



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**

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

TRADITIONAL LOX AND BAGELS

a dozen fresh bagels, whipped herb cream cheese, smoked salmon and all the fixings: cucumber, radish, red onion, capers, tomato and hard boiled egg
\$175

BREAKFAST PASTRIES

an assortment of fresh baked mini muffins, scones, bagels and croissants served with sweet butter, whipped cream cheese and preserves
\$90

SEASONAL FRESH FRUIT

\$95
individual skewers \$2 each



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READY-TO-SERVE

MINI MUFFINS

chef's selection of freshly baked muffins

Basket of 24 - \$40.00

MINI SCONES

chef's selection of fresh baked scones

Basket of 24 - \$40.00

BREAKFAST BREADS

banana, banana chocolate chip, cinnamon streusel, lemon loaf, zucchini bread

\$12 per loaf

(serves 8-10)

GRANOLA AND YOGURT PARFAIT

honey vanilla greek yogurt topped with fresh berries and homemade granola

served in individually portioned cups

\$4.00 each

CINNAMON SUGAR STRAWS

twisted puff pastry dough rolled in cinnamon sugar and baked to a golden crisp

\$6.00 per dozen

PARMESAN HERB CHEESE STRAWS

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

\$9.00 per dozen

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ANTIPASI 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

\$2.75 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

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*



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WEDGE SALAD BITES

iceberg lettuce, cherry tomato and thick cut smoked bacon stacked on a mini skewer with homemade blue cheese dressing, shaved red onion, crumbled 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

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

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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

MINI GRILLED VEGETABLE FLATBREAD WRAPS

grilled flatbread filled assorted sliced grilled vegetables, fresh arugula and herb garlic aioli. individually wrapped in parchment and tied with a twine bow.

\$3.00 each
add grilled chicken - \$3.50 each

CRANBERRY ALMOND CHICKEN SALAD

roasted, chopped chicken breast with finely minced onion and celery.
finished with dried cranberries and toasted sliced almonds.

served in bib lettuce cups or mini croissants

\$3.00 each

TEA SANDWICHES

Those perfectly petite triangular bites!

- *Egg salad with dill on white bread
 - *Thinly sliced English cucumber and herbed cream cheese on pumpernickel rye
 - *Smoked salmon spread on whole grain
- \$1.50 each**

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CHEESE + CHARCUTERIE

PETITE CHEESE + CHARCUTERIE CUP

a perfect way to enjoy a cheeseboard, but individually!

Excellent for mixing and mingling

\$6 each

PERSONAL CHEESE + CHARCUTERIE BOX

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.

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

\$18 each

CHEESE + CHARCUTERIE GRAZING TABLE

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

starting at \$17 per person

minimum 25 people



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HOT BRUNCH ITEMS

BREAKFAST NEST

a crispy hash brown cup holds a freshly cracked egg topped with herbs and cheese. a slice of fresh avocado completes this perfect breakfast treat

\$3.00 each

FRITTATA

Choice of:

**roasted tomato with mozzarella and fresh basil*

**caramelized onion, potato and goat cheese*

**spinach with tomato and feta*

**grilled veggies with pepper jack*

**ham, bell peppers, onion and cheese*

\$25 whole, or \$3 per individual

CROISSANT BREAKFAST SANDWICHES

Choice of

applewood smoked bacon, scrambled egg and cheese

Canadian bacon, egg and cheese

egg and cheese

with arugula and garlic aioli

full - \$6.00 each -or- mini - \$3.00 each

BACON AND FRENCH TOAST SKEWER

thick sliced brioche, cubed and stacked with savory, applewood smoked bacon served with warm pure maple syrup

\$2.75 each

MINI PANCAKE STACK

5 of the cutest mini buttermilk pancakes stacked together on a skewer and served with warm pure maple syrup.

\$1.50 each

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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

PANINI

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

*granny smith apple, ham, dijon and gruyere

*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



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CARAMELIZED BACON LOLLIPOPS

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

MINI SHRIMP OR CRAB CAKE

served with dill-caper dipping sauce

\$4.00 each

ITALIAN FRIED OLIVES

castelvetroano 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 till 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.

Cut into single serve portions

\$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 cheese. Cut into single serve portions

\$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



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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

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.

I always do my best to accommodate dietary restrictions. If unable, I'm happy to suggest a different menu item.

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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