LUNCH & DINNER BUFFET MENU

BUFFET PACKAGE MENUS

OLD #7  |  $16.95 per person
An Assortment of Panini Sandwiches on Le Panier Baguette Including: Caprese (Vegetarian), Vegetable Banh Mi (Vegetarian), Roast Chicken, Sicilian, Roast Turkey, and Black Forest Ham
Gourmondo Salad with Roquefort Bleu Cheese, Pears, Candied Walnuts, and Creamy Housemade Sherry Vinaigrette (Vegetarian, Gluten-Free)
Assorted Cookies from our In-House Bakery
Kettle Chips

NEW SANTA FE MENU  |  $22.95 per person
Chicken Fajitas and Vegetarian Fajitas Served with Manchego Cheese, Pico de Gallo, Chipotle Sour Cream, and Soft Flour Tortillas
Spanish Rice (Vegan, Gluten-Free)
Santa Fe Red Quinoa and Bean Salad (Gluten-Free)
Mini Key Lime Tarts

SICILIAN MENU  |  $19.95 per person
Creamy Marsala Sauce Over Roasted Chicken Breast and a Wild Mushroom Sauté (Gluten-Free)
Herb-Roasted Fingerling Potatoes (Gluten-Free)
Seasonal Mixed Greens Salad with Dried Cherries and Housemade Balsamic Vinaigrette (Gluten-Free)
Assorted Signature Cookies

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ASSORTED PANINI SANDWICHES | $7.95 per person

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)**
  Tomatoes, Whole Milk Mozzarella, Olive Oil, and Fresh Basil

- **VEGETABLE BANH MI (V)**
  Grilled Tofu, Daikon, Cilantro, Carrot, Bell Pepper, Jalapeño, and Citrus Mayonnaise

- **ROAST CHICKEN**
  Fresh Roasted Chicken Breast, Jarlsberg Cheese, Lettuce, and Sun Dried Tomato Aioli

- **SICILIAN**
  Italian Dry Salami, Swiss Cheese, Lettuce, Tomato, and Dijonnaise

- **ROAST TURKEY**
  Roast Turkey Breast, Havarti, Lettuce, Tomato, and Dijonnaise

- **BLACK FOREST HAM**
  Black Forest Ham, Gruyère, Lettuce, and Dijonnaise

ASSORTED WRAPS | $7.95 per person

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, and Feta Cheese (Contains Nuts)

- **SONORAN STEAK**
  *Grilled Flank Steak, Jalapeño-Agave, Black Beans, Roasted Corn, Romaine, Salsa Verde, and Cotija Cheese

- **SRIRACHA TOFU (V)**
  Baked Tofu, Napa Cabbage, Carrots, and Ginger. Dressed with a Soy-Sesame & Sriracha Dressing and Wrapped in a Flour Tortilla.

SIGNATURE SOUP | $3.95 per person

**TOMATO BISQUE (GF)**
Our House Blend of Italian Plum Tomatoes, Onions, Celery, Carrots, Garlic, Sherry, Herbs and Sweet Cream. Sold in increments of 15

SIGNATURE SLIDERS | $3.95 per person

Our signature sliders are served on fresh brioche slider buns. Sold in increments of 12 sliders. Assortment includes:

- **MARINATED MEDITERRANEAN EGGPLANT (V)**
  With Oven Dried Tomatoes, Basil, Mint, Feta Cheese, Ginger Mayonnaise, and Arugula

- **GRILLED NORTH AFRICAN CHICKEN SLIDER**
  With Napa Cabbage-Carrot-Radish Slaw, Pepita Crumble, and Lemon-Basil Yogurt

- **SPICY CARIBBEAN PORK SLIDER**
  With Smoked Jalapeño-Agave Dressing, Mango-Red Onion Relish, and Sriracha Mayonnaise

- **PEPPERED CORNED BEEF SLIDERS**
  Napa Slaw, Horseradish-Mustard Aioli, House Rye Rolls

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POULTRY

ROSEMARY DIJON CHICKEN (GF) | $8.95
Rosemary Dijon Chicken Breast-Roasted Chicken Breast Marinated in Rosemary, Dijon Mustard, Ginger, Garlic, Herbs, and Olive Oil (Served Hot)

MARSALA CHICKEN (GF) | $8.95
Assorted Wild Mushrooms in a Creamy Marsala Sauce (Served Hot)

BEEF

*GRILLED STEAK WITH HORSERADISH CRÈME (GF) | $9.95
Marinated with Aged Balsamic, Garlic, Fresh Herbs and Spices (Served Room Temperature)

POMEGRANATE GLAZED BEEF SHORT RIBS (GF) | $14.95
Pomegranate Glazed Beef Short Ribs with a Savory Cacao Nib-Oat Granola (Served Hot)

PORK

BOURBON GLAZED PORK LOIN (GF) | $12.95
Slow Roasted Pork Loin with a Bourbon Glaze (Served Hot)

FISH

NORTHWEST WOOD-FIRED MESQUITE SALMON (GF) | $14.95
Prepared with Gourmondo Signature Spice Blend (Served Room Temperature)

SOY-SESAME SALMON (GF) | $14.95
Marinated in Gluten-Free Soy Sauce & Sesame Oil (Served Room Temperature)

VEGETARIAN

SWEET CORN & WILD MUSHROOM RISOTTO CAKES (VEGAN, GF) | $7.95
Sweet Corn and Shiitake Mushroom Risotto Cakes Entrée with Corn-Mushroom. Garnished with Shaved Lemony Zucchini (2 cakes per | Served Hot)

PASTA

RIGATONI BOLOGNESE | $8.95
Fresh Local Handmade Tuscan Style Whole Wheat Rigatoni Pasta Tossed with a Hearty Bolognese Sauce, Mozzarella, Provolone, Parmesan, Tomatoes, and Fresh Herbs

CAMPANELLE PASTA PRIMAVERA | $8.95
Fresh Local Handmade Pasta Tossed with Spring Peas, Asparagus, Broccolini, Pesto, Lemon Zest and Shallot Cream

PENNE ALLA FUNGHI (VEGAN) | $7.95
Wild Mushrooms, Shallots, and Spinach Tossed in White Truffle Oil (Served Hot)

SIDE DISHES

ROASTED BRUSSELS SPROUTS & SPICED WINTER SQUASH (GF , VEGAN) | $3.95
With Herbs (Served Hot)

HERB ROASTED FINGERLING POTATOES (GF, VEGAN) | $3.95
With Olive Oil (Served Hot)

GRILLED BROCCOLINI (GF, VEGAN) | $3.95
With Lemon (Served Room Temperature)

BREAD BASKET | $1.50
Sliced Seven Grain Batard, Rustic Baguette, and Rosemary Croccantini with Butter

GRILLED ASPARAGUS (GF, V) | $4.95
Grilled Asparagus with Lemon Aioli (Contains Egg)

ROASTED CAULIFLOWER (VEGAN, GF) | $3.95
With Golden Raisins, Dukkah Nut Spice, and Preserved Lemon (Served Room Temperature)

SPICE ROASTED BABY CARROTS (V) | $3.95
With Apples, Pepitas, Sunflower Seeds, and Sorghum Molasses Glaze (Served Hot)
# Green Salads

**Gourmondo Salad (V, GF) | $4.50**  
Mixed Greens with Candied Walnuts, Roquefort Blue Cheese, Pears, and Housemade Creamy Sherry Vinaigrette

**Seasonal Mixed Greens Salad (V, GF) | $4.50**  
Mixed Greens with Toasted Hazelnuts, Dried Cherries, Shaved Parmesan, and Housemade Balsamic Vinaigrette

**Garden Salad (Vegan, GF) | $4.50**  
Mixed Greens with Cucumber, Grape Tomatoes, Carrots, and Housemade Tuscan Herb Vinaigrette

**Wild Winter Greens Salad (GF) | $4.75**  
With Verjus Apples, Pomegranate Seeds, Chevre, Hazelnuts, and a Roasted Shallot-Pear Dressing

*Signature Cobb Salad (GF) | $5.50**  
Romaine, Bacon, Chicken, Roquefort Bleu Cheese, Grape Tomatoes, and Housemade Creamy Sherry Vinaigrette

**Antipasto Chop Salad (GF) | $5.50**  
Crisp Romaine, Salami, Black Forest Ham, Chickpeas, Red Peppers, Tomatoes, Black Olives, Provolone, Grilled Mushrooms, Artichoke Hearts, Pepperoncini, and Housemade Tuscan Herb Vinaigrette

*Caesar Salad (V) | $4.50**  
Crisp Romaine Hearts, Housemade Croutons, Grana, and Housemade Caesar Dressing

# Hearty Salads

**Soba Noodle Salad (Vegan) | $4.50**  
Soba Noodles, Shiitake Mushrooms, Zucchini, Carrots, Yellow Squash, Bok Choy, Rapini, Red Onion, Peppers, Green Onions, and Housemade Soy-Ginger Dressing

**Pesto Linguine Pasta Salad | $4.50**  
Linguine Pasta Salad with Cured Prosciutto, Grana Parmesan Cheese, Chili Flakes, Pine Nuts, and an Almond-Basil Pesto Dressing

**Mediterranean Couscous Salad (Vegan) | $4.50**  
With Marinated Vegetables and Marcona Almonds

**Santa Fe Bean & Quinoa Salad (Vegan, GF) | $4.75**  
A Hearty Southwest Salad of Pinto Beans, Black Beans, Red Quinoa, Corn, Piquillo Peppers, Kale and a Smoky Jalapeño Dressing

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PLATTERS

LOCAL & IMPORTED CHEESE PLATTER | $4.95
Rogue River Blue Cheese - Awarded World's Best Cheese 2019, Aged Rembrandt Gouda, Beecher's Mario Polo Cheddar, Idiazabal, Mt. Townsend Camembert Cirrus, Drunken Goat, Danish Blue. Served with Grapes, Toasted Nuts, Sliced Seven Grain Batard, a Rustic Baguette, and Rosemary Croccantini

MESQUITE SMOKED HUMMUS PLATTER | $4.50
Includes Housemade Mesquite Smoked Hummus, Tzatziki, and Sun Dried Tomato Tapenade. Served with Assorted Vegetables, Pita Bread, Sliced Seven Grain Batard, a Rustic Baguette, and Rosemary Croccantini

ANTIPASTO PLATTER | $5.95
With Cured Meats, Assorted Cheese, Grilled Vegetables, Marinated Olives. Served with Sliced Seven Grain Batard, a Rustic Baguette, and Rosemary Croccantini

CHILLED JUMBO PRAWNS | $5.75
Served with Cocktail Sauce, Cucumbers, Preserved Ginger Mayonnaise, and Lemon (2 per Serving)

EUROPEAN-STYLE SMOKED SALMON PLATTER | $6.95
Gerard & Dominique Salmon with Red Onion, Cucumber, and Crème Fraiche. Served with Sliced Seven Grain Batard, a Rustic Baguette, and Rosemary Croccantini

CURED MEAT PLATTER | $6.95
With Salami, Prosciutto, Calabresse, and Marinated Olives. Served with Sliced Seven Grain Batard, a Rustic Baguette, and Rosemary Croccantini

*CHICKEN & STEAK SKEWER PLATTER (GF) | $5.95
Pollo Bravo Skewered Chicken with Smoked Paprika Tomato Sauce, Basil, and Marcona Almonds. Kalbi Steak with Korean BBQ Sauce and Toasted Sesame Garnish (2 per Serving)

MARINATED MEDITERRANEAN EGGPLANT SLIDER (V) | $3.95
12 Sliders Served on fresh Brioche Slider Bun with Oven Dried Tomatoes, Basil, Mint, Feta Cheese, Ginger Mayonnaise and Arugula

GRILLED NORTH AFRICAN CHICKEN SLIDER | $3.95
12 Sliders Served on fresh Brioche Slider Bun with Napa Cabbage-Carrot-Radish Slaw, Pepita Crumble, and Lemon-Basil Yogurt

SPICY CARIBBEAN PORK SLIDER | $3.95
12 Sliders Served on fresh Brioche Slider Bun with Smoked Jalapeño-Agave Dressing, Mango-Red Onion Relish, and Sriracha Mayonnaise

SNACKS

ENERGY BREAK BOX | $49.95
Serves 8-12
Includes Assorted Trail Mixes, Protein Bars and Bites, and Jerky

CRUNCH BREAK BOX | $49.95
Serves 8-12
Includes Assorted Popcorns, Chips, and Crunchy Delights

INDIVIDUAL CHEESE PLATE | $6.95
Housemade Individual Cheese Plate Featuring Fresh Local and Imported Cheeses

KETTLE CHIPS (GF) | $2.50
Individually Packaged, Original Flavor

DESSERTS

ASSORTED DESSERT TRAY | $2.95
Brownies, Baker's Choice Cookies, Key Lime Tarts, and Mini Chocolate Eclairs

ASSORTED SIGNATURE COOKIES | $2.50
An Assortment of Cookies Made Fresh Daily in our In-House Bakery

MINI KEY LIME TARTS | $2.95
In Shortbread Shell

BROWNIES | $2.95
Decadent Chocolate Brownies Topped with Dark Chocolate Ganache

GOURMONDO DING-DONGS (VEGAN) | $4.50
A Retro Treat Made from Scratch in our In-House Bakery!

FRESH FRUIT PLATTER (GF) | $4.25
Sliced Cantaloupe, Honeydew, Pineapple, and Grapes

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