

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