

SWEETS

Individual Dessert Trays

GOURMET DESSERT

Our legendary and beautiful scratch-made dessert pastries in bite-sized portions. Includes:

- Tiramisu slices
- Napoleon slices
- Marziplan slices
- Mini Éclairs
- Chocolate Raspberry Mousse slices
- Passionfruit Mousse slices
- Chocolate Mousse slices
- Mini Fruit Tartlets

SMALL \$65
serves approx. 10-20
includes 30 pieces

LARGE \$130
serves approx. 20-35
includes 60 pieces

GOURMET COOKIES & BROWNIES

Our legendary and beautiful scratch-made desserts in bite-sized portions. Includes:

- Brownies
- Petite Almond Horns (GF)
- Salted Dark Chocolate Chip Cookies
- Chocolate Chip Cookies
- Oatmeal Spice Cookies
- Peanut Butter Cookies

SMALL \$45
serves approx. 10-18
includes 18 pieces

LARGE \$90
serves approx. 20-36
includes 36 pieces

TARTLET TRAY

SMALL \$70
includes 30 pieces

LARGE \$140
includes 60 pieces

ÉCLAIR TRAY

SMALL \$65
includes 30 pieces

LARGE \$130
includes 60 pieces



Cold Beverages

\$2.25 / PERSON

Orange Juice, Single-serving assortment of La Croix, bottled water, Coke, & Diet Coke

Hot Beverages

\$3 / PERSON

Choice of coffee or carafes of hot water with tea bags and hot chocolate packets

DELIVERY & SETUP

Delivery is available throughout the Salt Lake Valley and Lehi. See website for details & fees.

SETUP

Setup is available. See website for details and pricing.

SEASONAL MENU, PRICING, & SPECIALS

Visit gourmandise.com/catering for seasonal specialties, comprehensive pricing, and product details

ONLINE ORDERING

Visit gourmandise.com/catering

QUESTIONS OR CONSULTATIONS

Would you like more of a personal touch or some assistance with your catering needs?

EMAIL: davis@gourmandise.com

PHONE: 801.889.0802

Allergen Information: All products are produced in a kitchen with wheat, nuts, and eggs.

Gourmandise

SCRATCH-MADE
Gourmandise
WITH LOVE

CATERING

2022 MENU & OFFERINGS



BREAKFAST

Cold Breakfast

\$4.70 / PERSON

Scones & Specialty Bread Bundle

Assortment of blueberry lemon & bacon cheddar chive scones with seasonal quick bread

\$7 / PERSON

Build-Your-Own Parfait

Greek yogurt, candied walnuts & almonds, granola, and berry coulis. Dairy-free yogurt (vegan) available upon request for additional \$1.50 per serving. *Minimum 10 servings to qualify.*

\$6.90 / PERSON

Grand Pastry Bundle

Assortment of classic, sweet, and savory croissants

\$9.50 / PERSON

Scones & Specialty Bread with Fresh Fruit

\$10.90 / PERSON

Grand Pastry Bundle with Fresh Fruit

À la carte *Priced per person*

| | |
|---|---------------|
| Bacon or sausage | \$4 |
| Orange juice, bottled water | \$2.25 |
| Hot Breakfast Drinks | \$3 |
| <i>Coffee, Hot Chocolate, Tea</i> | |
| Gourmet Scrambled Eggs | \$3.50 |
| Roasted Root Vegetable Hash with Tomato Tarragon Sauce | \$4.50 |
| Fresh Fruit | \$5 |
| Individual Scones | \$3.90 |
| Individual Yogurt Parfaits | \$6 |

Add \$1.50 for dairy-free yogurt

Hot Breakfast

\$9.25 / PERSON

Breakfast Croissant Sandwich

Scrambled eggs blended with fresh basil, olive oil, sundried tomatoes, & cream cheese topped with smoked bacon & muenster cheese on a butter croissant. Served with hot sauce on the side; shakshuka sauce an additional \$0.75 per person. *Minimum 10 to qualify.*

\$9.25 / PERSON

Gourmet Euro Breakfast Burrito

Scrambled eggs blended with fresh basil, olive oil, sundried tomatoes, & cream cheese wrapped in a flour tortilla with Yukon gold potatoes, gruyère cheese, & smoked bacon. Served with hot sauce on the side; shakshuka sauce an additional \$0.75 per person. *Minimum 10 to qualify.*

\$15 / PERSON

Gourmet Eggs & Hash Combo

Gourmet scrambled eggs with fresh herbs & cream cheese, roasted vegetable hash, & hot sauce. Served with assorted scones, seasonal breads, and fresh fruit. Tomato tarragon sauce an additional \$0.75 per person. *Minimum 10 servings to qualify.*

Beverages *Priced per person*

| | |
|---|---------------|
| Orange Juice | \$2.25 |
| Bottled Water | \$2.25 |
| Assorted Soda & La Croix | \$2.25 |
| Coffee, Hot Chocolate, & Tea | \$3 |

LUNCH & LATER

ARTISAN SANDWICH LINE (GF, VGTN, V) *Priced per person. Minimum 10 people to qualify.*

Artisan seasonal sandwich selection on scratch-made breads

- Pastrami and muenster with tomato-infused olive oil on a baguette
- Turkey, bacon, pesto on focaccia
- Chicken curry salad on croissant
- Ham, Vidalia onion relish, muenster, & arugula on ciabatta
- Pulled herbed chicken, onion jam & arugula on croissant
- Sweet potato falafel on baguette with herbed tahini (Vegan)

À la carte sandwich buffet (priced per person). Minimum 10 to qualify

- \$9** Gourmet sandwiches
- \$3** Side salads (classic Gourmandise green salad choices and/or pasta salad)
- \$1.50** Whole fruit bowl (oranges, apples, & bananas)
- \$4** Fruit Tray
- \$2.50** Gourmet cookies & brownies
- \$4.50** Gourmet dessert pastry platter

ARTISAN SALAD LINE (GF, VGTN, V) *Priced per person*

Artisan seasonal salad selection with scratch-made dressings. *Minimum 20 to qualify. If under 20 servings, items can be ordered à la carte.*

- Hearty Cobb Salad
- Strawberry Walnut Salad
- Mediterranean Niçoise Salad
- Greek Greens Salad

À la carte salad buffet (priced per person). Minimum 20 to qualify

- \$9.90** Assorted green salads
- \$1.50** Rosemary rolls
- \$1.50** Whole fruit bowl (oranges, apples, & bananas)
- \$3** Pasta side salad
- \$4** Fruit Tray
- \$2.50** Gourmet cookies & brownies
- \$4.50** Gourmet dessert pastry platter

PICNIC-STYLE “BUILD YOUR OWN” LINE (GF, VGTN, V) *Minimum of 20 to qualify.*

\$16.90 / PERSON Artisan Sandwich & Salad Line

Fresh breads & rolls, gourmet sandwich fillers (chicken curry salad, sweet potato falafel, deli meats, pulled chicken), cheeses, and assorted condiments. Served with a choice of salad and fruit. *(Add \$2.50 for cookies/brownies, \$4.50 for gourmet dessert pastries)*

HOT ENTRÉES

BUFFET-STYLE *Priced per person*

Individualized offering to better suit every dietary and nutritional preference. Combo comes with choice of salad and rolls.

\$24 / \$27.50 *for combo*

Tri-Tip erved with a gorgonzola cream sauce, roasted asparagus, & fingerling potatoes (standard 6 oz / two slice portion of tri-tip per person). Customization available.

\$20 / \$23.50 *for combo*

Pasta with pesto cream sauce, grilled chicken, & roasted broccoli (standard 4 oz. portion of chicken per person. Customization available.

\$24 / \$27.50 *for combo*

Citrus Salmon

Grilled Salmon with a Blackberry Citrus Glaze. Served with rice & roasted broccoli (standard 6 oz. portion of salmon per person). Customization available.

\$20 / \$23.50 *for combo*

Rosemary Chicken

Italian roasted chicken breast topped with blackberry orange glaze (GF). Served with vegetable medley (broccoli, peppers, & onions) and mashed potatoes (standard 6 oz. portion of chicken per person). Customization available.

SOUP & BREAD BOWL BUFFET

Priced per person

Tomato Basil Soup (GF, VGTN), Carrot Coconut Curry (GF, V), Baked Potato, Clam Chowder, Seasonal Beef Stew

À la carte price per person

\$12 Soup & bread bowl (*Loaded Potato & Clam Chowder: add \$1.50 / person. Seasonal Beef Stew: add \$3 / person*)

\$1.50 Whole fruit bowl (oranges, apples, & bananas)

\$3 Classic green and/or pasta side salad

\$4 Fruit Tray

\$2.50 Gourmet cookies & brownies

\$4.50 Gourmet dessert pastry platter



APPETIZERS & SNACKS

CLASSIC CHARCUTERIE TRAY

\$65 (*serves 10*) **\$140** (*serves 20*)

A selection of assorted pepperoni, salamis, and prosciutto. Two types of cheese; variety of olives, roasted tomatoes, & artichoke hearts. Served with fresh crustinis. *Selection subject to change due to seasonality & availability.*

FRESH VEGETABLE TRAY

\$50 (*serves 10*) **\$85** (*serves 20*)

A selection of cauliflower, bell peppers, cucumbers, roasted zucchini & squash, roasted carrots & broccoli, and snap peas. Served with scratch seasonal hummus & creamy herb dip. *Selection subject to change due to seasonality & availability.*

FRESH FRUIT TRAY

\$55 (*serves 10-15*) **\$110** (*serves 20-30*)

Seasonal fruit & berries. Served with citrus fruit dip.

ARTISAN GREEN SALADS

\$55 (*serves 12-15 as a side*)

Choice of Hearty Cobb, Strawberry Walnut, Mediterranean Niçoise, & Greek Greens. Add chicken to any salad for \$10

GRAND CHARCUTERIE TRAY

\$250 (*serves 20-25*)

Cured meats, curated cheeses, house made Jams (onion and bacon apricot), seasonal fruit, honeycomb, fine chocolate, cured meats, curated cheeses, dried fruit, fresh herb sprigs, assorted nuts, olives & pickled vegetables and crackers. **Must be ordered at least 72 hours in advance.**

PASTA SALAD BOWL

\$55 (*serves 15-20 as a side*)

Choice of Pesto Pasta or seasonal pasta



DIETARY RESTRICTIONS Gluten-friendly, vegan, & dairy-free options available in each category of product. See website for full details & seasonally-updated lists.

Seasonal offerings are being added regularly. Check our website for what's new! Product offering subject to change.

VGTN Vegetarian / **V** Vegan / **GF** Gluten-friendly / **DF** Dairy-free