



**THE FRENCH  
GOURMET**

960 Turquoise Street San Diego, CA 92109  
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**2019 THANKSGIVING ORDER SHEET (11/28)**

[www.TheFrenchGourmet.com](http://www.TheFrenchGourmet.com)

[catering@thefrenchgourmet.com](mailto:catering@thefrenchgourmet.com)



Happy Thanksgiving

Revised 10/4/19

**APPETIZERS**

**BRIE EN CROÛTE** Serves up to 25 **\$49**

Pre-baked for your convenience! Warm up at home.

- \_\_\_ Apricot Sautéed Mushroom w/ Garlic Butter
- \_\_\_ Tangy Cranberry Pesto

**MEDITERRANEAN VEGETABLE BASKET**

Asparagus, Carrots, Broccoli, Cauliflower, Celery, Persian Cucumbers, Endive, Cherry Tomatoes, & Bell Peppers. w/ Tzatziki (Dill Cucumber Yogurt) OR Hummus

- \_\_\_ **SMALL** serves up to 20 **\$59**
- \_\_\_ **MEDIUM** serves up to 40 **\$79**
- \_\_\_ **LARGE** serves up to 75 **\$99**

**COMBO CHARCUTERIE, PÂTÉ, & CHEESE TRAY**

GARNISHED WITH DRIED FRUIT & NUTS

- \_\_\_ **SMALL** 3.5 lbs; serves up to 20 **\$90**
- \_\_\_ **MEDIUM** 4.5 lbs; serves up to 40 **\$109**
- \_\_\_ **LARGE** 7.5 lbs; serves up to 60 **\$175**

ARTISAN IMPORTED CHEESE AVAILABLE

___	Mediterranean Eggplant Purée	1qt; serves up to 15	<b>\$25/qt</b>
___	Assorted Bite-Sized Quiche	Minimum 12	<b>\$1.70/ea</b>
___	Artichoke Fondue Stuffed Mushrooms	Minimum 12	<b>\$2.25/ea</b>
___	Scallop Rumaki	Minimum 12	<b>\$4.50/ea</b>
___	Buffalo Chicken Meatballs (Gluten-Free)	Minimum 12	<b>\$1.60/ea</b>
___	Deviled Eggs	Minimum 12	<b>\$1.50/ea</b>
___	Soup Red Bell Pepper & Pear OR Pumpkin	1qt; serves up to 4	<b>\$7.95/qt</b>

More hors d'œuvre & party tray choices available [online](#)

**DON'T FORGET OUR BREADS...**

- \_\_\_ French Baguette **\$2.50 ea.**
- \_\_\_ Mini Croissants **\$1.60 ea.**
- \_\_\_ Soft Dinner Rolls **\$0.60 ea.**
- \_\_\_ Artisan Breads: Fig, Olive, Country, or Multigrain **From \$5.95 ea**

**MIXED FRESH FRUIT TART**

- \_\_\_ **SMALL** 8" serves 6-8 **\$27**
- \_\_\_ **LARGE** 10" serves 8-10 **\$34**
- \_\_\_ **EXTRA LARGE** 12" serves 12-14 **\$44**

**TURKEY-SHAPED FRUIT TART**

A Centerpiece in Itself!

- \_\_\_ Serves 8-10 **\$45**

ALL MENU PRICES ARE SUBJECT TO CHANGE.

ALL 11/28 ORDERS ARE SUBJECT TO A 5% HOLIDAY HANDLING FEE

**HOT WHOLE FRESH-ROASTED DIESTEL TURKEY**

**Diestel Turkeys** - Fresh, Range Grown (see back for more info)  
Served w/ our (sent COLD) Savory Bread Stuffing & Gravy

Size	Weight	Stuffing	Gravy	Serves	Amount
___ <b>SMALL</b>	14-16 lbs	5 lbs	1.5 qt	14-16	<b>\$249</b>
___ <b>MED</b>	20-22 lbs	7.5 lbs	2.5 qt	20-22	<b>\$329</b>
___ <b>LARGE</b>	26-28 lbs	10 lbs	3.5qts	26-28	<b>\$429</b>

**TURKEY TRIMMINGS (COLD)**

Holiday Yams flavored w/ Maple Syrup, Bourbon, Walnuts, & Crumbled Meringue; Cranberry-Orange Relish; Fresh Green Beans, Carrots w/ Pearl Onions; Red Bliss Mashed Potatoes

- \_\_\_ Serves 6 **\$69**
- \_\_\_ Serves 10 **\$99**
- \_\_\_ Serves 15 **\$135**
- \_\_\_ Serves 20 **\$180**

- \_\_\_ **GRAVY** 1qt; serves 8 **\$12/qt**
- \_\_\_ **FRESH CRANBERRY-ORANGE RELISH** 1 lb; serves 8 **\$9/lb**
- \_\_\_ **SAVORY BREAD STUFFING** 1 lb; serves 3-4 **\$10/lb**
- \_\_\_ **MASHED POTATOES W/ GRAVY** 1 lb; serves 2-3 **\$10/lb**

**OUR FAMOUS POTATOES AU GRATIN**

- \_\_\_ 9" serves 4-8 **\$20**
- \_\_\_ 1/2 pan serves 15-20 **\$50**
- \_\_\_ Full pan serves 30-40 **\$80**

**OVEN-READY COMPLETE TURKEY DINNER (TO REHEAT)**

8 oz. of White & 4 oz. of Dark Turkey, Savory Bread Stuffing; Holiday Yams; Vegetables, Red Bliss Mashed Potatoes & Gravy, Cranberry-Orange Relish; Pumpkin Pie Slice  
1 person **\$29.95** 2 people **\$55.95** 3 people **\$86.95**  
4 people **\$110.95** 5 or more **add \$25 per person**  
2 or more individual dinners are packaged together

**FILET OF BEEF WELLINGTON**

Beef Tenderloin lightly seared and coated with liver pâté & fresh Mushroom Duxelle; In a puff pastry: **Baked or Not Baked**

- \_\_\_ **INDIVIDUAL PORTION** **\$34**
- \_\_\_ **WHOLE FILET** serves 8-12 **\$295**
- \_\_\_ **PORT DEMI GLACE** **\$20/qt**

**BRAISED SHORT RIBS BOURGUIGNON-STYLE**

Red wine sauce with pearl onions, mushrooms, & carrots  
\_\_\_ **\$21/pp**

**... & DESSERTS**

**9" ASSORTED PIES (serves 8-10) & 8" CHEESECAKE**

- \_\_\_ Pumpkin **\$15**
- \_\_\_ Pecan **\$21**
- \_\_\_ Apple **\$20**
- \_\_\_ Cranberry Walnut Cream **\$20**
- \_\_\_ Chocolate Peanut Butter **\$22**
- \_\_\_ Pumpkin Cheesecake (serves 10-12) **\$30**
- \_\_\_ Sabayon (Pint / Quart) **\$6/\$11**

P/U Date \_\_\_\_\_ Phone \_\_\_\_\_ Email \_\_\_\_\_

P/U Time \_\_\_\_\_ Del Time \_\_\_\_\_ Guest Arr Time \_\_\_\_\_ Name \_\_\_\_\_

Special Request \_\_\_\_\_

Bill-To Address \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Payment Type:  Cash  Check  Visa  MasterCard  AmEx  Discover # \_\_\_\_\_

Signature: \_\_\_\_\_ Exp Date: \_\_\_\_\_ CCV Code: \_\_\_\_\_

**1ST PICK UP AT 8:00AM**

**LAST PICK UP AT 1PM**

**WE CLOSE AT 1:30PM**



# Too Busy to Cook for Thanksgiving?



*Make It a French Gourmet Holiday...  
...we'll do the cooking, you take the credit!*

## ORDERING MADE EASY:

- For best selection and ease of service, please place your order by Friday, November 22 *at the very latest*. **All orders must be paid in full in advance.**
- **We strongly recommend you arrive at your requested pick-up time. Bring a copy of your order with you as well as the order number which will be assigned to you in advance.**
- *Bread / Bakery orders will be available for pick up between 8:00AM and 1:00PM on Thanksgiving Day.*
- Your order will be packed in disposable containers. **We suggest bringing a large, empty cooler to keep your whole turkey warm during transit.**
- We are happy to arrange deliveries at a Holiday Rate and Service Charge. Please ask your sales consultant for details. FULL-SERVICE CATERING AVAILABLE!!!

## HOW TO RE-HEAT YOUR FEAST

	<u>IN THE OVEN</u>	<u>MICROWAVE* INSTRUCTIONS</u>
TURKEY	250 degrees 45 minutes – 1 hour <i>(no longer)</i>	<i>Not recommended</i>
BEEF WELLINGTON	<b>REHEAT:</b> 300 degrees 15 minutes <b>BAKE TO COOK:</b> 350 degrees 35 minutes	<i>Not recommended</i>
BRAISED SHORT RIBS	350 degrees 15-20 minutes	<i>Not recommended</i>
MASHED POTATOES, YAMS, & STUFFING	275 degrees 20-30 minutes	10-12 minutes or until hot
GREEN BEANS & OTHER VEGETABLES	250 degrees 15-20 minutes	2-3 minutes
BRIE EN CROÛTE	250 degrees 15-20 minutes or warmed through	4-5 minutes or until soft
POTATOES AU GRATIN	300 degrees 40 minutes	4-5 minutes or until hot
POTATO PIE	250 degrees 30 minutes	4-5 minutes or until hot
MOST APPETIZER BITES	250 degrees 5-10 minutes	4-5 minutes or until warm/hot

*\*Remember to remove all aluminum foil before placing in the microwave.*

The French Gourmet *proudly serves Diestel Turkey.*



### **Diestel Turkey... A Difference You Can Taste!**

***Tender and juicy with old-fashioned flavor*** A Diestel Turkey is consistently better - tender and juicy with that old-fashioned turkey flavor you can really taste.

- **Range Grown** Diestel Turkeys enjoy the freedom of being range grown in the clean Sierra Foothills with individual care and raised longer (approximately 6 months) to develop flavor naturally. Our turkeys are fed a wholesome low fat vegetarian diet of quality grains and soybeans milled on the ranch - free of growth stimulants and hormones.
- **Family Ranch Since 1949** Diestel Turkeys are grown, processed, and delivered directly to you by the Diestel Family Turkey Ranch - family owned and operated since 1949 - working as one of the last small, family owned turkey grower-processors in the United States.
- **Broad-breasted** Diestel Turkeys provide excellent value - more meat, less fat and less water than a commodity turkey.