



-----breakfast menu

Food Gallery Catering does breakfast delivery unlike anything you're used to. Because we deliver great tasting, beautifully served, honest, artful food for meetings and corporate events, when your guests, clients, and co-workers see that you've brought a Food Gallery breakfast, they'll understand immediately that you've gone above and beyond to show how valued and appreciated they are. For your next meeting, choose between boxed or buffet style service from our unique and diverse menu which includes healthy, seasonal fare, and fresh, from-scratch ingredients. We are equipped to serve groups from 5 to 250 and will do our very best to accommodate dietary restrictions, allergies, and special requests.

-----breakfast buffets

Did you know, according to Time Magazine, American's throw away an estimated TRILLION disposable plates and utensils per year! In an effort to reduce our impact while still providing convenience and ease of use, we deliver our buffet breakfasts served on beautiful, Earth friendly, compostable palm leaf platters and offer palm leaf compostable plates, compostable utensils, and napkins which are far less harmful to the environment and allow us to maintain our high standard of taste and visual appeal with a low environmental impact.

Don't see what you're looking for? We are constantly updating our menu offerings and are glad to work with you to create something unique that is perfect for your event or group. And, if you have any special dietary needs, let us know - most of our menu items are available with gluten free, vegetarian, and dairy free modification and we will do our very best to accommodate additional dietary requests.

Minimum order of 10 people

Toast Bar \$12
 Assorted artisan breads toasted and served with an assortment of savory and sweet topping options. May include soft boiled eggs, bacon, sliced fresh veggies, avocado, whipped herb butter, peanut butter, jam, and fresh seasonal fruits

Hot Multigrain Cereal and Yogurt Parfait Bar \$13
 Hot cereal, granola, and vanilla greek yogurt are served with seasonal fresh and dried fruits, sliced almonds, toasted pecans, brown sugar, coconut flakes, milk and almond milk

Bagels and Cream Cheese \$11
 Assorted bagels, trio of house made cream cheeses, sliced tomatoes, cucumbers, and radishes, served with fresh seasonal fruit

Quiche or Frittata Breakfast
 Choice of classic quiche or gluten free crustless quiche (frittata) filled with fresh seasonal veggies and choice of meat. Served with choice of one or two of the following sides:
 Citrus Mixed Greens | Fresh Seasonal Fruit | Hash Browns | American Fries | Coffee Cake | Cinnamon Rolls

Quiche with 1 side \$13
 Quiche with 2 sides \$15

American Breakfast Buffet		\$15.75
Scrambled eggs with cheddar cheese, choice of ham, sausage, or bacon, hash browns, and fresh fruit		
	*Add warm cinnamon rolls or house made coffee cake	+\$2.50
Breakfast Burrito/Taco Bar		
Flour or corn tortillas, scrambled eggs, choice of 1, 2, or 3 meats, black beans, sautéed peppers & onions, cheese, sour cream, pico de gallo, salsa verde, breakfast potatoes and pickled jalapeños		
Meat options: Bacon Ham Breakfast Sausage Chorizo Pulled Pork (add \$2)		
	One Meat	\$14
	Two Meats	\$16
	Three meats	\$18
Continental Breakfast		\$11
Fresh seasonal fruit platter, assorted single serve yogurts, and assorted breakfast breads & pastries		
Smoked Salmon & Bagels <i>Minimum 10 people</i>		\$13
Cold-smoked salmon served with assorted bagels, cream cheese, hard boiled egg, capers, thin sliced red onion, cucumber, and tomato.		
Corned Beef Hash and Eggs		\$16
Classic house made corned beef hash with scrambled eggs and choice of one of the following sides:		
Citrus Mixed Greens Fresh Seasonal Fruit Roasted Seasonal Veggies Coffee Cake Cinnamon Rolls		
Minnesota Pot Luck Brunch		\$16
French toast bread pudding, George's sausage and potato breakfast casserole, roasted seasonal veggies & fresh seasonal fruit		
Waffle Bar		\$12
Belgian waffles served warm with assorted toppings including whipped cream, berries, bananas, chocolate chips, and pure maple syrup.		
	Add choice of bacon, sausage, or ham	+\$3
Chef Attended Breakfast Sandwich Station <i>Minimum 15 people</i>		Price
Chef made-to-order breakfast sandwiches with choice of assorted bagels, English muffins, and toasted artisan bread served with choice of shaved ham or crispy bacon, sliced fresh veggies, avocado, made to order eggs, and assorted cheeses, served with choice of one or two of the following sides.		
		+ Chef Attendant Fee
Citrus Mixed Greens Fresh Seasonal Fruit Hash Browns American Fries Coffee Cake Cinnamon Rolls		
	One Side	\$14
	Two Sides	\$16
Chef Attended Crepe Station <i>Minimum 15 people</i>		\$14
Chef made-to-order crepes with assorted savory and sweet fillings including shaved ham, brie, oven roasted tomatoes, arugula, Swiss cheese, caramelized onions, roasted mushrooms, Nutella, peanut butter, bananas, berries, and cinnamon sugar (2 crepes per person)		
		+ Chef Attendant Fee
Chef Attended Omelette Station <i>Minimum 15 people</i>		\$16
Chef made-to-order omelette station with a variety of filling options available including roasted mushrooms, roasted red peppers, caramelized onions, fresh spinach, oven roasted tomatoes, ham, bacon, goat cheese, and shredded cheddar cheese, served with fresh seasonal fruit and choice of hash browns or American fries.		
		+ Chef Attendant Fee

With questions or to order, please call Sarah at 612-747-2585 or email order@foodgallerycatering.com

.boxed breakfasts

Food Gallery's boxed breakfast are a quick and easy grab-and-go breakfast option and are served in beautiful, compostable palm leaf containers with compostable lids and utensils.

Minimum order of 5 per variety

Avocado Toast Boxed Breakfast	\$14
Served open-faced, thick cut artisan toast is topped with avocado, radish, feta cheese, sunflower seeds, pickled red onion, pico greens, and sunny side up quail egg. Served with a side of citrus mixed greens and fresh seasonal fruit.	
Chia Seed Breakfast Parfait <i>Vegan & Dairy Free</i>	\$12.50
Chia Seeds, coconut milk, pure maple syrup, and vanilla combined to make a delicious breakfast pudding, topped with fresh fruit, jam, granola, and toasted coconut, served with a citrus mixed green salad	
European Boxed Breakfast	\$13
Hard boiled egg, sliced baguette with butter, shaved ham, tomato, cucumber, and radish slices, orange slices, and a mini scone	
Quiche or Frittata Breakfast	
Choice of classic quiche or gluten free crustless quiche (frittata) filled with fresh seasonal veggies and choice of meat. Served with choice of one or two of the following sides:	
Citrus Mixed Greens Fresh Seasonal Fruit Coffee Cake Cinnamon Rolls Mini Scones	
	Quiche with 1 side \$13
	Quiche with 2 sides \$15
Hot Whole Grain Cereal Boxed Breakfast	\$11
Hot cereal served with sliced almonds, dried fruit, brown sugar, and choice of milk or almond milk, served with citrus mixed greens	

.breakfast sides

Citrus Mixed Greens | Fresh Seasonal Fruit | Hash Browns | American Fries | Coffee Cake | Cinnamon Rolls | Roasted Veggies | Mini Scones | Whole Banana, Orange, Apple, or Pear | Bacon | Sausage Patties & Links | Ham

.beverages

By the Gallon Beverages	
Coffee Service	\$32
Regular and decaf coffee, assorted sugar and sweetener options, and cream <i>(priced by the gallon, 1 gallon serves approximately 16 eight ounce servings)</i>	
Hot Tea Service	\$32
Assorted black, green, and herbal teas, hot water, honey, and lemon <i>(priced by the gallon, 1 gallon serves approximately 16 eight ounce servings)</i>	
Juice, Lemonade, & Iced Tea	\$32
Orange Juice Cranberry Juice Apple Juice Lemonade Iced Tea <i>(priced per gallon, 1 gallon serves approximately 25 five ounce servings)</i>	
Bottled Beverages	
Bottled Water Izze Sodas San Pellegrino Sparkling Juice (assorted flavors) La Croix Sparkling Water (assorted flavors) Coke Diet Coke Sprite	\$2

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We request a minimum of 48 business hours notice on all lunch orders. Have a last minute need? No problem! Give us a call and we'll do our very best to accommodate your group (limited menu may apply).

Did you know? We cater all different types of events and special occasions. Remember, it's never too early to start thinking about reserving summer wedding dates or holiday event dates. Weekends fill up fast so don't hesitate to call us today. Let Food Gallery Catering create a fun, unique, delicious menu for all of your special occasions! Contact Sarah for details.

Pricing Notes:

- **Delivery and Pick-Up fees** are applied to orders when food is being dropped off at an event location and set up by Food Gallery Catering staff members who do not remain onsite during the duration of your event. In the event that Food Gallery Catering's non-disposable equipment is used for serving your meal, a pick up fee will be added to your bill. Food Gallery Catering's service staff will return to collect equipment, post event, at a time agreed upon by both parties. Delivery and pick up fees are as follows:
 - Delivery Fee for Minneapolis and St. Paul (20 mile radius from our kitchen in downtown Minneapolis) for lunches totaling <\$100 - \$10 flat rate
 - Delivery Fee for Minneapolis and St. Paul (20 mile radius from our kitchen in downtown Minneapolis) for lunches totaling >\$100 - \$18 flat rate
 - Pick Up Fee - \$7 flat rate
 - Delivery Fee for areas outside of our delivery zone - \$18 plus \$1/mile driven beyond our delivery zone
- An industry standard **10% gratuity** is added to each delivery - this gratuity goes directly to your delivery driver(s) and is greatly appreciated.
- Food Gallery uses compostable, palm leaf platters and plates, compostable wooden utensils, and bamboo serve-ware for all disposable and drop off style events. These items are significantly more expensive than the less environmentally friendly versions however, we believe in using these items as a part of an effort to reduce our impact and be as environmentally responsible as possible.
- For full service events, an eighteen percent (18%) event production fee will be included in the final billing on all food, beverage and labor. The event production fee covers the use of our equipment, kitchen essentials, buffet décor, energy costs, liability insurance fees, and all necessary permits and other administrative expenses. Please note that the event production fee is taxable based on Minnesota Law and is not a gratuity for the personnel. Additionally, there is a charge for servers/staff on full service events. This will be outlined on event estimates and discussed prior to contract signing.