

COLD BUFFET SUGGESTIONS

Sandwiches

Choice of Bread:

Croissant Mini \$4.95 Lg \$7.50

Baguette \$6.50

Soft Challah \$7.25

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 6 bite size pcs)
\$6.50 ea

Turkey & Cheese
Ham & Cheese
Spinach & Cheese

Paninis

Grilled Chicken \$8.50 ea
w/ tomato, basil aioli, & mozzarella
Steak Focaccia \$9.95 ea
Sliced grilled flat iron steak with
onion chutney, arugula, &
Jack cheese

Wraps

Vegan \$7.50 ea
Tofu, red bell peppers,
hummus, fresh basil,
baby spinach, EVOO, &
balsamic glaze
Ahi Tuna \$10.95 ea
Seared Ahi with wakame,
tomatoes, chives, romaine
lettuce, creamy wasabi, and a
light ginger-rice vinegar
dressing
Mediterranean Turkey \$9.50 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 \$19/lb

Decorated Cold, Boneless Poached Salmon

Chilled and served with
a cold dill sauce or
herbed mayonnaise,

- Whole Side Filled
3 to 4 lb \$38/lb
- Pinwheels (*minimum order 6*)
3 to 4 oz ea \$9.50 ea
- Whole Fish Market Price

Kosher-Style

Smoked Salmon Tray

Garnished with capers,
rings of red onions and
whipped cream cheese.
2½ lbs \$140

Salads

Plan on 4 to 6 oz
total salad weight per person

Gourmet Cole Slaw \$7/lb
Caesar Parmesan Pasta \$9.50/lb
Celery Root \$12/lb
Chicken Curry \$13/lb
Quinoa \$11/lb
Dill Potato \$10.50/lb
Country Potato \$9.50/lb
Asian Cucumber Salad \$12/lb
Fresh Green Bean (with
Swiss cheese and grain
mustard vinaigrette) \$12/lb
Layered Fresh Basil, Tomato
and Mozzarella \$14/lb
Pasta Primavera Salad \$9/lb
Seafood Pasta Salad \$13/lb
Asian Pasta Salad \$9.50/lb
Black Bean &
Corn Jalapeno Salad \$10/lb
Classic Caesar Salad \$3.25 pp
Mixed Green Salad \$3.25 pp
Elario's Salad \$6 pp
Spinach Salad \$4.50 pp
Farro Salad \$10 pp
Roasted Vegetable Farro Salad \$11 pp

House-Made Dressings

from \$6/pint

Rolled Medallions of Filet Mignon

Filled with caramelized onions
and Prosciutto. Enjoy cold with
Tarragon mustard sauce.
Available without Prosciutto.
2 lb minimum \$44 lb

Filet Mignon Châteaubriand*

Tender and lean beef tenderloin
ready to be baked
2 lb minimum \$42/lb
1 whole filet is 4-5 lbs
Dinner, serves 8-12
Cocktail, serves 16-24

Grilled Chicken Breast Medallions

With Tarragon mustard sauce
\$1.75 slice

Citrus Marinated Turkey Tray

Freshly roasted, served cold
with our cranberry-orange relish
Sm-7 lbs serves up to 20 \$110
Md-11 lbs serves up to 30 \$140
Lg-15 lbs serves up to 60 \$185

Antipasto Platter

Prosciutto, Salumi, Cured Meats,
Mortadella, and Mozzarella,
garnished with
pepperoni, olives, and
marinated vegetables
Sm \$99 Md \$150 Lg \$210

Freshly Made Soups

\$6.95 - /qt

French Onion Soup

\$6.95 - \$9.95/qt

French Gourmet Pastries

½ Size from \$2.95 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