

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.

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. Examples of my boards can be viewed on my Instagram page @the_gourmet_goddess

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 email: thegourmetgoddess12@gmail.com

phone: 773-502-7765
I look forward to working with you!
xoxo, Katie



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CHEESE + CHARCUTERIE MENU

PETITE CUPS

serves 1 | \$8

PICCOLO

4" box | serves 1 | \$12

THE PERSONALE

6" box | serves 1-2 | \$20

MEZZO

12" x 10" tray | serves 4-6 | \$90

XTRA GRANDE

16" round | serves 8-10 | \$165

LA FAMIGLIA

18" round | serves 10-15 | \$205

GRAZING TABLE

25 person minimum
STARTING AT \$18 PER PERSON for flat lay
Tiered presentation is additional fee

all Size Options Come with grapes seasonal fresh fruit dried apricots Italian dry salami castelvetrano olives artisan crackers Earthling Bee honey

pistachio



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THE DELICIOUS DETAILS

PAYMENT GUIDELINES FOR GRAZING TABLES

Invoice approval, final guest count and 50% deposit is required 1 week prior to the event.

- Final payment is due at the 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 <u>not included</u>. 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 prepare in prior to the dinner 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.

Please advise of gluten free, nut free or vegetarian needs at time of order