

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 and 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.

The following pages list my most popular 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.

Tax and gratuity is not included

Enjoy reviewing the options. 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. *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.thegourmetgoddess.com

email: thegourmetgoddess12@gmail.com

phone: 773-502-7765

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 parmigiano 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 \$15 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
parmesan 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 (or current rate). Minimum 4 hours.

PAYMENT

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 **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 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.