

PARTIES MADE EASY

WITH THE FRENCH GOURMET



960 Turquoise Street | San Diego | CA | 92109

(858) 488-1725 ext 2 (858) 488-1799 fax

www.TheFrenchGourmet.com catering@thefrenchgourmet.com

A Guide to Help You Entertain with Ease

... without the cost of full-service catering

Pages 2 & 3

Hors d'Œuvre & Party Trays

The makings of a light hors d'œuvre party or impromptu get-together

Page 4

Cold Buffet Suggestions

Ideas for a delicious and easy cold lunch, bridal or baby shower, light dinner or picnic basket

Page 5

Oven-Ready Gourmet

Items for the busy host or hostess, great for the informal yet elegant dinner, holiday gathering, or rehearsal dinner

Page 6

Morning Favorites, Cookies & Other Sweets

Breakfast and brunch ideas

Page 7

Delicious Cakes! *... for all occasions ...*

Special occasion cakes that will delight your guests!
Visit our bakery for a full selection of our breads and pastries!

FULL-SERVICE CATERING AND PARTY PLANNING ALSO AVAILABLE

Visa, MasterCard, American Express, and Discover Card accepted

Delivery service available. Delivery/set-up is subject to a minimum 15% service charge

Glassware, dishware, flatware, and party equipment rentals available

Prices in *Parties Made Easy* are subject to change without notice
and may not be indicative of full-service catering charges

Request a customized catering scenario
in the cuisine of your choice
at www.TheFrenchGourmet.com

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.

OVER 38 YEARS OF PROVIDING CREATIVE CATERING SOLUTIONS
IN THE CUISINE OF YOUR CHOICE
TO CELEBRATE THE MILESTONES
OF YOUR PERSONAL AND PROFESSIONAL LIFE

10/18/201

The French Gourmet | 960 Turquoise Street | San Diego | CA | 92109
(858) 488-1725 ext 2 (858) 488-1799 fax

www.TheFrenchGourmet.com catering@thefrenchgourmet.com

"Like" The French Gourmet on Facebook

Follow @FrenchGourmet on Twitter

PARTY TRAYS

Trays

Sm serves 15 to 20
Md serves 35 to 40
Lg serves 65 to 75

Actual number of servings will vary depending on your overall selection

Cheese Tray*

Garnished with fruit, assorted domestic and imported cheeses
Sm \$75 Md \$89 Lg \$109

International

Artisan Cheese Board with Dried Fruit & Nuts*

Sm \$90 Md \$109 Lg \$155

Cheese, Fruit, and Charcuterie Tray*

Sm \$80 Md \$99 Lg \$129

Fresh Fruit Tray

Seasonal fruits may include pineapple, cantaloupe, grapes, berries, and melon
Sm \$49 Md \$69 Lg \$89

Raspberry Yogurt Dip

Suggested with fresh fruit
\$4.50/pint

Marinated and Grilled Vegetable Tray

An Italian country-style selection of bell peppers, summer squash, eggplant, artichoke hearts, mushrooms, and other seasonal vegetables
Sm \$69 Md \$89 Lg \$120

Fancy Vegetable Tray

Blanched tender asparagus with cherry tomatoes, Belgian endive and bell peppers, served With Spinach Dip
Sm \$55 Md \$75 Lg \$95

* *Sliced baguettes and assorted crackers suggested*

The French Gourmet's Pâté & Charcuterie Tray*

A selection of our delicious pâtés, European-style dried salamis, prosciutto, and Mortadella served with our onion chutney, pickled garlic, Petrou Olives, and cornichons
Sm \$69 Md \$79 Lg \$109

Pesto Cheese Torte *

Layers of cream cheese, sun-dried tomatoes, and toasted pine nuts, decorated with fresh basil and olives
6" serves up to 20 \$39
12" serves up to 35 \$59
Heart-Shaped serves up to 45 \$75

Brie en Croûte *

A house specialty!
Imported Brie cheese baked to a golden brown in puff pastry, filled with your choice of Apricots, Sautéed Mushrooms, Pesto and Pine Nuts, Cranberries, or Brown Sugar and Pecan
Serves up to 25 \$48

Caviar Pie *

Layers of domestic lump fish caviar, chopped eggs and seasoned sour cream
Serves up to 25 \$55

Regular Vegetable Tray

Sm \$44 Md \$64 Lg \$84

Herbed Cheese Sticks

70 to 80 per tray \$39

Sliced Baguette

Thin - 40 to 50 slices
Dinner Size - 12 to 18 slices
\$4.50

Crackers \$2.50/sleeve

Artichoke Dip *

A spread of artichoke hearts, Cheddar, cream cheese, and shallots
Serves up to 20 \$25/qt

Mediterranean Eggplant Purée

Pita bread triangles suggested
Serves up to 15 \$25/qt

Endive Sunburst

Mediterranean Eggplant Purée speared with Belgian endive
Serves up to 30 \$69

Crab Mold—Spread*

Surimi crab meat blended with cream cheese, velouté and herbs, to be enjoyed as a spread
Serves up to 25 \$44

Southwestern Black Bean Torte

Layers of black beans, roasted chilis, onions, black olives, sour cream, Cheddar and Jack cheeses, salsa, and avocado
8" Round serves up to 20 \$39

Chicken Escabeche

Diced chicken mixed with a Cuban black bean and mango salsa. Enjoy with tortilla chips \$29/qt

Ceviche

Fresh white fish marinated with chilies, tomatoes, onions, cilantro, and lime juice.
Enjoy with tortilla chips \$39/qt

Homemade Mild Salsa Fresca

Red or Green
\$18/qt

Papaya Salsa \$20 qt

Freshly Made Guacamole

Seasonal cost \$24 - \$28/qt

Tri-Colored Tortilla Chips

1 lb serves up to 20
(approximately 100-130 pieces)
\$7/lb

Plan Your Menu at: www.TheFrenchGourmet.com catering@thefrenchgourmet.com
(858) 488-1725 ext 2 (858) 488-1799 fax

Orders are only final upon confirmation by phone and payment
Sign up on our website to find out about our Special Wine Events

COLD BUFFET SUGGESTIONS

Sandwiches

Choice of Bread:

Croissant Mini \$4.50 Lg \$6.95

Baguette \$6.00

Soft Challah \$7.00

Fresh Oven-Roasted Beef
Ham and Swiss Cheese
Turkey and Avocado
Vegetarian
Tuna Salad
Chicken Curry Salad
Seafood Salad

Savory Baked in Croissants

(whole or cut up to bite size)
\$5.00 ea

Turkey & Cheese
Ham & Cheese
Spinach & Cheese

Paninis

Grilled Chicken \$7.95 ea
w/ tomato, basil aioli, & mozzarella
Steak Focaccia \$9.95 ea
Sliced grilled flat iron steak with
onion chutney, arugula, &
blue marble Jack cheese

Wraps

Vegan \$6.95 ea
Tofu, red bell peppers,
hummus, fresh basil,
baby spinach, EVOO, &
balsamic glaze
Ahi Tuna \$9.95 ea
Seared Ahi with wakame,
tomatoes, chives, romaine
lettuce, creamy wasabi, and a
light ginger-rice vinegar
dressing
Mediterranean Turkey \$8.95 ea
Roasted turkey, hummus, feta,
fresh basil, hearts of palm,
tomatoes, aioli, & arugula

Meat and Cheese Tray

Slices of oven-roasted beef,
turkey, ham,
Cheddar and Jack cheeses
3 lb minimum \$18/lb

Decorated Cold, Boneless

Poached Salmon

Chilled and served with
a cold dill sauce or
herbed mayonnaise,

- Whole Side Filled
3 to 4 lb \$35/lb
- Pinwheels (*minimum order 6*)
3 to 4 oz ea \$8.95 ea
- Whole Fish Market Price

Kosher-Style

Smoked Salmon Tray

Garnished with capers,
rings of red onions and
whipped cream cheese.
2½ lbs \$125

Salads

*Plan on 4 to 6 oz
total salad weight per person*

Gourmet Cole Slaw \$6.50/lb
Caesar Parmesan Pasta \$9/lb
Celery Root \$11/lb
Chicken Curry \$12/lb
Quinoa \$10/lb
Dill Potato \$9.50/lb
Country Potato \$8.50/lb
Asian Cucumber Salad \$10/lb
Fresh Green Bean (with
Swiss cheese and grain
mustard vinaigrette) \$11/lb
Layered Fresh Basil, Tomato
and Mozzarella \$13 lb
Pasta Primavera Salad \$8/lb
Seafood Pasta Salad \$12/lb
Asian Pasta Salad \$8.50/lb
Black Bean &
Corn Jalapeno Salad \$9.50/lb
Classic Caesar Salad \$3.00 pp
Mixed Green Salad \$3.00 pp
Elario's Salad \$5.00 pp
Spinach Salad \$4.00 pp
Farro Salad \$10.00 pp

House-Made Dressings

from \$6/pint

Rolled Medallions of

Filet Mignon

Filled with caramelized onions
and Prosciutto, served with
Tarragon mustard sauce.
Available without Prosciutto.
2 lb minimum \$43 lb

Filet Mignon Châteaubriand*

Tender and lean beef tenderloin
roasted medium rare to medium
2 lb minimum \$41/lb
1 whole filet is 4-5 lbs
Dinner, serves 8-12
Cocktail, serves 16-24

Grilled Chicken Breast Medallions

With Tarragon mustard sauce
\$1.60 slice

Citrus Marinated Turkey Tray

Freshly roasted, served cold
with our cranberry-orange relish
Sm-7 lbs serves up to 20 \$95
Md-11 lbs serves up to 30 \$115
Lg-15 lbs serves up to 60 \$152

Antipasto Platter

Prosciutto, Salumi,
Mortadella, and Mozzarella,
garnished with
pepperoni, olives, and
marinated vegetables
Sm \$99 Md \$150 Lg \$210

Soupe du Jour

\$6.95/qt

French Onion Soup

\$6.95/qt

French Gourmet Pastries

½ Size from \$2.75 ea
See page 6

Fresh Fruit or Vegetable Tray

See page 3

Cookies, Brownies, Lemon Bars

See page 6

**Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.*

10/18/2017

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 \$49

Full Dinner Strip serves 6-8 \$99

Fresh Dill Velouté \$12/qt

Grilled Salmon - 6/7oz

With a refreshing Papaya Salsa
Or Mediterranean Spiced Salmon
\$16.50 pp

Salmon Dijonnaise

Fresh salmon filet baked with mustard, citrus, and tarragon
\$16.50 pp

Macadamia Crusted Mahi Mahi

With Pineapple Beurre Blanc
\$17 pp

Breast of Chicken

Piccata, Forestière, Marsala, or
Mediterranean, Diable
\$8.50 pp

Stuffed Whole Boned Chicken

Choice of filling:

- Greek-style with Pine Nuts,
Spinach and Feta Cheese

- Pesto

- Apple Bread

Serves 6-8 \$49

Chicken: Coq au Vin, Provençale, or 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

Duck Confit

Slow-braised, duck legs in a light currant demi-glace,
\$10 per leg

½ Roasted Duckling

With raspberry sauce
Minimum order of 6 \$20 pp

Dijon Crusted Rack of Lamb

2 racks serves 3 \$26 pp

Whole Quiches

See page 6

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 \$62

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

Cassoulet

White beans baked with duck confit, pork, and sausage
\$19 pp

Large quantity discounts are available

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 \$8.25 pp

Smoked Salmon Penne Pasta

Vodka Grain Mustard Sauce
\$12 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 \$95

Tomato Basil or Eggplant Lasagna

½ Pan serves 10-12 \$45

Full Pan serves 20-24 \$80

À la Viande (meat) add \$20

Italian-Style Grilled Vegetables

\$13 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 \$22

Potatoes au Gratin

Individual Timbale \$2.75

9" serves 4-8 \$20

½ Pan serves 15-20 \$50

Full Pan serves 30-40 \$80

Rosemary Red Potatoes \$6 lb

Braised Fingerling Potatoes

\$7/lb

Mixed Wild Rice w/ Almonds

\$12/lb (3 lb minimum)

Vegetables & Potatoes 1lb serves 3-4

Plan Your Menu at: www.TheFrenchGourmet.com catering@thefrenchgourmet.com
(858) 488-1725 ext 2 (858) 488-1799 fax

Page 5

Orders only final upon confirmation by phone and payment
Sign up on our website to find out about our Special Wine Events

MORNING FAVORITES

Fresh Fruit Tray

Sm serves up to 20 \$49
Md serves up to 40 \$69
Lg serves up to 75 \$89

Raspberry Yogurt Dip

Suggested with fresh fruit
\$4.50 pt

Whole Quiches

Individual \$5.95
Md serves 4-6 \$20.00
Lg serves 8-10 \$30.00

- Lorraine •Spinach
- Mushroom •Chili Verde

*The Quiches offered below
May Require Two Days Notice*

- Onion
- Smoked Salmon with Goat Cheese
- Sundried Tomato-Pine Nut
and Artichoke Heart
- Broccoli Cheddar Cheese

Breakfast Triangle Quiche

2½" \$2.50

Chicken Pot Pie

\$6.95

Smoked Salmon

Pinwheel Wraps

Minimum order of 8 \$2.50 ea

Kosher-Style

Smoked Salmon Tray

2½ lbs \$125 See page 4

Smoked Salmon & Whipped Cream Cheese \$9/lb

Cream Cheese Strawberries

\$2/lb

Beverages

Izze Sparkling Beverages \$2.50
Snapple \$2.50
Sparkling Water \$1.95
Evian Water \$2.50
Regular/Diet Soft Drinks \$1.50

Artisan Bread

Ciabatta \$3.95
Sourdough \$3.50
Multi-Grain \$5.95
Kalamata Olive \$5.95
Fig Baguette \$5.95

Croissants

Plain

Mini \$1.50 Reg \$2.25

Almond or Chocolate

Mini \$1.50 Reg \$2.50

Twice Baked Almond or Apple

Mini \$2.00 Reg \$3.25

Ham and Cheese Reg - \$3.95
Spinach and Cheese Reg - \$3.95

Rolls

Walnut, Cinnamon, or Raisin

Mini \$1.50 Reg \$2.50

Palmier \$2.50

Plain or Sugar Brioche \$2.10

Apple Turnover \$2.75

Muffins

Blueberry, Banana Nut,
Chocolate Chip, Lemon Poppyseed,
or Oat Bran

Reg \$1.95 ea

Lg \$2.95 ea

Danish

Cheese or Fruit

Mini \$1.50 Reg \$2.95

COOKIES & OTHER SWEETS

Small Cookies

Meringue Puffs, Butter Cookies,
Mini Madeleine, Chocolate Chip,
Coconut Macaroon, or *Chocoroon*
\$.90 ea

Large Assorted Cookies

Chocolate Chip, Oatmeal Raisin
Or Peanut Butter \$2.00 ea

Shortbread Cookies

Happy Face \$3.00
Butterfly \$3.50
Eiffel Tower \$3.00

Bite Size Cake Truffles

Lemon Drop, Red Velvet, S'Mores, or
Salted Caramel Pecan
\$1.75 ea

French-Style Macarons \$1.60 ea

Divine Petits Fours \$1.60 ea

Strawberries

Dipped in white or
dark chocolate
\$1.75

French Petits Fours

Assorted mini-French pastries
Napoléons, Croquembouche Puffs,
Éclair, Fruit Tarts,
Chocolate Mousse Cups \$2.00

Pound Cake

Banana, Chocolate, Blueberry,
Cranberry, Lemon,
or Pumpkin (seasonal) \$5.00

Tarts

Apricot, Apple, Strawberry-Rhubarb,
or Pear 8" \$17.95

Tarte Tatin - French apple tart

2 days advance notice 10" \$32.00

French Gourmet Pastries

*An assortment of our delicious
specialty pastries:*

Hazelnut Succès, Lemon Cream,
Mixed Fresh Fruit Tarts,
Napoléon, Éclairs,
Chocolate Mousse Cake,
or Cheese Cake
½ Size from \$2.75
Reg \$4.25 - \$5.95

Bite Size Desserts

Brownies, Lemon Bars,
Salted Caramel Brownies,
Almond Cake, or Coconut Lancers
Bite Size 80¢

Sabyon

Cream-based Dessert Topping
\$6/pint \$10/quart

Gluten-Free Cookies Available

The French Gourmet | 960 Turquoise Street | San Diego | CA | 92109

(858) 488-1725 ext 2 (858) 488-1799 fax

Page 6

www.TheFrenchGourmet.com catering@thefrenchgourmet.com

"Like" The French Gourmet on Facebook

Follow @FrenchGourmet on Twitter

DELICIOUS CAKES!

... for all occasions ... birthdays, weddings, graduations,
baby showers, christenings, anniversaries, retirement
parties ...

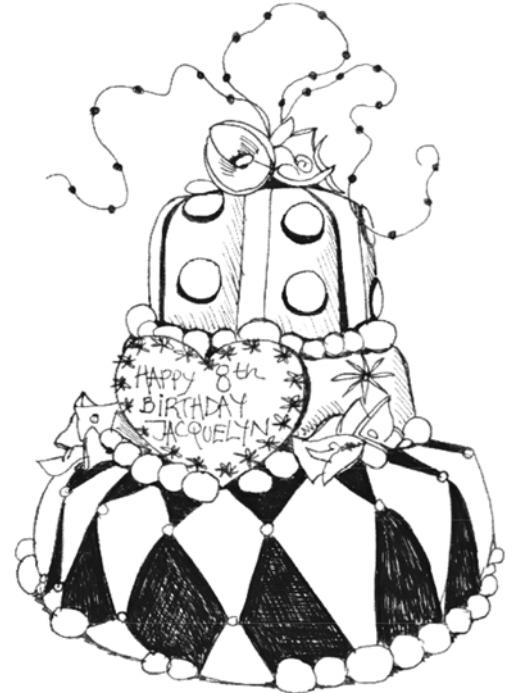
Check our website for our holiday specials!

Send Us Your Cake Order !

Choose from our delicious selection,
customized as you wish, any shape or size.
Surprise delivery available for an additional fee.
Have your cake beautifully inscribed with
the message of your choice for
an additional \$2.25 and up.

Other flavors and smaller sizes
available upon request:

Black Forest Cake Succès Praline Cheesecake
Croquembouche Raspberry Chocolate Mousse
Passion Fruit St. Honoré Raspberry Framboise
Napoléon Apple or Pear Tart Raspberry Bagatelle
Lemon or Raspberry Mousse Red Velvet
Raspberry White Chocolate Mousse



Ask about our Custom-Designed Cakes

Individual slices also available

Prices subject to change without notice

<p>Strawberry Bagatelle Moist white sponge cake filled with fresh strawberries and light Bavarian cream <i>(Pricing subject to change seasonally)</i></p> <p>Tropical Bagatelle With coconut flavoring, diced mango and pineapple</p> <table border="0"> <tr><td>6" x 10"</td><td>10-12p</td><td>\$33.95</td></tr> <tr><td>¼ Sheet</td><td>16-20p</td><td>\$49</td></tr> <tr><td>½ Sheet</td><td>25-30p</td><td>\$74.50</td></tr> <tr><td>¾ Sheet</td><td>35-40p</td><td>\$95</td></tr> <tr><td>Full Sheet</td><td>70-75p</td><td>\$180</td></tr> </table>	6" x 10"	10-12p	\$33.95	¼ Sheet	16-20p	\$49	½ Sheet	25-30p	\$74.50	¾ Sheet	35-40p	\$95	Full Sheet	70-75p	\$180	<p>Chocolate Mousse Cake</p> <p>Layers of dark chocolate sponge cake moistened with orange liquor and finished with a dark chocolate shavings</p> <table border="0"> <tr><td>6" Round</td><td>8-10p</td><td>\$26.95</td></tr> <tr><td>8" Round</td><td>14-16p</td><td>\$36.95</td></tr> <tr><td>¼ Sheet</td><td>28-30p</td><td>\$56</td></tr> <tr><td>½ Sheet</td><td>34-42p</td><td>\$70</td></tr> <tr><td>¾ Sheet</td><td>50-60p</td><td>\$90</td></tr> <tr><td>Full Sheet</td><td>100-120p</td><td>\$180</td></tr> </table>	6" Round	8-10p	\$26.95	8" Round	14-16p	\$36.95	¼ Sheet	28-30p	\$56	½ Sheet	34-42p	\$70	¾ Sheet	50-60p	\$90	Full Sheet	100-120p	\$180	<p>Millennium Cake</p> <p>Chocolate sponge cake with layers of praline, tiramisu, and chocolate mousse</p> <table border="0"> <tr><td>6" Round</td><td>8-10p</td><td>\$26.95</td></tr> <tr><td>8" Round</td><td>14-16p</td><td>\$36.95</td></tr> <tr><td>¼ Sheet</td><td>28-30p</td><td>\$55</td></tr> <tr><td>½ Sheet</td><td>34-42p</td><td>\$70</td></tr> <tr><td>¾ Sheet</td><td>50-60p</td><td>\$90</td></tr> <tr><td>Full Sheet</td><td>100-120p</td><td>\$180</td></tr> </table>	6" Round	8-10p	\$26.95	8" Round	14-16p	\$36.95	¼ Sheet	28-30p	\$55	½ Sheet	34-42p	\$70	¾ Sheet	50-60p	\$90	Full Sheet	100-120p	\$180	<p>Pralinsko</p> <p>Dark, moist chocolate cake filled with creamy hazelnut- flavored chocolate mousse</p> <table border="0"> <tr><td>6" Round</td><td>8-10p</td><td>\$26.95</td></tr> <tr><td>8" Round</td><td>14-16p</td><td>\$36.95</td></tr> <tr><td>¼ Sheet</td><td>28-30p</td><td>\$56</td></tr> <tr><td>½ Sheet</td><td>34-42p</td><td>\$70</td></tr> <tr><td>¾ Sheet</td><td>50-60p</td><td>\$90</td></tr> <tr><td>Full Sheet</td><td>100-120p</td><td>\$180</td></tr> </table>	6" Round	8-10p	\$26.95	8" Round	14-16p	\$36.95	¼ Sheet	28-30p	\$56	½ Sheet	34-42p	\$70	¾ Sheet	50-60p	\$90	Full Sheet	100-120p	\$180
6" x 10"	10-12p	\$33.95																																																																						
¼ Sheet	16-20p	\$49																																																																						
½ Sheet	25-30p	\$74.50																																																																						
¾ Sheet	35-40p	\$95																																																																						
Full Sheet	70-75p	\$180																																																																						
6" Round	8-10p	\$26.95																																																																						
8" Round	14-16p	\$36.95																																																																						
¼ Sheet	28-30p	\$56																																																																						
½ Sheet	34-42p	\$70																																																																						
¾ Sheet	50-60p	\$90																																																																						
Full Sheet	100-120p	\$180																																																																						
6" Round	8-10p	\$26.95																																																																						
8" Round	14-16p	\$36.95																																																																						
¼ Sheet	28-30p	\$55																																																																						
½ Sheet	34-42p	\$70																																																																						
¾ Sheet	50-60p	\$90																																																																						
Full Sheet	100-120p	\$180																																																																						
6" Round	8-10p	\$26.95																																																																						
8" Round	14-16p	\$36.95																																																																						
¼ Sheet	28-30p	\$56																																																																						
½ Sheet	34-42p	\$70																																																																						
¾ Sheet	50-60p	\$90																																																																						
Full Sheet	100-120p	\$180																																																																						
<p>Lemon Buttercream</p> <p>A light, lemon-flavored sponge cake filled with a tangy lemon buttercream</p> <table border="0"> <tr><td>6" Round</td><td>8-10p</td><td>\$26.95</td></tr> <tr><td>8" Round</td><td>14-16p</td><td>\$36.95</td></tr> <tr><td>¼ Sheet</td><td>28-30p</td><td>\$56</td></tr> <tr><td>½ Sheet</td><td>34-42p</td><td>\$70</td></tr> <tr><td>¾ Sheet</td><td>50-60p</td><td>\$90</td></tr> <tr><td>Full Sheet</td><td>100-120p</td><td>\$180</td></tr> </table>	6" Round	8-10p	\$26.95	8" Round	14-16p	\$36.95	¼ Sheet	28-30p	\$56	½ Sheet	34-42p	\$70	¾ Sheet	50-60p	\$90	Full Sheet	100-120p	\$180	<p>Carrot Cake</p> <p>Traditional moist carrot cake with cream cheese filling</p> <table border="0"> <tr><td>6" Round</td><td>8-10p</td><td>\$26.95</td></tr> <tr><td>8" Round</td><td>14-16p</td><td>\$36.95</td></tr> <tr><td>¼ Sheet</td><td>28-30p</td><td>\$56</td></tr> <tr><td>½ Sheet</td><td>34-42p</td><td>\$70</td></tr> <tr><td>¾ Sheet</td><td>50-60p</td><td>\$90</td></tr> <tr><td>Full Sheet</td><td>100-120p</td><td>\$180</td></tr> </table>	6" Round	8-10p	\$26.95	8" Round	14-16p	\$36.95	¼ Sheet	28-30p	\$56	½ Sheet	34-42p	\$70	¾ Sheet	50-60p	\$90	Full Sheet	100-120p	\$180	<p>Tiramisu Cake</p> <p>Espresso-soaked Genoese sponge cake and mascarpone cheese</p> <table border="0"> <tr><td>6" Round</td><td>8-10p</td><td>\$26.95</td></tr> <tr><td>8" Round</td><td>14-16p</td><td>\$36.95</td></tr> <tr><td>¼ Sheet</td><td>28-30p</td><td>\$56</td></tr> <tr><td>½ Sheet</td><td>34-42p</td><td>\$70</td></tr> <tr><td>¾ Sheet</td><td>50-60p</td><td>\$90</td></tr> <tr><td>Full Sheet</td><td>100-120p</td><td>\$180</td></tr> </table>	6" Round	8-10p	\$26.95	8" Round	14-16p	\$36.95	¼ Sheet	28-30p	\$56	½ Sheet	34-42p	\$70	¾ Sheet	50-60p	\$90	Full Sheet	100-120p	\$180	<p>Mixed Fruit Tart</p> <p>Almond pastry crust coated with white chocolate, filled with rum custard cream, and topped with mixed fruit <i>Seasonal pricing, Individual choices on page 6.</i></p> <table border="0"> <tr><td>8" Round</td><td>4-6p</td><td>\$24</td></tr> <tr><td>10" Round</td><td>8-10p</td><td>\$28</td></tr> <tr><td>12" Round</td><td>10-12p</td><td>\$32</td></tr> <tr><td>22" Strip</td><td>8-10p</td><td>\$29.95</td></tr> <tr><td>8" Almond-Pear Tart</td><td></td><td>\$17.95</td></tr> </table>	8" Round	4-6p	\$24	10" Round	8-10p	\$28	12" Round	10-12p	\$32	22" Strip	8-10p	\$29.95	8" Almond-Pear Tart		\$17.95
6" Round	8-10p	\$26.95																																																																						
8" Round	14-16p	\$36.95																																																																						
¼ Sheet	28-30p	\$56																																																																						
½ Sheet	34-42p	\$70																																																																						
¾ Sheet	50-60p	\$90																																																																						
Full Sheet	100-120p	\$180																																																																						
6" Round	8-10p	\$26.95																																																																						
8" Round	14-16p	\$36.95																																																																						
¼ Sheet	28-30p	\$56																																																																						
½ Sheet	34-42p	\$70																																																																						
¾ Sheet	50-60p	\$90																																																																						
Full Sheet	100-120p	\$180																																																																						
6" Round	8-10p	\$26.95																																																																						
8" Round	14-16p	\$36.95																																																																						
¼ Sheet	28-30p	\$56																																																																						
½ Sheet	34-42p	\$70																																																																						
¾ Sheet	50-60p	\$90																																																																						
Full Sheet	100-120p	\$180																																																																						
8" Round	4-6p	\$24																																																																						
10" Round	8-10p	\$28																																																																						
12" Round	10-12p	\$32																																																																						
22" Strip	8-10p	\$29.95																																																																						
8" Almond-Pear Tart		\$17.95																																																																						

Plan Your Menu at: www.TheFrenchGourmet.com catering@thefrenchgourmet.com
(858) 488-1725 ext 2 (858) 488-1799 fax

Page 7

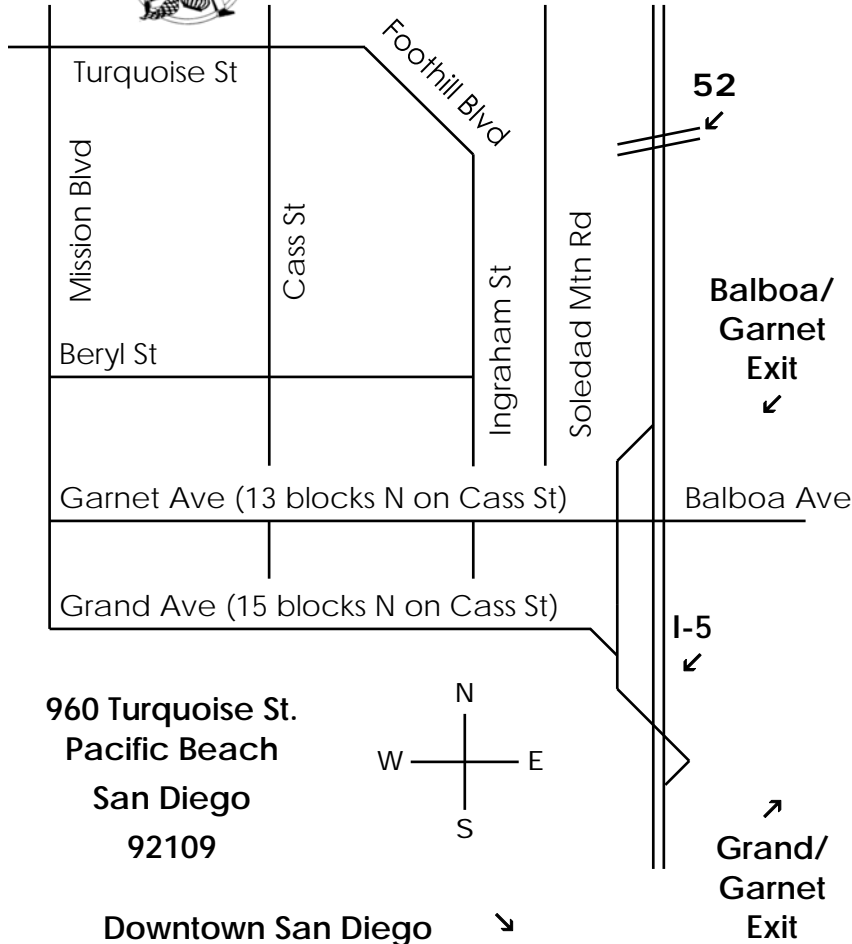
Orders only final upon confirmation by phone and payment
Sign up on our website to find out about our Special Wine Events

THE FRENCH GOURMET



*How to
find Us!*

La Jolla



Awards

2005 BBB Torch Award Winner
For Marketplace Ethics

"Best Caterer" (Multi Time)
*San Diego Reader, Union Tribune,
La Jolla Light, Beach & Bay Press,
La Jolla Village News, and
San Diego Magazine*

Discover Pacific Beach
Business of the Year

Gold Medallion Best Caterer
California Restaurant Association

"Gold Key Award" (Twice!)
HSMA and HMA

"Finest Service Award"
San Diego Convention and
Visitors Bureau

**"National Best Off-Premise
Catered Event of the Year"**
National Association for
Catering and Events

"Chevalier du Merite Agricole"
National French Award for
Distinguished Service from a
True French Professional

**Best French Restaurant, Best Catering,
Best Bakery, Best Desserts, Best Wine List**
*La Jolla Light, Beach & Bay Press,
Union Tribune, La Jolla Village News*

Did you Know . . . ?

- The French Gourmet has served San Diego with what many consider to be this city's finest full-service catering since 1979.

Our talents include elaborate special events, corporate luncheons, wedding receptions, box lunches, memorials, company picnics, and garden parties.

- The French Gourmet has a casual French restaurant and bakery located in Pacific Beach, famous for serving quality food at an excellent value.

Please sample our famous wedding cakes at no charge, and don't forget to take home a fresh baguette and slice of our homemade pâté!

- We have a number of recommended venues from which to choose for your special occasion: meetings, luncheons, birthdays, showers, memorials, wedding receptions, holiday parties . . . Please visit our website at TheFrenchGourmet.com for a list of great Event Locations.

The French Gourmet | 960 Turquoise Street | San Diego | CA | 92109
(858) 488-1725 ext 2 (858) 488-1799 fax

www.TheFrenchGourmet.com catering@thefrenchgourmet.com
"Like" The French Gourmet on Facebook Follow @FrenchGourmet on Twitter