



THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

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2019 HOLIDAY ENTRÉES & SIDE DISHES TO-GO

11/22/19

Filet of Beef Wellington *beef tenderloin lightly seared and coated with liver pâté and fresh mushroom duxelle, baked to a golden brown in a puff pastry*

___	INDIVIDUAL PORTION		\$34
___	COCKTAIL SERVING	serves 8-12	\$160
___	WHOLE FILET	serves 8-12	\$295

Filet Mignon Chateaubriand

seared, ready for you to roast

___	4-5 LBS	serves 8-10	\$42/lb
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Rolled Medallions of Filet Mignon *Filled with caramelized onions and prosciutto, served with Tarragon mustard sauce*

___	2 LB MINIMUM	Enjoy Cold or Hot	\$44/lb
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Braised Short Ribs Bourguignonne-Style

In a red wine sauce with pearl onions, mushrooms, and carrots

___	IND SERVING		\$21pp
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Apple Dressing-Stuffed

Whole Boneless Baked Chicken

filled with savory apple-sage bread stuffing and served with Apple Jack demi-glace

___	serves 6		\$54
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Coq au Vin – Dinner or Cocktail Party Style

Braised chicken cooked in a red wine sauce with pearl onions, mushrooms, and carrots

___	IND SERVING	minimum 8 servings	\$15pp
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(OR ask about Boneless for Cocktail Party Style – Use 1 serving for 2 people)

Duckling Leg Confit

slow-braised, with black currant sauce

___	BY THE LEG		\$11ea
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Roasted Duck with Raspberry Sauce

tender half duckling roasted to a deep crisp brown – served with a rich, dark raspberry sauce on the side

___	IND SERVING (½ DUCK)	minimum 6 servings	\$21pp
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Truffle Rolled Breast of Chicken *lean chicken breast filled asparagus, Italian truffle and porcini. Served with a light veouté*

___	serves 1-2		\$16 ea
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Mediterranean Chicken Roulade

lean breast of chicken filled with spinach, artichoke fondue, red bell pepper and pine nuts. Served with a light Romesco sauce

___	serves 1-2		\$14 ea
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Roasted Diestel Turkey – Ready to Carve

___	SMALL	14-16 lbs - serves 14-16	\$170
___	MEDIUM	20-22 lbs - serves 20-22	\$240
___	LARGE	26-28 lbs - serves 26-28	\$299

Braised Apricot-Filled Pork Loin

___	4-5 LBS	serves 12-14	\$14/lb
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Salmon en Croûte

Fresh salmon filet, layered with spinach and salmon mousse, baked to a golden brown in a puff pastry

___	DINNER STRIP	serves 8	\$129
___	NARROW 16" COCKTAIL STRIP	serves 10-12	\$69

Salmon Dijonnaise

Fresh salmon filet baked with a Tarragon-Mustard Sauce

___	INDIVIDUAL SERVING		\$21pp
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Macadamia-Crusted Mahi Mahi served in a

Pineapple Velouté

___	IND SERVING		\$18pp
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Tomato Basil OR Eggplant Lasagna - VEGETARIAN

___	½ PAN	serves 10-12	\$45
___	FULL PAN	serves 20-24	\$80

Michel's Potato Pie *thinly sliced potatoes*

layered with onions, cream and nutmeg, baked in a golden-brown pie crust

___	serves 8-10	\$22
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Mashed Potatoes

___	1 lb serves 2-3	\$8/lb
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Potatoes au Gratin *baked in cream, seasoned with onion, nutmeg, and topped with Swiss cheese*

___	9" Pie Shell	serves 4	\$20
___	½ PAN	serves 10	\$50
___	FULL PAN	serves 15-20	\$80

Roasted Brussels Sprouts and Cauliflower

with a touch of whole grain mustard and balsamic vinegar

___		\$8/lb
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Whole Quiche

•Lorraine •Spinach •Mushroom •Chili Verde

___	INDIVIDUAL		\$5.95
___	MEDIUM	serves 4-6	\$24
___	LARGE	serves 8-10	\$36

Chicken Pot Pie *delicious and homemade*

___		\$6.95
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Sauce Suggestions

___	Cranberry Onion Chutney Demi Glace (Beef, Cornish Game Hen, Pork)	\$14/qt	___	Truffle Port Demi Glace (Beef)	\$20/qt
___	Tomato Basil Concassé Sauce (Chicken, Pasta)	\$12/qt	___	Black Currant Demi-Glance (Duck)	\$16/qt
___	Shallot Sauce (Pork)	\$14/qt	___	Raspberry Sauce (Duck)	\$16/qt
___	Dill Velouté (Salmon)	\$12/qt	___	Port Demi Glace (Beef)	\$15/qt