

# FALL/WINTER MENU '21-'22

FRESH | LOCAL | HAND-CRAFTED



## OUR STORY



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At Gourmondo, our primary focus is on our guests. It's our pleasure to serve you with fresh flavorful menus, made using locally sourced ingredients, and inspired by our passion for great food.

Our menus reflect our beginnings as a small cafe in the heart of Seattle's Pike Place Market, over 25 years ago. Since then, we've grown into a bustling operation comprised of award-winning chefs and expert-level staff. We bring authenticity and creativity to your table with every meal that we prepare.

Whether corporate receptions, weddings or custom private dinners, our seasoned event planners & chefs create experiences tailored to meet your needs.



## HORS D'OEUVRES à la carte

### VEGETARIAN & VEGAN

#### ROASTED MUSHROOM & GRUYERE CREPE

filled with wild mushroom, gruyere, and fresh thyme V

#### MINI ROASTED SWEET POTATO SOPES

topped with lightly pickled pineapple GF | VG

#### BLISTERED RAINBOW CARROTS

lime aioli, chili crisp, on a bamboo paddle GF | DF

#### ROOT VEGETABLE LATKE

creme fraiche, chives GF | V

#### DEILED EGGS WITH TRUFFLE & PARMESAN

seasoned with truffle oil and topped with crispy parmesan cheese and chives GF | V

#### DELICATA SQUASH RISOTTO CAKES

Porcini mushrooms, roasted onion, garlic, spinach GF | VG



#### PIMENTO CHEESE CRISP

smoked cheddar, piquillo peppers, and spices served with celery leaf on a savory sesame sable cracker V

#### INDIVIDUAL SMOKED HUMMUS CRUDITÉ

house-made smoked hummus paired with lemon, fresh seasonal vegetables, and served in a cordial glass GF | VG

#### APPLE CHEDDAR BISCUIT

with roasted apple and charred cabbage V

#### ROASTED NEW POTATOES BITES

filled with fennel marmalade, caramelized onions, and herbs GF | VG

#### GREEN CURRY PANNA COTTA

with pickled vegetables VG | GF

#### WOOD EAR MUSHROOM LUMPIA

Wood ear mushroom and charred cabbage VG



V = Vegetarian | GF = Gluten Free | DF=Dairy Free | VG=Vegan

 Denotes Chef On-Site Required

ALL MENU ITEMS ARE SERVED ROOM TEMPERATURE UNLESS OTHERWISE NOTED

\*The Public Health Department requests we note that this particular menu item contains raw or undercooked components and that the consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.



## HORS D'OEUVRES à la carte

### SEAFOOD

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#### CHILLED PRAWNS

gently poached prawn with roasted garlic and lemon aioli on a skewer GF | DF

#### AHI TUNA TARTARE \*

with tomato confit, crispy chili flakes, and smoked sea salt GF | DF

#### SEARED DIVER SCALLOP

Brown butter seared, with porcini mushroom glaze and confit Meyer lemon GF | DF

#### MESQUITE SALMON SKEWERS

signature savory mesquite smoked salmon served on a bamboo paddle GF



#### SWEET POTATO & COD CANAPE

smoked cod, basil, crème fraiche GF

#### PRAWN & OLIVE SKEWER

smoked paprika, green olive, cilantro and lemon zest GF | DF

#### DUNGENESS CRAB ROLL

succulent Dungeness crab tossed with Old Bay spiced mayo and pickled celery served on a house-made roll



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## HORS D'OEUVRES à la carte

### POULTRY

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#### SMOKED CHICKEN FRESH ROLL

bean sprouts, lettuce, carrot, nuoc cham GF | DF

#### VADOVAN CHICKEN SLIDER

with housemade hummus, harissa carrots and dill pickles DF

#### MINI TURKEY POT PIE

With thyme and celery seed in puff pastry

#### SMOKED DUCK SKEWER

With celery root puree and amarena cherry

#### ROASTED LEMONGRASS CHICKEN SATAY

fish sauce caramel, toasted sesame and fresh herbs GF | DF



### BEEF & PORK

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#### BULGOGI BEEF WRAPS

with garlic, ginger and Korean chili paste wrapped in Savoy cabbage GF | DF

#### PETIT BRAISED SHORT RIB WELLINGTON

with cumin-turmeric popover and confit tomato

#### CHARRED FLANK STEAK SKEWER

with cipollini onion jam served on a bamboo paddle GF | DF

#### GRILLED PORK BELLY SKEWER

with sherry gastrique and pickled mustard seeds GF | DF

#### ASIAN STYLE PORK MEATBALL

sesame and ginger glaze, pickled ginger DF

#### ROASTED GOURMONDO POTATOES

filled with bacon, caramelized onion, herbs and manchego GF

#### DEVILED EGGS WITH TRUFFLE AND BACON

silky deviled eggs seasoned with truffle oil and topped with smoked bacon and chives GF | DF

#### MINI KUROBUTA HAM & CHEDDAR BISCUIT

with apple chutney and honey mustard aioli



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## HORS D'OEUVRES Party in a Box

A new way to entertain your friends, family, and small groups at home.  
Our talented chefs have created beautifully crafted specialty boxes with your favorite small bites.

### CLASSIC SELECTIONS IN A BOX

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#### CHARRED FLANK STEAK SKEWER

with cipollini onion jam served on a bamboo paddle  
GF | DF

#### WOODEAR LUMPIA

woodear mushroom and charred cabbage VG

#### SMOKED EGG & ASPARAGUS PARFAIT

topped with black olive crumble GF | V

#### MINI KUROBUTA HAM & CHEDDAR BISCUIT

with apple chutney and honey mustard aioli

#### ROASTED GOURMONDO POTATOES

with bacon, caramelized onion, herbs, manchego GF

#### CHILLED PRAWNS

gently poached prawn with roasted garlic and lemon  
aioli on a skewer GF | DF

#### PIMENTO CHEESE CRISP

smoked cheddar, piquillo peppers and spices served  
with celery leaf on a savory sesame sable cracker V



### VEGAN SELECTIONS IN A BOX

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MARINATED ZUCCHINI SUSHI ROLL contains nuts | GF | VG

GREEN CURRY PANNA COTTA GF | VG

MINI ROASTED SWEET POTATO SOPES GF | VG

VEGAN ROASTED GOURMONDO POTATOES GF | VG

CORIANDER & ZA'ATAR SPICED TOFU CANAPE GF | VG

BLISTERED RAINBOW CARROTS GF | VG

WOODEAR LUMPIA VG



### DESSERTS IN A BOX

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*Assortment of Sweets Handcrafted by our In-House Pastry Chef*

White Chocolate Mousse with Seasonal Fruit Gelee,  
Seasonal Macaron, Carmelia Tart, Passionfruit Chocolate  
Tart, Chocolate Raspberry Roulade, Dulce Leche Tart

**VEGAN OPTIONS AVAILABLE**

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## FEATURED SALADS AND SIDES

Choose from various sides, salads, entrées, and desserts to create your own special meal, or inquire with our experienced catering team to help guide you.



### SALADS

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#### HOUSE GREEN SALAD

romaine, red cabbage, carrot, parmesan herbed croutons, red wine vinaigrette V

#### WINTER CHICORY AND ENDIVE SALAD

Compressed pickled pears, watermelon radish, and apple cider vinaigrette DF GF V

#### KALE CAESAR

tahini-garlic dressing, sesame, whole wheat croutons, pecorino romano V

#### GREEN GODDESS SALAD

with shaved Winter vegetables, green leaf lettuce, and coconut green goddess dressing GF | VG

### SIDE DISHES

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#### ROASTED PETITE POTATOES

black pepper, thyme, paprika, currants GF

#### BRUSSELS SPROUTS

hard roasted, with sweet onion, smoked bacon, lemon zest, black pepper, extra virgin olive oil GF

#### BABY CARROTS

with ginger scallion sauce GF | VG

#### BAKED CAULIFLOWER

multi-colored cauliflower, spicy arrabiatta sauce GF VG

#### SWEET POTATO HASH

with red onion, charred scallion, fresh herbs, and citrus olive oil DF V

#### ROASTED GARLIC WHIPPED POTATOES

heavy cream, butter, chives GF

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## FEATURED BUFFET ENTREES

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### **SLOW ROASTED COULOTTE OF BEEF**

warm pie spiced butternut squash, smoked garlic, black currants, jus GF

### **BAKED SEASONAL LOCAL SALMON**

grilled melted leeks, crispy chickpeas, and capers GF

### **ROASTED CHICKEN BREAST**

Gourmondo spice marinated airline breast, fennel pollen, cherry mostarda GF | DF

### **BRAISED BEEF SHORTRIB**

Braised with white wine, dill seed and lemon thyme, GF | DF

### **DELICATA SQUASH RISOTTO CAKES**

Porcini mushrooms, roasted onion, garlic, spinach GF | VG

### **ROOT VEGETABLE LATKAS**

With cauliflower, kale, shimeji mushrooms Dijon-shallot jus GF | V



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## FEATURED BUFFET DESSERTS

### DESSERTS, BITES & BARS

#### PASSIONFRUIT TART

in a chocolate shell with black sesame bark GF

#### MEYER LEMON TRIFLE

with seasonal berries

#### VANILLA BEAN MASCARPONE TART

with seasonal berries

#### MANJARI CHOCOLATE MOUSSE TART

with orange and raspberries

#### TRES LECHES PARFAIT

with mango gelee

#### CARMELIA MILK CHOCOLATE TART

caramel and salted butter

#### CLASSIC CHOCOLATE DING DONGS V

#### VANILLA "FUNFETTI" DING DONGS

#### ASSORTED BARS PLATTER

dark chocolate brownies with espresso ganache, marionberry streusel bars, chocolate-peanut butter bars, and cashew coconut white chocolate blondies

#### TRIPLE CHOCOLATE PANNA COTTA

valhona, dulcey carmelia, manjari GF

#### VANILLA BEAN CASHEW CREAM

with seasonal fruit gelee GF | VG

#### DULCE DE LECHE TART

caramel, brown sugar

#### CHOCOLATE RASPBERRY ROULADE

with cocoa powder

#### WHITE CHOCOLATE MOUSSE

with seasonal fruit gelee

#### BROWN BUTTER CHOCOLATE BITE

with white chocolate cream cheese icing

#### ASSORTED DESSERT PLATTER

white chocolate mousse with fruit gelee, brownie bite, macaron, tiramisu cup, carmelia tart, passionfruit tart, chocolate raspberry roulade



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Our chefs love to get creative! If the menu above doesn't quite fit your needs, we are confident our culinary team can find a solution to make your event a success.

Please note that all menu items are made from scratch and prepared in a space with nuts, gluten, and other possible allergens.

While we will make every effort to accommodate special dietary needs and food allergies, we cannot guarantee preparation free of any allergens.

Thank you for your understanding. **We hope to connect with you soon!**

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