvre Display

Apricot Brie en Croûte

Imported Brie cheese baked in puff pastry with dry apricots.

Fresh Strawberries and Grapes

Pâtès with Condiments

These pâtès are freshly made by the French Gourmet to include a finely textured duck pâtè made with cognac and green peppercorns, coarse country pâtè, smooth chicken liver with port wine and truffles. Our pâtès are accompanied by our own fresh onion chutney, crush style olives and small cornichons pickles.

Pesto Cheese Torte - large

Layers of cream cheese, sun-dried tomatoes, and toasted pine nuts elegantly garnished with fresh basil and whipped cream cheese.

Holiday Vegetable Basket

Blanched asparagus and cherry tomatoes served with your choice of four dips: spinach and herbs in sour cream, creamy seafood, walnut Bleu cheese or toasted mustard seed.

Artichoke Fondue

Lightly seasoned artichokes in a cheese Fondue, seasoned with pepper and garlic and garnished with fresh chopped chives. Sliced Baguette

Dessert Display

Triple Trifle

Three varieties of trifle to tempt your tastebuds: English traditional, Tiramisu, and hazelnut marzipan meringue, presented in a Brandy glass.

Assorted Petits Fours

Mixed Fruit Tarts, Opera Tortes, Chocolate Eclairs, Cream Puffs, Napoleons.

Bite-size Florentine Cookies

Sweets of caramelized sugar and almond slivers.

Coffee Station with Silver Urn

Our premium blends of regular and decaffeinated coffee served in our elegant coffee urns with freshly whipped sabayon cream and dark chocolate shavings.