



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 for requests for a custom event proposal.



FIG & MANCHEGO CROCCANTINI



PETITE CHICKEN GYRO

APPETIZER BUFFET SETS

LIGHT

19.95 PER PERSON—MINIMUM 24 GUESTS

Total of 6 pieces per guest includes:

FIG & MANCHEGO CANAPÉ <V>

Manchego cheese, red pepper, marcona almond, roasted fig on a grilled flatbread

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 KEY LIME 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 RILLETTES ON A BLACK RYE TOAST

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

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



CHARDONNAY-THYME MARINATED CHICKEN SALAD

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)

AHI TUNA TARTAR <GF>

With a cucumber, avocado, and orange salad tossed in a saffron vinaigrette, served in a small cordial cup

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



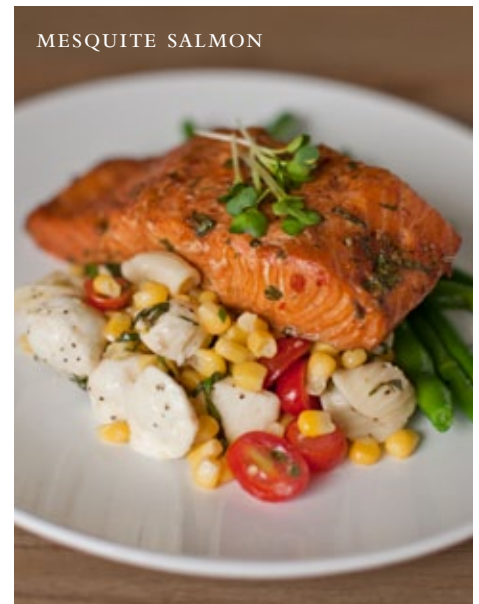
SALMON RILLETES



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 KEY LIME 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

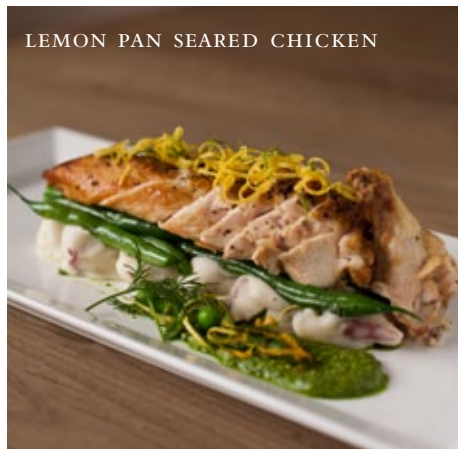
ROASTED NEW POTATOES

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

BRUSSELS SPROUTS WITH BACON AND BALSAMIC

Served hot

SAUTEED BROCCOLINI WITH GARLIC & FRESH LEMON

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