



GOURMONDO

SPRING & SUMMER

2024



OUR STORY

At Gourmondo, our primary focus is on our guests. It's our pleasure to serve you with fresh flavorful menus, made using locally sourced ingredients, and inspired by our passion for great food.

Our menus reflect our beginnings as a small café in the heart of Seattle's Pike Place Market, over 25 years ago. Since then, we've grown into a bustling operation comprised of award-winning chefs and expert-level staff. We bring authenticity and creativity to your table with every meal that we prepare.

Whether corporate receptions, weddings or custom private dinners, our seasoned event planners & chefs create experiences tailored to meet your needs.



APPETIZERS

BEEF, POULTRY, & PORK

Individual Charcuterie Boats | 5.25
artisanal meats, cheeses with olives & dried fruit ^{GF}

Charred Street Corn Cups | 3.75
southwest ancho-spiced steak & fresh grilled corn salad,
cotija, spicy mayo, lime, pickled fresno chili & cilantro ^{GF}

Curried Chicken Salad Gougeres | 2.95
puffed cheese pastry with tarragon, marcona almonds &
celery

Mediterranean Chicken Skewer | 3.75
buttermilk marinated chicken thigh with tomato jam,
olive tapenade, and tzatziki ^{GF}

Galbi Beef Sliders | 4.95
asian pear-soy marinated petit tenderloin, sweet chili napa
cabbage slaw with cucumber, brioche bun

Slow-Cooked Pork Slider | 4.95
caribbean braised pork, caramelized onions, charred
jalapeno aioli, fresh cilantro on a brioche bun

Bacon Deviled Eggs | 2.95
bacon & chives ^{GF} ^{DF}

Smoked Duck & Huckleberries | 4.50
toasted hazelnut-fresh bay panna cotta, pickled
huckleberries & douglas fir

Nashville Hot Honey Chicken Bite | 3.75
spicy southern style fried chicken with bread & butter
pickles & shokupan bread

Lamb & Beef Kabob | 3.75
spiced & seared with smoky baba ghanoush & cumin
tzatziki ^{GF}

Bacon Gourmondo Potatoes | 2.95
bacon, caramelized onion, herbs & manchego ^{GF}



Spring Carrot Polenta



Moroccan BBQ Salmon Skewers, Northwest Crudite Cups,
Gourmondo Potatoes, Curried Chicken Salad Gougeres

^V = VEGAN

^{GF} = GLUTEN FREE

^{DF} = DAIRY FREE

^{VG} = VEGETARIAN

^C = CHEF ON-SITE REQUIRED

ALL MENU ITEMS ARE SERVED ROOM TEMPERATURE UNLESS OTHERWISE NOTED

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SEAFOOD

Peruvian Style Shrimp Ceviche | 3.75
citrus, fresno chili, mango, cancha corn, sweet potato, red onion & herbs (GF) (DF)

Spice Rubbed Salmon Stuffed Cucumber | 3.25
cream cheese, dill, preserved lemon, capers & crispy potato (GF)

Moroccan BBQ Salmon Skewers | 4.95
glazed, topped with saffron pickled fennel (GF) (DF)

Ahi Tuna Tataki* | 4.25
coriander crusted, yuzu mayo, radish, & cucumber (GF) (DF)

Grilled Seafood Roulades | 3.75
shrimp, salmon, herbs, lemon, blistered tomatoes & black olives (DF)



Watermelon Feta Cups

VEGETABLE

Individual Cheese Boats | 4.95
assorted imported & domestic cheeses, dried fruit & marcona almonds (GF) (VG)

Victor's Summer Skewer | 2.50
red grape, chevre cream, acai jam & pistachio dust (GF) (VG)

Vegan Gourmondo Potatoes | 2.50
fennel marmalade, caramelized onion & herbs (GF) (V)

Truffle & Parmesan Deviled Eggs | 2.50
truffle oil, crispy parmesan cheese & chives (GF) (VG)

Roasted Mushroom & Gruyere Crepe Cones | 3.75
mushrooms, gruyere cheese & fresh thyme (VG)

Grilled Corn Cake | 2.95
fresh mozzarella, tomato, micro basil & herb chimichurri (VG)

Northwest Crudite Cups | 2.95
smoked hummus, baby tomatoes, cucumbers, fennel, radishes, peas & olives (GF) (V)

Mediterranean Chickpea Panisse | 3.25
artichoke tapenade, tomato jam, pine nuts & candied olive (V) (GF)

Spring Carrot Polenta | 3.25
english pea tapenade, carrot-almond pesto, pea vines & marcona almonds (GF) (V)

Mediterranean Falafel Bite | 2.95
tzatziki, lemon gremolata, feta & harissa (GF) (VG)

Summer Caprese Cups | 3.25
baby heirloom tomatoes, mini fresh mozzarella, basil, arugula, golden balsamic & olive oil (GF) (VG)

Watermelon-Feta Cups | 3.25
pickled red onion, mint, sea salt, black pepper & olive oil (GF) (VG)



Grilled Corn Cakes

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PLATTERS

SMALL: 10-12 PEOPLE; LARGE: 20-24 PEOPLE

Summer Caprese

heirloom tomatoes, fresh burrata, basil, olive oil, sea salt & garlic rubbed crostini ^(VG) (GF available)

Small - 75.95 Large - 152.95

(add grilled stonefruit 19.50 small; 42.95 large; based on seasonal availability)

Fresh Fruit

assortment of fresh cut fruit with melons & berries ^(GF) ^(V)

Small - 59.95 Large - 119.95

Seasonal Antipasto, Large

artisan cured meats, imported cheeses, roasted & grilled vegetables, olives, dried fruits, nuts, walnut muhammara (GF available)

Small - 99.95 Large - 199.95

Local & Imported Cheeses

Beecher's flagship, Beecher's marco polo, double cream brie, monterochet chevre, danish blue, fig jam, grapes, nuts & breads (GF & VG available)

Small - 89.95 Large - 179.95

Mesquite Smoked Hummus

smoked hummus, tzatziki, assorted vegetables, pita, rustic breads & crackers (GF & VG available)

Small - 65.50 Large - 130.95

Wine-Poached Prawns

lightly poached prawns, lemons, cucumbers, cocktail sauce & roasted garlic aioli ^(GF)

Small - 79.95 Large - 159.95



Spice Rubbed Salmon Stuffed Cucumber



Coriander Seared Pacific Salmon

CHEF-ATTENDED FOOD STATIONS

Cedar Plank Roasted Salmon | 12.95 per person

fresh pacific salmon spice roasted on cedar planks, served with sherry-shallot marmalade, pickled beet relish & elderflower-yuzu yogurt dipping sauce ^(GF)

NW Raw Bar* | 19.95 per person

fresh shucked pacific oysters (two rotating seasonal varieties), lemons, cucumbers, "ocean salad", pickled ginger, mignonette, shaved fennel slaw, fresh horseradish, assorted sauces & Tabasco with choice of two additional items:

- Chilled Prawns
- Ceviche Cups
- Salmon Skewers
- Seafood Shooters (seasonal chefs choice)
- Add caviar service at market price

^(GF) ^(DF)

Sauteed Wild Mushroom-Truffle Tartine | 8.95

savory wild mushrooms, truffle oil, yukon potato puree, roasted garlic-pine nut streusel on savory grilled sourdough bread



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SALADS

Heirloom Tomato Salad | 6.95

jicama, fresno chili, cucumber, watermelon, plum, baby tomatoes, basil & gazpacho vinaigrette (GF) (V)

Marinated Beet-Asparagus Salad | 6.25

roasted beets, grilled asparagus, feta cheese, hazelnuts, roasted garlic & verjus vinaigrette (GF) (VG)

Seasonal Summer Greens | 5.25

dried cherries, hazelnuts, grana padano & creamy balsamic dressing (GF) (VG)

Spring Vegetable Nicoise | 6.25

haricot vert, fennel, bell peppers, tomatoes, cucumber, feta, kalamata olives, baby marble potatoes & red wine vinaigrette (GF) (VG)

- add gilled salmon: 8.75
- add seared ahi tuna: 8.50



Roasted Rainbow Baby Carrots

SIDES

Butter Roasted Fingerling Potatoes | 3.95

summer herbs & sea salt (GF) (VG)

Charred Broccolini | 4.50

ginger, chilies, radishes, walnut-vegan "parmesan" & ginger-tamari dressing (GF) (V)

Grilled Seasonal Asparagus | 5.45

fresh grilled & served with pine nuts, lemon, onion & spring chimichurri (GF) (V)

Roasted Rainbow Baby Carrots | 4.95

spring pea tapenade drizzle, almonds, dukka-nut spice, mint & preserved lemon (GF) (V)

Grilled Summer Zucchini | 4.50

pesto salsa verde, olive oil, lemon & arugula (GF) (V)

Golden Greek Style Falafel | 4.75

summer vegetable sofrito, olive oil, chickpeas, peppers & tomato (GF) (V)

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Yuzu Marmalade Brushed Local Halibut

ENTRÉES

Roasted Chicken Breast | 19.95
tomato-pepper orange sofrito & pedro Ximenez sherry caramel
(GF) (DF)

Summer Beef Short Ribs | 24.95
blackberry-shallot gastric, orange-herb gremolata & crispy leeks
(GF) (DF)

Yuzu Marmalade Brushed Local Halibut | 25.95
fennel, tomatoes, candied olives, arugula & olive oil (GF) (DF)
(chef on site required)

Coriander Seared Pacific Salmon | 23.95
melted leeks & shiitake-herb relish (GF)

Grilled Salmon Cakes | 19.95
piperade, haricot vert salad, lemon oil, tomatoes, crispy leeks,
celeriac remoulade & arugula (GF)

Moroccan Spiced Chicken Breast | 20.95
fired roasted red pepper romesco, plumped sultanas, pine nuts,
mint & cider vinegar gastric (GF) (DF)

Artisan Casarecce Pasta | 15.95
blistered tomatoes, garlic, grilled zucchini, fava beans, charred
corn, basil & grana padano (VG)

Grilled Bistro Filet of Beef | 23.95
roasted king oyster mushrooms, mustard seeds & pickled
huckleberry compote (GF) (DF)

Harissa Spiced Lamb & Orzo Pasta | 19.95
slow-roasted lamb, mint, snap peas, pine nuts, spring onions &
charred citrus dressing

Roasted Local Squash | 12.95
confit baby tomatoes, sweet shallots, local patty pans, zucchini,
crispy chickpeas & charred scallion chimichurri (GF) (V)

Cumin Seed Crusted Pork Tenderloin | 19.95
honey glazed cipollini onions & cherry mostarda (GF)



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DESSERTS

Lemon-Basil Poundcake | 3.25

lemon cream, micro basil & blackberries

Banana-Chocolate "Sundae" | 3.25

chocolate flaked vanilla wafer, banana chips & chocolate straw

VG (GF available)

Earl Grey Panna Cotta | 3.25

with fresh raspberries, pistachios & rhubarb gelee **GF**

Raspberry-Lemon Chiffon Tart | 3.25

white chocolate ganache & macerated raspberries **VG**

Dark Chocolate Mousse Cups | 3.25

with fresh berries **GF V**

Raspberry-Almond Bakewell Tart | 3.25

raspberry jam, almond cake & fresh raspberries in a golden tart shell **VG**

Citrus-Almond Cake | 3.25

strawberry-rhubarb compote & white chocolate mousse **VG**

Key Lime Tarts | 3.25

graham cracker crust & soft meringue **VG**

Summer Berry Cobbler Cups | 4.25

fresh local berries & brown sugar streusel **GF VG**

Chef's Choice Treat Platter | 3.95

lemon profiteroles, assorted macarons & a variety of chef's choice desserts

Chef's Favorite Cookies & Bars | 3.95

dark chocolate ganache brownies, rice krispy treats, chocolate-toffee-almond-pretzel bars, chamomile-lemon madelines, butterscotch cookies & summer berry shortbread

Gourmondo Signature GoGo Cakes | 3.95 **VG**

classic chocolate with cream filling



Banana-Chocolate "Sundae"



Selection of Chef's Choice Desserts

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