

# GOURMONDO

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## SOCIAL COCKTAIL PARTY

### PASSED HORS D'OEUVRES

#### Mini Tamales Colorados

*chili de arbol braised beef, summer corn, & pickled onion salsa*

#### Smoked Chicken Fresh Roll

*bean sprouts, lettuce, carrot, & nuoc cham*

#### Ahi Tuna Tartare

*tomato confit, crispy chili flakes, & smoked sea salt*

#### Green Curry Panna Cotta

*pickled vegetables*

#### Charred Street Corn Cups

*fresh grilled corn, cotija, mayo, lime, & pickled fresno chilies*

### PASSED DESSERT BITES

#### Dark Chocolate Sesame Truffles

#### Tiramisu Roulade

*sponge cake, espresso, rum, & dark chocolate*

SPRING/SUMMER SAMPLE MENU

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## SOCIAL BUFFET DINNER

### SALAD

#### Sweet Gem Lettuce Salad

*Sweet 100 tomatoes, radishes, queso fresco, & herbed buttermilk dressing*

### SIDES

#### Roasted Rainbow Baby Carrots

*fresh apricot mostarda, & summer herbs*

#### Carolina Gold Hoppin' John

*buttery heritage rice with black-eyed peas, crispy onion frizzles, & herbs*

#### Bread Basket with Butter

*sliced seven grain batard, rustic baguette, & rosemary croccantini*

### ENTRÉE

#### Roasted Halibut

*asparagus, buttery sweet corn nage, warm shaved corn, & pea-vine salad*

#### Torched Cauliflower 'Steak'

*white bean & Mama Lil pepper salad, capers, fresh arugula, & herb chimichurri*

### DESSERT

#### Strawberry Shortcake

*baby shortcake, macerated strawberries, & mascarpone chantilly*



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## SPRING/SUMMER SAMPLE MENU

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## SOCIAL HAPPY HOUR

### STATIONED HORS D'OEUVRES

#### Vadovan Chicken Sliders

*house-made hummus, harissa carrots, & dill pickles*

#### Bulgogi Beef Wraps

*garlic, ginger, chili paste, & savoy cabbage*

#### Mesquite Salmon Skewer

*cured, smoked, & herbed*

#### Deviled Eggs

*classic with bacon & chives*

#### Pimento Cheese Crisp

*smoked cheddar, piquillo peppers, & sesame sable cracker*

#### Passionfruit Tart

*chocolate shell, passionfruit ganache, & summer berries*



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SPRING/SUMMER SAMPLE MENU

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