

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

email: 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

BRUNCH MENU - December 2025 Prices subject to change based on current market prices.

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SANDWICHES

MINI BRIOCHE SANDWICHES

(increments of 12)

your choice of

London broil, cheddar, horseradish dijon, arugula
oven roasted turkey, bacon, campari tomato, herb mayo, arugula
ham, gruyere, dijon, arugula

\$3.75 each

GLAZED HAM OR TURKEY SLIDERS

(increments of 16)

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

\$2.00 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

\$3.75 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

\$35 whole, or \$3.75 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 - \$8.00 each -or- mini - \$4.00 each

BACON AND FRENCH TOAST SKEWER

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

\$3.25 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 - \$65 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 - \$65 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 of \$40 per hour, 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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