



**GOURMONDO**  
the art of food

## Sample Cocktail Reception

### **Wild Mushroom Tartlet**

White truffle oil and fresh chives  
(Dairy free, vegan)

### **Fresh Tofu Spring Rolls with Sweet Chili Sauce**

Vermicelli noodles, daikon radish, basil, sprouts, carrots, lettuce and cucumber  
(Dairy free, gluten free, vegan)

### **Crispy Polenta Cake**

Topped with onion & pepper relish, goat cheese, garnished with rosemary sprig  
(Gluten free, vegetarian)

### **Salmon Rillettes with Tobiko Caviar**

Poached and smoked salmon, mixed with crème fraiche,  
lemon, shallots and chives, served on rye toast with caviar

### **Bacon Stuffed New Potato**

smoky bacon, caramelized onions and manchego cheese,  
stuffed into a bite-sized roasted new potato and topped with creme fraiche and chives  
(Gluten free)

### **Brown Butter Tartlets**

Raspberry garnish

### **Mini Cheesecake Bites**

Vanilla, chocolate or lemon (pumpkin, seasonal)

\$19. - per person





GOURMONDO  
the art of food

## Sample Appetizer Buffet

### Chiogga Beet Canape

Fresh horseradish crème, toasted hazelnuts, on black rye crisp  
(Vegetarian)

### Crispy Polenta Cake

Topped with onion & pepper relish, goat cheese, garnished with rosemary sprig  
(Gluten free, vegetarian)

### Fig and Manchego Flatbread Canape

Manchego cheese & red pepper spread, garnished with marcona almond and fig jam on grilled flatbread  
(contains nuts) (Vegetarian)

### Apple Savory Tart

Poached granny smith apple encased in puff pastry,  
topped with blue cheese, crisp prosciutto disc garnish

### Bacon Stuffed New Potato

Smoky bacon, caramelized onions and manchego cheese, crème fraiche, chives  
(Gluten free)

### Marrakesh Chicken on Chickpea Crisp

Curried chicken with garbanzo beans topped with our Marrakesh sauce  
(Gluten free)

### Mini Yorkshire Puddings

Sliced steak, mushroom duxelle, onion balsamic jam

### Vegan Brownie Bites

Rich chocolate brownie, coconut milk ganache

### Petite Seasonal Fruit Galette

Hand formed pate brisee, seasonal fruit, turbinado sugar

\$23.50 - per person



## Buffet Menu Samples

### Buffet Menu Sample

#### Seasonal Mixed Greens Salad

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

#### Pan Seared Chicken

with Meyer lemon and honey glaze

#### Mushroom Crepe Pillows

pan seared wild mushroom crepe topped with Mornay sauce and fresh chives

#### Roasted New Potatoes

with rosemary and garlic, served hot

#### Chocolate Brownie Squares

### Buffet Menu Sample

#### Caesar Salad

With romaine, croutons and shaved Parmesan

#### Marsala Chicken

with wild mushroom and marsala sauce

#### Roasted New Potatoes

Baby potatoes, rosemary, garlic, thyme

#### Charred Cauliflower

Crispy capers, herbs, lemon olive oil

#### Carrot Cake Bites

Cream cheese frosting

### Buffet Menu Sample

#### Gourmondo Salad

Mixed greens with pears, roquefort, candied walnuts and sherry vinaigrette

#### RR Ranch Braised Beef Short Ribs

Braised short ribs, red wine demi glace, shallot and herb garnish

#### Northwest Wood-fired Mesquite Salmon

Prepared with Gourmondo signature spice blend

#### Crisp Parmesan Polenta Squares

#### Sautéed Broccolini with Garlic & Fresh Lemon

#### Mini Lemon Tarts

in a shortbread shell

#### Mini Cheesecake Bites

Vanilla, chocolate or lemon (pumpkin, seasonal)

