



2017 THANKSGIVING ORDER SHEET

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APPETIZERS

BRIE EN CROÛTE Serves up to 25 \$48

Pre-baked for your convenience! Warm up at home.

- Apricot Sautéed Mushroom w/ Garlic Butter
Tangy Cranberry Pesto

MEDITERRANEAN VEGETABLE BASKET

Asparagus, Carrots, Broccoli, Cauliflower, Celery, Persian Cucumbers, Endive, Cherry Tomatoes, & Bell Peppers. w/ 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 DRIED FRUIT & NUTS

- SMALL 3.5 lbs; serves up to 20 \$89
MEDIUM 4.5 lbs; serves up to 40 \$104
LARGE 7.5 lbs; serves up to 60 \$169

ARTISAN IMPORTED CHEESE AVAILABLE - ask for list and prices

Table with 4 columns: Item, Quantity, Serves, Price. Includes Mediterranean Eggplant Purée, Assorted Bite-Sized Quiche, Artichoke Fondue, etc.

More hors d'oeuvre choices available online

DON'T FORGET OUR BREADS...

- French Baguette \$2.50 ea.
Mini Croissants \$1.60 ea.
Dinner Rolls \$0.50 ea.
Artisan Breads: Fig, Olive, Country, or Multigrain From \$5.95 ea

MIXED FRESH FRUIT TART

- SMALL 8" serves 6-8 \$27
LARGE 10" serves 8-10 \$30
EXTRA LARGE 12" serves 12-14 \$34

TURKEY-SHAPED FRUIT TART

A Centerpiece in Itself!

- Serves 8-10 \$42

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

Table with 7 columns: Size, Weight, Stuffing, Gravy, Serves, Amount. Includes SMALL, MED, LARGE options.

TURKEY TRIMMINGS

Holiday Yams flavored w/ Maple Syrup, Bourbon, Walnuts, & Crumbled Meringue; Cranberry-Orange Relish; Fresh Green Beans, Carrots w/ Pearl Onions; Red Bliss 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 W/ GRAVY 1 lb; serves 2-3 \$8/lb

OTHER SIDES

- POTATOES AU GRATIN 1/4 pan serves 10 \$30
1/2 pan serves 20 \$50
COUNTRY FRENCH POTATO PIE Serves 8-10 \$22

OVEN-READY COMPLETE TURKEY DINNER

8 oz. of White & 4 oz. of Dark Turkey, Savory Bread Stuffing; Holiday Yams; Vegetables, Red Bliss 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
2 or more individual dinners are packaged together

FILET OF BEEF WELLINGTON

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

- INDIVIDUAL PORTION \$33
WHOLE FILET serves 8-12 \$285

BRAISED SHORT RIBS BOURGUIGNONE-STYLE

In a red wine sauce with pearl onions, mushrooms, and carrots \$20/pp

...& DESSERTS

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

- Pumpkin \$14
Pecan \$20
Apple \$19
Cranberry Walnut Cream \$19
Chocolate Peanut Butter \$21
Pumpkin Cheesecake (serves 10-12) \$29
Sabayon (Pint / Quart) \$5/\$10

Order form fields: P/U Date, Phone, Email, P/U Time, Del Time, Guest Arr Time, Name, Special Request, Bill-To Address, City, Zip, Payment Type, Signature, Exp Date, CCV Code.

\*All menu prices subject to change without notice

1ST PICK UP AT 10AM

LAST PICK UP AT 1PM

WE CLOSE AT 1:30PM



# Too Busy to Cook for Thanksgiving?



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

## ORDERING MADE EASY:

- For best selection and ease of service, please place your order by Friday, November 17 *at the very latest*. **All orders must be paid in full in advance.**
- **We strongly recommend you arrive at your requested pick-up time, and bring a copy of your order with you.**
- Since we cook everything fresh for you, Thanksgiving **HOT FOOD** Orders will be available for pick up **only between the hours of 10:00AM and 1:00PM on Thanksgiving Day.**
- *Bread / Bakery* orders will be available for pick up between 8:00AM and 1:00PM on Thanksgiving Day.
- Your order will be packed in disposable containers. **We suggest bringing a large, empty cooler to keep your food warm 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 YOUR FEAST (FOR WARM FOOD)

	<u>IN THE OVEN</u>	<u>MICROWAVE* INSTRUCTIONS</u>
TURKEY	250 degrees 45 minutes – 1 hour <i>(no longer)</i>	<i>Not recommended</i>
BEEF WELLINGTON & BRAISED SHORT RIBS	350 degrees 15-20 minutes	<i>Not recommended</i>
MASHED POTATOES, YAMS, & STUFFING	250 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	250 degrees 15-20 minutes or warmed through	4-5 minutes or until soft
POTATOES AU GRATIN & POTATO PIE	250 degrees 15-20 minutes	4-5 minutes or until soft
MOST APPETIZER BITES	250 degrees 15-20 minutes	4-5 minutes or until soft

*\*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.