

# GOURMONDO

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## WEDDING BUFFET DINNER

### SALAD

#### Colorful Heirloom Tomatoes with Burrata

*sweet rice wine vinegar, basil, olive oil, & flaky salt*

### SIDES

#### Bread Basket with Butter

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

#### Baked Cauliflower

*multi-colored cauliflower, & spicy arrabiata sauce*

#### Roasted Garlic Whipped Potatoes

*heavy cream, butter, & chives*

### ENTRÉE

#### Seared Wild Salmon

*grilled leeks, crispy chickpeas, & capers*

#### Herbed Petit Tender of Beef

*house-made Chermoula, fruity olive oil, & flaky salt*

### DESSERT

#### Bittersweet Chocolate Torte

*nutella, & dark chocolate shortbread*



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## WEDDING PLATED DINNER

### FIRST COURSE

#### Marinated Beets & Greens

*arugula, colorful beets, chevre, crunchy crouton dust,  
& sweet sherry-gold beet vinaigrette*

#### Bread Basket with Butter

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

### ENTRÉE

#### Sweet Soy Short Rib

*braised red wine, sweet soy sauce, whipped potatoes,  
& rainbow carrots*

#### Baked Seasonal Local Salmon

*grilled melted leeks, crispy chickpeas, capers, roasted fingerling potatoes, & charred broccolini*

#### Torched Cauliflower 'Steak'

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

### DESSERT

#### Lemon Curd Layer Cake

*pistachio crumb, & fresh berries*



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SPRING/SUMMER SAMPLE MENU

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