

**WE  
DELIVER**



Place your order Today:

**(858) 488-1725**

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

960 Turquoise St. • San Diego, CA 92109

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

<https://shop.thefrenchgourmet.com>

## THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

Dear Friends and Loyal Customers,

I hope you are all doing OK during these uncertain times.

Our Catering-To-Go is here to help you with simple **REHEATABLE** meals and comfort foods. Our Bakery has its usual delicious baked goods, desserts and celebration cakes.

We are making delicious house-made soups, chicken pot pies, quiche, and prepared entrees such as the items listed on the reverse. We also have lots of wine!

Pick up in our Bakery, let us know if you prefer curbside. Delivery available (for a fee). **SOCIAL DISTANCING PRACTICED**. We deliver to University City daily.

Let us know if you have any special needs such as eggs, butter, flour, yeast, rolls of toilet paper and now face masks (all while supplies last). We are here to help.

Our Bakery is open daily **7:00am – 6:30pm**.

Best wishes to all! We will make it through this trying period!

- Your French Gourmet Team & Michel, Chef/Owner -



• Hot Prime Rib •

Wednesdays and Saturdays

Place your order Today: **(858) 488-1725 x2 or x5**

<https://shop.thefrenchgourmet.com> or [catering@thefrenchgourmet.com](mailto:catering@thefrenchgourmet.com)



# THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

960 Turquoise St. • San Diego, CA 92109

WE ARE  
**OPEN**

FOR TO-GO & BAKERY ORDERS



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

<https://shop.thefrenchgourmet.com>

## THE FRENCH GOURMET PICK-UP/DELIVERY MENU

**Prime Rib WED. & Sat. - Hot and ready to serve** \$26  
12 oz. serving with potato of the day, sautéed vegetables, au jus, creamy horse radish (5:00pm pick-up at TFG, 6:00pm pick-up at OMC)

### Cold REHEATABLE Meals

After removing the lid, Warm up in container at 225° for 30 to 45 min. or Microwave 3 min.

| Individual Meals  | Each | Family Style (4) |
|---|------|------------------|
| <b>Italian-style Meat Lasagna served with garlic bread</b>  | \$21 | (serves 2)       |
| <b>Pork Tenderloin Medallions</b><br>Pan seared with mustard shallot sauce, whipped red bliss potatoes and sautéed vegetables   | \$16 | \$54             |
| <b>Meatloaf</b><br>Whipped red bliss potatoes, sautéed vegetables   | \$13 | \$44             |
| <b>Coq au Vin (Leg and Breast)</b><br>Carrots, onions, mushrooms, red wine sauce, garnished with mashed potatoes  | \$24 | \$80             |
| <b>Salmon Dijonnaise</b><br>Fresh salmon filet baked with mustard, citrus, and tarragon topping. Mixed wild rice pilaf with glazed carrots and green beans                | \$19 | \$64             |
| <b>Chicken Piccata or Marsala</b><br>Boneless chicken breast sautéed with a lemon caper sauce or mushroom sauce. Mixed wild rice pilaf and sautéed green beans.           | \$15 | \$50             |
| <b>Braised Short Ribs</b><br>Bourguignonne-Style in a red wine sauce with pearl onions, mushrooms and glazed carrots. Whipped red bliss potatoes and sautéed green beans. | \$23 | \$75             |
| <b>Duck Confit</b><br>Slow-braised, duck leg in a light currant demi-glace, wild rice pilaf and sautéed glazed carrots and green beans. (Extra leg \$7)                   | \$16 | \$54             |
| <b>Ratatouille</b><br>A light stew of eggplant, zucchini, onion, garlic, tomato, and bell peppers over steamed quinoa   | \$10 | \$35             |
| <b>Kids Meal</b><br>Chicken tenders from scratch! Mac-n-Cheese, glazed carrots and Ranch dressing   | \$7  | N/A              |
| <b>Chicken Pot Pie</b><br>Tender chicken, peas, carrots, mushrooms, savory sauce, golden crust  | \$7  | N/A              |

**Assorted delicious cakes & pastries  
available upon request**

Prices and Menu subject to change  
email [catering@thefrenchgourmet.com](mailto:catering@thefrenchgourmet.com) for possible update

**Assorted Soups - Made from scratch, such as:**  
Cream of Broccoli, Cream of Watercress, Red Bell Pepper Pear, Potato Leek, French Onion, Butternut Squash, Tomato Basil, Chicken Noodle, Clam Chowder (\$9).

Inquire for the day's offerings. 1qt \$7 (serves 2-3)

**House-made Quiche: Lorraine, Spinach, Mushroom and Chili Verde**  
Pie pan size (serves 4-6) \$24 Large (serves 8-10) \$36  
Individual serving \$6

**Whipped Red Bliss Potatoes with butter & cream** \$7/lb

**Mixed Wild Rice Pilaf with garlic herb butter** \$11/lb

**Steamed Blue Lake Green Beans with garlic herb butter** \$8/lb

**Glazed Carrots & Blue Lake Green Beans with garlic herb butter** \$8/lb

**Mac-n-Cheese Elbow pasta with rich cheddar cheese sauce** \$6/lb

**Savory Baked In Croissants:**  
Turkey & Cheese, Ham & Cheese, Spinach & Cheese \$4.25 ea

**Assorted Baguette Sandwiches:**  
Ham & Swiss: Cheese, Turkey & Avocado, Vegetarian, Tuna Salad,  
Chicken Curry Salad \$6.50 ea

**Fresh Fruit** \$5/pint

**Caesar Salad Romain lettuce, Parmesan cheese, garlic croutons, creamy Caesar dressing**  
Small \$5 Large (serves 4) \$15

**Tuna Salad** \$12/lb

**Chicken Curry Salad** \$12/lb

**Rainbow Primavera Pasta Salad** \$8.50/lb

**Dill Potato Salad** \$8.50/lb

**Mixed Green Salad mushrooms, tomatoes, cucumber & carrot, vinaigrette on side** \$5 ea

**Roasted Vegetable Farro Salad** \$9.50/lb

**French Gourmet Vinaigrette** \$6/pint

**Baguette** \$2 ea

**French Breakfast Rolls** from \$2.25 ea

**Sabayon - cold dessert cream-based topping** \$6/pint

**Desserts by the Slice** from \$5

**Celebration Cakes - Birthdays, etc.** Call to Inquire

**Wine of the day** from \$10-\$15 & up

\*\* Special requests available upon approval \*\*

Place your order Today: (858) 488-1725 x2 or x5 • [catering@thefrenchgourmet.com](mailto:catering@thefrenchgourmet.com)