

Nicole's Gourmet Foods is a family owned and operated business. We pride ourselves on providing knowledgeable, personalized service and a unique product offering.

We have been supplying the Restaurant & Hotel industry with quality cooking and baking products since 1989. In 1996 we realized that many of the products we carried were unavailable to the "home chef", and decided to open our retail location in Pasadena. We have since moved to South Pasadena where professional Chefs and "home chefs" alike come to fulfill all of their gourmet needs. Every Thursday & Saturday we have a complimentary Cheese tasting; and you can always sample a variety of specialty oil, vinegars, and other products.

You can also join us for lunch. We serve a lovely selection of delicious & unique European Sandwiches, salads, & soups as well as an array of Beers & Wine by the glass. Our Croque Monsieur was named one of L.A. Weekly's "Nine Kick-Ass Dishes of 2002".

Come on in, email us, or give us a call. We welcome all of your questions and look forward to being of service to you soon.

Sincerely,

Nicole Grandjean & Steven Grandjean

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*"Yes, there's nothing I can't live without, and nothing that doesn't make life just a wee bit better"*

-Michelle Huneven  
L.A. Weekly

## CATERING TO-GO

- PLATTERS • SALADS • TARTS & QUICHES •
- HOT & COLD DISHES & SOUPS •
- SANDWICHES •
- HORS D'OEUVRES •

**BEST OF LA 2007**  
*Los Angeles*  
MAGAZINE  
**"BEST FRENCH MARKET"**

## **Hors d'œuvres from our Freezer**

**\*From freezer to table in only 10 - 15 min!**

Our selection of delicious hors d'œuvres is excellent for any occasion. Simply bake them in the oven for 10-15 minutes\* and serve. Always keep some in the freezer for your last minute gatherings!

\*Baking times vary between products - see baking instructions on particular package.

### **Crab Cakes - \$15.95 Dz.**

Savory mini crab cakes made with Dungeness crab meat.

### **Mini Beef Wellingtons - \$18.95 Dz.**

Puff pastry stuffed with Filet mignon & Mushroom duxelles.

### **Mini Italian Calzone - \$12.95 Dz.**

Italian sausage and cheese stuffed in a flaky crust.

### **Spanakopitas - \$12.95 Dz.**

Feta cheese and spinach wrapped in Filo Dough.

### **Empanadas, Chicken - \$16.95 Dz.**

Slightly spicy mini chicken empanada.

### **Pastry Kisses - \$12.95 Dz.**

Bite-sized Puff Pastry Kisses – Assorted Flavors:

### **Mini Quiches - \$18.95 Dz.**

Bite size quiche Lorraine

## **Party Platters**

### **Charcuterie Platter**

A selection of Salami, Prosciutto di Parma, Country Pate, & Mousse Truffée, served with Olives & cornichons.

**Medium - \$39.95** serves 8-10

**Large - \$59.95** serves 16-18

### **Cheese Platter**

A selection of our most popular imported cheeses; a Brie or Coulommiers type, St. Agur, Roquefort or other blue, Etorki or similar Basque sheep's milk cheese, aged & fresh goat cheeses, fresh fruit garnish & baguette.

**Medium - \$59.95** serves 8-10

**Large - \$79.95** serves 16-18

### **Smoked Salmon Platter - \$69.95**

An impressive serving of "Cordon Bleu" cold smoked salmon dressed with red onions, capers, fresh goat cheese & lemon

**Medium - \$79.95** serves 16-18

**Large - \$59.95** serves 8-10

### **Mini Sandwiches - \$2.25 ea\***

Make your selection of the following: Ham & Cheese, Tuna, Prosciutto & Cheese, and Smoked Chicken sandwiches.

\*(Minimum order of ½ dozen per type)

## Salads

### **Smoked Seafood Salad - \$11.95 per person**

An array of smoked seafood (coho, trout, salmon & oysters) on a bed of mixed baby greens served with shallot seasoned crème fraîche and herb mayonnaise.

### **Goat Cheese Salad - \$8.95 per person**

Mixed greens served with fresh goat cheese from France, tomatoes & red onions topped with our own vinaigrette (Minimum 6 people).

### **Toasted Goat Cheese Salad - \$8.95 per person**

A mix of Baby Greens & Butter Lettuce, tomatoes, & red onions topped with toasted imported goat cheese “croustinis”, pine nuts, & our vinaigrette. ((Minimum 6 people/ two croustinis per person, additional “croustinis” \$1.75 each)

## Savory Tarts & Quiches

### **Quiches 11” - \$29.95**

- Ham & cheese
- Red pepper, onion & zucchini.
- Potato, caramelized onion, & mushroom.
- Salmon, spinach, & goat cheese.
- Fresh mozzarella, tomato, & basil.

(48 hour notice please)

### **Pissaladière ¼ sheet - \$32.95**

A flaky puff pastry crust, topped with caramelized onions, white marinated anchovies, and Niçoise olives – a traditional Provençal treat!

(48 hour notice please)

### **Flame Quiche 10” - \$29.95**

A flaky pastry crust, filled with leeks and onions, all baked with a crème fraîche & egg mixture.

(48 hour notice please)

### **Quiches - Individual Sizes: 4”- \$4.75 ea | 1”- \$1.35 ea / \$15.95 dz**

- Ham & cheese
- Red pepper, onion & zucchini.
- Potato, caramelized onion, & mushroom.
- Salmon, spinach, & goat cheese.
- Fresh mozzarella, tomato, & basil.

(48 hour notice please)

### **Gratin Dauphinois - \$39.95**

Layers of potato cooked in crème fraîche & topped with Gruyère cheese.

(Serves 12-16)

### **Gratin Tomato Zucchini \$39.95**

Layers of zucchini and tomatoes baked with fresh thyme & topped with gruyere cheese. (Serves 12-16)

### **Parmentier of duck confit - \$49.95**

Creamy mashed potatoes baked with duck confit topped with bread crumbs. (Serves 12-16)

### **Choucroute Garnie - \$69.95**

Nicole’s take on the Alsatian specialty. A bed of sauerkraut topped with three types of sausage: Garlic, Frankfurter, & Chorizo & steamed, cubed potatoes. (Serves 12-16)

### **Poached Salmon - \$69.95**

Atlantic salmon poached in brine and white wine, dressed with lemon mayonnaise and served with cucumbers. (Approx. 4 to 4.5 lbs.)

### **Truffle Risotto – market price**

Creamy risotto cooked with seasonal items and topped with Parmesan cheese. Add fresh white or black Truffles in season.

**Celery Remoulade - \$6.95 Lb.**

Shredded Celery root, Chopped Cornichons tossed with our own light mayonnaise

**Beet Salad - \$6.95 Lb.**

Our very popular Salad of Beets, topped with fresh Goat Cheese marinated in XV Olive Oil.

**Lentil Salad - \$6.95 Lb.**

French Lentils “Du Puy”, seasoned with a Hazelnut Vinaigrette, topped with Shallots and Chopped Parsley.

**Hearts of Palms Salad - \$8.95/LB**

Tomatoes, Artichokes, Hearts of Palm, Eggs, Niçoise Olives, XV olive oil, vinegar, fleur-de-sel, cracked pepper, & parsley. (Serves 16-20)

**Greek Salad - \$9.95 Lb**

A fresh mix of cucumbers, tomatoes, red onions, Kalamata olives, & Feta cheese; topped with XV olive oil, rosemary, fleur-de-sel & pepper.

**Faro salad - \$8.95 Lb**

Farro, Tomato, Basil, Garlic, olive oil, balsamic.

**Pasta Salad - \$6.95 Lb.**

Pasta, tossed with diced fresh Tomatoes, Basil, Garlic, XV Olive Oil, & topped with grated Parmesan Cheese.

**Toasted Couscous Salad - \$7.95 Lb.**

A flavorful Toasted Couscous Salad mixed with diced Zucchini, Onion, Garlic, and Spices.

**Asparagus & Smoked Salmon - \$10.95 Lb.**

Asparagus tips and Smoked salmon strips dressed with Wasabi Aioli,

**FRENCH MINI PASTRIES: \$22.95/dz**

(Minimum one dozen per type – 48 hours notice please)

**Lemon meringue tartlets:** a sweet dough tart shell filled with fresh lemon curd and topped with Meringue.

**Fresh fruit tartlets:** a sweet dough tart shell filled with vanilla pastry cream topped with fresh fruit .

**Opera:** thin layers of ganache & espresso butter cream.

**Russian:** thin layers of hazelnut praline cream & sponge cake

**Moka:** thin layers of espresso cream & sponge cake

**After eight:** thin layers of ganache & peppermint cream

**Framboisier:** thin layers of blackcurrant mousse with raspberry & sponge cake topped with marzipan

**Mini éclair:** cream puff filled with vanilla or coffee pastry cream

**Profiterole:** cream puff filled with Chantilly

**Mini chocolate mousse:** chocolate marbled cups filled with dark chocolate mousse

**Bavarois in verrine:** thin layers of vanilla, coffee and chocolate mousse

**Mango mousse in verrine:** a delicious mango mousse topped with a blueberry

**Blackcurrant in verrine:** a delicious blackcurrant mousse topped with a blueberry

**BITE-SIZED CONFECTIONS:**

**Truffles:** a delicious assortment of decorative chocolate treats.

**Macarons:** a delicious assortment of French cream-filled sandwich cookies

**Pate de fruits:** a delicious assortment of French fruit jellies confiserie