



food gallery™

CATERING

EST. 2014

COMPOSTED SALAD SAMPLER LUNCH

3 chef's choice seasonal salads; one green salad, one grain or pasta salad, and one veggie-centric salad, served with grilled chicken on the side, bread & butter.

BUFFET STYLE ENTREE SALAD LUNCH

FAMILY STYLE ENTREE SALAD LUNCH

Mixed baby greens and chopped romaine

Served with bread & butter

CHOOSE TWO:

Roasted chicken, tomato, cucumber, parsley, mint, lemon, roasted pepper, feta cheese & lemon vinaigrette

Roasted chicken, dried cranberries, slivered red onion, toasted pecans, crumbled chevre & balsamic vinaigrette

Tomatillo braised chicken, black bean, radish, cherry tomato, roasted jalapeno, & cilantro vinaigrette | DF

Roasted cauliflower, curry, pickled Fresno, currents, almonds & curry vinaigrette | V+

Soy Glazed Tofu, marinated seasonal veggies, toasted sesame, scallion & ginger-soy vinaigrette | V+

Roasted seasonal squash, balsamic glaze, pumpkin seeds, mint, parmesan cheese & balsamic vinaigrette | V

BUILD YOUR OWN RICE BOWLS

Includes teriyaki chicken and marinated tofu, rice, assorted fresh and marinated veggies, and spicy mayo.

GINGER SESAME CHICKEN LETTUCE WRAPS LUNCH

Ginger sesame ground chicken with jicama and scallions, served with lime, peanuts, crispy rice noodles & iceberg lettuce cups. Accompanied by a spinach and soba noodle salad with shredded carrots, red bell pepper, and cucumber with a sesame soy lime vinaigrette.

Sub GF soba noodles

SANDWICH PLATTERS LUNCH

Includes one sandwich per person, chef's choice seasonal green salad, chips + house made onion dip.

Sandwiches include:

Tarragon Chicken Salad Sandwich with leaf lettuce on brioche

Ham and Brie Sandwich with apple, apricot & pickled mustard seed jam, arugula, on butter griddled ciabatta

Vegetarian banh mi sandwich with marinated tofu, mushroom pate, pickled carrots & daikon, cucumber, jalapeno, sriracha mayo

Add GF buns

BBQ PICNIC LUNCH

Choice of pulled pork or braised chicken served with BBQ sauce, bread & butter pickles, and brioche buns, served with coleslaw, baked beans, and cornbread.

TACO BAR

Choice of braised chicken, taco seasoned ground beef, pork mojo, or vegetarian black beans. Served with pico de gallo, salsa verde, shredded cheese, sour cream, shredded lettuce, flour tortillas & GF hard shells. Served with Spanish rice.

MEDITERRANEAN LUNCH

Mediterranean chicken served with pita, sliced tomato, onion, and house-made tzatziki, served with a Greek salad with lemon vinaigrette.

ITALIAN LUNCH BUFFET

Served with garlic bread and ceasar salad Choose two of the following:

CAMPANELLI with sun dried tomatoes, mascarpone cheese, arugula, tarragon, white wine | V

CREAMY VEGETARIAN LASAGNA

CLASSIC BEEF AND ITALIAN SAUSAGE LASAGNA

BAKED PENNE with braised pork ragu, tomato, pecorino, and parmesan cheese

POTATO GNOCCHI & ITALIAN SAUSAGE with kale pesto and fontina cheese

Add meatballs in marinara

Sub GF lasagna

CARIBBEAN ISLANDS LUNCH BUFFET

Choice of jerk chicken thighs or mojo braised pork (GF), served with coconut rice and beans (V/GF), roasted jerk spiced sweet potatoes (V/GF), and citrus cabbage slaw (V/GF)

lunch buffet add ons

BIG EATERS IN YOUR GROUP? ADD 4 OZ PROTEIN

WANT A LITTLE MORE THAN WHAT YOU SEEING, ADD ANY OF THE FOLLOWING TO YOUR BUFFET

- Add potato salad
- Add macaroni salad
- Add a garden salad with choice of dressing
- Add elote corn salad
- Add caprese salad
- Add hummus with veggie crudite
- Add rainbow veggie spring rolls
- Add chips & salsa
- Add chips & guacamole
- Add chips, salsa & guacamole
- Add fruit platter
- Add antipasti platter
- Add roasted seasonal veggie platter

lunch buffets





20 person minimum order. When ordering boxed lunches, we request a minimum quantity of 10 each per chosen item

boxed lunches

SANDWICH BOXED LUNCH

Served with a seasonal chef's choice salad, chips, and a cookie.
Sub gluten free dessert

TURKEY & BACON SANDWICH with onion, Havarti cheese, tomato, lettuce, honey dijon, garlic mayo, on butter griddled ciabatta

TARRAGON CHICKEN SALAD SANDWICH with leaf lettuce on brioche

HAM AND BRIE SANDWICH with apple, apricot and pickled mustard seed jam, arugula, on butter griddled ciabatta

ITALIAN GRINDER with salami, prosciutto, and mortadella, provolone cheese, shredded lettuce, pickled peppers, red wine vinaigrette, and garlic aioli on an Italian loaf

MEDITERRANEAN TUNA SALAD SANDWICH with leaf lettuce on brioche

NEW ENGLAND LOBSTER ROLL lobster salad with celery, lemon, and tarragon, on a split top bun

GRILLED VEGGIE SANDWICH with whipped feta cheese, zucchini, roasted red bell pepper, grilled onion, and aioli on griddled ciabatta

VEGETARIAN BANH MI SANDWICH with marinated tofu, mushroom pate, pickled carrots and daikon, cucumber, jalapeno, and sriracha mayo

COMPOSED SALAD BOXED LUNCH

Served with bread and butter and a cookie

ITALIAN CHOPPED SALAD with iceberg and radicchio mix, salami, provolone, chickpeas, tomato, red onion, and house made Italian vinaigrette | GF

GINGER SESAME SPINACH AND SOBA NOODLE SALAD with shredded carrots, bell peppers, cucumber, snow peas, and sesame ginger vinaigrette | V

CAESAR SALAD with house-made garlic croutons, parmesan, and caesar dressing

FRESH SEASONAL FRUIT & MIXED GREENS SALAD with shaved red onion, blue cheese, candied walnuts, and sherry vinaigrette | GF/V

GREEK SALAD with romaine, tomato, cucumber, feta, kalamata olives, and lemon vinaigrette | GF/V



GLUTEN-FREE



VEGETARIAN



DAIRY FREE



VEGAN

grain bowls

COMPOSED GRAIN BOWL BOXED LUNCH

Served with a cookie.

ADD PROTEIN:

Teriyaki chicken
Marinated chicken
Mustard chicken
Braised mojo pork
Korean bulgogi beef
Honey-sriracha glazed salmon
Lemon herb salmon
Mustard marinated salmon
Shrimp
Vegan chorizo
Asian marinated tofu
Herb marinated tofu

ASIAN RICE BOWL | GF

Brown rice topped with an assortment of fresh and marinated veggies, sriracha mayo, unagi sauce.

MEDITERRANEAN RICE BOWL | GF

Turmeric rice, herbs, and spinach mix topped with chickpea, tomatoes, cucumbers, feta cheese, kalamata olives, & redwine vinaigrette.

HARVEST BOWL | GF

Brown rice and quinoa cooked pilaf style, mixed with herbs and butter toasted almonds, assorted grilled seasonal veggies, avocado, and dijon vinaigrette.

SPANISH RICE BOWL | GF

Spanish style rice with tomato topped with black bean and corn salsa, avocado, cilantro, and sauce Priscilla.

EGG ROLL IN A BOWL | GF

Mixture of GF rice noodles and shredded roasted cabbage tossed in ginger, sesame, and soy, topped with shredded carrots, roasted mushrooms, scallions, sweet chili sauce and spicy mayo.

desserts & beverages

ASSORTED COOKIES

ASSORTED BROWNIES & BARS

MINI CUPCAKES

Ask about our variety of cake and frosting flavor options

ASSORTED FRENCH MACARONS

BOTTLED & CANNED BEVERAGES

- Bottled water
- La Croix sparkling water (assorted flavors)
- Coke
- Diet Coke
- Sprite
- Jinx Tea (assorted flavors)
- 3Leche Befuma zero proof cocktails - fruit, herb, & botanical infused, locally made (assorted flavors)

boxed lunch



GLUTEN-FREE



VEGETARIAN



DAIRY FREE



VEGAN

ORDER MINIMUMS & PRICING TERMS:

- **Orders must be placed 5 business days in advance of your meeting or event***
- **20 person minimum order**
- **When ordering boxed lunches, we request a minimum quantity of 10 each per chosen item**
- **Payments may be split by up to 3 people**
- **Prices subject to change**

*At Food Gallery we make all of your food fresh and from scratch and therefore have to plan, source, and execute your menu from start to finish each time you order. Creating food in this way allows us to customize and offer the freshest food possible. And, while we would love to be able to accommodate last minute orders, you'll receive the best food and service when we know menu choices, number of guests, and dietary restrictions well in advance. If you do find yourself with a last minute need, give us a call and we'll do our best to accommodate your group, though a limited menu may apply.

WHAT TO EXPECT WITH BUFFET DELIVERIES

- All cold items come served on/in compostable platters & bowls
- All hot items come in recyclable aluminum plans; disposable chafer stands and sterno are included
- Compostable plates and compostable utensil packets - which include a fork, spoon, knife, and napkin - are included upon request
- If a client wants fancier plates or cutlery (i.e. bamboo) these items are available upon request for an up-charge which is dependent on items provided
- Buffet signage with dietary restrictions is available upon request.
- Delivery fees are assessed based on the distance from the kitchen to the delivery location as well as the complexity of the set up.
- For large deliveries where not all food ordered will fit on the buffet at the same time, clients are responsible for replenishing the buffet throughout meal service. They should also have a plan for holding backup food at temperature, either hot or cold. If they do not have sufficient facilities for holding food at temperature, Food Gallery can provide black insulated boxes for hot & cold items. There is a \$50 deposit per box which will be refunded when the boxes are returned to FGC. If our staff retrieve the boxes, an additional pick-up fee will be applied to the final invoice.

WHAT TO EXPECT WITH BOXED MEAL DELIVERIES

- All cold items come served in compostable boxes
- All hot items come served in compostable, microwavable containers
- Compostable utensil packets - which include a fork, spoon, knife, and napkin - are included upon request
- Hot items are transported in insulated black boxes which are NOT left onsite.
- All food containers are labeled with a sticker indicating contents
- As a standard, when Food Gallery delivers boxed meals, we set them up for meal service at the location indicated by the client (taking them out of the boxes in which they were transported and setting them up, grouped together with like items for easy service). If guests aren't immediately eating, client is responsible for providing options for hot and cold storage. If we are aware ahead of time that hot items will not be consumed immediately upon delivery, Food Gallery will provide instructions for reheating.
- Delivery fees are assessed based on the distance from the kitchen to the delivery location as well as the complexity of the set up.

DID YOU KNOW?

We offer full service catering for all different types of events. Remember, it's never too early to start reserving dates and planning for weddings, grad parties, holiday parties, client events, product launches, employee appreciation, or any other special occasion. And, Food Gallery is a preferred vendor at many of the Twin Cities most sought after and diverse event venues. Check out our website for a full list of vendor and venue partners. Let Food Gallery Catering create an inspired, unique, delicious menu just for you! For details, contact our sales team at info@foodgallerycatering.com