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(858) 488-1725

catering@thefrenchgourmet.com

960 Turquoise St. • San Diego, CA 92109

www.TheFrenchGourmet.com

<https://shop.thefrenchgourmet.com>

THE FRENCH GOURMET

Catering • Restaurant • Bakery • Wine Boutique

Dear Friends, Loyal and Potential Customers

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

Our To-Go Menu 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.

Our catering department is offering limited menu options, call us to explore.

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

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

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



• Hot Prime Rib •

Wednesdays and Saturdays

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WE ARE
OPEN

FOR TO-GO & BAKERY ORDERS



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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)

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

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

Prices and Menu subject to change
email 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 **

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