

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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Prices subject to change without notice