



# GOURMONDO

## LUNCH & DINNER BUFFET MENU

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### BUFFET PACKAGE MENUS

Some items served hot. Please allow 30 minutes to warm items in chafers after delivery.

#### OLD #7

An assortment of sandwiches on Le Panier baguette including:

Caprese, Parisian, Roast Chicken, Sicilian, Roast Turkey, & Black Forest Ham

Gourmondo Salad with creamy housemade sherry vinaigrette (Gluten-free)

Assorted Cookies from our in-house bakery

\$14.95 per person

#### NEW SOUTHWEST MENU

Chicken fajitas & vegetarian fajitas served with Manchego cheese, pico de gallo, chipotle sour cream, & soft flour tortillas

Spanish rice (Gluten-free)

Roasted corn salad (Gluten-free)

\$19.95 per person

#### SICILIAN MENU

Creamy Marsala sauce over roasted chicken breast & a wild mushroom sauté (Gluten-free)

Herb-roasted new potatoes (Gluten-free)

Seasonal mixed greens salad with dried cherries & housemade balsamic vinaigrette (Gluten-free)

\$18.95 per person

#### SONOMA MENU

Pan-seared chicken glazed with Meyer lemon & honey (Gluten-free)

Linguine alla Funghi with spinach & wild mushrooms tossed in white truffle oil

Gourmondo Salad with Roquefort cheese, candied walnuts, pears & creamy sherry vinaigrette (Gluten-free)

\$20.95 per person

#### SPICE MARKET MENU

Curry-rubbed roasted chicken breast with citrus and cilantro (Served Hot) (Gluten-free)

Roasted Cauliflower with golden raisins, dukkah nut spice, preserved lemon (Served Room Temperature) (Gluten-free)

Tabbouleh salad with parsley, mint, bulgur wheat, cucumber, raisins, walnuts & butter-nut squash in a lemony dressing

\$20.95 per person

#### SINATRA MENU

Traditional bolognese based lasagna & Roasted vegetable lasagna

Grilled broccolini with lemon (Gluten-free)

Garden Salad with cucumber, grape tomatoes, carrots & Tuscan herb dressing (Gluten-free)

\$17.95 per person

#### HARVEST MENU

Bourbon-glazed pork loin (Gluten-free)

Roasted fingerling potatoes & brussels sprouts with sherry, maple & fresh thyme (Gluten-free)

Arugula-Frisee salad with candied pecans, asian pears, cambozola blue cheese & raspberry-red wine vinaigrette (Gluten-free)

\$20.95 per person

#### PACIFIC COAST MENU

Seared Citrus-marinated King Salmon with Fennel and Oranges (Served Room Temperature) (Gluten-free)

Sweet corn risotto cakes with wild mushrooms and lemony zucchini (Served Hot) (Gluten-free)

Wild winter greens salad with verjus apples, pomegranate seeds, chevre, hazelnuts & a roasted shallot-pear dressing (Gluten-free)

\$20.95 per person



## SANDWICH, WRAP & SLIDER PLATTERS

### ASSORTED PANINI SANDWICHES

Our signature sandwiches are served on fresh Le Panier baguettes. Each sandwich is cut in half and individually wrapped and labeled, so you can mix and match.

Assortment Includes:

Caprese (V)

Roma tomatoes, whole milk mozzarella, & fresh basil leaves

Parisian (V)

Double crème brie cheese & crisp green apple

Roast Chicken

Fresh roasted chicken breast, Jarlsberg cheese, lettuce & sundried tomato aioli

Sicilian

Italian dry salami, swiss cheese, lettuce, and Roma tomato & dijonnaise

Roast Turkey

Roast turkey breast, Havarti, lettuce, Roma tomato & dijonnaise

Black Forest Ham

Black forest ham, Gruyere, lettuce & dijonnaise

\$7.95

### ASSORTED WRAPS

Our signature wraps are wrapped in a mix of flour tortillas and fresh pita. Each wrap is cut in half and individually wrapped and labeled, so you can mix and match.

Assortment Includes:

Marrakesh Chicken

Chicken breast, green harissa, couscous, carrot-almond romesco, arugula, feta cheese (contains nuts)

Sonoran Steak

Grilled flank steak, black beans, roasted corn, salsa verde, cotija cheese

Moroccan Falafel (V)

Housemade vegetarian falafel with feta and tzatziki, wrapped in fresh pita bread

\$7.95

### SIGNATURE SLIDERS

Our signature sliders are served on fresh Brioche slider buns. For an entree portion, we recommend two (2) sliders per guest. One (1) slider per order

Assortment includes:

Caprese (V)

with basil aioli, tomato, & mozzarella, topped with fresh basil & a dash of sea salt

Margarita Chicken

with a tequila/apricot relish, topped with cilantro

Cuban

with housemade pulled pork, caramelized onions, & garlic-jalapeno aioli

\$3.95



## LUNCH & DINNER BUFFET A la carte

### ENTREES

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#### POULTRY

**PAN-SEARED CHICKEN  
WITH MEYER LEMON & HONEY GLAZE**

Glazed pan-seared airline chicken breast  
(Served hot) (Gluten-free)  
\$8.95

**MARSALA CHICKEN**

Wild mushrooms in a creamy marsala sauce  
(Served hot) (Gluten-free)  
\$8.95

#### BEEF

**GRILLED STEAK WITH HORSE RADISH CRÈME** Marinated  
with aged balsamic, garlic, fresh herbs and spices (Served  
Room Temperature) (Gluten-free)  
\$9.95

#### FISH

**NORTHWEST WOOD-FIRED MESQUITE SALMON**

Prepared with Gourmondo signature spice blend  
(Served Room Temperature) (Gluten-free)  
\$13.95

**SOY-SESAME SALMON**

Marinated in gluten-free soy sauce and sesame oil  
(Served Room Temperature) (Gluten-free)  
\$13.95

#### VEGETARIAN

**SWEET CORN & WILD MUSHROOM RISOTTO CAKES**

Corn & Wild Mushroom Risotto Cakes  
(2 cakes per)  
(Served hot) (Vegetarian) (Gluten-free)  
\$6.95

### PASTAS & SIDES

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#### PASTA

**PROSCIUTTO DI PARMA PASTA**

Asparagus & caramelized onions tossed in smoked  
tomato & garlic cream sauce  
(Served hot)  
\$6.95

**LINGUINE ALLA FUNGHI**

Wild mushrooms & spinach tossed in white truffle oil  
(Served hot) (Vegetarian)  
\$6.95

**ARTISAN STROZZAPRETI PASTA**

Roasted butternut squash, eggplant, artichokes,  
pecorino cheese, lemon zest & kale with pumpkin cream  
& almond amaretti streusel topping  
(Served hot) (Vegetarian)  
\$6.25

#### SIDE DISHES

**ROASTED BRUSSELS SPROUTS**

With walnuts, bacon, shallots, Madeira wine glaze  
(Served hot) (Gluten-free)  
\$3.95

**ROASTED NEW POTATOES**

Baby potatoes, rosemary, garlic, thyme  
(Served hot) (Gluten-free)  
\$3.95

**SAUTEED BROCCOLINI**

With lime, garlic, crushed red pepper  
(Served Room Temperature) (Gluten-free)  
\$3.95

**BREAD BASKET**

Sliced Seven Grain Batard, Rustic Baguette  
& Rosemary Croccantini with butter  
\$3.95



## LUNCH & DINNER BUFFET A la carte

### GREEN SALADS

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#### GOURMONDO SALAD

Mixed greens with Roquefort, candied walnuts, pears  
& housemade creamy sherry vinaigrette  
(Gluten-free)  
\$4.50

#### SEASONAL MIXED GREENS SALAD

Mixed greens with toasted hazelnuts, dried cherries, shaved  
parmesan & housemade balsamic vinaigrette  
(Gluten-free)  
\$4.50

#### GARDEN SALAD

Mixed greens with cucumber, grape tomatoes, carrots  
& housemade Tuscan herb vinaigrette  
(Gluten-free)  
\$4.50

#### SIGNATURE COBB SALAD

Romaine, bacon, chicken, bleu cheese, grape tomato  
& housemade creamy sherry vinaigrette  
(Gluten-free)  
\$5.50

#### ANTIPASTO CHOP SALAD

Crisp romaine, tomato, Kalamata olives, roasted peppers, salami,  
pepperoni, prosciutto & mozzarella pearls  
(Gluten-free)  
\$5.50

#### BABY SPINACH SALAD

Bacon balsamic vinaigrette, bleu cheese, bacon  
& cherry tomatoes  
(Gluten-free)  
\$4.50

### HEARTY SALADS

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#### ROASTED CORN & ORECCHIETTE PASTA SALAD

Orecchiette pasta, corn, cherry tomatoes, fresh mozzarella,  
basil & housemade Champagne vinaigrette  
\$4.50

#### SOBA NOODLE SALAD

Soba noodles, shiitake mushrooms, zucchini, carrots, yellow  
squash, bok choy, rapini, red onion, peppers, green onions &  
housemade soy-ginger dressing  
\$4.50

#### TOMATO & CUCUMBER SALAD

Kalamata olives, red wine vinaigrette, lemon zest,  
basil & mint chiffonade  
(Gluten-free)  
\$4.50

#### TUSCAN ARTISAN PASTA SALAD

Artisan radiatore pasta salad with cured prosciutto, grana  
parmesan cheese, chili flakes, golden raisins  
& almond-basil pesto dressing  
\$4.50

#### SEASONAL TABBOULEH SALAD

Lebanese-inspired salad of parsley, mint, bulgur wheat,  
cucumber, raisins, walnuts  
and butternut squash lemon dressing  
\$4.50



## PLATTERS, SNACKS & DESSERTS

### PLATTERS

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#### LOCAL & IMPORTED CHEESE PLATTER

Aged Rembrandt Gouda, Beecher's Marco Polo Cheddar, Idiazabal, Mt. Townsend Camembert Cirrus, Drunken Goat, Danish Blue. Served with fresh fruit, toasted nuts, sliced Seven Grain Batard, Rustic Baguette, and Rosemary Croccantini.  
\$4.95

#### MESQUITE SMOKED HUMMUS PLATTER

Includes housemade mesquite-smoked hummus, tzatziki, and sundried tomato tapenade.  
Served with assorted vegetables, pita bread, and crostini.  
\$3.95

#### ANTIPASTO PLATTER

With cured meats, assorted cheese, grilled vegetables, marinated olives, and sliced baguette bread  
\$5.95

#### CHILLED JUMBO PRAWNS

Served with cocktail sauce and lemon  
2 per serving  
\$5.75

**EUROPEAN-STYLE SMOKED SALMON PLATTER** Served with red onion, cucumber, crème fraîche, and sliced Le Panier baguette  
\$3.95

#### CURED MEAT PLATTER

With salami, prosciutto, calabresse served with marinated olives & sliced bread  
\$6.95

#### CHICKEN & STEAK SKEWER PLATTER

Margarita Chicken and Kalbi Steak Skewers (2 per serving)\$5.95

### SNACKS

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#### ENERGY BREAK BOX

Serves 8-12.  
Includes assorted trail mixes, protein bars and bites, and jerky.  
\$49.95

#### CRUNCH BREAK BOX

Serves 8-12.  
Includes assorted popcorns, chips, and crunchy delights.  
\$49.95

#### INDIVIDUAL CHEESE PLATE

Assorted cheese, nuts, and crackers.  
\$6.95

#### KETTLE & POP CHIPS

Individually packaged, Original flavor  
\$2.50

### DESSERTS

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#### ASSORTED DESSERT TRAY

Shortbread cookies, Mini Eclairs, Mini Key Lime Tarts, Brownies  
\$3.50

#### ASSORTED SIGNATURE COOKIES

An assortment of cookies from our in-house bakery  
\$2.50

#### MINI KEY LIME TARTS

In shortbread shell  
\$2.95

#### BROWNIES

Decadent Chocolate Brownies topped with Dark Chocolate Ganache  
\$2.95