

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.

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

ROASTED VEGETABLES

vegetables may include red, yellow and orange bell peppers, zucchini, brussel sprouts, green beans, broccoli, cauliflower, baby potatoes, portabella mushrooms, red onion, asparagus and carrots

\$100

ROASTED SHRIMP WITH SPICY COCKTAIL SAUCE

16-20 shrimp marinated in lemon zest, olive oil and garlic
served with zesty homemade cocktail sauce

\$200

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 SKEWERS

ANTIPASTO SKEWER

cheese tortellini, castelvetro 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, savory garlic crouton 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

COCKTAIL PARTY MENU July 2024 Prices subject to change based on current market prices.

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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 breaded and 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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BRIE AND PRESERVE TARTLET

a bite-size piece of brie topped with a fruit preserve compote
served warm in a phyllo cup

\$2.50 each

POLENTA BITES WITH CARAMELIZED MUSHROOMS

baby portabella mushrooms sautéed with garlic, shallots and butter, deglazed with white wine,
fresh lemon juice and parsley
spooned into a creamy parmesan polenta cup

\$2.00 each

PARMESAN HERB CHEESE STRAWS

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

\$9.00 per dozen

CARAMELIZED ONION DIP

a savory heaven of sweet onions caramelized low and slow with a pinch of red pepper flake to
give it a little kick. blended into a creamy dip

\$9.00 per pound (dip only)

\$14 per pound including the chips

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 (25 person minimum)

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

starting at \$18 per person

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SANDWICHES

FILET OF BEEF TENDERLOIN SANDWICH

cooked medium rare, sliced 1" thick and served on garlic toasted mini french roll
fresh arugula and homemade blue cheese or horseradish sauce

\$6.50 each

CLASSIC BURGER SLIDERS

seasoned ground beef with that signature onion flavor, American cheese and pickle

\$3.50 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

MINI BRIOCHE SANDWICHES

your choice of

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

\$3.50 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

\$2.75 each

MINI SPINACH ARTICHOKE MELTS

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

\$2.75 each

MINI ITALIAN GRILLED CHEESE

salami, provolone and roasted red pepper between slices of baguette with olive tapenade

\$2.75 each

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HEARTY APPETIZERS

BEEF TENDERLOIN AND CHERRY TOMATO SKEWER

with chimichurri sauce

\$4.50 each

LEMON HERB CHICKEN THIGH SKEWER

garlic, fresh herb and lemon marinated chicken thighs, skewered satay style and grilled.

served with a lemon garlic herb aioli dipping sauce

\$3.50 each

SAUSAGE AND PEPPER SKEWER

An Italian classic!

mild or spicy Italian sausage bites alternated with a medley of sweet peppers and onion.

grilled and served with a homemade marinara dipping sauce

\$3.75 each

GRILLED VEGETABLE SKEWER

we can't leave out the vegetable lovers!

Baby potato, zucchini and bell peppers drizzled with gremolata sauce

\$2.00 each

MINI BEEF WELLINGTON

tender pieces of filet basted in dijon mustard on a bed of mushroom duxelles

wrapped in puff pastry and baked to a golden brown.

\$4.50 each

MINI SHRIMP OR CRAB CAKE

served with dill-caper dipping sauce

\$4.25 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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COCKTAIL MEATBALLS

about 32 meatballs per pound

MEATBALLS IN BIANCO

all the flavor that you're dreaming of from an Italian meatball, but
in a savory white wine and fresh herb sauce

\$20 per pound

CHICKEN PARM MEATBALLS

That beloved Italian-American classic dish in a perfect cocktail bite
topped with fresh mozzarella and baked in a classic tomato sauce

\$20 per pound

GORGONZOLA STUFFED TURKEY MEATBALLS

a blend of ground turkey breast and turkey italian sausage, seasoning and crumbled gorgonzola
served with raspberry balsamic glaze

\$18 per pound

HERBED CANNELLINI BEAN "MEATBALLS"

a flavorful, vegetarian friendly meatball
served in a classic tomato sauce, fresh basil and parmigiano reggiano cheese

\$14 per pound

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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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