

*The*  
GOURMET  
GODDESS

ELEGANT MEALS - GATHERINGS - OCCASIONS

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

*My specialty is elevating your at-home entertaining or special event experience. Since 2012 my freshly prepared, gourmet food, and warm, professional hospitality have made entertaining effortlessly elegant for my clients. Whether it be a casual gathering or a splendid affair, the food will always be delicious and artfully presented with great attention to detail. This allows you to give your full attention to what matters most - spending time with your guests.*

My menu offers a variety of larger platters as well as individual items for you to select from. All items are priced by the platter or piece. I am more than happy to help you with any ideas for a custom menu you may have.

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.

*Enjoy reviewing the menu. Contact me at any time with questions or to discuss booking a date. As a boutique catering service and a **very** small business of one, my calendar fills up quickly. I encourage you to reach out as soon as you have a date in mind to have the best opportunity to secure that date on my calendar.*

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

**website:** [www.thegourmet-goddess.com](http://www.thegourmet-goddess.com)

**email:** [thegourmetgoddess12@gmail.com](mailto:thegourmetgoddess12@gmail.com)

**phone:** 773-502-7765

*I look forward to working with you!*

*xoxo, Katie*



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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 or cornichons, salami, pistachios and local honey

**\$205**

**MEDITERRANEAN MEZZE**

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

**\$150**

**BREAKFAST PASTRIES**

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

**\$100**

**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

**\$195**

**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

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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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**ANTIPASTO SKEWER**

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

**\$3.00 each**

**MINI CAPRESE SKEWER**

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

**\$2.75 each**

**MINI PROSCIUTTO AND MELON SKEWER**

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

**\$3.00 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

**\$2.75 each**

**BRIE, PEAR AND ARUGULA SKEWER**

A delightful fruit and cheese bite with peppery arugula, crushed walnuts and balsamic glaze

**\$2.50 each**

**CAESAR SALAD BITES**

crisp, chopped romaine lettuce and savory garlic crouton on a mini skewer  
with creamy homemade Caesar dressing

**\$2.00 each add chicken - \$2.25 each**

**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

**\$2.50 each**

**BLT STACKS**

crispy applewood smoked bacon, lettuce and tomato with homemade ranch dressing

**\$2.25 each**

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**SANDWICHES**

**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

**\$7.00 each**

**mini - \$3.75 each**

**GLAZED HAM OR TURKEY SLIDERS**

your choice of ham & muenster or turkey & provolone,

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

**\$3.00 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*

**\$3.50 each**

**TEA SANDWICHES**

***Those perfectly petite triangular bites!***

\*Egg salad with dill on white bread

\*Thinly sliced English cucumber and herbed cream cheese on marble rye

\*Smoked salmon spread on whole grain

**\$1.75 each**

**ROAST BEEF & ARUGULA BUNDLES**

thinly sliced roast beef layered with fresh arugula dressed with

lemon vinaigrette and shaved parmigiano reggiano.

No bread makes it a great gluten-free option!

*served with a side of homemade horseradish dijon cream*

**\$3.50 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

**\$8 each**

**PICCOLO CHEESE + CHARCUTERIE SNACK BOX**

each 4" x 4" box comes filled with 2 cheeses, grapes and fresh seasonal fruit, dried apricots, pistachios, artisanal crackers, castelvetrano olive, piece of dark chocolate.

**\$12 each**

**CHEESE + CHARCUTERIE GRAZING TABLE**

selection of 4-5 cheeses, assorted artisanal crackers, grapes, seasonal fresh fruit, dried apricots, castelvetrano olives, cornichons, charcuterie, pistachios, honey, artisan preserves  
fresh herbs and greenery

**starting at \$18 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

**\$3.50 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

**\$30 whole, or \$3.50 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 - \$7.00 each -or- mini - \$3.75 each**

**BACON AND FRENCH TOAST SKEWER**

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

**\$3.00 each**

**GLAZED HAM OR TURKEY 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

**\$3.00 each**

**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

**\$3.00 each**

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**MINI SPINACH ARTICHOKE MELTS**

homemade spinach artichoke spread with provolone between baguette slices and grilled until golden and crispy

**\$3.00 each**

**MINI ITALIAN GRILLED CHEESE**

salami, provolone and roasted red pepper served with olive tapenade

**\$3.00 each**

**MINI SHRIMP OR CRAB CAKE**

served with dill-caper dipping sauce

**\$4.00 each**



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**PERFECT BITES**

**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**

**ITALIAN FRIED OLIVES**

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

**\$15.00 per order. Serves 10-15**

**MUSHROOM PUFF**

a savory cremini mushroom, fresh thyme and mascarpone reduction wrapped in puff pastry and baked until golden brown.

**\$2.75 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.

**\$2.75 each**

**CRAB OR SMOKED SALMON 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.

**\$3.00 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.

**\$2.75 each**

**SPINACH ARTICHOKE TARTLET**

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.

**\$2.75 each**

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## THE DELICIOUS DETAILS

### ON-SITE CHEF SERVICE PRICING

Choose the service level that best meets the needs of your event

1. **Delivery only - \$25** (free within 5 miles of Munster). Additional charges may apply based on distance over 50 miles. 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 - \$60 per hour** (*minimum 1 hour*) - I deliver items and arrange on your platters to 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 the responsibility of the client.
3. **Full service - \$60 per hour** - The option that gives you the greatest opportunity to enjoy your party. I handle all final preparation and set up 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, final guest count and 50% deposit is required 1 week prior to the event.

- Final payment is due at the time of delivery or conclusion of the event.
- Current Indiana sales tax will be applied.
- Cash, check, Zelle and Venmo are all preferred. Credit card is accepted, additional convenience fee will apply.
- 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. 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 \$2 per person.

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