



-----breakfast menu

To order, or with questions regarding order minimums, accommodation of food allergies and dietary restrictions, and other general inquiries, please visit our website, or email info@foodgallerycatering.com

-----breakfast buffets

Toast Bar		\$12.50
Sliced artisan breads served with an assortment of savory and sweet topping options including soft boiled eggs, bacon, sliced fresh veggies, avocado, butter, peanut butter, jam, and fresh seasonal fruits		
Oatmeal and Yogurt Parfait Bar		\$12.50
Steel cut oatmeal, granola, and vanilla greek yogurt are served with seasonal fresh and dried fruits, sliced almonds, toasted pecans, brown sugar, coconut flakes, and milk - almond or coconut milk available upon request		
Frittata Breakfast		\$14
Featured seasonal frittata served with citrus mixed greens and fresh seasonal fruit		
American Breakfast Buffet		\$15
Scrambled eggs, sausage and bacon, cheesy hash browns, and fresh fruit		
	*Add warm cinnamon rolls or house made coffee cake	+\$2.00
Breakfast Burrito Bar		\$15
Flour or corn tortillas, scrambled eggs, chorizo, vegetarian black beans, sautéed peppers & onions, cheese, sour cream, house made pico de gallo, salsa verde, breakfast potatoes and pickled jalapeños		
Continental Breakfast		\$12
Assorted bagels with a trio of flavored cream cheeses, fresh seasonal fruit platter, assorted single serve yogurts, and assorted breakfast breads & pastries		
Smoked Salmon & Bagels		\$16.50
Cold-smoked salmon lox with classic condiments, assorted bagels, and cream cheese, served with citrus mixed greens and fresh seasonal fruit		
Corned Beef Hash and Eggs		\$16.50
Classic house made corned beef hash with scrambled eggs citrus mixed greens, and fresh seasonal fruit.		
Minnesota Pot Luck Brunch		\$16
French toast bread pudding, George's sausage and potato breakfast casserole, scrambled eggs, and fresh seasonal fruit		
Waffle Bar		\$11
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 Crepe Station

\$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

Chef Attended Omelette Station

\$16.50

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, cheesy hash browns, bacon, and sausage links

.boxed breakfasts

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, micro greens, and sunny side up quail egg. Served with citrus mixed greens and fresh seasonal fruit.

Chia Seed Breakfast Parfait *Vegan & Dairy Free*

\$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

Frittata Breakfast

\$14

Seasonal chef's choice frittata served with citrus mixed greens and fresh seasonal fruit

Hot Whole Grain Cereal Boxed Breakfast

\$12

Hot cereal served with sliced almonds, dried fruit, and a sprinkle of brown sugar, served with citrus mixed greens and fresh seasonal fruit

.breakfast add-ons

Mini Muffins | Mini Breakfast Pastries | Mini Scones | Josh's Pistachio Coffee Cake | Cinnamon Swirl Coffee Cake | Banana Bread | Pumpkin Bread | Cinnamon Rolls | Individual Greek Yogurt Cups | Side of Bacon | Side of Sausage | Bagel with Cream Cheese

beverages

By the Gallon Beverages**Coffee Service**

\$32

Regular and decaf coffee, assorted sugar and sweetener options, and cream
(priced by the gallon, 1 gallon serves approximately 16 eight ounce servings)

Hot Tea Service

\$32

Assorted black, green, and herbal teas, hot water, honey, and lemon
(priced by the gallon, 1 gallon serves approximately 16 eight ounce servings)

Juice, Lemonade, & Iced Tea

\$32

Orange Juice | Cranberry Juice | Apple Juice | Lemonade | Iced Tea
(priced per gallon, 1 gallon serves approximately 25 five ounce servings)

Bottled Beverages

Bottled Water | Izze Sodas | San Pellegrino Sparkling Juice (assorted flavors) | La Croix Sparkling Water (assorted flavors) | Coke | Diet Coke | Sprite \$2

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 party 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 (sarah@foodgallerycatering.com) for details.
