



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.

An elegant way to greet your friends and family at any social gathering is with a thoughtfully curated cheese and charcuterie board or grazing table. More than just a delicious assortment of bites and nibbles, it serves as the centerpiece, the conversation starter and a sneak peek into what's to come. It awakens all the senses and prepares guests for a memorable food experience!

My passion for quality ingredients, expert pairings and attention to detail certainly make my boards worthy of your table.

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.

the
*Gourmet
Goddess*

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CHOOSE YOUR CHEESEBOARD

THE PERSONALE
8" BOX | SERVES 1 - 2 | \$18

PER DUE
10" PLATE | SERVES 2 | \$35

MEZZO
12" X 10" TRAY | SERVES 4 - 6 | \$85

GRANDE
14" ROUND | SERVES 6 - 8 | \$115

XTRA GRANDE
16" ROUND | SERVES 8 - 10 | \$160

LA FAMIGLIA
18" ROUND | SERVES 15 - 20 | \$195

GRAZING TABLE
25 PERSON MINIMUM
STARTING AT \$17 PER PERSON



THEGOURMETGODDESS12@GMAIL.COM
773.502.7765



ELEGANT MEALS - GATHERINGS - OCCASIONS WHAT'S INCLUDED?

PERSONALE, PER DUE, MEZZO

Selection of 3 cheeses, grapes, seasonal fresh fruit, dried apricots, artisan crackers and crisps, castelvetro olives or cornichons, salami, pistachios, honey or artisan preserves.

GRANDE, XTRA GRANDE, LA FAMIGLIA

At least 4 cheeses, grapes, seasonal fresh fruit, dried apricots, artisan crackers and crisps, castelvetro olives, cornichons, salami, prosciutto, pistachios, honey or artisan preserves.

GRAZING TABLE

At least 5 cheeses, grapes, seasonal fresh fruit, dried apricots, artisan crackers and crisps, castelvetro olives, cornichons, salami, prosciutto, pistachios, nuts, honey, artisan preserves, greenery.

Set up is flat lay on kraft butcher paper. Tiered/styled set up is an additional \$100

PAYMENT

- Invoice approval and final guest count for grazing table is required 1 week prior to the event.
- Payment is due at the time of pick up, delivery or conclusion of the event.
- Current Indiana sales tax will be applied.
- 50% deposit for grazing table is required to hold reservation. Balance due day of the event.
- Cash, check, Zelle and Venmo are all accepted.
- *Gratuity is not included. Your consideration at the conclusion of service is greatly appreciated.*

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.

Please be sure to advise/request nut free, gluten free or vegetarian when placing your order, if applicable