

OVEN-READY GOURMET

Salmon en Croûte

A House Specialty!

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

16" Narrow cocktail size strip \$42

Full Dinner Strip serves 6-8 \$85

Fresh dill velouté \$10 qt

Grilled Salmon

Marinated and grilled salmon fillet with refreshing papaya salsa

Or Moroccan Spiced Salmon

\$13.50 pp

Shrimp Scampi

Jumbo shrimp sautéed in a garlic cream sauce

7 per serving \$17 pp

Breast of Chicken Piccata, Forestière, Marsala, or Moroccan Spice

\$12.50 pp

Macadamia Crusted Mahi Mahi

Served with a Pineapple-Ginger Beurre Blanc

\$17 pp

Stuffed Whole Boned Chicken

Choice of filling:

- Greek-style with pine nut, spinach and Feta
 - À la Pesto or with
 - Apple Bread filling
- Serves 6-8 \$49

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 \$25

Cocktail size strip \$135

Whole filet serves 8-12 \$245

Port demi-glace \$15 qt

Beef Bourguignon

Beef cooked in a red wine sauce with pearl onions, mushrooms and carrots \$18 pp

Duck Confit

Slow-braised, partially boned duckling in a light Currant demi-glace, two piece serving \$19 pp

½ Roasted Duckling

with raspberry sauce

Minimum order of 6 \$19 pp

Whole Quiches

Your choice of Lorraine, spinach, mushroom, or chili verde

Individual \$5.95

Md serves 4-6 \$16.00

Lg serves 8-10 \$22.50

Individual Chicken Pot Pie

Baked from scratch!

\$6.95 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 \$48

Tourte au Choux

Very French!

Pork, onions, cabbage and spices, pre-baked in a puff pastry Serves 8-10 \$46

Ham or Turkey Broccoli Feuilleté

Fresh broccoli, ham or turkey, and roasted red bell pepper, wrapped in puff pastry, baked to a golden brown.

Serves 8-10 \$38

Without ham or turkey as a vegetarian dish \$35

Ratatouille

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

5 lb minimum

1 lb serves 4-6 \$8.50 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

☆ 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

1 lb serves 3-4 \$12 lb

Lemon Blue Lake Green Beans

1lb serves 3-4

Seasonal Cost \$8-10 lb

Country French Potato Pie

Michel's Specialty!

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

Serves 8-10 \$16

Potatoes au Gratin

Baked in cream, seasoned with onion, nutmeg, and

topped with Swiss cheese

Individual Timbale \$2.75

½ Pan serves 15-20 \$45

Full Pan serves 30-40 \$65

Rosemary Red Potatoes

1 lb serves 4-6 \$6 lb

Mixed Wild Rice with Toasted Almonds

3 lb minimum

1 lb serves 4-6 \$9 lb

☆ NEW ITEM

Plan Your Menu at: www.thefrenchgourmet.com catering@thefrenchgourmet.com

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Orders only final upon confirmation by phone and payment