



food gallery™

CATERING

EST. 2014

Minimum order 24 each of any given individual appetizer

appetizers: cold

LOBSTER & AVOCADO ON BRIOCHE

Sun dried tomato and Fresno chili relish | DF

SMOKED SALMON ON EVERYTHING BAGEL CRACKER

Dill cream cheese, thin sliced onion, capers

BLT CROSTINI

Whiskey bacon jam, confit tomato, garlic aioli, crispy brussels sprouts | DF

BEEF CARPACCIO

Creamy peppercorn - parmesan, arugula, toasted sourdough

CROSTINI WITH ROMESCO, BURRATA, & ORANGE | V

CROSTINI WITH RICOTTA, CRACKED OLIVE & VEGGIE GIARDINARA | V

WHIPPED BLUE CHEESE & PEAR ON LAVASH

Thyme, honey | V

GOAT CHEESE, SAGE PESTO AND CRISPY MUSHROOM CANAPE | V

MARINATED SHRIMP & AVOCADO ON BRIOCHE

Pickled Fresno chili, fennel | DF

BEEF TENDERLOIN AND QUAIL EGG CROSTINI

Tarragon aioli, soft cooked quail egg

DUCK RILLETTE ON AN ORANGE CRISP

Orange cherry compote, microgreens | DF/GF

RAINBOW VEGGIE SPRING ROLL

Sriracha mayo, tamarind peanut dipping sauce (sub sun-butter for peanut butter) | DF/V/GF
Add Shrimp | +0.75

CLASSIC DEVEILED EGGS | GF/DF

SHRIMP COCKTAIL SKEWER | GF/DF

CAPRESE SKEWERS

Olive oil, salt, pepper, basil pesto, balsamic glaze | GF/V

PINEAPPLE SKEWERS WITH TAJIN & CILANTRO | GF/V+

MELON SKEWERS WITH PISTACHIO DUKKAH

Basil, olive oil, flakey salt (seasonal) | GF/V+

VEGAN CRISPY TOFU WITH CITRUS SPROUT SALAD & AVOCADO | GF/V+

COLD GARLIC SZECHUAN PEANUT NOODLES

Green onion, ginger, rice noodles, tamari | GF/V+

COLD SOBA NOODLE SALAD WITH CRISPY MUSHROOMS

Herb dressing, chili crisp | V+



BAKED FETA IN PHYLLO

Pistachio, orange zest, honey | V

WALLEY CAKES

Caper & cornichon remoulade | DF
1 oz tray passed
2 oz stationed appetizer

MISO BROWN BUTTER SCALLOPS

MISO BROWN BUTTER KING OYSTER MUSHROOM "SCALLOPS" | GF/V

SWEET CORN FRITTERS

Chipotle stone-fruit compote, serrano | V

FGC SIGNATURE MEATBALLS

Choice of BBQ, classic marinara, or ginger hoisin glaze | DF
- 1 oz tray passed
- 3 oz - 3 per person appetizer station

MEDITERRANEAN CHICKEN SHAWARMA SKEWER

Parsley, mint, red pepper, lemon yogurt | GF

PEANUT SATAY CHICKEN SKEWER

Tamarind peanut sauce, scallions | GF/DF

KALBI BEEF SKEWER

Spicy mayo, ponzu, cilantro

CHICKEN AND WAFFLE SKEWER

Chipotle maple syrup

HIGH-BROW HOG IN A BLANKET

Andouille sausage, puff pastry, apricot mustard seed jam

MINI HARD SHELL TACOS

Choose one of the following:
Braised chicken, pickled red cabbage, lime crema | GF
Mojo pork, jalapeno, onions, cilantro | GF
Beef barbacoa, salsa verde, sauce priscilla | GF

PICADILLO BEEF EMPANADAS

Jalapeno aioli

CHICKPEA CAKES

Cashew cream, gremolata | GF/V+

BLACK BEAN & BUTTERNUT SQUASH EMPANADAS

Avocado mash | V+

OYSTER MUSHROOM SATAY

Green onion, sesame seeds | GF/V+

food gallery™

CATERING
EST. 2014

dips, spreads, boards, & platters

ARTICHOKE & SPINACH DIP

Served with mini naan | GF/V
Optional: add crab

BAKED FETA

Kalamata olives, tomato, red onion, lemon, herbs, olive oil, served with mini naan | GF/V

CHIPS & DIPS

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

WHITE QUESO WITH JALAPENO

Served with tortilla chips | GF/V
Optional: add chorizo

CHARCUTERIE BOARD

Assorted cured meats, sausages, house pickled veggies, assorted crackers & flatbreads | GF/V

ARTISANAL CHEESE BOARD

Assorted hard & soft cheeses, fresh and dried fruit, assorted crackers, & flatbreads | GF

FRESH FRUIT PLATTER | V/DF

ROASTED SEASONAL & FRESH VEGGIE CRUDITE

Jalapeno aioli & hummus | GF/V/DF

FLAKEY SMOKED SALMON & BOURSIN CHEESE BOARD

Soft herbs, caper, lemon, assorted crackers & flatbread | GF/V

PROTEIN BOARDS

CHOOSE ONE PROTEIN:

WHOLE ROASTED SIDE OF SALMON
WHOLE ROASTED BEEF TENDERLOIN
GRILLED FLANK STEAK |
GRILLED CHICKEN BREAST | 225.00
ROASTED CHICKEN THIGHS | 210.00

CHOOSE A BASE:

SUCCOTASH sweet corn, peppers, tomatoes, and green beans
PANZANELLA roasted tomato, arugula, basil, and sourdough
ROASTED MUSHROOMS horseradish cream, arugula
BRAISED GREENS ginger, tamari, and sesame

ADD MINI BRIOCHE ROLLS

GRAZING TABLE

A table beautifully & bountifully filled with an assortment of cured meats, grilled sausages, hard & soft cheeses, chef's choice dips & spreads, fresh & roasted seasonal veggies, fresh & dried seasonal fruit, pickles, olives, & assorted crackers & flatbreads (minimum 100 person)

CAVIAR STAR AMERICAN CAVIAR SERVICE

Toast points, creme fraiche, chives, and hard boiled egg **OR** kettle chips, creme fraiche, and chives

AMERICAN BOWFIN

Small dark roe, intense earthy and distinctive flavor, with mild tang and hits of spice

PADDLEFISH

Color ranges from light green to dark steel gray, is comparable to Caspian Sea Sevruga in flavor

HACKLEBACK STURGEON

This wild roe is dark and firm with very mild, subtle flavor.

ROYAL CALIFORNIA WHITE STURGEON

Nutty taste and beautiful color, ranging from deep amber to dark gold, has a stubble bold flavor



GLUTEN-FREE



VEGETARIAN



DAIRY FREE



VEGAN

food gallery™

CATERING
EST. 2014

themed stations

THROWBACK STATION

Choose 2 of the following options and one side

- Pepperoni pizza rolls
- Scratch made ham & cheese hand pies
- Fish sticks with tartar sauce | DF
- Sloppy joe sliders | DF
- Grilled cheese with tomato jam | V
- High-brow hogs in a blanket

SIDES

- Tater tot hotdish
- Chicken pot pie
- Green bean casserole | V
- Smiley fries with Top-the-Tater | V

PLANT BASED STATION

Includes all of the following options:

- Black pepper tofu and cabbage stir fry | GF/V+
- Chickpea cakes with cashew & mint gremolata | GF/V+
- Cold garlic Sichuan peanut noodles | GF/V+

STREET TACO STATION

Choose 2 of the following options, portion per person is 1 of each tacos and two sides

- Braised chicken, pickled red cabbage, jalapeno aioli | DF
- Mojo pork, jalapeno aioli, onions, cilantro, & radish | DF
- Beef barbacoa, jalapeno aioli, salsa cruda | DF
- Blackened shrimp, red cabbage & pineapple slaw, jalapeno aioli | DF
- Black bean, corn, pico de gallo, queso fresco | V
- Vegan chorizo taco, crispy potato, pico de gallo | V/DF/PB

SIDES

- Elote corn salad
- Braised black bean
- Cilantro green rice

CHOPSTICK STATION

Choose 2 of the following proteins and two sides

- Breaded sesame chicken
- Spicy kung pao chicken
- Orange Beef
- Black pepper beef & cabbage stir fry
- Soy glazed Tofu
- Add a third protein

SIDES

- Veggie fried rice
- Stir-fried vegetables in garlic sauce

BREADS AND SPREAD STATION

Includes local artisan and heritage grain breads and crackers

Choose 2 of the following spreads

- Simple butter board, lemon zest, herbs, dried flowers, flakey salt
- Roasted garlic spread, butter, rosemary, sea salt, black pepper
- Honey whipped goat cheese with crushed olives and Aleppo pepper
- Salsa di parma, cheese, garlic, extra virgin olive oil
- Whipped brie with stone fruit compote, thyme, lemon zest
- Boursin Cheese and flaky smoked salmon
- 'Nduja butter (contains meat), whipped goat cheese, Aleppo pepper



NACHO BAR

Includes corn tortillas, black beans & corn salsa, tomatillo salsas, sour cream , white cheddar jalapeno cheese sauce, shredded lettuce & pickled jalapenos | GF
Choice 2 of the following proteins

- braised chicken
- ground beef
- Mojo pork
- Vegan chorizo
- Add a third protein

MEDITERRANEAN STATION

Includes all of the following options:

- Baked feta, kalamata olives, tomato, lemon, herbs, naan
- Mediterranean mezze platter, hummus, artichoke walnut pesto, fresh veggies
- Mediterranean grill chicken, tomato, cucumber, parsley, mint

SLIDERS & DOGS BAR

Includes lettuce, tomato onion, ketchup, mustard, and sandwich specific toppings
Choose 2 of the following options, portioned at 1 each per person and choose 2 sides

- FG signature beef slider
- Fried chicken slider | DF
- Shore lunch walleye slider | DF
- Mini ballpark style hotdog | DF
- Mini kielbasa sausage | DF
- Mini spicy andouille | DF
- Firecracker shrimp slider | DF
- Meatloaf slider
- Mushroom shawarma slider | V
- Nashville hot tofu slider | V

SIDES

- Dill pickle potato salad
- Tangy coleslaw | DF/V+
- Kettle Chips and onion dip

Optional add-ons

French fries or tater tots with ketchup & ranch (minimum order 50)
Note: for efficiency and safety this add on requires propane fryer rental with an appropriately vented area for frying and a chef attendant