



GOURMONDO

the art of food

À la Carte Catering Menu



SALMON RILLETES WITH TOBIKO CAVIAR



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 bartend. 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 for requests for a custom event proposal.

LOTUS ROOT CHIP
WITH SMOKED HUMMUS



VEGETARIAN

2 DOZEN MINIMUM ORDER PER ITEM (EXCEPT WHERE NOTED)

FIG AND MANCHEGO CANAPÉ

Manchego cheese, red pepper, marcona almond and poached fig on grilled flatbread with micro basil
2.75

PETITE DEMI-BAGUETTE PANINO SANDWICH

With double crème brie and crisp green apple, wrapped in wax paper tied with twine
2.75

WILD MUSHROOM TARTLET WITH WHITE TRUFFLE OIL AND FRESH CHIVES

3.25

CAPRESE SKEWERS

Ciliegine mozzarella, balsamic marinated grape tomato and fresh basil on a bamboo spear (2 skewers per serving)
3.00

INDIVIDUAL SMOKED HUMMUS CRUDITE

Crisp vegetables with fresh herbs served in an individual cordial cup with smoked hummus
3.25

MUSHROOM CREPE PILLOWS

Pan seared wild mushroom crepe topped with Mornay sauce and fresh chives (Served hot in a chafer with chef on-site)
3.00

MINI VEGETARIAN POT PIES

With sautéed wild mushrooms, carrots and English peas in a creamy velouté encased in a parmesan gougère, served warm in a chafer
3.25

LOTUS ROOT CHIP <V • GF>

With smoked hummus and pickled radish (chef on-site)
2.75

SAVORY ZUCCHINI AND GOAT CHEESE TARTLET

2.95

CRISPY POLENTA CAKE <GF>

Topped with onion & pepper relish, goat cheese, garnished with rosemary sprig
2.75

ROASTED CORN AND ORECCHIETTE PASTA SALAD

Cherry tomatoes, fresh mozzarella, basil and sherry vinaigrette, served in individual cordial cups with mini spoon
2.75

CURRY CHICKPEA CORN CAKE <GF>

Topped with spiced pickled red pepper relish
2.75

BUTTERNUT SQUASH MOUSSE TARTLET

Served in a candied walnut cup, garnish with a pomegranate seed
2.50

SEASONAL VEGETARIAN TARTLET <GF>

Please inquire for seasonal offerings
3.25

SMOKED TROUT



SEAFOOD APPETIZERS

2 DOZEN MINIMUM ORDER PER ITEM (EXCEPT WHERE NOTED)

AHI TUNA TARTAR < GF >

With a cucumber, avocado, and orange salad tossed in a saffron vinaigrette, served in a small cordial cup (*minimum order 36 pieces*)
3.50

SMOKED TROUT

On a house-made English cheddar biscuit with crème fraîche, lemon zest ribbons and fresh chives
3.00

PETITE MAINE LOBSTER ROLL

Lobster salad served in a mini gougère roll, garnished with lemon zest and daikon radish sprouts
4.95

SALMON RILLETTES

Poached salmon and smoked salmon mixed with crème fraîche, lemon, shallots and chives served on a black rye toast with tobiko caviar
2.75

DUNGENESS CRAB SALAD < GF >

With crisp green apple, fresh radish and Pernod, served in a small cordial cup (*minimum order 36 pieces*)
3.75

BBQ BAY SHRIMP < GF >

Served on a crispy polenta cake, topped with curly green onions
2.95

MESQUITE SALMON SKEWERS < GF >

Gourmondo's signature mesquite salmon on a bamboo paddle
3.25

CHILLED PRAWNS < GF >

With cocktail sauce and lemon (2 per serving)
2.95

FRESH VARIETAL OYSTERS ON THE HALF SHELL < GF >

Shucked on-site and served on large trays packed with ice, with fresh horseradish, mignonette, cocktail sauce and lemon (*12 dozen minimum and chef on-site*)
MARKET PRICE



POULTRY, PORK, & BEEF APPETIZERS

2 DOZEN MINIMUM ORDER PER ITEM (EXCEPT WHERE NOTED)

MOROCCAN LAMB MEATBALL

Served with tzatziki, garnished with cherry tomato and mint

3.75

MINI BEEF WELLINGTON

Seared steak, mushrooms, onions and fresh herbs encased in a pastry; topped with horseradish

4.25

BEEF CROSTINI CANAPE

Seared teres major steak, mushroom duxelle, Borsini herbed goat cheese, served on crostini and garnished with micro greens

3.15

MINI TURKEY OR BEEF POT PIES

TURKEY—with sautéed wild mushrooms, caramelized onions and fresh herbs in a parmesan gougère, served warm in a chafer

BEEF—with English peas, carrots in a parmesan gougère, served warm in a chafer

3.25

MARRAKESH CHICKEN ON GRILLED FLATBREAD

Curried chicken with garbanzo beans, red onions, red bell peppers, olives, dried fruit, scallions, fresh parsley, mint & cilantro

2.95

PETITE CHICKEN GYRO

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

2.95

MARGARITA CHICKEN SKEWER <GF>

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

2.75

BACON STUFFED NEW POTATO <GF>

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

2.25

PETITE DEMI-BAGUETTE PANINO SANDWICHES

With black forest ham and gruyère, wrapped in wax paper tied with twine

2.25

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

2.75

VIRGINIA HAM AND ENGLISH CHEDDAR BISCUIT WITH APRICOT MOSTARDA

3.50

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

2.75

ASSORTED SLIDERS 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 SLIDER—pulled pork, caramelized onions, fresh cilantro leaves and garlic-jalapeño aioli

3.95



DESSERTS

KEY LIME TARTLETS

Key lime custard in a sweetened pie crust, topped with candied lime zest

2.75

PUMPKIN CHEESECAKE BITES

With Oreo crust and topped with a chocolate drizzle

3.00

ASSORTED SEASONAL SIGNATURE COOKIES

2.75

FIVE-SPICE CHOCOLATE TORTE

Chinese Five-Spice infused chocolate ganache

2.75

INDIVIDUAL TIRAMISU

Served in a cordial cup with mini spoon

3.00

PETITE APPLE GALETTES

Washington State apples infused with fall spices, topped with a candied cranberries

2.50

FALL DESSERT SAMPLER TRAY

Individual Five-Spice Chocolate Tortes, Petite Apple Galettes and Pumpkin Cheesecake Bites

3.25

BUFFET DISPLAY EXAMPLES



BAR SERVICE (*pricing based 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