



ELEGANT MEALS - GATHERINGS - OCCASIONS

**IT IS WITH PLEASURE TO WELCOME YOU TO
THE GOURMET GODDESS!**

For the past 10 years, I have been working with clients to make entertaining as effortless of an endeavor as possible with my freshly prepared, gourmet food and exceptional customer service.

Whether it be a casual gathering or a splendid affair, the food will always be delicious and artfully presented with great attention to detail.

The following pages offer a variety of larger platters as well as individual items for you to select from. All items are priced by the platter or piece.

Once you have made your selections, I will assist you with determining how many of each item to order based on the number of different items you've chosen and your anticipated guest count. A proposal will then be sent for review and approval.

This menu is just the start and serves as a guide! I am more than happy to help you with any ideas for a custom menu you may have.

Once you have reviewed the menu, please feel free to contact me with any questions or discuss booking a date.

*As a boutique catering service and a **very** small business of 1, my calendar fills up quickly so it is best to reach out as soon as you have a date in mind to confirm my availability.*

Please use the contact feature on my website to submit your request.

Website: www.thegourmet-goddess.com

Email: thegourmetgoddess12@gmail.com

Phone: 773-502-7765

I look forward to working with you

xoxo Katie

Updated June 2022 Prices subject to change based on current market prices.



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PLATTERS

**Gourmet Goddess platters are beautifully arranged and make a statement!
All platters serve up to 20 guests**

ANTIPASTI

a selection of sliced cured meats, roasted red peppers, tapenade, cornichons, castelvetro olives, grainy mustard, pistachios, toasted baguette slices
\$215

CHEESE + CHARCUTERIE

chef's selection of 4-5 cheeses, assorted artisanal crackers, grapes, seasonal fresh fruit, dried apricots, olives, cornichons, salami, pistachios and preserves
\$195

MEDITERRANEAN MEZZE

roasted garlic hummus, tzatziki, cherry tomatoes, cucumber, rainbow carrots, marinated artichokes, dolmades, feta, olives, grilled pita
\$150

GRILLED VEGETABLE

vegetables may include red, yellow and orange bell peppers, zucchini, brussel sprouts, green beans, cauliflower, baby potatoes, portabella mushrooms, red onion, asparagus and carrots
served with fresh herbed yogurt dip or balsamic vinaigrette
\$100

ROASTED SHRIMP WITH SPICY COCKTAIL SAUCE

shrimp marinated in lemon zest, olive oil and garlic
roasted and served with homemade cocktail sauce
\$200



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CROSTINI SAMPLER

slices of grilled baguette with **choice of 3 spreads**

*homemade herbed ricotta, *tomato bruschetta, *olive tapenade,
*white bean and rosemary hummus, *roasted garlic hummus,
*kalamata olive hummus, *spinach artichoke

\$85

SEASONAL FRESH FRUIT

\$95

individual skewers \$2 each

READY-TO-SERVE APPETIZER

ROAST BEEF & ARUGULA BUNDLES

thinly sliced roast beef layered with fresh arugula dressed with
lemon vinaigrette and shaved parmigiano reggiano
served with a side of homemade horseradish dijon cream

\$2.50 each

BAGUETTE SANDWICHES

crusty 6" ciabatta baguette filled with choice of:

*roast beef, cheddar, arugula and horseradish sauce
*roasted turkey breast, provolone, bacon, arugula, tomato and lemon herb mayo
*prosciutto, fig jam, arugula and provolone
*grilled vegetable, fresh mozzarella and balsamic vinaigrette

*caprese with pesto

\$6.00 each

mini - \$3.00 each



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PARMESAN HERB CHEESE STRAWS

twisted breadstick dough brushed with garlic butter, rolled in herbed parmesan cheese and then baked to a golden crisp

\$9.00 per dozen

ANTIPASTI SKEWER

cheese tortellini, castelvetrano olive, salami, grape tomato, fresh mozzarella with balsamic reduction

\$2.75 each

GREEK VILLAGE SALAD SKEWER

cucumbers, tomato, red onion, feta and kalamata olives with an herb and red wine vinaigrette

\$2.50 each

MINI CAPRESE SKEWER

fresh mozzarella and grape tomato on a mini bamboo skewer drizzled with balsamic vinaigrette and fresh basil ribbons

\$2.50 each

MINI PROSCIUTTO AND MELON SKEWER

fresh cantaloupe alternated with thinly sliced imported prosciutto finished with cracked black pepper and olive oil drizzle

\$2.50 each

MINI MELON CAPRESE SKEWER

cantaloupe and honeydew alternated with fresh mozzarella and imported prosciutto. finished with a lemon herb vinaigrette drizzle and fresh thyme

\$2.50 each



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CAESAR SALAD BITES

crisp, chopped romaine lettuce and savory garlic crouton on a mini skewer
with creamy homemade Caesar dressing
\$1.75 each add chicken - \$2.00 each

WEDGE SALAD BITES

iceberg lettuce, cherry tomato and thick cut smoked bacon stacked on a mini skewer
with homemade blue cheese dressing, red onion, blue cheese
\$2.00 each

BLT STACKS

your classic favorite served bite size on a skewer
crispy applewood smoked bacon, lettuce and tomato with homemade ranch dressing
\$2.00 each

PROSCIUTTO, FIG AND RICOTTA CROSTINI

toasted ciabatta slices layered with fig jam, freshly made ricotta cheese and prosciutto
ribbon. finished with freshly cracked black pepper and honey drizzle
\$2.50 each

GORGONZOLA AND PROSCIUTTO WRAPPED PEARS

fresh ripe pear slices topped with gorgonzola dolce and wrapped in prosciutto strips.
finished with a drizzle of fig balsamic reduction
\$2.50 each

SMOKED SALMON TARTS

smoked salmon, cream cheese, sour cream, lemon zest, capers, fresh herbs piped into
a crispy phyllo tart shell and garnished with fresh dill
\$2.75 each



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CARAMELIZED ONION DIP

a savory heaven of sweet onions caramelized low and slow with a pinch of red pepper flake to give it a little kick.

blended into a creamy dip and served with sea salted thick cut potato chips

\$9.00 per pound (dip only)

\$14 per pound including the chips

PETITE CHEESE + CHARCUTERIE CUP

Excellent for mixing and mingling!

the perfect way to enjoy a cheeseboard, but individually!

\$6 each

PERSONAL CHEESE + CHARCUTERIE BOX

Perfect for picnics, music or movie in the park nights and a great gift!

each 6" x 6" box comes filled with 3 cheeses, grapes and fresh seasonal fruit, dried apricots, pistachios, artisanal crackers, mini jar of honey or preserve and a piece of dark chocolate

\$18 each

CHEESE + CHARCUTERIE GRAZING TABLE

selection of 4-5 cheeses, assorted artisanal crackers, grapes, seasonal fresh fruit, dried apricots, castelvetro olives, cornichons, assorted cured meats, pistachios marcona almonds, honey, artisan preserves

starting at \$17 per person

minimum 25 people



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HOT APPETIZER

BEEF TENDERLOIN AND CHERRY TOMATO SKEWER

with chimichurri sauce

\$3.75 each

LEMON HERB CHICKEN THIGH SKEWER

garlic, herb and lemon marinated chicken thighs, skewered satay style and grilled.

served with a lemon garlic herb aioli dipping sauce

\$2.75 each

SAUSAGE AND PEPPER SKEWER

An Italian classic!

mild or spicy Italian sausage bites alternated with a medley of sweet peppers and onion.

grilled and served with a marinara dipping sauce

\$2.75 each

FILET OF BEEF TENDERLOIN SANDWICH

cooked medium rare, sliced 1" thick and served on garlic toasted mini french roll, fresh

arugula and homemade blue cheese or horseradish sauce

\$6.00 each

CLASSIC BURGER SLIDERS

seasoned ground beef with that signature onion flavor, American cheese and pickle

\$3.00 each

GLAZED HAM OR TUKEY SLIDERS

your choice of ham or turkey, provolone, muenster or cheddar cheese.

finished with a tasty brown sugar, mustard, poppy seed and butter based glaze

\$2.50 each

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PANINI

hot and crispy, pressed sandwich with just about any and every combination...

*spicy Italian

*chicken parm

*marinated flank steak with havarti, arugula and crispy shallots

*roasted tomato and mozzarella with pesto

*grilled chicken with spinach artichoke

*prosciutto, fontina and fig jam

*bacon, brie and apricot jam

\$15.00 per sandwich

serves approx 8-10 people cut into appetizer portion

MINI GRILLED CHEESE WITH APRICOT CHUTNEY

a blend of cheddar cheeses between slices of baguette grilled to buttery perfection.

served with a sweet/savory chutney

\$2.75 each

MINI SPINACH ARTICHOKE MELTS

homemade spinach artichoke spread with provolone between baguette slices and

grilled until golden

\$2.75 each

MINI ITALIAN GRILLED CHEESE

salami, provolone and roasted red pepper served with olive tapenade

\$2.75 each

CARAMELIZED BACON LOLLIPOPS

These won't last long!

bite-sized piece of applewood smoked bacon topped with a brown sugar, pecan and

maple syrup glaze. skewered and baked to sweet and savory perfection.

\$1.25 each



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MINI BEEF WELLINGTON

tender pieces of filet basted in dijon mustard on a bed of mushroom duxelles wrapped in puff pastry and baked to a golden brown.

\$4.00 each

MINI SHRIMP OR CRAB CAKE

served with dill-caper dipping sauce

\$4.00 each

ITALIAN FRIED OLIVES

castelvetrano olives hand-stuffed with homemade herbed ricotta cheese and then fried to crispy goodness

\$15.00 per order.

Serves up to 20

SPINACH ARTICHOKE PUFF

a savory blend of sautéed baby spinach, garlic and marinated artichokes with cream cheese, wrapped in a puff pastry and then baked till golden brown.

\$2.50 each

MUSHROOM PUFF

a savory cremini mushroom reduction with wrapped in puff pastry and baked until golden brown.

\$2.25 each

APPLE, MUSHROOM, ONION AND GRUYERE BITES

sautéed apples with brown sugar and balsamic vinegar, caramelized onions, mushrooms blended with nutty gruyere cheese.

nestled in a puff pastry round and baked until golden and bubbly

\$2.50 each



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CARAMELIZED ONION TART

a crispy savory tart made with puff pastry layered with gruyere cheese, balsamic caramelized onions, fresh thyme and a sprinkle of parmesan cheese

\$2.25 each

TOMATO AND HERBED GOAT CHEESE TART

a crispy savory tart made with puff pastry layered an herbed goat cheese, cherry tomato halves fresh basil and thyme and a sprinkle of parmigiana reggiano

\$2.25 each

CRAB TARTLET

real crab blended with cream cheese and sour cream, horseradish and chopped scallions. piped into a crispy phyllo tart shell and topped with fresh chives

\$2.75 each

CARAMELIZED ONION AND GOAT CHEESE TARTLET

a savory blend of goat and cream cheese with caramelized onion mixed in. piped into a phyllo cup and topped with caramelized onions

\$2.25 each

BRIE AND PRESERVE TARTLET

a bite-size piece of brie topped with a fruit preserve compote served warm in a phyllo cup.

\$2.25 each

POLENTA BITES WITH CARAMELIZED MUSHROOMS

baby portabella mushrooms sautéed with garlic, shallots and butter, deglazed with white wine, fresh lemon juice and parsley.

spooned into a creamy parmesan polenta cup

\$2.00 each



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GORGONZOLA STUFFED TURKEY MEATBALLS

with raspberry balsamic glaze

\$18.00 per pound

(about 32 meatballs per pound)

HERBED CANNELLINI BEAN "MEAT BALLS"

served in a classic fresh tomato sauce, fresh basil and parmesan cheese

\$12.00 per pound

(about 32 meatballs per pound)

POLENTA FRIES

Herbed polenta with lots of good parmigiano reggiano.

Cut into "fries" and pan fried for a crunchy outside with creamy inside.

served with my homemade marinara sauce kicked with Calabrian chili sauce

\$3.00 per portion of 6



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THE DELICIOUS DETAILS

ON-SITE CHEF SERVICE PRICING

Choose the service level that meets the needs of your event

- 1. Delivery only** - \$25 (free within 10 miles). Additional charges may apply based on distance. Items are delivered on disposable catering trays or in aluminum pans for transfer onto your own platters. Heating instructions provided as needed.
- 2. Delivery with set up** - \$50 per hour (minimum 1 hour) - I deliver items and arrange your display for a beautiful presentation. Depending upon items ordered, final heating or assembly may be required on site. Replenishment of food and final clean up is responsibility of the client.
- 3. Full service** - \$50 per hour. The option that gives you the greatest opportunity to enjoy your party. I handle all final preparation and set up of the food for guest arrival. I manage the continuous replenishment throughout the event and keep things neat and tidy. Length of service time is flexible based on your needs.
- 4. Additional staff** - I have access to excellent serving and bartending staff for larger events. I'm happy to check their availability and book their services, if needed. Server/Bartender hourly rate is an additional fee, paid separately from the food and chef service.

PAYMENT

- Invoice approval and final guest count is required 1 week prior to the event.
- Payment is due at the time of delivery or conclusion of the event. Current Indiana sales tax will be applied. Deposit is not required, but gladly accepted.
- Cash, check, Zelle and Venmo are all accepted.

ALLERGIES/DIETARY RESTRICTIONS

It is always important for me to be aware of any allergies or dietary restrictions. The kitchen I use is not a gluten or peanut free facility so there is always the possibility of unknown cross-contamination.

As a Serv-Safe certified food handler, I am well versed in and utilize proper food safety measures and sanitation protocols at all times.

DISPOSABLES

Pricing does not include plates, napkins or utensils. I'm happy to provide those upon request for \$1 per person.

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