



GOURMONDO

the art of food

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 Falafel, Marrakesh Chicken, Sonoran 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 \$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.

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