



# GOURMONDO

the art of food

## *Packaged Catering Menus*



LOTUS ROOT CHIP WITH SMOKED HUMMUS AND PICKLED RADISH



## GOURMONDO CATERING COMPANY

A unique catering and boxed-lunch company committed to the highest level of quality and service. Using only the freshest ingredients sourced from local vendors and small organic farms, our menus are a reflection of where we began over 18 years ago, as a small café in Seattle's Pike Place Market.

Gourmondo is a full service caterer, providing customized menus for every event. Our experienced staff is committed to the highest level of personal service. We are passionately focused on quality, innovation, and meeting the changing needs of our clients. Gourmondo is an equal opportunity employer and a Washington state certified woman owned business. We are committed to sustainable, environmentally friendly, and green business practices.

# PLANNING YOUR MENU

Gourmondo Events offers a range of services, from a fully custom tailored service where we design a menu for you, to choosing from our 'build on site' or 'drop off' lists. Service staff, bartending service, and Chefs are available to cater your event needs. Our event planners are here to guide you through every step of the process.

## BUILD ON SITE

Our build on site menu offers a selection of hot & cold food, which is prepped off site then freshly assembled, cooked or heated on site. This allows for a high level of presentation and requires that our Chefs have access to a kitchen or the space for us to construct a temporary kitchen.

## DROP OFF

Our drop off menu items offers a range of appetizers delivered fully built and ready to serve. These items are available for all staffed and non-staffed events. These options are perfect for events where there is no kitchen space available, or for those who are staying within a set budget.

## HOW THE MENUS WORK

**Cooking On Site:** Choosing our build on site menu items will mean one (or more!) of our Chefs will need to work out of your kitchen, or a make shift kitchen, during the event, as most of the food is cooked to order. Please ask for our advice about menu selections if you have any concerns about cooking in your event space. No chefs are required for drop off appetizer items.

**Chefs:** Are priced at \$35 per chef per hour, and will be staffed according to your menu and event needs, with the first chef always being a head chef.

**Service staff:** We also offer service staff for hire to set up your event, serve your guests and bar-tend. Staffing is based upon the parameters of your event needs.

**Drinks:** We're happy to create a custom bar package tailored to your menu (from signature cocktails to bottled beers, wine and soft drinks), or to provide bartenders to serve any drinks you wish to provide yourselves. *NO CORKAGE charged.*

**Rental Equipment:** If you require items such as glassware, bar items, china, tables or linens or anything else, please ask us for a custom quotation. We are happy to arrange your rentals for you.

## BOOKING

To book your event, we require a signed event agreement and a deposit of 50% will be due to secure the date, with the remaining balance being due within 2 days of the event conclusion. We can accept payment via cash, check or credit card.

## REQUEST A QUOTE

Use our [contact form](#) on our website to get in touch with us today for your custom event proposal or build and order your menu [here](#). For questions, call us at 206.587.0190 or email us at [events@gourmondocatering](mailto:events@gourmondocatering) for requests for a custom event proposal.



FIG & MANCHEGO CROCCANTINI



GRILLED ANCHO-LIME MARINATED PRAWN

## APPETIZER BUFFET SETS

### LIGHT

19.95 PER PERSON—MINIMUM 24 GUESTS

Total of 6 pieces per guest includes:

#### FIG & MANCHEGO CROCCANTINI <V>

Manchego cheese, red pepper, poached fig and marcona almond on a La Panzanella rosemary croccantini with micro basil

#### MOROCCAN LAMB MEATBALL

Served with tzatziki, garnished with cherry tomato and mint

#### CRISPY POLENTA CAKE <VGT·GF>

With onion & pepper relish, goat cheese, rosemary sprig

#### MESQUITE SALMON SKEWERS <GF>

Gourmondo's signature mesquite salmon on a bamboo paddle

#### BACON STUFFED NEW POTATO <GF>

Smoky bacon, caramelized onions and manchego cheese, stuffed into a bite-sized roasted new potato and topped with creme fraiche and chives

#### ASSORTED SLIDERS

Served on a mini brioche rolls

##### MARGARITA CHICKEN SLIDER

With a relish of apricot, cilantro, chili flakes and tequila

##### BEEF SLIDER

With mixed greens, tomato and horseradish crème

##### CUBAN PULLED PORK SLIDER

With caramelized onions, cilantro and garlic-jalapeño aioli

#### PETITE CHOCOLATE CAKES

#### MINI LEMON TARTLETS

### MEDIUM

22.95 PER PERSON—MINIMUM 24 GUESTS

Total of 7 pieces per guest includes:

#### CRISPY POLENTA CAKE <V·GF>

Topped with onion & pepper relish, goat cheese, rosemary sprig

#### WILD MUSHROOM TARTLET <V>

White truffle oil and fresh chives

#### INDIVIDUAL SMOKED HUMMUS

#### CRUDITE <V·GF>

Crisp vegetables with fresh herbs served in an individual cordial cup with smoked hummus

#### PORK TENDERLOIN ON BRIOCHE

With a sweet and spicy tequila-apricot compote and cilantro leaves on toasted brioche

#### SALMON RILLETES ON A BLACK RYE TOAST

Poached salmon and smoked salmon mixed with creme fraiche, lemon, shallots and chives. Served with tobiko caviar.

#### GRILLED ANCHO-LIME MARINATED

#### PRAWN ON POLENTA CAKE <GF>

With cumin-cilantro scented black bean puree

#### PETITE CHICKEN GYRO

Herb marinated chicken wrapped in a tortilla and served with tzatziki and tomato-cucumber salad

#### BACON STUFFED NEW POTATO <GF>

Bacon, caramelized onions & manchego cheese, stuffed into a bite-sized roasted new potato and topped with creme fraiche & chives

#### ASSORTED PETITE PANINO SANDWICHES

Wrapped in wax paper tied with twine

**PARISIAN** with double crème brie and crisp green apple

**BLACK FOREST HAM** with gruyère

## APPETIZER BUFFET SETS



BLOOD ORANGE GLAZED TUNA

### HEAVY

25.95 PER PERSON—MINIMUM 24 GUESTS  
8 pieces per guest & requires Chef on-site:

#### LOTUS ROOT CHIP <V•GF>

*With smoked hummus and pickled radish*

#### MUSHROOM CREPE PILLOWS <VGT>

*Pan seared wild mushroom crepe topped with Mornay sauce and fresh chives (Served hot in a chafer)*

#### BLOOD ORANGE GLAZED AHI TUNA

*With wasabi and curly green onions*

#### MESQUITE SALMON SKEWERS <GF>

*Gourmondo's signature mesquite salmon on a bamboo paddle*

#### EGG CUPS <GF>

*With kurobuta ham mousse and fried capers*

#### BACON STUFFED NEW POTATOES <GF>

*Smoky bacon, caramelized onions and manchego cheese, stuffed into a bite-sized roasted new potato and topped with creme fraiche and chives*

#### MOROCCAN LAMB MEATBALL

*Served with tzatziki, garnished with cherry tomato and mint*

#### CHARDONNAY-THYME MARINATED CHICKEN SALAD

*With grapes and chives, served on an edible savory spoon*

#### PETITE BRAISED BEEF SHORT RIB

*Served on crisp polenta round, garnished with fried leeks and pistachio gremolata*

#### ASSORTED DESSERT TARTLETS

#### PETIT FOURS



MUSHROOM CREPE



STUFFED NEW POTATOES



CUBAN SLIDER



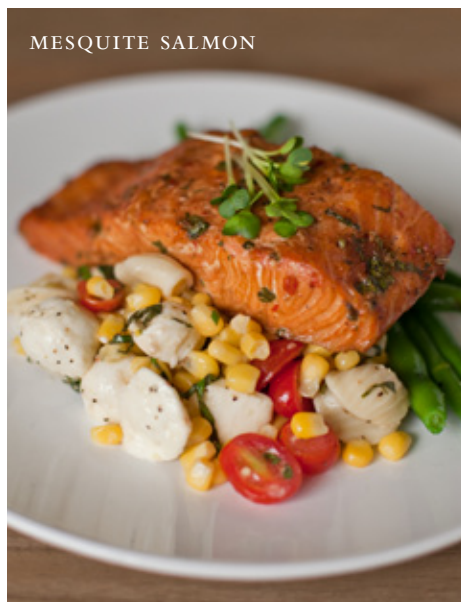
CHARDONNAY-THYME MARINATED CHICKEN SALAD



MARSALA CHICKEN



GOURMONDO SALAD



MESQUITE SALMON

## LUNCH/DINNER BUFFET SETS

### BUFFET — SET A 17.95 PER PERSON

#### MARSALA CHICKEN

*With wild mushroom and marsala sauce*

#### CAESAR SALAD

*With romaine, croutons and shaved Parmesan*

#### ROASTED CAULIFLOWER & WHIPPED POTATO PUREE

#### ASSORTED SIGNATURE COOKIE TRAY

*Add*

#### PASTA PRIMAVERA

*Penne pasta with sautéed vegetables in white wine, herbs and garlic, tossed in extra virgin olive oil 5.95 PER SERVING*

### BUFFET — SET B 19.95 PER PERSON

#### RR RANCH BRAISED BEEF SHORT RIBS ON POLENTA

*Rosemary infused red wine braise served on savory polenta squares with sweet roasted peppers*

#### GOURMONDO SALAD

*Mixed greens with pears, roquefort, candied walnuts and sherry vinaigrette*

#### SAUTÉED BROCCOLINI

*With garlic & fresh lemon < VGT >*

#### MINI LEMON TARTS

*In a shortbread shell*

*Add*

#### LINGUINE ALLA FUNGHI

*With wild mushrooms and spinach tossed with a white truffle oil. Served hot in a chafing dish 5.95 PER SERVING*

### BUFFET — SET C 22.95 PER PERSON

#### MESQUITE SALMON

*With Gourmondo's signature spice blend, served at room temperature < GF >*

#### PAN SEARED CHICKEN

*With Meyer lemon and honey glaze*

#### WILD MUSHROOM TARTLET

*White truffle oil and fresh chives < VGT >*

#### ROASTED CORN SALAD

*With cherry tomatoes, fresh mozzarella, basil and sherry vinaigrette*

#### ROASTED NEW POTATOES

*With rosemary and garlic, served hot*

#### CHOCOLATE BROWNIE SQUARES



SMOKED TROUT



LEMON PAN SEARED CHICKEN



LINGUINE ALLA FUNGHI

## DINNER MENU EXAMPLE

### APPETIZERS—SELECT 3

#### SMOKED TROUT

*On a house-made English cheddar biscuit with crème fraîche, lemon zest ribbons and fresh chives*

#### CRISPY POLENTA CAKE

*Onion & pepper relish, goat cheese, rosemary spring < VGT · GF >*

#### EGG CUPS < GF >

*With kurobuta ham mousse and fried capers*

#### CRISP PROSCIUTTO AND APPLE SAVORY TART

*Poached Granny Smith apple encased in pastry and topped with a sharp blue cheese creme and crispy prosciutto disc*

#### BACON STUFFED NEW POTATO < GF >

*Smoky bacon, caramelized onions and manchego cheese, stuffed into a bite-sized roasted new potato and topped with creme fraiche and chives*

### SALAD

#### SEASONAL MIXED GREENS

*Dried cherries, toasted hazelnuts, shaved parmesan and balsamic vinaigrette*

### ENTRÉE—SELECT 1

#### RR RANCH BRAISED BEEF SHORT RIBS

*Rosemary scented braising liquid, served over seared polenta squares*

#### PAN SEARED CHICKEN

*Meyer lemon and honey glaze, served hot in a chafing dish*

#### PEPITA CRUSTED SALMON

*Red pepper coulis*

*Add*

#### LINGUINE ALLA FUNGHI

*with wild mushrooms and spinach tossed with a white truffle oil. (Served hot in a chafing dish) 5.95 PER SERVING*

### ACCOMPANIMENTS—SELECT 2

#### SCALLOPED POTATOES

*Baked with imported cheeses, fennel and fresh herbs*

#### SAUTEED BROCCOLINI WITH GARLIC & FRESH LEMON

#### BRUSSELS SPROUTS WITH BACON AND BALSAMIC

*Served hot*

#### ROASTED CAULIFLOWER & WHIPPED POTATO PUREE

### DESSERT —SELECT 1

#### CHOCOLATE BROWNIE SQUARES

#### PETITE FOURS

## BUFFET DISPLAY EXAMPLES



## BAR SERVICE *(pricing based on selections/consumption)*

### **Gourmondo Beer and Wine Bar**

*Local Pacific Northwest Beer Selection-Two Selections*

*Local Red Wine and White Wine Selection*

*Assorted Coke, Diet Coke, 7-Up, Izze Sparkling Juice and San Pellegrino*

### **Gourmondo's Premiere Bar Service**

*Local Pacific Northwest Beer Selection-Two Selections*

*Local Red Wine and White Wine Selection*

*Vodka, Gin, Bourbon, Tequila, Rum-with mixers and garnishes*

*Assorted Coke, Diet Coke, 7-Up, Izze Sparkling Juice and San Pellegrino*