



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 CROCCANTINI

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

TUSCAN ORZO PASTA SALAD

With sweet peppers, green beans, and chevre tossed in Gourmondo's Tuscan Herb Vinaigrette
Served in small plastic cordial cups with mini spoon
2.75

FRESH SPRING ROLLS WITH MARINATED TOFU

With vermicelli noodles, daikon radish, basil, sprouts, carrots, lettuce and cucumber, served with sweet chili sauce
2.25

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

SWEET PIQUILLO PEPPER AND QUINOA SALAD <V • GF>

In a champagne vinegar pickled zucchini cup with red pepper vinaigrette and candied pecans
2.75

LOTUS ROOT CHIP <V • GF>

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

SAVORY GOAT CHEESE TARTLET (chef on-site)

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

EGGS CUPS <GF>

With traditional deviled mousse, garnished with fried capers
1.95



SEAFOOD APPETIZERS

2 DOZEN MINIMUM ORDER PER ITEM (EXCEPT WHERE NOTED)

BLOOD ORANGE GLAZED AHI TUNA < GF >

With wasabi and curly green onions (*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

GRILLED ANCHO-LIME MARINATED PRAWN

Served on a polenta cake with cumin-cilantro scented black bean puree

3.25

SALMON RILLETTES

Poached salmon and smoked salmon mixed with creme fraiche, 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

PRAWN SPRING ROLLS < GF >

With vermicelli noodles, daikon radish, basil, sprouts, carrots, lettuce and cucumber,
served with sweet Thai chili sauce

3.25

MESQUITE SALMON SKEWERS < GF >

Gourmondo's signature mesquite salmon on a bamboo paddle

3.25

LOBSTER SALAD < GF >

Served in terrareen with daikon radish and apple

4.95

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)

PETITE BRAISED BEEF SHORTRIB

Served on crisp polenta round, pistachio gremolata & fried leek garnish
3.75

MORROCCAN LAMB MEATBALL

Served with tzatziki, garnished with cherry tomato and mint
3.75

CHARDONNAY-THYME MARINATED CHICKEN SALAD

With grapes and chives, served on an edible savory spoon
2.25

EGG CUPS < GF >

With Kurobuta ham mousse, garnished with fried capers
1.95

MARRAKESH CHICKEN ON GRILLED FLATBREAD

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

PORK TENDERLOIN ON BRIOCHE

with a sweet and spicy tequila-apricot compote and cilantro leaves on toasted brioche
3.50

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

CHORIZO SAUSAGE

Nestled in a crispy polenta cake with lime-cilantro cream
2.75

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

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

BUFFET DISPLAY EXAMPLES



BAR SERVICE (*pricing based selections/consumption*)

Gourmondo Beer and Wine Bar — 10.95 per person

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 — 14.95 per person

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