

GOURMONDO

CORPORATE COCKTAIL PARTY

PASSED HORS D'OEUVRES

Grilled Pork Belly 'BLT'

heirloom tomato jam, red sorrel, & flaky salt

Cilantro Crepe Cone

ancho chili chicken salad, pimento, & cilantro

Chilled Prawns

lemongrass, dill, & dill-citrus yogurt

Blistered Rainbow Carrots

lime aioli, & chili crisp

Roasted Mushroom Crepe

wild mushroom, gruyere, & fresh thyme

PASSED DESSERT BITES

Mango Tart

dark chocolate cup, coconut-mango, & lime zest

Tiramisu Roulade

sponge cake, espresso, rum, & dark chocolate



GOURMONDO

CORPORATE BUFFET DINNER

SALAD

Blistered Heirloom Tomato Salad

*crunchy greens, fresh peas, pea vines, fried shallots,
& white balsamic-fennel seed vinaigrette*

SIDES

Marinated Summer Squash

red wine vinaigrette, red onion, oregano, & crumbled feta

Marble Potato Salad

scallion, dill, olive oil, dijon, & lemon vinaigrette

Bread Basket with Butter

sliced seven grain batard, rustic baguette, & rosemary croccantini

ENTRÉE

Roasted Chicken Breast

Pedro di Jimenez sherry caramel, & thyme-roasted heirloom tomatoes

Sweet Soy Short Rib

red wine, sweet soy sauce, & braising vegetables

DESSERT

Horchata Panna Cotta

creamy dairy-free panna cotta, & hibiscus braised apricot



GOURMONDO

CORPORATE HAPPY HOUR

STATIONED HORS D'OEUVRES

Gourmondo Potatoes

filled with fennel marmalade, caramelized onions, & herbs

Pineapple Mozzarella Picks

*dehydrated marinated pineapple, house-made mozzarella,
& Thai basil*

Lemongrass Chicken Satay

fish sauce caramel, toasted sesame, & fresh herbs

Galbi Beef Sliders

*Asian pear & soy marinated petit tender, sesame bun, & sweet chili
Napa Slaw*

Triple Chocolate Panna Cotta

valrhona, dulcey carmelita, manjari, & candy cane crumble

