

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