

custom
catering
menu



GOURMONDO
the art of food



*Please note all items
require a three day notice
and are available after 1pm.*

All items are priced per serving with a minimum order of 24 each.

appetizers

Savory brioche with wild mushroom, gruyere and fresh thyme – 2.25

Savory brioche with marinated chicken, onion, grana and fresh herbs – 2.25

Savory brioche with Dungeness crab, artichoke and grana – 2.25

Savory brioche with roasted red bell pepper, olives and goat cheese – 2.25

Savory brioche with air-dried grape tomato, ricotta, basil and grana – 2.25

Roasted new potatoes filled with caramelized onion, thick cut bacon, manchego cheese and crème fraiche – 1.95

Roasted new potatoes filled with Nicoise salad of haricots vert, olive, grape tomato and fresh herbs – 2.95

Roasted new potatoes filled with caramelized shallots, bacon, cheese and poblano, topped with a grilled prawn canapé – 2.95

Roasted tri-color beet confetti salad with Oregonzola cheese, fireweed honey and tarragon vinaigrette, served in small plastic cordial glasses – 1.50

Candied walnut cups filled with butternut squash, cheese and pomegranate molasses – 1.25

Flatbread canapés with roasted cipollini onions, poached figs and mahon cheese – 2.25

Edible savory spoons filled with marinated chicken salad, grape and chives – 2.25

Pan-seared miniature crepe pillows filled with local wild mushrooms, served with gruyere sauce and chopped chive – 2.95*

Colossal olive and cheddar cheese poppers – 1.75

Sweet potato cake with spiced cranberry relish and candied pecan – 2.25

Belgian endive with Dungeness crab and green apple salad topped with radish and chive - 2.95

Crisp prosciutto disc with poached granny smith apple and roquefort on brioche tartlet – 1.95

Seared gnocchi crisp topped with roasted duck and cherry compote – 2.95*

Vegetarian croquette duo served with tomato puree and cabrales crème, served in a “tini” martini glass – 3.50*



specialty meat appetizers

Choice beef tenderloin crusted with a house blend of herbs and spices, pan seared and fanned out, served with horseradish crème and sliced breads – 5.95

Spice-rubbed Mongolian grilled lamb chops – 5.95*

Svaneti beef tenderloin Sliders, served on mini brioche rolls with arugula, tomato and horseradish crème – 3.95

Svaneti herb and Russian sea salt crusted grilled steak, sliced thin and fanned out, served with horseradish crème and sliced breads – 4.95

Mini Bangers of housemade bratwurst, served on mini brioche buns with caramelized onions and fresh ground mustard - 3.50

brochettes

Mesquite woodfire roasted salmon fingers skewered on a bamboo paddle – 2.25

Coriander cumin crusted salmon skewer – 2.25

Borracha rum and orange glazed prawn skewers – 2.95

Sweet chili marinated prawns wrapped in bacon and skewered on bamboo spears – 2.95

Grilled chicken skewers with your choice of glazes: Togarashi soy orange, Island mango, Cantonese sweet and sour, Thai peanut curry or Southwest spiced orange-chili – 2.25

Moroccan lamb koftas with tzatziki dipping sauce on bamboo saucers - 2.25

Svaneti beef tenderloin skewered with roasted red bell pepper and fresh oregano on a bamboo toothpick – 2.50

Soy ginger steak and garlic skewers – 2.50

Carne asada steak skewer - 2.50

Boccatini mozzarella, balsamic marinated grape tomatoes and fresh basil
skewered
on a bamboo spear – 1.95

Trio of roasted root vegetable skewers with tarragon vinaigrette – 1.95



individual boxed appetizer salads

(served in Chinese take-out containers with chopsticks or forks)

Pasta salad with grilled chicken, green onions, bell peppers and cilantro
lime pesto – 3.50

Soy-ginger soba noodle salad with shitake mushrooms, zucchini, carrots, red
onion and pickled ginger – 2.95

Tortellini salad with basil pesto, artichoke hearts, sundried tomato and toasted
pinenuts – 3.25

Israeli couscous with grilled chicken, curried chick peas, zucchini, carrots, red
peppers, broccoli, lemon and parsley – 3.50

Corn salad with cherry tomatoes, fresh mozzarella, basil and champagne
vinaigrette – 2.95

specialty seafood appetizers

Seared scallop on a seashell cracker with champagne sabayon – 3.50*

Chilled jumbo prawns served with cocktail sauce and lemons – 2.25

Polenta cakes topped with ancho-lime marinated grilled prawns – 2.95

Dungeness crab cocktail shooter with endive, celery and cocktail sauce, served
in small, plastic cordial glasses – 2.95

Prawn spring rolls filled with daikon radish, vermicelli noodles, basil, sprouts,
carrots, lettuce, cucumber and plum sauce – 2.25 (vegetarian option of marinated tofu)

Brioche tea sandwiches filled with smoked salmon, watercress and
dill crème – 2.95

Smoked salmon cigars with dill roulade, cucumber and tobiko caviar – 2.75

Sesame cracker with duo of crab cake and seared lime marinated prawn canapé – 3.95

Japanese spice rubbed and marinated grilled prawn served on a bed of julienned spring vegetables, served on small square saucers – 2.95

Edible cones with lobster, cucumber and chive – 2.95*

Cucumber rounds with white fish sevicehe – 2.25

Cucumber rounds with lobster, aioli and topped with tobiko caviar – 2.50



RAW BAR

Fresh varietal oysters on the half shell, shucked and served on large trays packed with ice, served with fresh horseradish, lemon, cocktail sauce and mignonette *Market Price (on-site shucker fee/8dz minimum required)*

trays and platters

Imported cheese platter with seasonal fruits and toasted nuts, served with sliced breads – 3.95

Seasonal fruit platter – 3.50

Spicy sautéed green beans with toasted cashews – 2.50

Individual Crudite: assortment of seasonal vegetables garnished with fresh herbs and cucumber dip, served in small plastic cordial glasses – 2.50

Insalata Caprese: fresh mozzarella on sliced roma tomatoes with basil and extra virgin olive oil – 2.25

Cured meat platters with salami, bresaola, prosciutto, capicola and marinated olives, served with sliced breads – 4.95

Gerard & Dominique's smoked salmon platters with red onion, cucumber & crème fraîche, served with sliced bread– 3.95

Small English cheddar and herbed icebox crackers (2 per person) – 1.25

Housemade hummus, olive tapenade and tzatziki with marinated olives, assorted vegetables, pita bread, crostini and sliced breads – 3.50

Panino sandwiches: petite demi-baguette with a variety of brie and green apple, and/or blackforest ham and gruyere, served open-ended and wrapped in wax paper tied with twine – 2.25

desserts

Assorted Le Panier petite French tea cookies – 1.50

Assorted European cookie tray – 2.00

Fresh homemade petite brownie cake dusted with powdered sugar – 2.50

Lemon bars – 2.25

Assorted miniature dessert tartlets – 3.00

Assorted chocolate truffles – 1.50

Assorted housemade biscotti of pistachio and fig, almond, and chocolate
(2 per person) – 1.95



Gourmondo works with various local bakers for all specialty cakes, tarts and other desserts, please call for a menu and price list. Please refer to our website at www.gourmondocatering.com for a list of all salads, paninis, hot/cold entrees and side dishes.

*Please inquire as some appetizers may vary seasonally or require an on-site chef. Menu items are served at room temperature or require a chafer.

*Call us at 206-587-0190 to discuss your event. We will
create a custom menu specific to your needs!*