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THE FRENCH GOURMET

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2019 HOLIDAY TO-GO ORDER FORM

APPETIZERS

BRIE EN CROÛTE \$49

Pre-baked for your convenience! Serves up to 25

_____ Sundried	_____ Sautéed Mushroom w/
_____ Apricot	_____ Garlic Butter
_____ Tangy	_____ Pesto
_____ Cranberry	

MEDITERRANEAN VEGETABLE BASKET

Asparagus, Carrots, Broccoli, Cauliflower, Celery, Persian Cucumbers, Endive, Cherry Tomatoes, & Bell Peppers with 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 AND NUTS

_____ SMALL	3.5 lbs; serves up to 20	\$90
_____ MEDIUM	4.5 lbs; serves up to 40	\$109
_____ LARGE	9 lbs; serves up to 60	\$175

ARTISAN IMPORTED CHEESE AVAILABLE – see HdO & Party Trays Flyer

OTHER SELECTIONS *More hors d'œuvre choices available [online](#)*

_____ Caviar Pie	serves up to 25	\$59
_____ Scallop Rumaki (GF)	Minimum 12	\$4.50/ea
_____ Buffalo Chicken	Minimum 12	\$1.60/ea
_____ Meatballs (GF)		
_____ Deviled Eggs	Minimum 12	\$1.50/ea
_____ SOUP Red Bell		
_____ Pepper & Pear OR	1qt; serves up to 4	\$7.95/qt
_____ Butternut Squash		

DON'T FORGET OUR BREADS...

_____ French Baguette	\$2.50 ea.
_____ Sliced Baguette	\$4.50 ea
_____ Mini Croissants	\$1.60 ea.
_____ Soft Dinner Rolls	\$0.60 ea.
_____ Artisan Breads	From \$5.95

... & DESSERTS

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

_____ Pumpkin	\$15
_____ Apple	\$20
_____ Pecan	\$21
_____ Cranberry Walnut Cream	\$20
_____ Chocolate Peanut Butter	\$22
_____ Pumpkin Cheesecake (serves 10-12)	\$30

WHOLE FRESH-ROASTED DIESTEL TURKEY (HOT)

Diestel Turkeys – Fresh, Range Grown (see back for more info)

Served w/ The French Gourmet's Savory Bread Stuffing & Gravy

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

FABULOUS TRIMMINGS (COLD)

Holiday Yams flavored w/ Maple Syrup, Bourbon, Walnuts, & Crumbled Meringue; Cranberry-Orange Relish; Fresh Green Beans & Carrots w/ Pearl Onions; Freshly 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 & GRAVY	1 lb serves 2-3	\$10/lb

OVEN-READY COMPLETE INDIVIDUAL TURKEY DINNER

Includes 12 oz. of White & Dark Turkey, Savory Bread Stuffing;

Holiday Yams; Vegetables, 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+ individual dinners are packaged together

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

FILET OF BEEF WELLINGTON

Beef Tenderloin lightly seared and coated with liver pâté & fresh Mushroom Duxelle; Baked to a golden brown in a puff pastry

_____ INDIVIDUAL	\$34
_____ COCKTAIL SIZE (1/2 WIDTH)	\$160
_____ WHOLE FILET	serves 8-12 \$295
_____ PORT DEMI-GLACE	\$20/qt

BÛCHE DE NOËL

Traditional French Yule Log

Chocolate Mousse, Hazelnut Praline, Lemon, Raspberry, or Tiramisu

_____ SMALL	6" serves 6-8	\$30
_____ MEDIUM	12" serves 12-14	\$40
_____ LARGE	18" serves 16-18	\$48

MORE ENTRÉE CHOICES AVAILABLE ON OUR ENTRÉES TO GO FLYER

P/U Date _____ Phone _____ Email _____

P/U Time _____ Del Time _____ Guest Arr Time _____ Name _____

Special Request _____ P/U HOT or COLD _____

Bill-To Address _____ City _____ Zip _____

Payment Type: Cash Check Visa MasterCard AmEx Discover # _____

Signature: _____ Exp Date: _____

SEE NEXT PAGE FOR ADDITIONAL DETAILS

Prices subject to change without notice



Too Busy to Cook for the Holidays?



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

ORDERING MADE EASY:

- For best selection and ease of service, please place your order as early as possible.
- **All order must be paid in full in advance. Last minute orders under \$50 subject to a 5% handling fee.**
- **We strongly recommend you arrive at your requested pick-up time with your order number that we will assign to you. It's also helpful to bring a copy of your order with you.**
- **LET US KNOW IF YOU WANT YOUR FOOD HOT UPON PICK UP.**
- Your order will be packed in disposable containers. **If your food is to be hot at pick up, we suggest bringing a large, empty cooler to keep your food hot during transit.**
- We are happy to arrange deliveries at a Holiday Rate and Service Charge. Please ask your sales consultant for details.

HOW TO RE-HEAT OR COOK YOUR FEAST (FOR WARM FOOD)

	<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	REHEAT: 300 degrees 15 minutes BAKE TO COOK: 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

**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.