

# HORS D'ŒUVRE

## Cold Hors d'Œuvre (each)

Seared Ahi on Cucumber Round (GF) \$2.25  
Caviar New Potato (GF) \$2.00  
Smoked Salmon-Wrapped Hearts of Palm (GF) \$2.35  
Garlic-Cilantro Shrimp (GF) \$2.15  
Jumbo Shrimp Cocktail (GF) \$2.10  
Smoked Salmon Canapé \$2.00  
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 (GF) \$1.75  
Deviled Eggs \$1.30 *with Smoked Salmon* (GF) \$1.75  
Endive w/ Asparagus and Egg Crumbles (GF) \$1.75  
Walnut and Blue Cheese Mushrooms (GF) \$2.00  
Oven-Roasted Tomato Crostini Provençale \$1.75  
or with Montrachet Goat Cheese \$2.00  
Grilled Flat Iron Steak Baguettine \$2.25

### 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 \$ 1.10/ea or \$12/dozen

(GF) - *Gluten Free*

## Hot Hors d'Œuvre (each) \*

Maryland Crabcake \$2.25  
Grilled Prosciutto Shrimp (GF) \$2.50  
Crab Stuffed Mushroom \$2.50  
Scallop Rumaki (GF) \$3.50  
Duck Satay Brochette (GF) \$3.25  
Bacon and Cheddar New Potato (GF) \$1.85  
Artichoke Fondue Crostini \$1.50  
Chicken Curry Mousse Puff \$1.50  
Chicken Satay or Piccata Skewer (GF) \$2.00  
Buffalo Chicken Drumettes \$1.50  
Lollipop Lamb Chops (GF) \$4.00  
Mini-Meatballs with Marinara  
or Green Peppercorn Sauce \$1.35  
Buffalo Chicken Meatballs (GF) \$1.50  
Cattleman Teriyaki Beef Skewer (GF) \$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 \$2.10  
Mushroom Duxelle Puff \$1.50  
Spanakopita \$2.00

### Assorted Thin Crust Bite Size Quiche

Lorraine, Spinach, Mushroom,  
Onion or Chili Verde \$1.60  
Broccoli and Cheddar \$2.00

### Kid Friendly

Chicken Strips with Ranch Dressing \$2.00  
Pizzetta—Sausage & Peppers,  
Cheese & Pesto, or  
Roasted Pepper & Feta Cheese \$2.00

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

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.

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