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THE FRENCH GOURMET

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2017 HOLIDAY TO-GO ORDER FORM

APPETIZERS

BRIE EN CROÛTE

\$48

Pre-baked for your convenience! *Serves up to 25*

| | | | |
|-----|-----------|-----|---------------------|
| ___ | Sundried | ___ | Sautéed Mushroom w/ |
| | Apricot | | Garlic Butter |
| ___ | Tangy | ___ | Pesto |
| | Cranberry | | |

MEDITERRANEAN VEGETABLE BASKET

Asparagus, Carrots, Broccoli, Cauliflower, Celery, Persian Cucumbers, Endive, Cherry Tomatoes, & Bell Peppers with Tzatziki (Dill Cucumber Yogurt) OR Hummus

| | | | |
|-----|--------|-----------------|------|
| ___ | SMALL | serves up to 20 | \$58 |
| ___ | MEDIUM | serves up to 40 | \$78 |
| ___ | LARGE | serves up to 75 | \$98 |

COMBO CHARCUTERIE, PÂTÉ, & CHEESE TRAY

GARNISHED WITH OLIVES, ONION CHUTNEY, PICKLED GARLIC

| | | | |
|-----|--------|--------------------------|-------|
| ___ | SMALL | 3.5 lbs; serves up to 20 | \$89 |
| ___ | MEDIUM | 4.5 lbs; serves up to 40 | \$104 |
| ___ | LARGE | 9 lbs; serves up to 60 | \$169 |

ARTISAN IMPORTED CHEESE AVAILABLE – see HdO & Party Trays Flyer

OTHER SELECTIONS *More hors d'œuvre choices available [online](#)*

| | | | |
|-----|---------------------|---------------------|-----------|
| ___ | Caviar Pie | serves up to 25 | \$55 |
| ___ | Scallop Rumaki (GF) | Minimum 12 | \$3.50/ea |
| ___ | Buffalo Chicken | | |
| ___ | Meatballs (GF) | Minimum 12 | \$1.50/ea |
| ___ | Deviled Eggs | Minimum 12 | \$1.30/ea |
| ___ | SOUP Red Bell | | |
| ___ | Pepper & Pear OR | 1qt; serves up to 4 | \$6.95/qt |
| ___ | Butternut Squash | | |

DON'T FORGET OUR BREADS...

| | | |
|-----|-----------------|-------------|
| ___ | French Baguette | \$2.50 ea. |
| ___ | Sliced Baguette | \$4.50 ea. |
| ___ | Mini Croissants | \$1.60 ea. |
| ___ | Dinner Rolls | \$0.50 ea. |
| ___ | Artisan Breads | From \$5.95 |

...& DESSERTS

9" ASSORTED PIES (*serves 8-10*) & 8" CHEESECAKE

| | | |
|-----|--|------|
| ___ | Pumpkin | \$14 |
| ___ | Apple | \$19 |
| ___ | Pecan | \$20 |
| ___ | Cranberry Walnut Cream | \$20 |
| ___ | Chocolate Peanut Butter | \$21 |
| ___ | Pumpkin Cheesecake (<i>serves 10-12</i>) | \$29 |

WHOLE FRESH-ROASTED DIESTEL TURKEY

Diestel Turkeys – Fresh, Range Grown (see back for more info)

Served w/ The French Gourmet's Savory Bread Stuffing & Gravy

| | Size | Weight | Stuffing | Gravy | Serves | Amount |
|-----|-------|-----------|----------|--------|--------|--------|
| ___ | SMALL | 14-16 lbs | 5 lbs | 1.5 qt | 14-16 | \$249 |
| ___ | MED | 20-22 lbs | 7.5 lbs | 2.5 qt | 20-22 | \$319 |
| ___ | LARGE | 26-28 lbs | 10 lbs | 3.5qts | 26-28 | \$399 |

FABULOUS TRIMMINGS

Holiday Yams flavored w/ Maple Syrup, Bourbon, Walnuts, & Crumbled Meringue; Cranberry-Orange Relish; Fresh Green Beans & Carrots w/ Pearl Onions; Freshly Mashed Potatoes

| | | | | | |
|-----|-----------|-------|-----|-----------|-------|
| ___ | Serves 6 | \$69 | ___ | Serves 10 | \$99 |
| ___ | Serves 15 | \$119 | ___ | Serves 20 | \$169 |

| | | | |
|-----|-------------------------------|-----------------|-----------|
| ___ | GRAVY | 1qt serves 8 | \$11/qt |
| ___ | FRESH CRANBERRY-ORANGE RELISH | 1 lb serves 8 | \$8.50/lb |
| ___ | SAVORY BREAD STUFFING | 1 lb serves 3-4 | \$8/lb |
| ___ | MASHED POTATOES & GRAVY | 1 lb serves 2-3 | \$8/lb |

OVEN-READY COMPLETE INDIVIDUAL TURKEY DINNER

Includes 12 oz. of White & Dark Turkey, Savory Bread Stuffing;

Holiday Yams; Vegetables, Mashed Potatoes & Gravy, Cranberry-Orange Relish; Pumpkin Pie Slice

| | | | | | |
|----------|----------|-----------|---------------------|----------|---------|
| 1 person | \$28.95 | 2 people | \$53.95 | 3 people | \$83.95 |
| 4 people | \$109.95 | 5 or more | add \$24 per person | | |

SALMON EN CROÛTE

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

| | | | |
|-----|---------------------------|--------------|------|
| ___ | DINNER STRIP | serves 8 | \$99 |
| ___ | NARROW 16" COCKTAIL STRIP | serves 10-12 | \$49 |

FILET OF BEEF WELLINGTON

Beef Tenderloin lightly seared and coated with liver pâté & fresh Mushroom Duxelle; Baked to a golden brown in a puff pastry

| | | |
|-----|---------------------------|-------------------|
| ___ | INDIVIDUAL | \$28 |
| ___ | COCKTAIL SIZE (1/2 WIDTH) | \$150 |
| ___ | WHOLE FILET | serves 8-12 \$275 |

BÛCHE DE NOËL

Traditional French Yule Log

Chocolate Mousse, Hazelnut Praline, Lemon, or Tiramisu

| | | | |
|-----|--------|------------------|------|
| ___ | SMALL | 6" serves 6-8 | \$29 |
| ___ | MEDIUM | 12" serves 12-14 | \$39 |
| ___ | LARGE | 18" serves 16-18 | \$45 |

MORE ENTRÉE CHOICES AVAILABLE ON OUR HOLIDAY ENTRÉES TO GO FLYER

P/U Date _____ Phone _____ Email _____

P/U Time _____ Del Time _____ Guest Arr Time _____ Name _____

Special Request _____ P/U HOT or COLD

Bill-To Address _____ City _____ Zip _____

Payment Type: Cash Check Visa MasterCard AmEx Discover # _____

Signature: _____ Exp Date: _____

SEE NEXT PAGE FOR ADDITIONAL DETAILS

Prices subject to change without notice



Too Busy to Cook for the Holidays?



*Make It a French Gourmet Holiday...
...we do the cooking, you take the credit!*

ORDERING MADE EASY:

- For best selection and ease of service, please place your order as early as possible.
- **All order must be paid in full in advance. Last minute orders under \$50 subject to a 5% handling fee.**
- **We strongly recommend you arrive at your requested pick-up time with your order number that we will assign to you. It's also helpful to bring a copy of your order with you.**
- **Let us know if you want your food HOT upon pick up.**
- Your order will be packed in disposable containers. **If your food is to be hot at pick up, we suggest bringing a large, empty cooler to keep your food hot during transit.**
- We are happy to arrange deliveries at a Holiday Rate and Service Charge. Please ask your sales consultant for details.

HOW TO RE-HEAT OR COOK YOUR FEAST (FOR WARM FOOD)

| | <u>IN THE OVEN</u> | <u>MICROWAVE INSTRUCTIONS</u> |
|--|--|-------------------------------|
| TURKEY | 250 degrees 45 minutes - 1 hour | <i>Not recommended</i> |
| BEEF WELLINGTON (USE CONVECTION OVEN FOR BEST RESULTS) | COOK 360 degrees 20-30 minutes <i>Then let rest 30 minutes</i> | <i>Not recommended</i> |
| MASHED POTATOES, HOLIDAY YAMS, & STUFFING | 275 degrees 20-30 minutes | 10-12 minutes or until hot |
| GREEN BEANS & OTHER VEGETABLES | 250 degrees 15-20 minutes | 2-3 minutes |
| BRIE EN CROÛTE SALMON EN CROÛTE | 250 degrees 15-20 minutes or warmed through | 4-5 minutes or until warm |
| POTATO AU GRATIN POTATO PIE | 275 degrees 15-20 minutes or warmed through | 4-5 minutes or until warm |
| QUICHE | 250 degrees 15-20 minutes or warmed through | 4-5 minutes or until warm |

**Remember to remove all aluminum foil before placing in the microwave.*

The French Gourmet *proudly serves Diestel Turkey.*

Diestel Turkey... A Difference You Can Taste!



- **Tender and juicy with old-fashioned flavor** - A Diestel Turkey is consistently better - tender and juicy with that old-fashioned turkey flavor you can really taste.
- **Range Grown** - Diestel Turkeys enjoy the freedom of being range grown in the clean Sierra Foothills with individual care and raised longer (approximately 6 months) to develop flavor naturally. Our turkeys are fed a wholesome low fat vegetarian diet of quality grains and soybeans milled on the ranch - free of growth stimulants and hormones.
- **Family Ranch Since 1949** - Diestel Turkeys are grown, processed, and delivered directly to you by the Diestel Family Turkey Ranch - family owned and operated since 1949 - working as one of the last small, family owned turkey grower-processors in the United States.
- **Broad-breasted** - Diestel Turkeys provide excellent value - more meat, less fat and less water than a commodity turkey.