

# 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*

### International

#### Artisan Cheese Board with Dried Fruit & Nuts\*

Sm \$95 Md \$115 Lg \$165

#### Artisan Cheese, Nuts, Dried Fruits, and Charcuterie Tray\*

Sm \$90 Md \$109 Lg \$175

#### Fresh Fruit Tray

Seasonal fruits may include  
pineapple, cantaloupe,  
grapes, berries, and melon  
Sm \$55 Md \$75 Lg \$95

#### Raspberry Yogurt Dip

Suggested with fresh fruit  
\$5.00/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 \$75 Md \$95 Lg \$130

#### Fancy Vegetable Tray

Blanched tender asparagus with  
cherry tomatoes, Belgian endive  
and bell peppers, served  
With Spinach Dip  
Sm \$60 Md \$80 Lg \$110

#### Antipasto Platter

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

\* **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 \$90 Md \$109 Lg \$149

#### 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 \$44  
12" serves up to 35 \$72  
Heart-Shaped  
serves up to 45 \$85

#### 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 \$49

#### Caviar Pie \*

Layers of domestic  
lump fish caviar,  
chopped eggs and  
seasoned sour cream  
Serves up to 25 \$59

#### Regular Vegetable Tray

Sm \$46 Md \$68 Lg \$89

#### Herbed Cheese Sticks

70 to 80 per tray \$45

#### Sliced Baguette

Thin - 40 to 50 slices  
Dinner Size - 12 to 18 slices  
\$5.00

**Crackers** \$2.75/sleeve

#### Artichoke Dip \*

A spread of artichoke hearts,  
Cheddar, cream cheese,  
and shallots  
Serves up to 20 \$28/qt

#### Mediterranean Eggplant Purée

Pita bread triangles suggested  
Serves up to 15 \$28/qt

#### Mini Bruschetta Station

Grilled Artisan Bread with Chef's  
choice of 4 of these toppings such  
as White Bean Hummus, Marinated  
Sweet Bell Pepper Blend, Roasted  
Pepper Hummus, Ciabatta Tomato  
Spread, Kalamata Olive Tapenade,  
or Whipped Artichoke Feta Cheese  
Serves up to \$50

#### Endive Sunburst

Mediterranean Eggplant Purée  
speared with Belgian endive  
Serves up to 30 \$68

#### 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 \$44

#### Ceviche

Shrimp or fresh white fish marinated  
with chilies, tomatoes, onions,  
cilantro, and lime juice.  
Enjoy with tortilla chips \$42/qt

#### Homemade Mild Salsa Fresca

Red or Green  
\$18/qt

**Papaya Salsa** \$22 qt

#### Freshly Made Guacamole

Seasonal cost \$26 - \$30/qt

#### Tri-Colored Tortilla Chips

1 lb serves up to 20  
(approximately 100-130 pieces)  
\$8/lb

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

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Orders are only final upon confirmation by phone and payment  
*Sign up on our website to find out about our Special Wine Events*

*Prices subject to change without notice*