

*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 \$75 per person

4 courses - starting at \$85 per person

5 courses - starting at \$95 per person

*Final price per person based on the agreed menu and any premium items that have been selected.*

**Tax and gratuity are 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.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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**APPETIZER**

**grilled ciabatta crostini**

*fig jam, homemade ricotta cheese, prosciutto, fig balsamic*

**crispy polenta cake**

*Spicy marinara, ricotta, arugula*

**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**

Burrata with lemon olive oil dressed arugula  
*Roasted grapes, toasted hazelnuts*

**caesar salad**

*Homemade caesar dressing, parmesan crouton*

**steakhouse wedge**

with applewood smoked bacon, tomato, thin sliced red onion, crumbled blue cheese  
*homemade blue cheese dressing*

**SOUP**

**french onion**

**roasted tomato bisque**

*basil chiffonade*

**creamy roasted asparagus**

*lemon zest and parmesan*

**roasted cauliflower**

Chives, crispy pancetta, cheddar cheese

**tuscan white bean and spicy chicken Italian sausage**

tuscan kale

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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*

**pan seared chicken breast**

*white wine reduction with fresh herbs and creme fraiche*

**Buttermilk garlic marinated bone-in pork chop**

*Toasted spice seasoning with snap pea, radish fennel slaw*

**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 broccolini 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**  
**maple glazed roasted sweet 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**

**citrus olive oil cake**

*fresh berries and whipped cream*

**seasonal fruit crostata**

*homemade vanilla ice cream*

**outrageous skillet brownie ala mode**

**classic chocolate mousse**

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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 \$40/hour (or current rate). Minimum 4 hours. 1 server for every 10 guests.

## 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.