



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)
Pasta Primavera with asparagus
Caesar salad with housemade herbed croutons

\$20.95 per person

MARRAKESH MENU

Green Harissa-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)
Mediterranean Couscous Salad with marinated vegetables and marcona almonds

\$20.95 per person

SINATRA MENU

Traditional bolognese based lasagna & Roasted vegetable lasagna
Grilled broccolini with lemon (Gluten-free)
Caesar salad with housemade herbed croutons

\$17.95 per person

WALLA WALLA MENU

Grilled Beef Tri Tip with blackberries and fresh rosemary (Served Room Temperature) (Gluten-free)
Baked Polenta with chevre crumble, baby tomato, fresh corn (Served Hot) (Gluten-free)
Summer Watermelon Salad with jicama, olives, feta cheese, dressed in champagne vinaigrette (Gluten-free)

\$21.95 per person

PACIFIC COAST MENU

Seared Citrus-marinated King Salmon with Fennel and Oranges (Served Room Temperature) (Gluten-free)
Sweet Corn Risotto Cakes with shiitake mushrooms and lemony zucchini (Served Hot) (Gluten-free)
Heirloom Tomato-Nectarine Salad with basil and olive oil (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

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 HORSERADISH 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-TRUFFLE RISOTTO CAKES

Corn & Shiitake Mushroom Risotto Cakes
with Pistachio Parmesan Creme Fraiche on the side
(2 cakes per)
(Served hot) (Vegetarian) (Gluten-free)
\$6.95

PASTAS & SIDES

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

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

GRILLED ASPARAGUS

Grilled Asparagus with Lemon Aioli
(Served Room Temperature) (Gluten-free)
(Vegetarian- Aioli contains egg)
\$3.95

BREAD BASKET

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



LUNCH & DINNER BUFFET A la carte

GREEN SALADS

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

CAESAR SALAD

Crisp romaine hearts, housemade croutons, Grana
& housemade Caesar dressing
\$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

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

AUTUMN TABBOULEH SALAD

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



PLATTERS, SNACKS & DESSERTS

PLATTERS

LOCAL & IMPORTED CHEESE PLATTER

Danish bleu cheese, Beechers Smoked Flagship, double crème brie, and iStara Petit Basque, served with fresh fruit, toasted nuts, and Le Panier baguette
\$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 fraiche, and sliced Le Panier baguette
\$3.95

CURED MEAT PLATTER

With salami, prosciutto, calabresse served with marinated olives & sliced bread
\$5.95

CHICKEN & STEAK SKEWER PLATTER

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

SNACKS

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

ASSORTED SIGNATURE COOKIES

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

ASSORTED DESSERT TRAY

Shortbread cookies, Mini Eclairs, Mini Key Lime Tarts, Brownies
\$3.00

MINI KEY LIME TARTS

In shortbread shell
\$2.95

BROWNIES

Decadent Chocolate Brownies topped with Dark Chocolate Ganache
\$2.95