



# GOURMONDO

the art of food

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

## Buffet Menu

(Menus subject to change due to availability and seasonality.)

### 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.

#### SUMMER BBQ MENU \$21.95

Boneless BBQ Short Ribs with housemade sweet & spicy BBQ sauce, Grilled Seasonal Vegetables with smoked tomato aioli, Baked Beans with bacon & caramelized onions, and Classic Potato Salad with fresh herbs and chopped egg.

#### 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.

#### 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.

#### PARISIAN MENU \$22.95

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.

### PARTY PLATTERS MENU

#### CHILLED JUMBO PRAWNS (GF) \$2.95

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)

### 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

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#### 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

#### GRILLED ASPARAGUS \$3.95

With lemon aioli

#### BREAD BASKET \$1.50

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

### 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

## BUFFET SALAD MENU

### GREEN SALADS

<b>GOURMONDO SALAD(GF)</b>	\$4.50
Mixed greens with Roquefort, candied walnuts, pears, and housemade creamy sherry vinaigrette	
<b>SEASONAL MIXED GREENS SALAD(GF)</b>	\$4.50
Mixed greens with toasted hazelnuts, dried cherries, shaved parmesan, and housemade balsamic vinaigrette	
<b>CAESAR SALAD</b>	\$4.50
Crisp romaine hearts, house-made croutons, grana, & housemade Caesar dressing	
<b>GARDEN SALAD(GF)</b>	\$4.50
Mixed greens with cucumber, grape tomatoes, carrots, and housemade	
<b>SIGNATURE COBB SALAD(GF)</b>	\$5.50
Romaine, bacon, chicken, bleu cheese, grape tomato, and housemade creamy sherry vinaigrette	
<b>ANTIPASTO CHOP(GF)</b>	\$5.50
Romaine, bacon, chicken, bleu cheese, grape tomato, and housemade creamy sherry vinaigrette	

### PASTA SALADS

<b>BASIL PESTO PASTA SALAD</b>	\$4.50
Penne pasta, grape tomatoes, imported grana, and toasted pine nuts	
<b>ROASTED CORN &amp; ORECCHIETTE PASTA SALAD</b>	\$4.50
Orecchiette pasta, corn, cherry tomatoes, fresh mozzarella, basil, and housemade Champagne vinaigrette	
<b>SOBA NOODLE SALAD(V)</b>	\$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

<b>BABY SPINACH SALAD</b>	\$4.50
Bacon Balsamic Vinaigrette, Pickled Shallots, Herbed Croutons	
<b>TOMATO &amp; CUCUMBER SALAD (GF)</b>	\$4.50
Kalamata Olives, Red Wine Vinaigrette, Lemon Zest, Basil & Mint Chiffonade	
<b>BEET &amp; FARRO SALAD (V)</b>	\$4.50
Chioggia Beets, Farro, Toasted Almond, Kale, Garbanzo and Soy Beans, dressed with Lemon and Garlic	

## SNACKS MENU

<b>GOURMONDO GRANOLA BARS (GF)</b>	\$2.95
Individually packaged, Housemade with oats, pistachios, almonds, dried fruit	
<b>GOURMET POPCORN (GF)</b>	\$2.50
Individually packaged, Freshly popped in-house	
<b>MIXED NUTS (GF) (V)</b>	\$2.95
Individually packaged, Tossed in sea salt	
<b>FRUIT &amp; NUT TRAIL MIX (GF) (V)</b>	\$3.50
Individually packaged, Housemade mix of Apricots, Cherries, Raisins, Sunflower seeds, Walnuts, and Peanuts	
<b>POP CHIPS (GF)</b>	\$1.95
Individually packaged, Original flavor	
<b>KETTLE CHIPS (GF)</b>	\$2.50
Individually packaged, Original flavor	
<b>BASIL &amp; GARLIC MARINATED OLIVES (GF) (V)</b>	\$2.50
Individual 1 oz packages	

## BREAKFAST MENU

<b>CLASSIC BACON &amp; EGGS BREAKFAST</b>	\$11.95
Fresh Scrambled Eggs, Crispy Bacon, and Breakfast Potatoes	
<b>FRESH FRUIT PLATTER (GF)</b>	\$4.25
Sliced Cantaloupe, honeydew, pineapple, fresh berries	
<b>GOURMONDO SIGNATURE OATMEAL (GF)</b>	\$3.50
Variety of our four house packed oatmeals: Dried Cherry & Almond; Apricot & Pecan; Maple, Brown Sugar & Cinnamon; and The Purist (plain). Served with bowls, spoons, brown sugar & a pump pot of hot water.	
<b>FRESH BAGELS</b>	\$3.50
Variety of fresh bagels from Seattle Bagels, served with cream cheese and individual jams	
<b>YOGURT PARFAIT (GF)</b>	\$3.95
Vanilla yogurt, housemade granola, and fresh berries	
<b>HARD-BOILED EGGS (GF)</b>	\$1.95
Two per order, individually packaged	
<b>EGG BOMB (GF)</b>	\$3.50
Virginia Ham, Scallion Slivers	
<b>HOUSEMADE PASTRIES</b>	\$3.95
An assortment of breakfast pastries from our in-house bakery	
<b>BACON BREAKFAST BISCUITS</b>	\$3.95
Egg, bacon, and cheddar on a biscuit sandwich	
<b>VEGETARIAN BREAKFAST BISCUITS</b>	\$3.95
Goat cheese and sauteed mushrooms on a biscuit sandwich	
<b>INDIVIDUAL FRITTATA (GF)</b>	\$3.75
Assortment includes: ham and cheddar & roasted red pepper, zucchini, and goat cheese	
<b>GERARD &amp; DOMINIQUE EUROPEAN-STYLE S MOKED SALMON PLATTER</b>	\$5.95
Served with cream cheese, capers and mini-bagels	
<b>GOURMONDO GRANOLA BAR (GF) (V)</b>	\$2.95
Housemade Granola Bars with oats, pistachios, almonds, dried fruit	