

Gourmondo Events | Buffet & Family Style Menu Options

ENTRÉE OPTIONS:

🍴 VEGETARIAN:

	PRICE
Quinoa Stuffed Zucchini Boat Topped with herbed breadcrumbs, served hot in a chafing dish (Vegan, can be gluten free)	\$5.95
Mushroom Crepe Pillows Pan seared wild mushroom crepe topped with Mornay sauce and fresh chives- served hot in a chafer (2 per serving) (Vegetarian)	\$6.95

🍴 FISH & SEAFOOD:

Northwest Wood-fired Mesquite Salmon Prepared with Gourmondo signature spice blend, served at room temperature (Gluten free)	\$13.95
Soy-Sesame Salmon Marinated in soy sauce and sesame oil, served at room temperature (Gluten free)	\$13.95
Dungeness Crab Cakes Ginger lime aioli, red & yellow peppers, daikon radish sprouts, herbed rice flour panko breading, served warm in a chafing dish	\$18.00

🍴 BEEF, POULTRY:

Pan Seared Chicken with Meyer Lemon & Honey Glaze Pan seared airline chicken breast glazed with Meyer lemon and honey, served hot in a chafing dish (Gluten free)	\$8.95
Marsala Chicken Assorted wild mushrooms in a creamy marsala sauce, served hot in a chafing dish	\$8.95
Grilled Steak with Horseradish Crème Marinated with aged balsamic, garlic, fresh herbs and spices, with horseradish crème, served at room temperature	\$9.95
'RR' Ranch Braised Beef Shortrib Braised short ribs, red wine demi-glace, shallot & herb garnish, served hot in a chafing dish	\$10.95

🍴 PASTA

	PRICE
Bolognese Meat Lasagna With creamy bechamel and imported cheeses, served hot in a chafing dish	\$7.95
Vegetarian Lasagna With roasted vegetables, fresh ricotta and house made marinara, served hot in a chafing dish (Vegetarian)	\$6.95

🍴 SIDE DISHES

	PRICE
Roasted New Potatoes Baby potatoes, rosemary, garlic, thyme, served hot in a chafing dish (Gluten free, vegan)	\$3.50
Crispy Parmesan Polenta Squares Served hot in a chafing dish (Gluten free, vegetarian)	\$2.25
Sautéed Broccolini With lemon, garlic, crushed red pepper (Gluten free, vegan)	\$3.95

🍴 SIDE DISHES *continued*

Grilled Baby Carrots Organic baby carrots, chopped oregano and honey, served hot in a chafing dish (Gluten free)	\$3.95
Charred Cauliflower Crispy capers, herbs, lemon olive oil, served hot in a chafing dish (Gluten free, vegan)	\$3.95
Bread Basket Sliced Le Panier baguette with butter	\$0.75

🍴 GREEN SALADS

PRICE

Gourmondo Salad Mixed greens with Roquefort, candied walnuts, pears, and housemade creamy sherry vinaigrette	\$4.50
Seasonal Mixed Greens Salad Mixed greens with toasted hazelnuts, dried cherries, shaved parmesan, and housemade balsamic vinaigrette	\$4.50
Caesar Salad Crisp romaine hearts, house-made croutons, grana, & housemade Caesar dressing	\$4.50
Garden Salad Mixed greens with cucumber, grape tomatoes, carrots, and housemade	\$4.50
Signature Cobb Salad Romaine, bacon, chicken, bleu cheese, grape tomato, and housemade creamy sherry vinaigrette	\$5.50
Antipasto Chop Crisp romaine, tomato, kalamata olives, roasted peppers, salami, pepperoni, prosciutto, mozzarella pearls	\$5.50

🍴 PASTA SALADS

Basil Pesto Pasta Salad Penne pasta, grape tomatoes, imported grana, and toasted pine nuts	\$4.50
Roasted Corn & Orecchiette Pasta Salad Orecchiette pasta, corn, cherry tomatoes, fresh mozzarella, basil, and housemade Champagne vinaigrette	\$4.50
Soba Noodle Salad Soba noodles, shitake mushrooms, zucchini, carrots, yellow squash, bok choy, rapini, red onion, peppers, green onions, housemade soy-ginger dressing	\$4.50

🍴 COMPOSED SALADS

Baby Spinach Salad Bacon balsamic vinaigrette, pickled shallots, herbed croutons	\$4.50
Tomato & Cucumber Salad Kalamata olives, red wine vinaigrette, lemon zest, basil & mint chiffonade	\$4.50
Beet & Farro Salad Chioggia beets, farro, toasted almond, kale, garbanzo and soy beans, dressed with lemon and garlic	\$4.50