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BREAKFAST CATERING MENU

ORDER

Over the Phone

801-889-0802

**Scones & Specialty Bread** (\$4.70 per piece)

Assortment of seasonal sweet and savory scones with blueberry lemon quick bread (Options: Blueberry Lemon, Bacon Cheddar Chive, Vanilla Brown Butter, Blueberry Lemon, Seasonal Bread).

**Pastry Bundle** (\$6.90 per person)

Assortment of classic, sweet, and savory croissants (Options: Ham & Cheese Croissant, Sausage Croissant, Blueberry Cream Cheese Croissant, Butter Croissant, etc).

**Build Your Own Parfait** (\$7 per person)

Greek yogurt, candied walnuts & almonds, granola, fresh berries, and berry coulis.

**French Toast Buffet** (\$5 per person)

Brioche French Toast, maple syrup, berry coulis, & sweetened condensed milk (Can add whipped cream).

**Breakfast Sandwich** (\$9.25 per sandwich)

Scrambled eggs topped with smoked bacon & muenster cheese on a butter croissant OR Egg Whites, Gouda Cheese, Spinach Chili Crunch Cream Cheese on a croissant (V).

**Breakfast Burrito** (\$9.25 per burrito)

Scrambled eggs wrapped in a flour tortilla with hash browns, gruyère cheese, diced bacon, and shakshuka sauce; can be made gluten free in a bowl upon request.

**Spanish Breakfast Taco Bundle** (\$8.00 per person)

Turkey chorizo & potato hash, shakshuka scrambled eggs, pico, crema, & flour tortillas (GF tortillas on request).

**9" Quiche** (\$30 per quiche)

Full Quiche. Choice of lorraine or brie bacon. Served cold with reheat instructions provided. Feeds 4-6 people.

**Add-ons** (Price Varies)

Side of Bacon (\$4 per person), Side of Chicken Apple Sausage (\$4 per person), Fresh Fruit Cup (\$5 per person), Individual Yogurt Parfait (\$6 per person).

**COLD DRINKS**

Orange Juice	\$2.50
La Croix	\$2.50
Water	\$2.50
Coke/Diet Coke	\$2.50

**HOT DRINKS**

Coffee	\$ 3.00
Tea	\$ 3.00
Hot Chocolate	\$ 3.00

\*\*All drinks priced per person

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BOXED BREAKFAST CATERING MENU

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**Scone & Fruit Box** (\$6.50 per person)

Scone Options: Blueberry Lemon, Bacon Cheddar Chive, Vanilla Brown Butter, Blueberry Lemon, Seasonal Bread. Served with a whole piece of fruit.

**Yogurt Parfait & Scone Box** (\$10 per person)

Scone Options: Blueberry Lemon, Bacon Cheddar Chive, Vanilla Brown Butter, Blueberry Lemon, Seasonal Bread. Substitute Overnight Oats in Parfait for \$1.50 more (GF and V).

**Grand Pastry & Whole Fruit Box** (\$9 per person)

Pastry Options: Ham & Cheese Croissant, Sausage Croissant, Pan Au Chocolate, Butter Croissant, Almond Croissant, Cheese Pocket, Kouign Amman, Blueberry Cream Cheese Croissant, Blackberry Cream Cheese Croissant, or Raspberry Cream Cheese Croissant. Served with a whole piece of fruit.

**Gourmet Breakfast Box** (\$9 per person)

Scrambled eggs with breakfast potatoes and sliced bread, choice of sauce. Bacon or chicken apple sausage available as add-ins for \$4/box.

**Breakfast Croissant Sandwich with Whole Fruit** (\$10.75 per person)

Scrambled eggs topped with smoked bacon & muenster cheese on a butter croissant OR Egg Whites, Gouda Cheese, Spinach Chili Crunch Cream Cheese on a Croissant (V). Served with a whole piece of fruit.

**Breakfast Burrito with Whole Fruit** (\$10.75 per person)

Scrambled eggs wrapped in a flour tortilla with grilled hash browns, gruyère cheese, diced bacon, and shakshuka sauce; can be made gluten free in a bowl upon request. Served with a whole piece of fruit.

**Add-ons** (Price Varies)

Side of Bacon (\$4 per person), Side of Chicken Apple Sausage (\$4 per person), Fresh Fruit Cup (\$5 per person), Individual Yogurt Parfait (\$6 per person).

**COLD DRINKS**

Orange Juice	\$2.50
La Croix	\$2.50
Water	\$2.50
Coke/Diet Coke	\$2.50

**HOT DRINKS**

Coffee	\$ 3.00
Tea	\$ 3.00
Hot Chocolate	\$ 3.00

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BOXED LUNCH CATERING MENU

ORDER

Over the Phone

801-889-0802

**Artisan Sandwiches Boxed** (Price Varies)

Artisan seasonal sandwich selection on scratch-made bread (Traditional deli sandwich combinations available by request. Any sandwich can be made GF if needed).

**Sandwich Selection**

Roast Beef and Muenster with tomato-infused olive oil on honey wheat

Turkey and Bacon with 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 (V)

**Sandwich only** (\$9.00 per box)

**Sandwich with Chocolate Chip Cookie**

(\$10.50 per person)

**Sandwich with Whole Fruit** (\$10.00 per box)

**Sandwich with Whole Fruit & Petit Almond**

**Horn** (\$12.25 per box)

**Sandwich with Whole Fruit & Chocolate**

**Chip Cookie** (\$11.50 per box)

**Sandwich with Petit Almond Horn Cookie**

(\$11.00 per box)

**Chips can be added for** (\$1.00 per box)

**Artisan Salads Boxed** (Price Varies)

Artisan seasonal salad selection with fresh & delicious ingredients (Any salad can be made GF or V on request).

**Salad Selection**

Strawberry Walnut Salad

Mediterranean Nicoise Salad

Hearty Cobb Salad

Pesto Pasta

Seasonal Pasta

Pear & Apple Salad

**Salad only** (\$10.00 per box)

**Salad with Chocolate Chip Cookie**

(\$11.50 per person)

**Salad with Whole Fruit** (\$11.00 per box)

**Salad with Whole Fruit & Petit Almond**

**Horn** (\$13.00 per box)

**Salad with Whole Fruit & Chocolate**

**Chip Cookie** (\$12.50 per box)

**Salad with Petit Almond Horn Cookie**

(\$12.00 per box)

**Chips can be added for** (\$1.00 per box)

**\*\*Add ons:** Veggie Cup (\$6 per person), Fresh Fruit Cup (\$5 per person), Seasonal Pasta Cup (\$5 per person), Individual Dessert Slice (\$6.50 per person), Individual Cheesecake Slice (\$7.50 per person)

**COLD DRINKS**

Orange Juice \$2.50

La Croix \$2.50

Water \$2.50

Coke/Diet Coke \$2.50

**HOT DRINKS**

Coffee \$ 3.00

Tea \$ 3.00

Hot Chocolate \$ 3.00

**\*\*All drinks priced per person**

**Artisan Sandwich Platters** (\$9 per sandwich)

Options: Roast Beef and Muenster with tomato-infused olive oil on honey wheat, Turkey and Bacon with Pesto on Focaccia, Chicken Curry Salad on Croissant, Ham, Vidalia Onion Relish, Muenster, & Arugula on Ciabatta, Pulled Herbed Chicken, Onion Jam & Arugula on Croissant, or Sweet Potato Falafel on Baguette (V). All sandwiches can be made gluten free upon request.

**Artisan Salad- Large** (\$55 per salad)

Options: Strawberry Walnut Salad, Mediterranean Nicoise Salad, Hearty Cobb Salad, Pesto Pasta, Pear & Apple Salad, Seasonal Pasta. Can add chicken to any salad for an extra \$10.

**BYO Pulled Pork Sandwich** (\$14 per person)

Fresh breads, warm gourmet pulled pork, green apple slaw, blueberry balsamic BBQ sauce, & Feta Aioli. Standard 4 oz serving of pulled pork per person. Include salad & rolls for an \$3.50 per person.

**Picnic Style sandwich & salad line with fruit** (\$16.90 per person)

Options: Strawberry Walnut Salad, Mediterranean Nicoise Salad, Hearty Cobb Salad, Pesto Pasta, Pear & Apple Salad, Seasonal Pasta. Can add chicken to any salad for an extra \$10.

**Combinations** (Price Varies):

Sandwiches, salads, cookies, & brownies combo	(\$14 per person)
Sandwiches, salads, & fruit combo	(\$15 per person)
Sandwiches, salads, fruit, cookies & brownies combo	(\$18 per person)
Sandwiches, salads, & gourmet desserts combo	(\$17 per person)
Sandwiches, salads, fruit, & gourmet dessert combo	(\$19 per person)
Assorted salads, fruit, & rolls combo	(\$13 per person)
Assorted salads, fruit, rolls, cookies & brownies combo	(\$16 per person)
Assorted salads, fruit, rolls & gourmet desserts	(\$17.50 per person)

\*\*Chips can be added to any meal for \$1.00 per person

**COLD DRINKS**

Orange Juice	\$2.50
La Croix	\$2.50
Water	\$2.50
Coke/Diet Coke	\$2.50

**HOT DRINKS**

Coffee	\$ 3.00
Tea	\$ 3.00
Hot Chocolate	\$ 3.00

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APPETIZER CATERING MENU

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**Retro Artichoke Spinach Dip** (\$45 per tray)

Serves 15-20 people. Served warm with crostinis.

**Cocktail Meatballs Appetizer** (\$4 per person)

Italian Beef Meatballs simmering in Cranberry Chili Sauce. Served in an aluminum pan with toothpicks for stabbing. Three meatballs per serving portion size.

**Classic Charcuterie Tray** (Small- \$65, Large- \$140)

A selection of classic assorted pepperoni, salami, and prosciutto. Two types of cheese; variety of olives, vegetable & fruit accents. Served with fresh crostinis. Selection subject to change due to seasonality & availability. Small size serves 10. Large size serves 20-25.

**Seasonal Vegetable Tray** (Small- \$55, Large- \$110)

Heirloom carrots, grape tomatoes, fresh mini tri-color peppers, roasted cauliflower florets, blistered green beans, roasted red onion, assorted pickled vegetables, and winter-themed accents. Served with hummus. Small size serves 10-15. Large size serves 20-25.

**Seasonal Fruit Tray** (Small- \$55, Large- \$110)

Pineapple, orange wedges, assorted grapes and berries, grapefruit, assorted dried fruits and nuts, and figs. Topped with mint leaves and served with a citrus creme dip. Items subject to change due to seasonality without notice. Small size serves 10-15. Large size serves 20-25.

**Grand Charcuterie Tray** (\$250 per tray)

Unique cured meats, curated local cheeses, house made dips & jams (onion and bacon apricot), seasonal fruit, honeycomb, local nuts & chocolate, fresh herb sprigs, assorted nuts, olives, pickled & roasted vegetable accents and house-made crostinis. Feeds 20-30 people. Selection subject to change due to seasonality & availability.

**COLD DRINKS**

Orange Juice	\$2.50
La Croix	\$2.50
Water	\$2.50
Coke/Diet Coke	\$2.50

**HOT DRINKS**

Coffee	\$ 3.00
Tea	\$ 3.00
Hot Chocolate	\$ 3.00

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HOT ENTREE CATERING MENU

ORDER

Over the Phone

801-889-0802

**Tri-Tip Entree Buffet** (\$24 per person)

Red wine gorgonzola cream sauce, roasted asparagus, & fingerling potatoes. Individualized offering to better suit every dietary and nutritional preference. Combo comes with a choice of salad and rolls. (+ \$3.50 pp).

**Butternut Pasta Buffet** (\$20 per person)

Penne pasta with Butternut Squash & Brown Butter Sage Cream Sauce. Served with grilled chicken & roasted broccoli. Chicken served on the side to make pasta vegetarian. Combo comes with a choice of salad and rolls. (+ \$3.50 pp).

**Pulled Pork Buffet** (\$15 per person)

Gourmet Pulled Pork served with green apple slaw, mashed potatoes & roasted broccoli. Blueberry balsamic BBQ sauce and feta aioli served on the side. Standard 6 oz. portion of pork per person. Combo comes with a choice of salad and rolls. (+ \$3.50 pp).

**Citrus Salmon Entree Buffet** (\$24 per person)

Served with rice & roasted broccoli. Combo comes with a choice of salad and rolls. (+ \$3.50 pp).

**Rosemary Chicken Entree Buffet** (\$20 per person)

Filletted chicken breast in an Italian Seasoning and served with a blueberry compote on the side (GF). Served with mashed potatoes and a vegetable medley (broccoli, peppers, & onions). Individualized offering to better suit every dietary and nutritional preference. Combo comes with a choice of salad and rolls. (+ \$3.50 pp).

**Soup & Bread Bowl Buffet** (\$12 per person)

Tomato Basil Soup (GF, VGTN), Carrot Coconut Curry (GF, V), Baked Potato, Clam Chowder, & Seasonal French Country Stew (GF) Combo comes with a choice of salad and rolls. (+ \$3.50 pp).

**Soups A La Carte** (\$7 per person)

Options: Tomato Basil Soup (GF, VGTN), Carrot Coconut Curry (GF, V), Baked Potato, Clam Chowder, & Seasonal French Country Stew (GF)

**COLD DRINKS**

Orange Juice	\$2.50
La Croix	\$2.50
Water	\$2.50
Coke/Diet Coke	\$2.50

**HOT DRINKS**

Coffee	\$ 3.00
Tea	\$ 3.00
Hot Chocolate	\$ 3.00

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DESSERT CATERING MENU

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**Gourmet Dessert Trays** (Small- \$65, Large- \$130)

Our legendary and beautiful scratch-made dessert pastries in bite-sized portions. Includes: Tiramisu slices, Passionfruit Mousse slices, Cinnamon Bread Pudding, Mini Éclairs, Mini Fruit Tartlets, Mini Mint Chocolate Chip Tartlets, Salted Caramel Cream Puffs, Raspberry Mousse Cream Puffs, Mini Cannolis (Small- 30 pieces, Large- 60 pieces).

**Gourmet Cookies & Brownies** (Small- \$45, Large- \$90)

Our legendary and beautiful scratch-made desserts in bite-sized portions. Includes: Brownies. Petite Almond Horns (GF), Oatmeal Spice Cookies, Chocolate Chip Cookies, Peanut Butter Cookies, Salted Dark Chocolate Chip Cookies (Small- 18 pieces, Large- 36 pieces).

**Tartlet Tray** (Small- \$65, Large- \$130)

Choice of: Mini Fruit Tartlets or Mini Tartlet Variety (Mini Choc Chip, Key Lime, Fruit) (Small- 30 pieces, Large- 60 pieces).

**Mini Eclair Tray** (Small- \$65, Large- \$130)

Bite-size versions of a classic sweet treat. Choice of: Mini Classic Eclairs or Mini Cream Puff Variety (Classic, Salted Caramel, Raspberry) (Small- 30 pieces, Large- 60 pieces).

**Mini Cannoli Tray** (Small- \$70, Large- \$140)

Chocolate dipped cannoli shells filled with a vanilla ricotta cream (Small- 30 pieces, Large- 60 pieces).

**Macarons** (\$1.95 per piece)

Classic Flavors: Raspberry, Pistachio, Lemon, Chocolate, Coffee, Vanilla

Tropical Flavors: Banana Guava, Blood Orange, Lemon Yuzu, Lychee, Mango, Pineapple, Coconut

**Traditional Gourmandise Cake** (Price Varies)

Sizes: 9 in round (\$49.95), ¼ sheet (\$59.95), ½ sheet (\$99.95), Full sheet (\$200)

Flavors: Chocolate Mousse, Chocolate Raspberry Mousse, Passion Fruit Mousse, Tiramisu, Strawberry Mille Feuille (\$15), White Strawberry Chantilly (\$15), Marzipan (\$15), Tres Leches (\$15), Mixed Fruit Tart (\$15), Raspberry Mousse, Seasonal Flavor

\*\* Can add cake writing for \$2.50