

# 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](http://www.TheFrenchGourmet.com) [catering@thefrenchgourmet.com](mailto:catering@thefrenchgourmet.com)

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## 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

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### Cold Buffet Suggestions

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

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### Oven-Ready Gourmet

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

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### Morning Favorites, Cookies & Other Sweets

Breakfast and brunch ideas

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### 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!

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### FULL-SERVICE CATERING AND PARTY PLANNING ALSO AVAILABLE

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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*

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Request a customized catering scenario  
in the cuisine of your choice  
at [www.TheFrenchGourmet.com](http://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 40 YEARS OF PROVIDING CREATIVE CATERING SOLUTIONS  
IN THE CUISINE OF YOUR CHOICE  
TO CELEBRATE THE MILESTONES  
OF YOUR PERSONAL AND PROFESSIONAL LIFE

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# 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

11/21/2017

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*Sign up on our website to find out about our Special Wine Events*

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# 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)

\$6.00 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.*

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# 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*

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# 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

## 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, Oat Bran,  
Chocolate Chip, Lemon Poppyseed,  
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¢

## Sabayon

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

**Gluten-Free Cookies Available**

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# DELICIOUS CAKES!

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

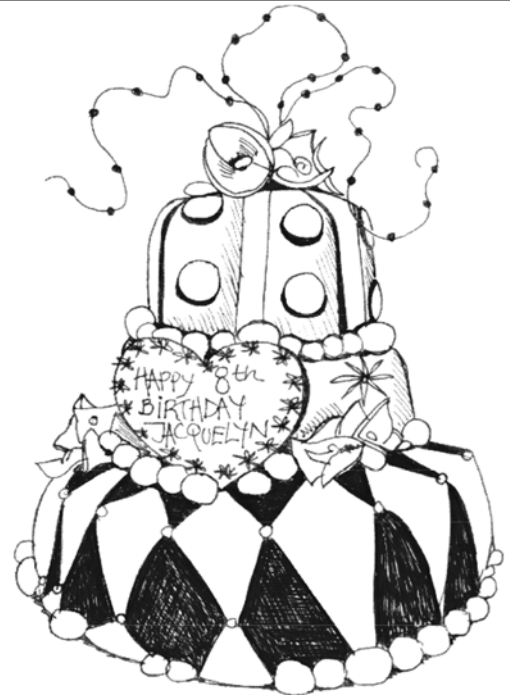
Check our website for our holiday specials!

## 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><b>Strawberry Bagatelle</b> Moist white sponge cake filled with fresh strawberries and light Bavarian cream <i>(Pricing subject to change seasonally)</i></p> <p><b>Tropical Bagatelle</b> 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><b>Chocolate Mousse Cake</b> 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><b>Millennium Cake</b> 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>\$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><b>Pralinsko</b> Dark, moist chocolate cake filled with creamy hazelnut- flavored chokolatemousse</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
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<p><b>Lemon Buttercream</b> 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><b>Carrot Cake</b> 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><b>Tiramisu Cake</b> Espresso-soaked Genoise 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><b>Mixed Fruit Tart</b> 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
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Plan Your Menu at: [www.TheFrenchGourmet.com](http://www.TheFrenchGourmet.com) [catering@thefrenchgourmet.com](mailto:catering@thefrenchgourmet.com)  
(858) 488-1725 ext 2 (858) 488-1799 fax

Orders only final upon confirmation by phone and payment

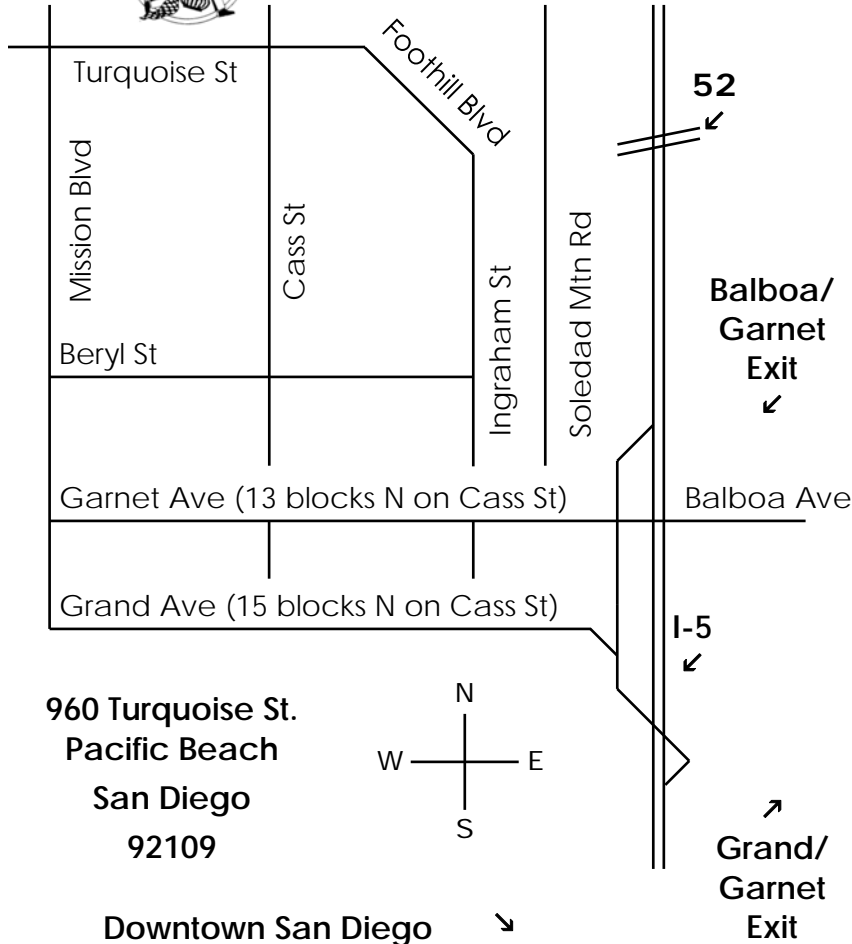
Prices subject to change without notice

# 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](http://TheFrenchGourmet.com) for a list of great Event Locations.

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

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# EXPRESS OFFICE CATERING SOLUTIONS



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 www.thefrenchgourmet.com catering@thefrenchgourmet.com



### Croissant Sandwiches

- Turkey  Smoked Ham and Swiss  Roast Beef
- Vegetarian  Chicken Salad
- Served with Caesar pasta salad or dill vinaigrette potato salad, fresh fruit cup, and ½ size French Gourmet pastry
- 2 Mini**  Executive Box \$15.95  Clear Clamshell \$14.95
- Executive Tray \$14.95 pp
- 1 Large Cut in 2**  Executive Box \$12.95
- Clear Clamshell \$11.95  Executive Tray \$11.95 pp

### Grilled Chicken on Focaccia Sandwich

- Boneless, Skinless chicken breast on herbed Focaccia bread with Aioli mayonnaise, served with grilled vegetables, spring salad, fresh fruit, and a French Gourmet Tiramisu or Lemon bar
- Executive Box \$14.95  Clear Clamshell \$13.95
  - Executive Tray \$13.95 pp

### Grilled Hunan Chicken Salad

- on Mixed Greens with Sesame Dressing  
 Served with Asian cucumber salad and oriental cut vegetables, fresh grapes, sliced baguette, and coconut lancer or tangy lemon bar
- Executive Box \$14.95  Clear Clamshell \$13.95
  - Executive Tray \$13.95 pp

### Chilled Pinwheels of Poached Salmon Filet

- served with Herb Mayonnaise  
 Fresh green bean or asparagus salad, wild rice salad, sliced French Gourmet baguette, and three French Gourmet petit fours pastries
- Executive Box \$18.95  Clear Clamshell \$17.95

### French Baguette Sub Sandwich

- Chef's choice of assorted meat and cheese, choice of two salads\*, assorted cookies
- Executive Tray \$9.95 pp

### Chicken Pot Pie

- Freshly made, choice of two salads\*, sliced baguette
- Executive Tray \$10.95 pp

### Rolled Medallions of Filet Mignon

- filled with Caramelized Onions and Prosciutto  
 Served with a Tarragon mustard sauce, dill potato salad, tomato and Mozzarella salad with basil vinaigrette, sliced baguette, and three French Gourmet petits fours pastries
- Executive Box \$22.95  Clear Clamshell \$21.95
  - Executive Tray \$21.95 pp

### Grilled Panini Sandwich (choice of 1 salad, \* dessert, fruit)

- Tuna Melt with Swiss Cheese
- Grilled Vegetables with vinaigrette
- Chicken, Basil, and Mozzarella
- Prosciutto and mozzarella with honey dijon
- Executive Box \$15.95  Clear Clamshell \$14.95
- Executive Tray \$14.95

### Grilled Medallions of Chicken Breast

- with Tarragon Mustard Dip  
 Served with fresh green bean salad or dill vinaigrette potato salad, sliced baguette, fresh fruit cup, and ½ size French Gourmet pastry
- Executive Box \$13.95  Clear Clamshell \$12.95
  - Executive Tray \$12.95 pp

### Fresh Vegetarian Vietnamese Summer Rolls

- with Peanut Sauce  
 Shiitake mushrooms, carrots, jicama, Napa cabbage, Bibb lettuce, mint all seasoned with sesame oil, oyster and soy sauce, wrapped in a rice noodle sheet. Served with Asian coleslaw, fresh fruit cup and bite size brownie & lemon bar
- Executive Box \$12.95  Clear Clamshell \$11.95

### Santa Fe Roll Up, Pinwheel Style

- Roast Beef  Turkey  Chicken Curry Salad  Vegetarian
- 4 pp, Served with Caesar pasta salad or couscous salad, fresh fruit cup, French Gourmet lemon bars, or three French Gourmet petit fours pastries
- Executive Box \$13.95  Clear Clamshell \$12.95
- Executive Tray \$12.95 pp

### Beverages (each)

- Regular Soft Drinks \$1.35  Diet Soft Drinks \$1.35
- Evian Water \$1.35  Sparkling Water \$1.95
- Bottle Water \$1.50

(All prices are per person. Menu prices subject to change without notice)

**\*SALAD CHOICES AVAILABLE IN PARTIES MADE EASY MENU, PAGE 4. FIND DESSERTS ON PAGE 6.**

Fax your order to: (858) 488-1799, Attn: Catering, or call: (858) 488-1725 ext 2

8/30/19

Minimum order may apply. Ask about our volume discount. Orders only final upon confirmation and payment arrangement.

Day: \_\_\_\_\_ Date: \_\_\_\_\_ # of Guests: \_\_\_\_\_ Bus Ph: \_\_\_\_\_ Fax: \_\_\_\_\_

P/U Time: \_\_\_\_\_ Del Time: \_\_\_\_\_ Guest Ar Time: \_\_\_\_\_ Special Req: \_\_\_\_\_

Name: \_\_\_\_\_ Company: \_\_\_\_\_ email: \_\_\_\_\_

Delivery Address: \_\_\_\_\_ Suite: \_\_\_\_\_

Bill To Address: \_\_\_\_\_ Suite: \_\_\_\_\_

Cash:

Check:

Collect:

M/C or VISA #:

Minimum 10% Service Charge may apply when nondisposable equipment is requested

Exp Date:

Authorized Signature:

(please print name and dept)

Food Total \$ \_\_\_\_\_

Beverage Total \$ \_\_\_\_\_

Disposables for Trays @ \$1.75 pp \$ \_\_\_\_\_

knife, spoon, plate, napkin, and cup included with all box lunches

\$ \_\_\_\_\_

Delivery Fee \$ \_\_\_\_\_

Sub-Total \$ \_\_\_\_\_

Sale Tax (8%) \$ \_\_\_\_\_

**Total** \$ \_\_\_\_\_