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## LUNCH & DINNER BUFFET MENU

### BUFFET PACKAGE MENUS

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#### OLD #7 | \$16.95 per person

An Assortment of Panini Sandwiches on Le Panier Baguette Including: Caprese (Vegetarian), Sumac Marinated Vegetables (Vegan), Roast Chicken, Sicilian, Roast Turkey, and Black Forest Ham

Gourmondo Salad with Roquefort Bleu Cheese, Pears, Candied Walnuts, and Creamy Housemade Sherry Vinaigrette (Vegetarian, Gluten-Free)

Assorted Cookies from our In-House Bakery

Gourmet Potato Chips

#### NEW SANTA FE MENU | \$22.95 per person

Chicken Fajitas and Vegetarian Fajitas Served with Manchego Cheese, Pico de Gallo, Chipotle Sour Cream, and Soft Flour Tortillas

Spanish Rice (Vegan, Gluten-Free)

Santa Fe Red Quinoa and Bean Salad (Gluten-Free)

Assorted Signature Cookies

#### SICILIAN MENU | \$19.95 per person

Creamy Marsala Sauce Over Roasted Chicken Breast and a Wild Mushroom Sauté (Gluten-Free)

Herb-Roasted Red Potatoes (Gluten-Free)

Seasonal Mixed Greens Salad with Dried Cherries and Housemade Balsamic Vinaigrette (Gluten-Free)

Assorted Signature Cookies



## SANDWICH, WRAP & SLIDER PLATTERS

### ASSORTED PANINI SANDWICHES | \$7.95 per person

Our signature sandwiches are served on fresh Le Panier baguettes.  
Each sandwich is cut in half and individually wrapped and labeled, so you can mix and match. Assortment Includes:

#### CAPRESE (V)

Tomatoes, Whole Milk Mozzarella, Olive Oil, and Fresh Basil

#### SUMAC MARINATED VEGETABLE SANDWICH (VEGAN)

Sumac Marinated Veggies with Smoked Hummus, arugula, and pepperoncini

#### ROAST CHICKEN

Fresh Roasted Chicken Breast, Jarlsberg Cheese, Lettuce, and Sun Dried Tomato Aioli

#### SICILIAN

Italian Dry Salami, Swiss Cheese, Lettuce, Tomato, and Dijonnaise

#### ROAST TURKEY

Roast Turkey Breast, Havarti, Lettuce, Tomato, and Dijonnaise

#### BLACK FOREST HAM

Black Forest Ham, Gruyère, Lettuce, and Dijonnaise

### SIGNATURE SOUP | \$3.95 per person

#### TOMATO BISQUE (GF)

Our House Blend of Italian Plum Tomatoes, Onions, Celery, Carrots, Garlic, Sherry, Herbs and Sweet Cream. Sold in increments of 15



## ENTRÉES, PASTAS & SIDES À LA CARTE

### POULTRY

MARSALA CHICKEN (GF) | \$8.95

Assorted Wild Mushrooms in a Creamy Marsala Sauce  
(Served Hot)

### BEEF

\*GRILLED STEAK WITH HORSERADISH CRÈME  
(GF) | \$9.95

Marinated with Aged Balsamic, Garlic, Fresh Herbs and Spices  
(Served Room Temperature)

### PORK

BOURBON GLAZED PORK LOIN (GF) | \$12.95

Slow Roasted Pork Loin with a Bourbon Glaze (Served Hot)

### FISH

NORTHWEST WOOD-FIRED MESQUITE SALMON  
(GF) | \$14.95

Prepared with Gourmondo Signature Spice Blend  
(Served Room Temperature)

SOY-SESAME SALMON (GF) | \$14.95

Marinated in Gluten-Free Soy Sauce & Sesame Oil  
(Served Room Temperature)

### VEGETARIAN

SWEET CORN & WILD MUSHROOM RISOTTO CAKES  
(VEGAN, GF) | \$7.95

Sweet Corn and Shiitake Mushroom Risotto Cakes Entrée with  
Corn-Mushroom. Garnished with Shaved Lemony Zucchini  
(2 cakes per | Served Hot)

### PASTA

RIGATONI BOLOGNESE | \$8.95

Fresh Local Handmade Tuscan Style Whole Wheat Rigatoni Pasta  
Tossed with a Hearty Bolognese Sauce, Mozzarella, Provolone,  
Parmesan, Tomatoes, and Fresh Herbs

PENNE ALLA FUNGHI (VEGAN) | \$7.95

Wild Mushrooms, Shallots, and Spinach Tossed in White  
Truffle Oil (Served Hot)

### SIDE DISHES

ROASTED BRUSSELS SPROUTS & SPICED WINTER SQUASH  
(GF, VEGAN) | \$3.95

With Herbs (Served Hot)

HERB ROASTED RED POTATOES

(GF, VEGAN) | \$3.95

With Olive Oil (Served Hot)

GRILLED BROCCOLINI (GF, VEGAN) | \$3.95

With Lemon (Served Room Temperature)

BREAD BASKET | \$1.50

Sliced Seven Grain Batard, Rustic Baguette, and Rosemary  
Croccantini with Butter

ROASTED CAULIFLOWER (VEGAN, GF) | \$3.95

With Golden Raisins, Dukkah Nut Spice, and Preserved Lemon  
(Served Room Temperature)

SPICE ROASTED BABY CARROTS (V) | \$3.95

With Apples, Pepitas, Sunflower Seeds, and Sorgum Molasses Glaze  
(Served Hot)



## SALADS À LA CARTE

### GREEN SALADS

#### GOURMONDO SALAD (V, GF) | \$4.50

Mixed Greens with Candied Walnuts, Roquefort Blue Cheese, Pears, and Housemade Creamy Sherry Vinaigrette

#### SEASONAL MIXED GREENS SALAD (V, GF) | \$4.50

Mixed Greens with Toasted Hazelnuts, Dried Cherries, Shaved Parmesan, and Housemade Balsamic Vinaigrette

#### GARDEN SALAD (VEGAN, GF) | \$4.50

Mixed Greens with Cucumber, Grape Tomatoes, Carrots, and Housemade Tuscan Herb Vinaigrette

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

Romaine, Bacon, Chicken, Roquefort Bleu Cheese, Grape Tomatoes, and Housemade Creamy Sherry Vinaigrette

#### ANTIPASTO CHOP SALAD (GFA) | \$5.50

Romaine, Salami, Bacon, Chickpeas, Red Peppers, Tomatoes, Provolone, Artichoke Hearts, Pepperoncini, and Housemade Tuscan Herb Vinaigrette.

#### \*CAESAR SALAD (V) | \$4.50

Crisp Romaine Hearts, Housemade Croutons, Grana, and Housemade Caesar Dressing

### HEARTY SALADS

#### SOBA NOODLE SALAD (VEGAN) | \$4.50

Soy-Ginger Soba Noodles, Black Garlic Shiitake Mushrooms, Pickled Honshimeji Mushrooms, Snow Peas, Scallions, Sesame Seeds and Carrot Juliennes.

#### SANTA FE BEAN & QUINOA SALAD (VEGAN, GF) | \$4.75

A Hearty Southwest Salad of Pinto Beans, Black Beans, Red Quinoa, Corn, Piquillo Peppers, Kale and a Smoky Jalapeño Dressing



## PLATTERS, SNACKS & DESSERTS

### PLATTERS

#### LOCAL & IMPORTED CHEESE PLATTER | \$4.95

Aged Rembrandt Gouda, Beecher's Marco Polo Cheddar, Idiazabal, Mt. Townsend Camembert Cirrus, Drunken Goat, Danish Blue. Served with Grapes, Toasted Nuts, Sliced Seven Grain Batard, a Rustic Baguette, and Rosemary Croccantini

#### MESQUITE SMOKED HUMMUS PLATTER | \$3.95

Includes Housemade Mesquite Smoked Hummus, Tzatziki, and Sun Dried Tomato Tapenade. Served with Assorted Vegetables, Pita Bread, Sliced Seven Grain Batard, a Rustic Baguette, and Rosemary Croccantini

#### CHILLED JUMBO PRAWNS | \$5.75

Served with Cocktail Sauce, Cucumbers, Preserved Ginger Mayonnaise, and Lemon (2 per Serving)

#### EUROPEAN-STYLE SMOKED SALMON PLATTER | \$6.95

Gerard & Dominique Salmon with Red Onion, Cucumber, and Crème Fraiche. Served with Sliced Seven Grain Batard, a Rustic Baguette, and Rosemary Croccantini

#### CURED MEAT PLATTER | \$6.95

With Salami, Prosciutto, Calabresse, and Marinated Olives. Served with Sliced Seven Grain Batard, a Rustic Baguette, and Rosemary Croccantini

### SNACKS

#### 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 Poppers, Chips, and Crunchy Delights

#### INDIVIDUAL CHEESE PLATE | \$6.95

Housemade Individual Cheese Plate Featuring Fresh Local and Imported Cheeses

#### GOURMET POTATO CHIPS (GF) | \$2.50

Individually Packaged, Original Flavor

### DESSERTS

#### ASSORTED DESSERT TRAY | \$2.95

Brownies, Baker's Choice Cookies, Key Lime Tarts, and Mini Chocolate Éclairs

#### ASSORTED SIGNATURE COOKIES | \$2.50

An Assortment of Cookies Made Fresh Daily in our In-House Bakery

#### BROWNIES | \$2.95

Decadent Chocolate Brownies Topped with Dark Chocolate Ganache

#### GOURMONDO DING-DONGS (VEGAN) | \$4.50

A Retro Treat Made from Scratch in our In-House Bakery!