



# food gallery™

CATERING

EST. 2014

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## bar & beverages

WET YOUR WHISTLE AND COMPLEMENT YOUR MENU CHOICES WITH A VARIETY OF BEVERAGE OPTIONS. FOOD GALLERY OFFERS BY-THE-GALLON AND INDIVIDUAL BEVERAGES THAT ARE GREAT PAIRED WITH BREAKFAST, LUNCH, OR DINNER.

IF YOU ARE PROVIDING ALCOHOL AT YOUR EVENT, FOOD GALLERY CAN HELP BY OFFERING ORDERING ASSISTANCE, SET UP, AND SERVICE.

coffee

### COFFEE BY THE GALLON FEATURING COFFEE BY LOCAL ROASTER THE GET DOWN COFFEE CO.

Includes regular and decaffeinated coffee roasted locally by The Get Down Coffee Co., mugs, cream, a variety of sweeteners, wooden stir sticks, and beverage napkins. Hot tea can also be included in this package, upon request, at no additional charge. Hot tea set up includes hot water, a variety of tea bags, honey, and lemons. Coffee and tea priced per gallon, billed on consumption unless otherwise noted.



#### ABOUT THE COMPANY:

Houston, founder of HWMR and The Houston White Brand of lifestyle goods, and Dan, founder of Dogwood Coffee Co., first met over and about coffee in 2015. Houston shared his vision of bringing specialty coffee to North Minneapolis. His personal experience with specialty coffee was that it was neither welcoming, nor diverse. "Together we're changing that. We've been busy exploring, imagining, listening, sharing, learning, and building. The Get Down Coffee Co. is not just a coffee shop. It's a coffee company with a goal to build its own roasting facility in North Minneapolis within 5 years." Learn more at [www.getdowncoffee.com](http://www.getdowncoffee.com)

### ICED TEA OR LEMONADE

Priced per gallon

### JUICE

Priced per person. Choose from orange juice, grapefruit juice, or cranberry juice. Other flavors available upon request.

### SODAS, BOTTLED WATER, & SPARKLING WATER

Standard package includes a mixture of Coke, Diet Coke, and Sprite, a variety of La Croix flavored sparkling water, and bottled still water. Alternate brands or specific flavors available upon request (price may vary). For full service events only, beverage buckets and ice are included for display and chilling.

### BEFUMA ZERO PROOF CANNED BEVERAGES BY LOCAL FERMENTATION & COCKTAIL COMPANY, 3LECHE

From Marco Zappia, founder of 3Leche: "Befuma is a line of beverages created to express our love of botanicals and fermentation, showcased by way of thoughtful technique and curation. These tipples are adaptogenic super liquids that will leave you feeling vibrant & lifted."

#### FLAVORS:

**AGRUME:** Agrume is a SCOBY-fermented citrus beverage leading with both Seville and Curaçao oranges, punched up with black lime and a kiss of lemon and grapefruit. The balance of both sweet and bitter peel creates an extremely elegant and gustatory experience. Coriander, green cardamom, eucalyptus, and grains of paradise round out the flavor profile. Very good with tequila or mezcal.

**ISPAHAN:** Ispahan is a koji-and SCOBY-fermented beverage. We inoculate cocoa nibs with A. Orzaye and let it play with almonds, raspberries, lavender, lychee, dragonfruit, and guava. After creating an ispahan amazake, we add our mother culture and let the bacteria go to work on the residual sugars to produce counter acidity and balance. She is pretty, pink, and for lovers. Very good with gin.

**MIELE:** Miele is a wild-fermented raw honey beverage backed with amari botanicals. Burdock, angelica, and dandelion roots create an intriguing woody base note that is lifted by sarsaparilla and birch. We're really excited to introduce fragrant galium to our Rolodex of flavors. Part of the cleaver family and cousin to woodruff, this humble weed exudes vanilla, amaretto, and marzipan notes for the cherry on top. Very good with whiskey.

**ZENZERO:** Zenzero is a love child of a ginger bug and tepache (a fermented pineapple drink from Mexico). Turmeric, ginseng, galangal, and licorice root smooth out the sharpness and create a velvety smooth imbibing experience. Very good with vodka

**POMPELMO:** Pompelmo is a grapefruit kombucha with a nod to classic Italian red aperitivos. Rhubarb root, bitter orange, wormwood, cinchona bark, and gentian add strong bittering notes balanced by florals of chamomile, lemon verbena, and yarrow. Very good with tequila, mexcal, or red bitter (aperol, campari, et. cetera).

n/a bevs

zero proof cocktails

 GLUTEN-FREE

 VEGETARIAN

 DAIRY FREE

 PLANT-BASED

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## bar service packages

### **BAR SERVICE PACKAGE #1: EQUIPMENT ESSENTIALS**

Includes all equipment necessary for bar service including compostable cups, ice, picks, cocktail shakers, muddlers, pour spouts, and cocktail napkins. Priced per person.

### **BAR SERVICE PACKAGE #2: EVERYTHING BUT THE BOOZE**

Includes all items from Bar Package #1 plus cocktail mixers and garnish including Coke, Diet Coke, Sprite, ginger ale, tonic water, club soda, cranberry juice, grenadine, bitters, lemons, limes, cherries, and olives.

### **BAR SERVICE PACKAGE #3: BEER & WINE SERVICE**

Includes ice for chilling, compostable glasses, cocktail napkins.

### **GLASSWARE RENTAL**

Priced per glass. Wine glasses, hi-balls, low-balls, champagne flutes, beer glasses, and other specialty glassware (price may vary) available. We recommend two glasses per guest for the first hour of your event, and one additional glass per guest, per hour thereafter for the duration of your event.

### **BARTENDING/ALCOHOL SERVICE**

Food Gallery Catering does not sell any alcohol to clients or their guests. At events where the client has provided their own alcohol, Food Gallery is insured to serve. This may look like staffing your bar with an experienced, friendly, knowledgeable bartender, butler passing champagne to guests as they arrive at your event, or pouring wine with dinner. When Food Gallery provides bartending or alcohol service, we serve in accordance with all applicable local and statewide alcohol service laws and best practices. FGC reserves the right to deny service to any client or guest per our sole discretion. When Food Gallery is providing bartending or alcohol service during any part or portion of an event, clients and guests are strictly forbidden from self-serve at any time or under any circumstance. If at any time during an event Food Gallery staff observe behaviors violating these guidelines, we reserve the right to immediately cease alcohol service with no penalty to Food Gallery Catering or its staff. If you would like Food Gallery to assist you with suggestions on alcohol ordering including wine pairings, quantities, or facilitating alcohol deliveries/returns, please let us know - we're happy to help!



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