



ELEGANT MEALS - GATHERINGS - OCCASIONS

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**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 list menu items, by course for you to consider. If you're feeling spontaneous, you can allow me to create a seasonally-inspired menu of my choosing. You'll have an opportunity to share allergies, dietary restrictions and general likes/dislikes for me to consider while crafting the menu.

***Pricing***

- 3 courses - starting at \$65 per person
- 4 courses - starting at \$75 per person
- 5 courses - starting at \$85 per person

*Final price per person based on the agreed menu and any premium items that have been selected.*

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.

*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](http://www.thegourmet-goddess.com)  
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*I look forward to working with you*

*xoxo Katie*



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**APPETIZER**

**grilled ciabatta crostini**

*fig jam, homemade ricotta cheese, prosciutto, fig balsamic*

**prosciutto and melon**

*burrata*

**baked spinach artichoke dip**

*toasted ciabatta*

**individual cheese & charcuterie plate**

*add \$5 per person*

**roasted shrimp cocktail**

*homemade classic cocktail sauce*

*add \$7 per person*

**crab cakes**

*dill caper dipping sauce*

*add \$10 per person*



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SALAD

**mixed greens**

cucumber, cherry tomato, thin sliced red onion, parmesan crisp  
*with a roasted shallot dijon vinaigrette*

**chef's choice**

bib lettuce, granny smith apple, toasted hazelnut, shaved parmigianno reggiano  
*creamy herb dressing*

**caesar salad**

*classic or grilled*

**steakhouse wedge**

with applewood smoked bacon, tomato, thin sliced red onion, crumbled blue cheese  
*homemade blue cheese dressing*

SOUP

**french onion**

**seafood bisque**

*baby scallops and shrimp*

**creamy roasted asparagus**

*lemon zest and parmesan*

**summer corn chowder**



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## PASTA & RISOTTO

### **homemade potato gnocchi**

*lemon thyme butter sauce*

### **spaghetti**

*blistered cherry tomato, burrata, fresh basil*

### **linguini**

*lemon parmesan cream with zucchini and tomato*

### **pappardelle**

*braised beef ragu*

### **rigatoni**

*spicy Italian sausage and caramelized mushrooms in a tomato cream sauce*

### **caramelized mushroom risotto**

#### **saffron zucchini risotto**

*tomato shallot confit*

#### **lemon parmesan risotto**

*garlic shrimp and peas*



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**ENTREE**

(includes your choice of 2 side dishes listed below in "sides")

**parmesan crusted chicken breast**

*fresh arugula, roasted tomato and lemon pan sauce reduction*

**herb roasted half chicken**

*lemon dijon pan sauce reduction*

**rosemary brined bone-in pork chop**

*sauteed apples and shallots with a brandy cream reduction*

**steak tagliata**

*grilled ribeye steak*

*arugula, grilled lemon, shaved parmigiano reggiano, aged balsamic*

**beef tenderloin**

*red wine reduction or chimichurri sauce*

***add \$15 per person***

**individual beef wellington**

*horseradish dijon cream*

***add \$15 per person***

**pan seared wild alaskan halibut**

*tomato confit white wine lemon butter sauce*

***add \$10 per person***



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**SIDES**

(pick 2)

vegetable

**frizzled brussel sprouts**

**fresh green beans sautéed with garlic and olive oil**

**roasted broccoli with garlic and lemon**

**sautéed spinach**

**creamed spinach**

**roasted rainbow carrots**

**grilled zucchini**

grain - starch

**herb and garlic roasted baby potatoes**

**garlic olive oil mashed potato**

**armesan crusted smashed red potato**

**crispy baked pomme frites (french fries)**

*tossed with garlic, olive oil, parsley and truffle salt*

**saffron rice**

**creamy herbed polenta**

**Israeli cous cous or quinoa**

*toasted almonds, golden raisins and fresh parsley, olive oil and lemon juice*



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**DESSERT**

**creme brulee**

**outrageous skillet brownie ala mode**

**classic chocolate mousse**

**citrus olive oil cake**

*fresh berries and whipped cream*

**plum cardamom cake**

*spiced whipped cream*

**seasonal fruit crostata**

**homemade ice cream**



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### THE DELICIOUS DETAILS

1. Pricing includes: time spent communicating with host on all aspects of menu planning, answering questions and obtaining invoice approval; pre dinner preparations (grocery shopping, ingredient prep before arrival; on site cooking, serving and clean up of the meal.
2. All dinner guests are served the same meal so it is important to discuss the menu possibilities and desires with your group. Vegetarian and gluten free accommodations to the final menu can be made, as needed. Pricing does not support each guest choosing their own menu. The meal is a shared dining experience.
3. Pricing does not include any alcohol. I'm happy to offer wine pairing suggestions upon request.
4. For dinner parties of 10 guests or more, a server will be required at an additional fee of \$25/hour. Minimum 4 hours.

#### PAYMENT

- Invoice approval and final guest count is required 1 week prior to the event.
- Payment is due at the conclusion of service.
- Current Indiana sales tax will be applied.
- Deposit is not required, but gladly accepted.
- Cash, check, Zelle and Venmo are all accepted forms of payment.
- ***Gratuity is not included. Your consideration at the conclusion of service is greatly***

#### ALLERGIES/DIETARY RESTRICTIONS

It is always important for me to be aware of any allergies or dietary restrictions. The kitchen I work in 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.

I am happy to accommodate dietary restrictions and food preferences.



the  
Gourmet  
Goddess

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EVENT NOTES