



GOURMONDO

the art of food

www.gourmondoco.com | 206.587.0190

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## Buffet & Box Lunch Menu

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### PACKAGE MENUS

**SONOMA MENU** \$20.95  
Pan-seared chicken glazed with Meyer lemon and honey. Served alongside linguine tossed with sautéed vegetables in a white wine sauce, with Caesar Salad. (Does not include dessert.)

**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. (Does not include dessert.)

**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. (Does not include dessert.)

**PARISIAN MENU** \$18.95  
Duo of Savory Crepes: Braised chicken with herb Mornay sauce & Mushroom medley with Manchego cheese. Served alongside sautéed vegetables in a white wine sauce and a seasonal mixed greens salad with dried cherries & housemade balsamic vinaigrette.

**BOMBAY MENU (GF) (V)** \$22.95  
Madras Lamb Curry & Vegetarian Curry with ginger and coriander. Served alongside lemon basmati rice and charred cauliflower. (Does not include dessert.)

**MANDARIN MENU (GF) (V)** \$18.95  
Ginger Chicken & Vegetarian Stir-Fry with fried rice. Served alongside a crispy wonton salad with fresh orange segments and housemade soy-sesame vinaigrette. (Does not include dessert.)

**SINATRA MENU** \$17.95  
Traditional Bolognese Lasagna & Vegetarian Lasagna with creamy Bechamel sauce. Served alongside grilled broccolini and a crisp Caesar Salad. (Does not include dessert.)

**DIY SANDWICH MENU** \$17.95  
Assorted meats, cheeses, veggies, breads & condiments, roasted corn and orecchiette salad, seasonal mixed greens salad with dried cherries & housemade balsamic vinaigrette, and Classic Kettle Chips (individually packaged).

### SANDWICH PLATTERS MENU:

**PANINIS** \$7.95  
Assorted Panini Sandwiches: Caprese, Parisian, Roast Chicken, Sicilian, Roast Turkey, Black Forest Ham

**WRAPS** \$7.95  
Assorted Gourmondo Wraps: Moroccan, Chicken Caesar, Grilled Flank Steak

**SLIDERS** \$3.95  
Trio of Sliders: Caprese, Margarita Chicken, Cuban Pulled Pork

### 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

**BEEF & FARRO SALAD (V)** \$4.50  
Chioggia Beets, Farro, Toasted Almond, Kale, Garbanzo and Soy Beans, dressed with Lemon and Garlic

### SNACKS MENU:

**GOURMONDO GRANOLA BARS (GF)** \$2.95  
Individually packaged, Housemade with oats, pistachios, almonds, dried fruit

**MEXICAN CHICKPEAS (GF) (V)** \$2.95  
Individually packaged, Housemade with Chili Powder & Lime Juice

**GOURMET POPCORN (GF)** \$2.50  
Individually packaged, Freshly popped in-house

**MIXED NUTS (GF) (V)** \$2.95  
Individually packaged, Tossed in sea salt

**FRUIT & NUT TRAIL MIX (GF) (V)** \$3.50  
Individually packaged, Housemade mix of Apricots, Cherries, Raisins, Sunflower seeds, Walnuts, and Peanuts

**INDIVIDUAL CHEESE PLATE** \$5.95  
Featuring fresh local and imported cheeses

**FRESH FRUIT PLATTER (GF)** \$4.25  
Sliced cantaloupe, honeydew, pineapple, and assorted fresh berries

**POP CHIPS (GF)** \$1.95  
Individually packaged, Original flavor

**KETTLE CHIPS (GF)** \$2.50  
Individually packaged, Original flavor

**BASIL & GARLIC MARINATED OLIVES (GF) (V)** \$2.50  
Individual 1 oz packages

## BUFFET DESSERT MENU:

<b>MINI KEY LIME TARTS</b>	\$2.95
In shortbread shell	
<b>BROWNIES</b>	\$2.95
Decadent Chocolate Brownies topped with Dark Chocolate Ganache	
<b>ASSORTED DESSERT TRAY</b>	\$3.00
Shortbread cookies, Mini Eclairs, Mini Key Lime Tarts, Brownies	
<b>ASSORTED SIGNATURE COOKIES</b>	\$2.50
An assortment of cookies from our in-house bakery	
<b>WOW GLUTEN-FREE COOKIES</b>	\$3.00
Individually packaged, locally-made gluten-free cookies	
<b>FRESH FRUIT PLATTER</b>	\$4.25
Sliced cantaloupe, honeydew, pineapple, and assorted fresh berries	

## AFTERNOON PARTY PLATTERS MENU:

<b>CHILLED JUMBO PRAWNS (GF)</b>	\$2.95
Served with cocktail sauce and lemon, 2 per serving	
<b>GERARD &amp; DOMINIQUE EUROPEAN-STYLE SMOKED SALMON PLATTER</b>	\$3.95
Served with red onion, cucumber, crème fraiche, and sliced Le Panier baguette	
<b>MESQUITE SMOKED HUMMUS PLATTER</b>	\$3.95
Includes housemade mesquite-smoked hummus, tzatziki, and sundried tomato tapenade. Served with assorted vegetables, pita bread, and crostini.	
<b>ANTIPASTO PLATTER</b>	\$5.95
With cured meats, assorted cheese, grilled vegetables, marinated olives, and sliced baguette bread	
<b>CURED MEAT PLATTER</b>	\$5.95
With salami, prosciutto, calabresse served with marinated olives & sliced bread	
<b>LOCAL &amp; IMPORTED CHEESE PLATTER</b>	\$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	
<b>CHICKEN &amp; STEAK SKEWER PLATTER (GF)</b>	\$5.95
Margarita Chicken Skewer, with a relish of apricot, cilantro, chili flakes and tequila (2 per serving)	

## BREAKFAST MENU:

<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 SMOKED 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	