



# GOURMONDO

the art of food

[www.gourmondoco.com](http://www.gourmondoco.com) | 206.587.0190

## Buffet Menu

### PACKAGE MENUS

#### OLD #7 \$14.95

Assortment of panini sandwiches on Le Panier baguette including: Caprese, Parisian, Roast Chicken, Sicilian, Roast Turkey, & Black Forest Ham. Served alongside our Gourmondo Salad with Roquefort bleu cheese and creamy housemade sherry vinaigrette, with Assorted Cookies.

#### NEW SOUTHWEST MENU \$19.95

Lime-Cilantro Chicken & Vegetarian Fajitas with Sautéed Peppers and Onions served with Manchego Cheese, Pico de Gallo, Chipotle Sour Cream, and Soft Flour Tortillas. Served alongside Spanish rice and a roasted corn salad.

#### BORDEAUX MENU \$22.95

Red wine-braised Short Ribs. Served alongside roasted Brussels Sprouts with Mustard Spätzle, with a roasted Beet Salad with cranberry-walnut vinaigrette.

#### FARM & FIELD MENU \$21.95

Bourbon-glazed Pork Loin with grain mustard sauce. Served alongside Farro-Maitake Mushroom Risotto with kale, roasted cauliflower and root vegetables, with a Wild Winter Greens Salad with Roasted Shallot-Pomegranate Dressing.

#### BISTRO MENU \$21.95

Cider-glazed Smoked Chicken with Carrot-Herb Pesto. Served alongside Wild Mushroom and Butternut Squash "Stroganoff", with Arugula & Endive Salad with Raspberry-Red Wine Vinaigrette.

#### SONOMA MENU \$20.95

Pan-seared chicken glazed with Meyer lemon and honey. Served alongside Pasta Primavera, with Caesar Salad.

#### SICILIAN MENU \$18.95

Creamy marsala sauce over roasted chicken breast and a wild mushroom sauté. Served alongside herb-roasted new potatoes, a seasonal mixed greens salad with dried cherries & housemade balsamic vinaigrette.

#### PARISIAN MENU \$20.95

Poached Salmon with Tarragon Aioli served alongside savory Mushroom crepes and a seasonal mixed greens salad with dried cherries & housemade balsamic vinaigrette.

#### SINATRA MENU \$17.95

Traditional Bolognese Lasagna & Vegetarian Lasagna with creamy Bechamel sauce. Served alongside grilled broccolini and a crisp Caesar Salad.

### SANDWICH PLATTERS MENU

#### PANINIS \$7.95

Assorted Panini Sandwiches Includes:

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

#### WRAPS \$7.95

Assorted Gourmondo Wraps Includes:

Moroccan, Chicken Caesar, Grilled Flank Steak

#### SLIDERS \$3.95

Trio of Sliders Includes:

Caprese, Margarita Chicken, Cuban Pulled Pork

### ENTREES, PASTAS & SIDES MENU

#### ENTREES

#### MEYER LEMON CHICKEN \$8.95

Pan-seared with meyer lemon and honey glaze

#### MARSALA CHICKEN \$8.95

With mushrooms and creamy marsala sauce

#### MESQUITE SALMON \$13.95

With Gourmondo's signature spice blend

#### SOY-SESAME SALMON \$13.95

With soy-sesame glaze

#### GRILLED STEAK WITH HORSE RADISH CREME \$9.95

Marinated with aged balsamic, garlic, fresh herbs

#### PASTA

#### PROSCIUTTO DI PARMA \$6.95

Asparagus, & caramelized onions tossed in smoked tomato and garlic cream sauce

#### LINGUINE ALLA FUNGHI \$5.95

Wild mushrooms & spinach tossed in white truffle oil

#### TRADITIONAL LASAGNA \$7.95

Bolognese sauce, fresh herbs

#### VEGETARIAN LASAGNA \$6.95

Roasted vegetables, fresh herbs

#### SIDES

#### ROASTED NEW POTATOES \$3.95

With rosemary, garlic, thyme

#### SAUTEED BROCCOLINI \$3.95

With lime, garlic, crushed red pepper

#### ROASTED BRUSSELS SPROUTS \$3.95

With bacon, shallots, walnuts, Madeira wine glaze

#### BREAD BASKET \$1.50

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

### SNACKS

#### BREAK BOXES

#### ENERGY BREAK BOX \$39.95

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.

#### HOUSEMADE SNACKS

#### INDIVIDUAL CHEESE PLATE \$6.95

Asparagus, & caramelized onions tossed in smoked tomato and garlic cream sauce

#### HOUSEMADE GRANOLA BARS \$5.95

Wild mushrooms & spinach tossed in white truffle oil

## BUFFET SALAD MENU

### GREEN SALADS

#### GOURMONDO SALAD(GF) \$4.50

Mixed greens with Roquefort, candied walnuts, pears, and housemade creamy sherry vinaigrette

#### SEASONAL MIXED GREENS SALAD(GF) \$4.50

Mixed greens with toasted hazelnuts, dried cherries, shaved parmesan, and housemade balsamic vinaigrette

#### CAESAR SALAD \$4.50

Crisp romaine hearts, house-made croutons, grana, & housemade Caesar dressing

#### GARDEN SALAD(GF) \$4.50

Mixed greens with cucumber, grape tomatoes, carrots, and housemade

#### SIGNATURE COBB SALAD(GF) \$5.50

Romaine, bacon, chicken, bleu cheese, grape tomato, and housemade creamy sherry vinaigrette

#### ANTIPASTO CHOP(GF) \$5.50

Romaine, bacon, chicken, bleu cheese, grape tomato, and housemade creamy sherry vinaigrette

### PASTA SALADS

#### BASIL PESTO PASTA SALAD \$4.50

Penne pasta, grape tomatoes, imported grana, and toasted pine nuts

#### ROASTED CORN & ORECCHIETTE PASTA SALAD \$4.50

Orecchiette pasta, corn, cherry tomatoes, fresh mozzarella, basil, and housemade Champagne vinaigrette

#### SOBA NOODLE SALAD(V) \$4.50

Soba noodles, shitake mushrooms, zucchini, carrots, yellow squash, bok choy, rapini, red onion, peppers, green onions, and housemade soy-ginger dressing

### COMPOSED SALADS

#### BABY SPINACH SALAD \$4.50

Bacon Balsamic Vinaigrette, Pickled Shallots, Herbed Croutons

#### TOMATO & CUCUMBER SALAD (GF) \$4.50

Kalamata Olives, Red Wine Vinaigrette, Lemon Zest, Basil & Mint Chiffonade

#### BEET & FARRO SALAD (V) \$4.50

Chioggia Beets, Farro, Toasted Almond, Kale, Garbanzo and Soy Beans, dressed with Lemon and Garlic

## BUFFET DESSERT MENU

#### MINI KEY LIME TARTS \$2.95

In shortbread shell

#### BROWNIES \$2.95

Decadent Chocolate Brownies topped with Dark Chocolate Ganache

#### ASSORTED DESSERT TRAY \$3.00

Shortbread cookies, Mini Eclairs, Mini Key Lime Tarts, Brownies

#### ASSORTED SIGNATURE COOKIES \$2.50

An assortment of cookies from our in-house bakery

## PARTY PLATTERS MENU

#### CHILLED JUMBO PRAWNS (GF) \$5.75

Served with cocktail sauce and lemon, 2 per serving

#### EUROPEAN-STYLE SMOKED SALMON PLATTER \$3.95

Served with red onion, cucumber, crème fraiche, and sliced Le Panier baguette

#### MESQUITE SMOKED HUMMUS PLATTER \$3.95

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

#### ANTIPASTO PLATTER \$5.95

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

#### CURED MEAT PLATTER \$5.95

With salami, prosciutto, calabrese served with marinated olives & sliced bread

#### LOCAL & IMPORTED CHEESE PLATTER \$3.95

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

#### CHICKEN & STEAK SKEWER PLATTER (GF) \$5.95

Margarita Chicken and Kalbi Steak Skewers (2 per serving)

## BREAKFAST MENU

#### CLASSIC BACON & EGGS BREAKFAST \$11.95

Fresh Scrambled Eggs, Crispy Bacon, and Breakfast Potatoes

#### FRESH FRUIT PLATTER (GF) \$4.25

Sliced Cantaloupe, honeydew, pineapple, fresh berries

#### GOURMONDO SIGNATURE OATMEAL (GF) \$3.50

Variety of our three house packed oatmeals: Dried Cherry & Almond; Apricot & Pecan; Maple, Brown Sugar & Cinnamon. Served with bowls, spoons, & a pump pot of hot water.

#### FRESH BAGELS \$3.50

Variety of fresh bagels from Seattle Bagels, served with cream cheese and individual jams

#### YOGURT PARFAIT (GF) \$3.95

Vanilla yogurt, housemade granola, and fresh berries

#### HARD-BOILED EGGS (GF) \$1.95

Two per order, individually packaged

#### EGG BOMB (GF) \$3.50

Virginia Ham, Scallion Slivers

#### HOUSEMADE PASTRIES \$3.95

An assortment of breakfast pastries from our in-house bakery

#### BACON BREAKFAST BISCUITS \$3.95

Egg, bacon, and cheddar on a biscuit sandwich

#### VEGETARIAN BREAKFAST BISCUITS \$3.95

Goat cheese and sauteed mushrooms on a biscuit sandwich

#### INDIVIDUAL FRITTATA (GF) \$3.75

Assortment includes: ham and cheddar & roasted red pepper, zucchini, and goat cheese

#### GERARD & DOMINIQUE EUROPEAN-STYLE SMOKED SALMON PLATTER \$5.95

Served with cream cheese, capers and mini-bagels

#### GOURMONDO GRANOLA BAR (GF) (V) \$2.95

Housemade Granola Bars with oats, pistachios, almonds, dried fruit