

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

Plan Your Menu at: www.TheFrenchGourmet.com catering@thefrenchgourmet.com
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Orders only final upon confirmation by phone and payment

Sign up on our website to find out about our Special Wine Events