



## lunch menu

Food Gallery Catering does lunch 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 lunch, 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 ingredients, and fresh, from-scratch fare. We are equipped to serve groups from 5 to 250 and will do our very best to accommodate dietary restrictions, allergies, and special requests.

### Order Minimums:

- **For delivery** - buffet/family style meals: minimum \$150 of food and beverages & 10 person headcount
- **For delivery** - boxed lunch style meals: minimum \$100 of food and beverages & no minimum headcount
- **For pick up** - buffet/family style meals: no minimum \$ amount & minimum 10 person headcount
- **For pick up** - boxed lunch style meals: no minimum \$ amount & no minimum headcount

**Don't see what you're looking for?** Because we're a catering company and not a restaurant, we have the ability to be more customizable, flexible, and creative with our menus than almost any other of your lunch delivery options. We are constantly updating our menus and are excited to work with you to create something totally unique, and perfect for your event or group. And, if you have any special dietary requests, let us know - we will do our very best to accommodate.

**We request a minimum of 72 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 offer full service catering for all different types of events and special occasions. Remember, it's never too early to start thinking about reserving dates for summer weddings, grad parties, holiday parties, or any other special occasion. Weekends fill up fast so don't hesitate to call today. Let Food Gallery Catering create a fun, unique, delicious menu just for you! Contact Sarah ([sarah@foodgallerycatering.com](mailto:sarah@foodgallerycatering.com)) for details.

**With questions or to order, please contact us at 612-747-2585 or email [order@foodgallerycatering.com](mailto:order@foodgallerycatering.com)**

## lunch buffets

Did you know, according to Time Magazine, Americans 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 lunches 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 but still allow us to maintain our high standard of service and visual appeal. If/when available, we do encourage the use of your own non-disposable plates, utensils, and service wares, thus further reducing our collective impact on the environment.

### Salad Sampler Lunch Gluten Free, Dairy Free, & Vegetarian Available

\$13

3 salad sampler, one seasonal green salad, one seasonal grain or pasta salad, and one additional chefs choice seasonal salad served with grilled chicken, bread, and sweet cream butter.

**Mediterranean Lunch** *Appropriate for all common dietary restrictions* \$13  
 Traditional or chicken gyro meat served with pita, tomatoes, lettuce, onions, and house made tzatziki sauce with a greek salad, house made tabouli salad, and house made hummus served with veggie crudite for dipping.

**Lettuce Wraps Lunch** *Gluten Free & Vegetarian Available* \$13  
 Lettuce, fresh veggies, and Asian marinated chicken for lettuce wraps served with two sides - spring rolls with tamarind-peanut dipping sauce and soba noodle salad with sesame soy lime vinaigrette.

**Stuffed Peppers** *Gluten Free & Vegetarian Available* \$13  
 Roasted red bell peppers stuffed with chicken, black beans, corn, scallions, cilantro, and cheese. Served with a seasonal green salad and roasted potatoes.

**Taco Bar** *Gluten Free, Dairy Free, & Vegetarian Available*  
 Choice of one or two meats (chicken, ground beef, barbacoa style shredded beef, chorizo, or carnitas style braised pork) plus brown rice, assorted house made salsas, cheese, sour cream, and assorted garnish and condiments. Includes flour tortillas, gluten free corn tostadas, and romaine.

BOXED LUNCH PRICING

Braised Chicken \$12  
 Ground Beef \$13  
 Barbacoa (Shredded Beef) \$14  
 Chorizo \$13  
 Carnitas (Shredded Pork) \$14

BUFFET PRICING

One Meat Option \$13  
 Extra Meat or Two Meat Option \$15

Add Sautéed Fajita Veggies +\$1.50

**Roasted Root Veggie and Chicken Pot Pie** *Vegetarian Available* \$12.50  
 A fall and winter favorite, assorted roasted root vegetables, rotisserie chicken, cream and from-scratch chicken stock are combined and baked with a puff pastry top. Served with a seasonal green salad.

**Paella Lunch** *Gluten Free Available* \$16  
 Chicken, chorizo, and shrimp paella served family style with a baby kale and arugula salad with roasted red pepper vinaigrette, fresh mozzarella, and orange supremes

**Seasonal Soup and Salad Lunch** *Gluten Free & Vegetarian Available*  
 Choice of one or two scratch made soups, plus a wild rice and quinoa salad with apples, raisins, shaved brussels sprouts, and apple cider maple vinaigrette. Served with cornbread and sweet cream butter.

One Soup \$12  
 Two Soups \$14  
 Add a Seasonal Green Salad +\$2  
 Add Grilled Chicken +\$2

**Create-Your-Own Rice Bowl** *Gluten Free, Dairy Free, & Vegetarian Available*  
 Choice of white or brown rice, choice of protein, assorted veggies, and condiments for topping. Served with Asian spinach and cabbage salad with sesame ginger vinaigrette.

BOXED LUNCH PRICING

Teriyaki Chicken \$13  
 Korean Bulgogi Beef \$14  
 Honey Sriracha Glazed Salmon \$14  
 Marinated Tofu \$11

BUFFET PRICING

One Meal Option \$13  
 Extra Meat or Two Meat Option \$15

Add Spring Rolls +\$2

<b>Baked Potato Bar</b> <i>Gluten Free, Dairy Free, &amp; Vegetarian Available</i>	\$13
Baked russet and sweet potatoes served with an assortment of toppings, including but not limited to sour cream, shredded cheese, bacon, seasonal veggies, and assorted sauces. Served with a seasonal green salad.	
<b>Deli Salads Trio Lunch</b> <i>Gluten Free &amp; Dairy Free Available</i>	\$13
Food Gallery signature tarragon chicken salad, mediterranean tuna salad, and classic egg salad served with artisan breads, tomatoes, and assorted greens for creating sandwiches or wraps. Served with a seasonal green salad.	
<b>Ramen Bar</b> <i>Gluten Free, Dairy Free, &amp; Vegetarian Available</i>	\$13
Chicken or mushroom broth with an assortment of seasonal veggies, ramen noodles, sliced chicken or pork, soft boiled eggs, and assorted condiments.	
	Add Spring Rolls +\$2
<b>Seasonal Salad Bar</b> <i>Appropriate for all common dietary restrictions</i>	\$13
Our salad bar changes with the seasons but will always include over 20 various ingredients including assorted greens, seasonal vegetables, beans/legumes, assorted cheeses, meats, nuts and seeds plus a seasonal vinaigrette and ranch dressing. Bread with sweet cream butter included.	
	Add Chicken +\$2
	Add Fresh Seasonal Fruit +\$2
<b>Individual Quiche or Frittata</b> <i>Gluten Free &amp; Vegetarian Available</i>	\$11.50
Choose between scratch crust or crustless quiche filled with a variety of seasonal ingredients - both meat and vegetarian options available. Served with a simple green salad.	
	Add a grilled seasonal veggie platter with curry aioli +\$2
	Add fresh seasonal fruit +\$2
<b>Italian Chopped Salad Lunch</b> <i>Gluten Free &amp; Vegetarian Available</i>	\$12
Classic Italian chopped salad with chicken, salami, provolone, assorted veggies, and house made Italian vinaigrette. Served with a caprese salad and bread with sweet cream butter.	
	Add soup +\$2

## boxed lunches & sandwiches

<b>Sandwich Boxed Lunch</b> <i>Gluten Free &amp; Vegetarian Available</i>	
Sandwich boxed lunches are served with a choice of sides - see list below for details.	
<ul style="list-style-type: none"> <li>• Veggie Sandwich with assorted fresh veggies, provolone cheese, and herb aioli on multi grain bread</li> <li>• Turkey, bacon, caramelized onions, harvarti</li> <li>• Roast Beef Sandwich with roasted tomatoes, caramelized onions, herb aioli, dijon, on an onion bun</li> <li>• Tarragon Chicken Salad Sandwich on Brioche</li> <li>• Ham, butter, mustard, bread and butter pickles, gem lettuce, brioche bun</li> <li>• Cured Italian meats, provolone, red wine vinaigrette, pickled peppers, garlic aioli</li> <li>• Vegetarian Bahn Mi with marinated tofu, portobello mushrooms, pickled veggies, and sriracha aioli</li> <li>• Ultimate BLT</li> <li>• Classic Tuna Salad Sandwich with lettuce, tomato, and potato chips</li> <li>• New England Lobster Roll (mkt. price)</li> <li>• Caprese Sandwich with house made pesto</li> <li>• Pimento Cheese Sandwich with house made pickles</li> <li>• Avocado Toast - 2 mini open-faced sandwiches with radish, sunflower seeds, micro greens, feta, and hard boiled quail egg</li> </ul>	
	Sandwich \$9
	Sandwich + 1 Side \$11
	Sandwich + 2 Sides \$14
	Sub Gluten Free Bread +\$1
<b>3 Salad Sampler Boxed Lunch</b> <i>Gluten Free &amp; Vegetarian Available</i>	\$13
3 salad sampler, one seasonal green salad, one seasonal grain or pasta salad, and one additional chefs choice seasonal salad served with grilled chicken, bread, and sweet cream butter.	

<b>Deli Salads Trio Boxed Lunch</b> <b>Gluten Free Available</b>	\$13
Food Gallery signature tarragon chicken salad, mediterranean tuna salad, and classic egg salad served with artisan breads, tomatoes, and assorted greens for creating sandwiches or wraps. Served with a seasonal green salad.	
<b>Soup and Salad Boxed Lunch</b> <b>Gluten Free &amp; Vegetarian Available</b>	\$11
Choice of rotating seasonal soup and choice of a seasonal green salad or our signature shaved brussels sprout, apple, quinoa salad. Bread, butter, and a cookie included.	
<b>Quiche Boxed Lunch</b> <b>Gluten Free &amp; Vegetarian Available</b>	\$13
Choose between scratch crust or crustless quiche filled with a variety of seasonal ingredients - both meat and vegetarian options available. Served with a simple green salad.	
<b>Composed Salads Boxed Lunch</b> <b>Gluten Free &amp; Vegetarian Available</b>	\$12
Served with bread and sweet cream butter, and a cookie	
<ul style="list-style-type: none"> <li>• <b>Italian Chopped Salad</b> - salami, provolone, radicchio, chickpeas, tomato, red onion, &amp; house made Italian vinaigrette</li> <li>• <b>Asian Spinach &amp; Soba Noodle Salad</b> - grilled chicken, carrots, bell peppers, snow peas, sesame ginger vinaigrette</li> <li>• <b>Classic Caesar Salad</b> - grilled chicken, house made garlic croutons, parmesan, &amp; house made caesar dressing</li> <li>• <b>Garden Veggie Salad</b> - grilled chicken, tomatoes, cucumbers, carrots, hard boiled egg, sunflower seeds, choice of house made parmesan peppercorn dressing or balsamic vinaigrette</li> <li>• <b>Mixed Greens Salad</b> - grilled chicken, fresh seasonal fruit, blue cheese, balsamic vinaigrette</li> <li>• <b>Spinach Salad</b> - grilled chicken, thin shaved red onion, raisins, blue cheese, walnuts, balsamic vinaigrette</li> <li>• <b>Greek Salad</b> - Grilled Chicken or traditional gyro meat, romaine, tomatoes, cucumbers, feta, olives, house made tzatziki, &amp; lemon vinaigrette</li> </ul>	
<b>Rice Bowls</b> <b>Gluten Free &amp; Vegetarian Available</b>	
Brown rice topped with an assortment of fresh, marinated, and pickled veggies, and choice of protein. Includes a side of sriracha mayo and sesame ginger vinaigrette.	
	Teriyaki Chicken \$12
	Korean Bulgogi Beef \$13
	Honey Sriracha Glazed Salmon \$14
	Marinated Tofu \$11
	Add a Spring Roll +\$2
<b>Stuffed Peppers Boxed Lunch</b> <b>Gluten Free &amp; Vegetarian Available</b>	\$13
Roasted red bell peppers stuffed with chicken, black beans, corn, scallions, cilantro, and cheese. Served with a seasonal green salad and roasted potatoes.	
<b>Lettuce Wraps Boxed Lunch</b> <b>Gluten Free &amp; Vegetarian Available</b>	\$13
Lettuce and Asian marinated chicken or tofu served with assorted sauces and two sides - spring rolls with tamarind-peanut dipping sauce and soba noodle salad with sesame soy lime vinaigrette.	

## seasonal sides

Simple Mixed Greens Salad | Slaw | Pasta Salad | Grain Salad | Crudite or Roasted Veggies | Fresh Fruit | Chips

## desserts & beverages

### Desserts

Assorted Cookies	\$1
Josh's Famous Salted Caramel Bars	\$2.50
Assorted Brownies and Bars	\$2

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**\*\*Ask about our gluten free and seasonal dessert options\*\***

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## **Beverages**

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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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## **Billing Notes:**

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- 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, an equipment pick up fee will be added to your bill. Food Gallery Catering's service staff will return to collect equipment after your event has concluded, at a time agreed upon by both parties. Delivery and equipment pick up fees are as follows:
  - Delivery Fee for Minneapolis and St. Paul (20 mile radius from our kitchen in downtown minneapolis) - \$18
  - Equipment Pick Up Fee - \$7+
  - Delivery Fee for areas outside Minneapolis and St. Paul - determined based on location and necessary staffing
- Food Gallery Catering's delivery staff are courteous, helpful, timely, and friendly. Their responsibility is not just to drop food off at your location and leave. Rather, they are tasked with providing a high level of service while setting up your lunch - making sure that the food looks beautiful, plentiful, and inviting to your guests. They're responsibilities include filling and light chafing dishes, unwrapping platters, setting up serving utensils, plates, dining utensils, and napkins, arranging beverages, answering any questions about the menu and/or ingredients, and making sure that you are satisfied with your delivery before departing. Delivery staff are also responsible for returning to your event location after your lunch is over to collect any non-disposable equipment. For this level of service, an industry standard 10% gratuity is added to the final bill for each delivered meal. This gratuity goes directly to your delivery staff person and is greatly appreciated.
- Food Gallery Catering uses compostable, palm leaf platters and plates, compostable utensils, and reusable serve-ware for all disposable and drop off style events. These items are significantly more expensive than the less environmentally friendly versions but we believe in using them as a part of an effort to reduce our impact and be environmentally responsible. We do encourage the use of your own non-disposable plates, utensils, and serve wares if available, thus further reducing our collective impact on the environment.
- For full service events, an eighteen percent (18%) service charge will be included in the final billing on all food, beverage and labor. The service charge 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 service charge is taxable based on Minnesota Law and is not a gratuity for the personnel.