

EST.



1996

GOURMONDO

THE ART OF FOOD

Sample Menus

2021 - 2022

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Seasonal Plated Dinner

From \$59.95 per guest

beverages, rentals and staffing bill in addition

Tray Passed Hors D'oeuvres

Blistered Rainbow Carrots

lime aioli, chili crisp

(GF | V)

Prawn & Olive Skewer

smoked paprika, green olive, cilantro, & lemon zest

(DF | GF)

Smoked Duck Skewer

celery root puree, amarena cherry

(DF | GF)

Salad Course

Heirloom Tomato & Beet Salad

chopped kale with heirloom tomatoes, marinated beets, goat cheese, pine nuts, mint, & honey-orange vinaigrette

(GF | V)

Main Course

Maple Glazed Salmon

seared romanesco, autumn grapes, crispy shallot, black pepper, & leek soubise

OR

Grilled Culotte of Beef

porcini & squash risotto cakes, parsnip, smoked garlic, & black currant glaze

(GF)

Dessert Course

Pence Orchards Peach Financier

peach-thyme composure, amaretti cookie, hazelnut anglaise, & marionberry coulis

(V)

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

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Signature Buffet Dinner

From \$36.95 per guest

beverages, rentals and staffing bill in addition

Tray Passed Hors D'oeuvres

Pimento Cheese Crisp

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

(V)

Charred Flank Steak Skewer

with red wine braised cipollini onion jam

(DF | GF)

Buffet Dinner

Garden Salad

mixed greens, cucumber, grape tomatoes, carrots,
& tuscan herb vinaigrette

(GF | Vegan)

Baby Carrots

ginger scallion sauce

(GF | Vegan)

Charred Cauliflower

crispy capers, herbs, lemon olive oil

(GF)

Honey Lavender Glazed Chicken Breast

frisee, & champagne vinaigrette

(DF | GF)

Braised Beef Short Ribs

with classic gremolata

(GF | DF)

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Heavy Hors D'oeuvres

From \$28.95 per guest

beverages, rentals and staffing bill in addition

Tray Passed Bites

Individual Smoked Hummus Crudités Cup

smoked hummus, seasonal vegetables (GF | Vegan)

Roasted Gourmondo Potatoes

filled fennel marmalade,
caramelized onions, & herbs (GF | Vegan)

Deviled Eggs with Parmesan

truffle oil and topped with parmesan crisp, & chives (GF | V)

Mesquite Salmon Skewers

signature savory mesquite salmon (DF | GF)

Shrimp Ceviche

grapefruit and lime with crispy wonton (DF)

Bulgogi Beef Wraps

spiced beef with garlic, ginger, Korean chili paste,
wrapped in Savoy cabbage (GF | DF)

Rosemary Chicken Skewers

marinated and grilled chicken , & lavender honey drizzle (DF | GF)

Grazing Platters

stationed for guests to self-serve

Local & Imported Cheese Platter

Aged Rembrandt Gouda, Beecher's Marco Polo Cheddar, Idiazabal, Mt. Townsend Camembert Cirrus, Drunken Goat, Danish Blue Cheese. Served with grapes, toasted nuts, sliced Seven Grain Batard, Rustic Baguette, and Rosemary Croccantini

Assorted Desserts Platter

White Chocolate Mousse with Seasonal Fruit Compote, Macaron, Carmelia Tart, Passion Fruit Chocolate Tart, Chocolate Dipped Fruit, Raspberry Roulade, Dulce de Leche Tart

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Our chefs love to get creative! If these sample menus don't quite fit your needs, we are confident our culinary team can find a solution to make your event a success.

206.762.2977

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