



food gallery™

CATERING

EST. 2014

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TIER 1* | Choose 1 salad, 1 entree, 2 sides

TIER 2* | Choose 1 salad, 2 entree, 2 sides

TIER 3* | Choose 1 salad, 3 entree, 2 sides

salads

GARDEN SALAD | GF/V/DF

Carrots, cherry tomato, cucumber, pickled red onion, champagne vinaigrette

CAESAR SALAD

Romaine, Caesar vinaigrette, shaved parmesan, torn garlic croutons

SPINACH SALAD | GF/V

Dried cranberries, slivered red onion, toasted pecans, crumbled chevre, raspberry balsamic vinaigrette

WEDGE SALAD | GF

Iceberg, tomato, bacon, hard cooked egg, parmesan peppercorn dressing

entrees

TUMERIC CHICKEN WITH CRUSHED OLIVES AND HERBS | GF/DF

GRILLED CHICKEN BREAST WITH CHAMOULA AND PICKLED RED ONION | GF/DF

PINEAPPLE MARINATED CHICKEN BREAST WITH TROPICAL FRUIT SALSA | GF/DF

TOMATILLO BRAISED CHICKEN THIGH WITH CILANTRO, RADISH, AND JALAPENO | GF/DF

CLASSIC MEATLOAF WITH TOMATO GLAZE

MISSISSIPPI POT ROAST WITH PEPPERONCINI AND HERBS | GF

BRAISED BEEF SHORT RIBS WITH PAN SAUCE

SALMON CAKES WITH LEMON, CAPER, DILL AIOLI | DF

SHRIMP AND GRITS

BAKED PENNE WITH BRAISED PORK RAGU, TOMATO, PECCORINO AND PARMESAN CHEESE

POTATO GNOCCHI & ITALIAN SAUSAGE WITH KALE PESTO AND FONTINA

BAKED WHITE CHEDDAR MAC AND CHEESE, JALEPENOS, SWEET CORN, AND RED BELL PEPPER | V
add grilled chicken

CORIANDER & CUMIN DUSTED CAULIFLOWER STEAKS WITH GREEN OLIVE SALSA VERDE | GF/V+

COCONUT BRAISED CABBAGE WITH CRISPY CHICKPEAS AND MINT | GF/V+

BAKED SWEET POTATO WITH BLACK BEANS, PICO DE GALLO, ELOTE CORN, & SAUCE PRISCILLA | GF/V

sides

- MASHED POTATOES | GF/V**
- ROASTED FINGERLING POTATOES | GF/V+**
- GREEN RICE PILAF** with Garlic, Lemon, and Herbs | **GF/DF**
- WILD RICE PILAF | GF/V+**
- CREAMY WHITE CORN POLENTA | GF/V**
- MASHED SALT & PEPPER SWEET POTATOES | GF/V**
- ROASTED MULTICOLORED CARROTS** with red CHARMOULA | **GF/V+**
- ROASTED BROCCOLI** with parmesan, chili flakes, and lemon | **GF/V**
- ROASTED CAULIFLOWER** with white cheddar cheese sauce, jalapeno, and cilantro | **V**
- SAUTEED GREEN BEANS** with brown butter toasted almonds | **GF/V**

chef attended

CHEF ATTENDED CARVING STATION

3-4 ounces of chef carved protein per person, served with assorted rolls and accompaniments listed below. Number of chefs required is based on guest count and number of protein options offered. Minimum one chef per 1-100 guests per protein, additional chefs required as guest count and number of protein options increase.

Choose from the following:

- ROASTED TURKEY BREAST** with tarragon aioli and ginger cranberry relish | GF/DF
- ROASTED BONE IN HAM** with rosemary and thyme honey mustard | GF/DF
- MARINATED FLANK STEAK** with chimichurri and jalapeno aioli | GF/DF
- BEEF TENDERLOIN** with horseradish cream sauce | GF
- SMOKED SAUSAGE** with assorted mustards | GF/DF

desserts

NY STYLE CHEESECAKE WITH CHOICE OF SALTED CARAMEL OR MACERATED BERRIES

Serves approx. 8

CHOCOLATE OLIVE OIL CAKE WITH CHOCOLATE GLAZE

Serves approx. 8 | V+

ASSORTED TRIFLE

See dessert menu for trifle flavor options, serves approx. 25

SEASONAL FRUIT CRISP WITH WHIPPED CREAM

Serves approx. 25

ASSORTED BROWNIES & BARS**ASSORTED COOKIES****ASSORTED MACARONS**

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family style meals

Tier 1*

Artisan rolls and sweet cream butter, all items are served as a single course.
Choose 1 salad, 2 entree, 1 side

Tier 2*

Salad and bread service are served as a first course, followed by entrees and sides as a second course.
Choose 1 salad, 1 elevated bread service, 2 entree, 2 sides

Tier 3*

Salad and bread service are served as a first course, followed by entrees and sides as a second course, and desserts as a third course.
Choose 1 salad, 3 entree, 2 sides

bread

ELEVATED BREAD SERVICE

Artisan rolls and sweet cream butter come standard with our plated and buffet style meals. If you want to really impress guests and start the meal with a splash, consider adding an elevated bread course.

FOCACCIA with salsa di parma, cheese, garlic, extra virgin olive oil

BRIOCHE DINNER ROLLS with whipped butter, lemon zest, herbs, dried flowers and flakey salt

CIABATTA with roasted garlic spread, butter, rosemary, sea salt, black pepper

FRENCH BAGUETTE with whipped brie, stone-fruit compote, thyme, lemon zest

SOURDOUGH with honey whipped goat cheese and marinated olives

salads

GARDEN SALAD Carrots, cherry tomato, cucumber, pickled red onion, champagne vinaigrette | GF/V/DF

ARUGULA & ENDIVE SALAD Candied pecans, blue cheese, apple chips, apple cider Dijon vinaigrette | GF/V

SPINACH & ARUGULA SALAD Dried cranberries, slivered red onion, toasted walnuts, crumbled chevre, raspberry balsamic vinaigrette | GF/V

CAESAR SALAD Romaine, Caesar dressing, shaved parmesan, torn garlic croutons

entrees

LEMON MARINATED BONELESS SKINLESS CHICKEN BREAST Leek fondue, cream, tarragon, and crispy kale | GF

WHOLE ROASTED CHERMOULA CHICKEN Zucchini ribbons and pickled red onions | GF

ROASTED AIRLINE CHICKEN BREAST WITH ROMESCO Butter toasted almonds and Italian parsley

MISSISSIPPI POT ROAST Pepperoncini and herbs

BRAISED BEEF SHORT RIBS RAGU Creamy polenta

MARINATED SIRLOIN STEAK Arugula & sesame miso vinaigrette | GF

SEARED HONEY GARLIC SALMON Soy and ginger greens | GF/DF

POTATO GNOCCHI & SHRIMP Creamy Kale pesto, fontina

MARINATED SWORDFISH Confit tomato and cracked olives | GF/DF

CREAMY WALNUT PESTO PASTA Torchio pasta, lemon, parmesan | V

BLACK PEPPER TOFU AND CABBAGE STIR FRY seasonal veggies | V+

CAMPANELLI WITH SUN DRIED TOMATOES & MASCARPONE Arugula, tarragon, white wine | V

BAKED STUFFED SWEET POTATO Black beans, pico de gallo, elote corn salad, sauce priscilla | GF/V

COCONUT & TURMERIC CHICKPEA STEW Kale, ginger, mint | GF/V +

CORIANDER & CUMIN DUSTED CAULIFLOWER STEAKS Green olive salsa verde | GF/V+

 GLUTEN-FREE

 VEGETARIAN

 DAIRY FREE

 VEGAN



sides

- MASHED POTATOES** | GF/V
- ROASTED BABY RED POTATOES** | GF/V+
- WILD RICE PILAF** | V+
- CREAMY WHITE CORN POLENTA** | GF/V
- MASHED SALT & PEPPER SWEET POTATOES** | GF/V
- ROASTED MULTI-COLORED CARROTS** with chermoula | GF/V+
- ROASTED BROCCOLI** with parmesan, chili flakes, and lemon | GF/V
- ROASTED CAULIFLOWER** with white cheddar cheese sauce, jalapeno, and cilantro | V
- SAUTEED GREEN BEANS** with brown butter toasted almonds | GF/V

desserts

- STRAWBERRY SHORTCAKE COBBLER** | V
Roasted strawberry, whipped cream (seasonal)
- LEMON POUND CAKE** | V
Citrus salad, honey & mint, whipped cream
- VANILLA POUND CAKE** | V
Blueberry compote, whipped cream
- STICKY TOFFEE PUDDING** | V
Mascarpone whipped cream, toffee sauce
- CHOCOLATE POT DE CREME**
Whipped cream fraiche, sea salt
- TRIFLE** | V
Gorgeous layered desserts, choose one from the following flavors
 - Chocolate cake with whipped cream, caramel drizzle, and toffee bits
 - Carrot cake with cream cheese frosting and candied walnuts
 - Chocolate cake with raspberries and whipped cream
 - Chocolate cake with peanut butter mousse, mini chocolate peanut butter cups, and whipped cream
 - Chocolate cake, vanilla mousse, Oreo crumbles
 - Tres Leches Trifle with cream soaked cake, raspberry, and whipped cream
 - Red velvet cake, cream cheese frosting, white chocolate shavings
 - Banana cream trifle, banana cake, vanilla pudding, Nilla Wafers, caramelized bananas

add ons

- SOMETHING MISSING? WANT A LITTLE EXTRA?**
- additional salad
- additional entree
- add dessert course
- additional dessert option
- add elevated bread serve

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bread

ELEVATED BREAD SERVICE

Artisan rolls and sweet cream butter come standard with our plated and buffet style meals. If you want to really impress guests and start the meal with a splash, consider adding an elevated bread course.

- Focaccia with salsa di parma, cheese, garlic, extra virgin olive oil
- Challah buns with whipped butter, lemon zest, herbs, dried flowers and flakey salt
- Ciabatta with roasted garlic spread, butter, rosemary, sea salt, black pepper
- French baguette with whipped brie, stone-fruit compote, thyme, lemon zest
- Sourdough with honey whipped goat cheese and marinated olives

salads

GARDEN SALAD

Carrots, cherry tomato, cucumber, pickled red onion, champagne vinaigrette | GF/V+

ARUGULA & ENDIVE SALAD

Candied pecans, blue cheese, apple chips, apple cider Dijon vinaigrette | GF/V

SPINACH & ARUGULA SALAD

Dried cranberries, slivered red onion, toasted walnuts, crumbled chevre, raspberry balsamic vinaigrette | GF/V

BABY KALE AND SWISS CHARD SALAD

Lemon, parmesan, toasted almonds, pickled Swiss chard stems, lemon vinaigrette

SEASONAL FRUIT FRESH OR GRILLED

The best of the season fruit served with greens, burrata, honey Dijon vinaigrette | GF/V

WEDGE SALAD

Iceberg, tomato, bacon, hard cooked egg, parmesan peppercorn dressing | GF

salads

GRILLED CHICKEN BREAST WITH LEEK & KALE FONDUE

Leek, spinach, & kale fondue with cream & tarragon, served with mashed potatoes & seasonal veggies | GF

ROASTED AIRLINE CHICKEN BREAST WITH CHARMOULA

Ombre root vegetable gratin, goat cheese, fresh zucchini, arugula, lemon vinaigrette | GF

ROASTED CHICKEN THIGHS WITH ROMESCO

Roasted fingerling potatoes, green beans, butter toasted almonds | GF

STEAK & POTATOES

Served with roasted garlic mashed potatoes, roasted baby green top carrots, demi glaze | GF

SIRLOIN, MARINATED - lean juicy and flavorful

BEEF TENDERLOIN - fork tender, classic cut, little to no marbling

A5 KOBE TENDERLOIN - intensely marbled, rich, decadent

BRAISED BEEF SHORT RIBS

Carrot butter, broccoli, smashed Yukon gold potatoes, pan gravy | GF

GRILLED HANGER STEAK

Miso creamed spinach, carrot coins, black rice pilaf, sesame miso vinaigrette | GF

BRAISED BEEF RAGU

Creamy parmesan polenta, micro greens | GF

DIJON GLAZED PORK LOIN

Thyme, rosemary, white wine, honey, green apple relish, smashed Yukon gold potatoes, roasted brussels sprouts, bacon lardons | GF

PORCHETTA

Brothy white beans, wilted kale, herby pan sauce | GF



GLUTEN-FREE



VEGETARIAN



DAIRY FREE



VEGAN

BRAISED BEEF RAGU

Creamy parmesan polenta, micro greens | GF

DIJON GLAZED PORK LOIN

Thyme, rosemary, white wine, honey, green apple relish, smashed Yukon gold potatoes, roasted brussels sprouts, bacon lardons | GF

SEARED HONEY GARLIC SALMON

Coconut rice, soy and ginger greens | GF/DF

SUMAC CRUSTED SEA BASS

Black miso rice, pickled almonds, grilled baby bok choy, orange sumac vinaigrette | GF

PAN SEARED WALLEYE

MN wild rice with roasted mushrooms and mirepoix, broccoli, and lemon caper butter | GF

CHICKPEA CAKES

Roasted cauliflower with dates and Fresno chilis, cashew & mint gremolata, cashew cream | GF/V+

GINGER SCALLION BROTHLESS RAMEN NOODLES

Soy glazed tofu, seasonal veggies | V+

SPINACH, FETA, & ARTICHOKE PIE

Confit tomato jam, microgreen and arugula dressed in lemon | V

CAMPANELLI WITH SUN DRIED TOMATOES & MASCARPONE

Arugula, tarragon, white wine | V

STROZZAPRETTI WITH GOAT CHEESE CREAM SAUCE

Orange zest & pistachio gremolata | V

OYSTER MUSHROOM SHAWARMA

Creamy chickpeas with tahini and greens, flatbread, coriander roasted carrots with pistachio dukkah | GF/V+

COCONUT & TURMERIC CHICKPEA STEW

Kale, ginger, mint | GF/V+

INDIVIDUAL TART

3" butter tart shell filled with meringues, mousses, caramels, and curds. See reverse page for flavor options, or ask about seasonal fillings | V

MILK & HONEY CAKE

Whipped cream, local honey | V

PINEAPPLE UPSIDEDOWN CAKE | V

CHOCOLATE TRUFFLE TART

Pistachio, raspberry, coconut | V

RAINBOW SPRINKLE CAKE

Cream cheese frosting | V

MINI DESSERT TRIO

Choose any three miniatures from the previous page to craft your own trio of bite sized desserts | V



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late night food

WALKING TACOS

Choice of pulled chicken or ground beef, nacho cheese sauce, sour cream, shredded lettuce, salsa | GF

TOTCHOS

Tater tots topped with queso, bacon, fresh jalapeno, and scallions. Can be made vegetarian by omitting bacon | GF

SHEET PAN PIZZA

Choose from the following

- Supreme style - sausage, pepperoni, bell pepper, onion, mushroom
- Sausage & mushroom
- Pepperoni, jalapeno, hot honey
- 4 cheese | V
- Hawaiian - ham & pineapple
- Chicken bacon ranch with white sauce, mushroom, & caramelized onion
- Spinach, artichoke, olive, tomato, onion | V

SLIDERS

Choose from the following

- FGC signature slider
- BBQ pulled chicken slider
- FGC Fried chicken slider | DF
- Mojo pulled pork slider | DF
- Black bean & sweet potato slider | V/DF
- Mushroom shawarma slider | V

ARTICHOKE SPINACH DIP

Served with mini naan | V

FRIED JALAPENO POPPERS

served with chipotle peach compote and ranch | V

ASSORTED GRILLED CHEESE

Choose from the following

- Classic American | V
- Ham and cheese
- Tomato, mozzarella, & pesto | V
- Brie, apple, and caramelized onion | V
- Bacon, cream cheese, and jalapeno
- Nutella and marshmallow fluff | V

PRETZEL BITES

Served with white nacho cheese and yellow mustard | V

CHIPS & DIPS

- Tortilla chips, salsa, guacamole | GF/V+
- Potato chips, house made caramelized onion dip, house made dill pickle dip | GF/V

QUESADILLAS

Choice of chicken, braised beef, or vegetarian black bean and corn, served with salsa and sour cream