



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

960 Turquoise Street, San Diego, CA 92109

(858) 488-1725 x2

(858) 488-1799 Fax

v.TheFrenchGourmet.com

catering@thefrenchgourmet.com



2018 HOLIDAY ENTRÉES & SIDE DISHES TO-GO

11/28/18

Filet of Beef Wellington *beef tenderloin lightly seared and coated with liver pâté and fresh mushroom duxelle, baked to a golden brown in a puff pastry*

___	INDIVIDUAL PORTION		\$33
___	COCKTAIL SERVING	serves 8-12	\$160
___	WHOLE FILET	serves 8-12	\$285
___	HORS D'ŒUVRE - PUFF		\$2.75ea

Filet Mignon Chateaubriand

seared, ready for you to roast

___	4-5 LBS	serves 8-10	\$41/lb
-----	---------	-------------	---------

Rolled Medallions of Filet Mignon *Filled with caramelized onions and prosciutto, served with Tarragon mustard sauce*

___	2 LB MINIMUM	Enjoy Cold or Hot	\$43/lb
-----	--------------	-------------------	---------

Braised Short Ribs Bourguignonne-Style

In a red wine sauce with pearl onions, mushrooms, and carrots

___	IND SERVING		\$20pp
-----	-------------	--	--------

Whole Boneless Baked Chicken

filled with savory apple-sage bread stuffing and served with Apple Jack demi-glace

___	serves 6		\$49
-----	----------	--	------

Coq au Vin – Dinner or Cocktail Party Style

Braised chicken cooked in a red wine sauce with pearl onions, mushrooms, and carrots

___	IND SERVING	minimum 8 servings	\$14pp
-----	-------------	--------------------	--------

(OR ask about Boneless for Cocktail Party Style – Use 1 serving for 2 people)

Braised Duckling Leg *slow-braised, with black currant sauce*

___	BY THE LEG		\$10 ea
-----	------------	--	---------

Roasted Duck with Raspberry Sauce

tender half duckling roasted to a deep crisp brown – served with a rich, dark raspberry sauce on the side

___	IND SERVING (½ DUCK)	minimum 6 servings	\$20pp
-----	----------------------	--------------------	--------

Truffle Rolled Breast of Chicken *lean chicken breast filled asparagus, Italian truffle and porcini. Served with a light veouté*

___	serves 1-2		\$16 ea
-----	------------	--	---------

Mediterranean Chicken Roulade *lean breast of chicken filled with spinach, artichoke fondue, red bell pepper and pine nuts. Served with a light Romesco sauce*

___	serves 1-2		\$14 ea
-----	------------	--	---------

Roasted Diestel Turkey – Ready to Carve

___	SMALL	14-16 lbs - serves 14-16	\$170
___	MEDIUM	20-22 lbs - serves 20-22	\$240
___	LARGE	26-28 lbs - serves 26-28	\$299

***NEW! Holiday Turkey Roulade** *lean breast of turkey filled with stuffing, green beans, butternut squash, and dried cranberries*

___	serves 12-16		\$120
-----	--------------	--	-------

Braised Apricot-Filled Pork Loin

___	4-5 LBS	serves 12-14	\$14/lb
-----	---------	--------------	---------

Old-Fashioned Braised Pork Tenderloin

___	2 LB MINIMUM	(5 lb serves 10-12)	\$16/lb
-----	--------------	---------------------	---------

Salmon en Croute

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

Salmon Dijonnaise

Fresh salmon filet baked with a Tarragon-Mustard Sauce

___	INDIVIDUAL SERVING		\$16.50pp
-----	--------------------	--	-----------

Macadamia-Crusted Mahi Mahi *served in a Pineapple Velouté*

___	IND SERVING		\$17pp
-----	-------------	--	--------

Tomato Basil OR Eggplant Lasagna - VEGETARIAN

___	½ PAN	serves 10-12	\$45
___	FULL PAN	serves 20-24	\$80

Michel's Potato Pie

thinly sliced potatoes layered with onions, cream and nutmeg, baked in a golden-brown pie crust

___	serves 8-10		\$22
-----	-------------	--	------

Red Bliss Mashed Potatoes

___	1 lb serves 2-3		\$8/lb
-----	-----------------	--	--------

Potatoes au Gratin *baked in cream, seasoned with onion, nutmeg, and topped with Swiss cheese*

___	9" Pie Shell	serves 4	\$20
___	¼ PAN	serves 10	\$28
___	½ PAN	serves 15-20	\$50

Roasted Brussels Sprouts and Cauliflower

with a touch of whole grain mustard and balsamic vinegar

___			\$8/lb
-----	--	--	--------

Sauce Suggestions

___	Cranberry Onion Chutney Demi Glace (Beef, Cornish Game Hen, Pork)	\$14/qt	___	Truffle Port Demi Glace (Beef)	\$20/qt
___	Tomato Basil Concassé Sauce (Chicken, Pasta)	\$12/qt	___	Black Currant Demi-Glace (Duck)	\$16/qt
___	Shallot Sauce (Pork)	\$14/qt	___	Raspberry Sauce (Duck)	\$16/qt
___	Dill Velouté (Salmon)	\$12/qt	___	Port Demi Glace (Beef)	\$15/qt