



## lunch menu

To order, or with questions regarding order minimums, accommodation of food allergies and dietary restrictions, and other general inquiries, please visit our website, call Sarah at 612-408-7938, or email [info@foodgallerycatering.com](mailto:info@foodgallerycatering.com)

## lunch buffets - \$14.00/person

### Salad Sampler Lunch

3 seasonal chef's choice salads (one green, one grain, one other), served with grilled chicken, bread, and sweet cream butter

### Mediterranean Lunch

Chicken shawarma served with flatbread, tomatoes, lettuce, onions, and house made tzatziki sauce, served with a greek salad with lemon vinaigrette

Add extra chicken - \$4.00

Add vegetarian falafel - \$2.50

Add hummus with pita and veggies - \$3.00

### Lettuce Wraps Lunch **Gluten Free & Vegetarian Available**

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.

Add extra chicken - \$4.00

### Stuffed Peppers **Gluten Free & Vegetarian Available**

Roasted red bell peppers stuffed with chicken, black beans, corn, scallions, cilantro, and cheese. Served with a seasonal green salad and chimichurri roasted potatoes.

### Taco Bar **Gluten Free, Dairy Free, & Vegetarian Available**

Choice of one protein plus Spanish style rice, flour tortillas, gluten free corn chips, shredded lettuce, trio of house made salsas, cheese, sour cream, diced onions, and pickled jalapenos.

#### PROTEIN OPTIONS

Braised Chicken

Ground Beef

Barbacoa (Shredded Beef)

Chorizo

Carnitas (Shredded Pork)

Add extra meat or a second protein option - \$4.00

Add sautéed fajita veggies - \$2.00

Add fresh made guacamole - \$3.00

### Roasted Root Veggie and Chicken Pot Pie **Vegetarian Available**

A fall and winter favorite, assorted roasted root vegetables, rotisserie chicken, cream and from-scratch chicken stock are combined and baked with a flakey pastry top, served with a chef's choice seasonal green salad

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### **Seasonal Soup and Salad Lunch** *Gluten Free & Vegetarian Available*

Ask about our menu of seasonal scratch made soups, served with a chef's choice seasonal green salad, bread and sweet cream butter.

Add a second seasonal soup - \$4.00  
Add an additional green, grain, or fruit salad - \$4.00  
Add grilled chicken - \$4.00

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### **Create-Your-Own Rice Bowls** *Gluten Free, Dairy Free, & Vegetarian Available*

Steamed rice served with choice of protein, marinated cucumbers, shredded red cabbage, roasted mushrooms, edamame, diced pineapple, julienned carrots, bell peppers, scallions, cilantro, and sriracha mayo

#### BOXED LUNCH PRICING

Teriyaki Chicken  
Korean Bulgogi Beef  
Honey Sriracha Glazed Salmon (add \$2)  
Marinated Tofu

Add extra meat or a second protein option - \$4.00  
Add rainbow veggie spring rolls with tamarind peanut sauce - \$2.00

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### **Baked Potato Bar** *Gluten Free, Dairy Free, & Vegetarian Available*

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.

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### **Deli Salads Trio Lunch** *Gluten Free & Dairy Free Available*

Food Gallery signature tarragon chicken salad, mediterranean tuna salad, and classic egg salad served with assorted sliced artisan breads, lettuce, and tomato for creating sandwiches or wraps. Served with a seasonal green salad.

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### **Ramen Bar** *Gluten Free, Dairy Free, & Vegetarian Available*

Chicken or vegetarian mushroom broth served with ramen noodles, marinated chicken, soft boiled eggs, shredded and pickled daikon and carrots, marinated cucumbers, roasted mushrooms, bean sprouts, bamboo shoots, and assorted condiments.

Add rainbow veggie spring rolls with tamarind peanut sauce - \$2.00  
Add gluten free rice noodles - \$2.00

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### **Seasonal Salad Bar** *Appropriate for all common dietary restrictions*

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 grilled chicken - \$3.00  
Add roasted salmon - \$5.00  
Add fresh seasonal fruit - \$2.50

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### **Assorted Sandwiches and Salad Lunch**

Platters of assorted deli sandwiches, served with chips and a seasonal green salad. Choose two sandwich varieties from the list below.

- Turkey, bacon, caramelized onions, harvarti
- Roast Beef Sandwich with roasted tomatoes, caramelized onions, herb aioli, dijon, on an onion bun
- Tarragon Chicken Salad Sandwich on Brioche
- Ham, brie, apples, apricot and pickled mustard seed jam, arugula, on baguette
- Cured Italian meats, provolone, red wine vinaigrette, pickled peppers, tarragon aioli
- Pork Belly Bahn Mi with pickled veggies, cucumber, jalapeno, cilantro, and sriracha aioli
- Vegetarian Bahn Mi w/ marinated tofu, roasted mushrooms, pickled veggies, jalapeno, cilantro, and sriracha aioli
- Ultimate BLT with latticed bacon, fresh tomato, lettuce, and mayo on grilled Texas toast
- Classic Tuna Salad Sandwich with lettuce, tomato, and potato chips
- New England Lobster Roll (mkt. price)
- Vegetarian Caprese Sandwich with tomato, fresh mozzarella, arugula, balsamic glaze, and house made pesto
- Fresh Veggie Sandwich with assorted seasonal veggies, provolone cheese, sprouts, and herb aioli

Add a third sandwich option - \$1.00  
Sub gluten free bread - \$1.00  
Add fresh seasonal fruit - \$2.50  
Add hummus and veggies - \$3.00

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**Italian Sandwich and Salad Lunch** Vegetarian and gluten free available

Grilled chicken caprese pesto sandwich served with our signature Italian chopped salad with salami, provolone, radicchio, chickpeas, tomato, red onion, and house made Italian vinaigrette.

Sub gluten free bread - \$1.00  
Add scratch made tomato basil soup - \$3.00

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## desserts & beverages

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### Desserts

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Assorted Cookies	\$2.00
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Assorted Brownies and Bars	\$3.00
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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 Policy and Fees:** Food Gallery Catering offers delivery or drop-off style catering for breakfasts, lunches throughout the Twin Cities and surrounding areas.
    - For all deliveries, an industry standard 10% administrative fee and a 12% gratuity are added to your bill.
    - Please note, the delivery fee is **not a gratuity** for your driver, rather it is used to offset costs associated with transportation, non-disposable equipment & compostable supplies, and insurance.