



food gallery™

CATERING

EST. 2014

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coffee & tea

COFFEE BY THE GALLON

Includes regular and decaffeinated coffee produced and roasted locally, mugs or disposable cups, cream, a variety of sweeteners, wooden stir sticks, and beverage napkins. Hot tea can also be included in this package, upon request, at no additional charge. Hot tea set up includes hot water, a variety of tea bags, honey, and lemons. Coffee and tea priced per gallon, billed on consumption unless otherwise noted. Minimum order, 3 gallons per variety (regular and/or decaf)

COLD PRESS COFFEE BY THE HALF GALLON

Includes regular and decaffeinated coffee produced and roasted locally, mugs or disposable cups, cream, a variety of sweeteners, wooden stir sticks, and beverage napkins.



ABOUT OUR COFFEE SOURCING:

We work with Fairwave Specialty Coffee Collective to source all of our coffee, tea, and other non-alcoholic beverages. Fairwave's purpose is to "craft authentic coffee experiences that awaken and empower us all to shape a better world." They describe themselves as a "brew of distinct brands, united by their passion for local specialty coffees and experiences." As a part of the Fairwave Specialty Coffee Collective, each coffee producer is offered the resources to learn from one another while still retaining the essence and values of their unique brands. Coffee brands that partner with Fairwave source with integrity, hold their brand to a high standard of quality, focus locally, know the power of a cafe experience, and aren't here for the status quo. We especially love and have in rotation coffee from local brands, Folly Coffee, Up Coffee Roasters, and Spyhouse Coffee.

n/a

ICED TEA OR LEMONADE BY THE GALLON

JUICE

Priced per person, minimum order 10 servings. Choose from orange juice, grapefruit juice, or cranberry juice. Other flavors available upon request.

SODAS, BOTTLED WATER, & SPARKLING WATER

Standard package includes a mixture of Coke, Diet Coke, and Sprite, and a variety of La Croix flavored sparkling water. Alternate brands or specific flavors available upon request (price may vary). For full service events only, beverage buckets and ice are included for display and chilling.



GLUTEN-FREE



VEGETARIAN



DAIRY FREE



VEGAN



BEFUMA ZERO PROOF CANNED BEVERAGES BY LOCAL FERMENTATION & COCKTAIL COMPANY, 3LECHE

From Marco Zappia, founder of 3Leche: "Befuma is a line of beverages created to express our love of botanicals and fermentation, showcased by way of thoughtful technique and curation. These tipples are adaptogenic super liquids that will leave you feeling vibrant & lifted."

FLAVORS:

AGRUME: Agrume is a SCOBY-fermented citrus beverage leading with both Seville and Curaçao oranges, punched up with black lime and a kiss of lemon and grapefruit. The balance of both sweet and bitter peel creates an extremely elegant and gustatory experience. Coriander, green cardamom, eucalyptus, and grains of paradise round out the flavor profile. Very good with tequila or mezcal.

ISPAHAN: Ispahan is a koji- and SCOBY-fermented beverage. We inoculate cocoa nibs with A. Orzaye and let it play with almonds, raspberries, lavender, lychee, dragon fruit, and guava. After creating an ispanan amazake, we add our mother culture and let the bacteria go to work on the residual sugars to produce counter acidity and balance. She is pretty, pink, and for lovers. Very good with gin.

MIELE: Miele is a wild-fermented raw honey beverage backed with amari botanicals. Burdock, angelica, and dandelion roots create an intriguing woody base note that is lifted by sarsaparilla and birch. We're really excited to introduce fragrant gallium to our Rolodex of flavors. Part of the cleaver family and cousin to woodruff, this humble weed exudes vanilla, amaretto, and marzipan notes for the cherry on top. Very good with whiskey.

ZENZERO: Zenzero is a love child of a ginger bug and tepache (a fermented pineapple drink from Mexico). Turmeric, ginseng, galangal, and licorice root smooth out the sharpness and create a velvety smooth imbibing experience. Very good with vodka

POMPELMO: Pompelmo is a grapefruit kombucha with a nod to classic Italian red aperitivos. Rhubarb root, bitter orange, wormwood, cinchona bark, and gentian add strong bittering notes balanced by florals of chamomile, lemon verbena, and yarrow. Very good with tequila, mezcal, or red bitter (aperol, campari, et. cetera).



STEADY POUR

STEADY POUR ZERO PROOF COCKTAILS

Steady Pour approaches cocktails through a lens of food science and flavor chemistry and they love creating multi-layered recipes; flavors with depth and dimension that lead to a surprising first sip. We feature several of their zero proof cocktail mixes that can be served over ice with a splash of sparkling water, or mixed with a variety of spirits. **Minimum order 16 servings.**

FLAVORS:

HERE COMES THE SUN: Mint, basil, lime, grapefruit, pink peppercorn. Bursting with aromatic herbs, fresh citrus, and a floral finish. Pairs well with vodka, tequila, gin, and sparkling water.

SUMMER'S BLOOD: Blackberry, thyme, lemon, lime ginger, assam tea. Berry-forward with light ginger spice and thyme aromatics. Pairs well with vodka, tequila, gin, whiskey, and sparkling water.

HOT TAKE: Ginger, lime, cinnamon, clove, pineapple, red pepper. Spiced and citrusy for killer mules and whiskey-gingers. Pairs well with vodka, rum, whiskey, and sparkling water.

RODEO DRIVE: Raspberry, cascara, basil, lemon, lime, rooibos tea. Tart, fruity, and pleasantly dry with a hint of aromatic basil. Pairs well with vodka, tequila, gin, and sparkling water.

HAZY HIBISCUS: Hibiscus, rosemary, lemon, lime, lapsang souchong tea. Bright and tart with subtle smoky rosemary flavor. Pairs well with vodka, tequila, gin, whiskey, sparkling water.





BAR SERVICE PACKAGE #1: EQUIPMENT ESSENTIALS

Includes all equipment necessary for bar service including compostable cups, ice, picks, cocktail shakers, muddlers, pour spouts, and cocktail napkins. Priced per person.

BAR SERVICE PACKAGE #2: EVERYTHING BUT THE BOOZE

Includes all items from Bar Package #1 plus cocktail mixers and garnish including Coke, Diet Coke, Sprite, ginger ale, tonic water, club soda, cranberry juice, grenadine, bitters, lemons, limes, cherries, and olives.

BAR SERVICE PACKAGE #3: BEER & WINE SERVICE

Includes ice for chilling, compostable glasses, cocktail napkins.

GLASSWARE RENTAL

Priced per glass. Wine glasses, hi-balls, low-balls, champagne flutes, beer glasses, and other specialty glassware (price may vary) available. We recommend two glasses per guest for the first hour of your event, and one additional glass per guest, per hour thereafter for the duration of your event.

BARTENDING/ALCOHOL SERVICE

Food Gallery Catering does not sell any alcohol to clients or their guests. At events where the client has provided their own alcohol, Food Gallery is insured to serve. This may look like staffing your bar with an experienced, friendly, knowledgeable bartender, butler passing champagne to guests as they arrive at your event, or pouring wine with dinner. When Food Gallery provides bartending or alcohol service, we serve in accordance with all applicable local and statewide alcohol service laws and best practices. FGC reserves the right to deny service to any client or guest per our sole discretion. When Food Gallery is providing bartending or alcohol service during any part or portion of an event, clients and guests are strictly forbidden from self-serve at any time or under any circumstance. If at any time during an event Food Gallery staff observe behaviors violating these guidelines, we reserve the right to immediately cease alcohol service with no penalty to Food Gallery Catering or its staff. If you would like Food Gallery to assist you with suggestions on alcohol ordering including wine pairings, quantities, or facilitating alcohol deliveries/returns, please let us know - we're happy to help!

