



# food gallery™

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brunch buffets

brunch

EVERYONE KNOWS BRUNCH IS THE WEEK'S MOST POPULAR MEAL, AND FOR GOOD REASON. IT'S THE PERFECT LOW STRESS, HIGH RELAXATION, UNIVERSALLY LOVED MEAL, GREAT FOR CELEBRATING ALL OF LIFE'S SPECIAL OCCASIONS.

ALL FGC BRUNCHES ARE DESIGNED TO ACCOMMODATE AND/OR OFFER ORDERING OPTIONS FOR COMMON DIETARY RESTRICTIONS INCLUDING GLUTEN FREE & VEGETARIAN

Minimum order 20.

## CONTINENTAL BREAKFAST

Assorted chef selected pastries, fresh seasonal fruit, assorted individual yogurt, granola, coffee, orange, apple, and grapefruit juice

## ALL AMERICAN BREAKFAST

Choice of plain scrambled eggs, cheddar cheese scrambled eggs, or scrambled eggs with cream cheese and chives, served with breakfast potatoes, bacon, sausage, and fresh seasonal fruit

## MOROCCAN INSPIRED BREAKFAST

Traditional shakshuka - eggs baked in a red pepper and tomato sauce, seasoned with cumin, paprika, and cayenne, sprinkled with feta and served with warm naan, chorizo breakfast patties, breakfast potatoes, and a seasonal fruit salad with mint and honey vinaigrette

## GREEN EGGS & HAM

Eggs baked in green shakshuka with swiss chard, jalapeno, cream, cilantro, avocado, pickled red onion, and crumbled queso fresco, served with corn tortillas, chorizo breakfast patties, watermelon and jicama salad with lime, jalapeno, and cilantro, and breakfast potatoes with sauteed onions

## QUICHE/FRITTATA BRUNCH

Choice of quiche baked in a flakey pastry shell or gluten free frittatas - choose two of the following:

Ham, cheddar, bell pepper, & caramelized onion

Sausage, goat cheese, roasted mushroom, caramelized onion, and spinach

Bacon, gruyere, & leeks

Chorizo, pico de gallo, jack cheese, and sauce Priscilla

Spinach and feta scramble with tomato, roasted red bell pepper, and caramelized onion | V

Asparagus, scallion, parmesan, fontina, lemon, & tarragon | V

Served with cheesy hash browns, a simple mixed greens salad

## BAGELS & SCHMEARS

Assorted bagels served with smoked salmon, smoked white fish spread, red onion, capers, lemon dill cream cheese, plain cream cheese, and veggie cream cheese, thin sliced cucumber, sliced tomato, & radish. Accompanied by a simple mixed green salad and fresh seasonal fruit.

## SOUTHERN INSPIRED BRUNCH

Choice of fried chicken thighs and Belgian style waffles with chipotle maple syrup or flakey biscuits with sausage or vegetarian mushroom gravy, served with a simple mixed greens salad.

## HASH & EGGS

Corned beef hash, scrambled eggs, a simple mixed greens salad & fresh seasonal fruit

## BREAKFAST BURRITOS

Flour tortilla wrapped around scrambled eggs, potato, chorizo or vegetarian black beans, sauteed peppers and onions, and shredded cheese, served with tomato salsa, sauce Priscilla, and watermelon jicama salad with lime, jalapeno and cilantro

## CHEF ATTENDED BUILD-YOUR-OWN OMELETTE STATION

2 egg omelettes cooked to order with guests' choice of the following ingredients: ham, sausage, bacon, cheddar cheese, goat cheese, spinach, mushrooms, red bell peppers, caramelized onions, & roasted tomatoes. Served with cheesy hash browns, bacon, sausage, and seasonal fruit

NOTE: this station requires a chef attendant and potentially extra servers to facilitate the made-to-order style service. Chef attendant fee is \$50 per hour with a two hour minimum per chef.



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## plated brunch

### **BREAKFAST SCRAMBLE | GF**

Choose one of the following, served with breakfast potatoes, and choice of fresh seasonal fruit or simple mixed greens salad with citrus vinaigrette

Ham, onion, and bell pepper scramble with cheddar cheese  
Sausage, mushroom, spinach, and caramelized onion scramble with goat cheese  
Chorizo scramble with pico de gallo and pepper jack cheese  
Italian sausage, tomato, roasted red bell pepper, and caramelized onion scramble with mozzarella and parmesan  
Spinach and feta scramble with tomato, roasted red bell pepper, and caramelized onion | V  
Green eggs scramble with pesto, asparagus, spinach, broccoli, and fontina | V

### **QUICHE/FRITTATA BREAKFAST**

Choice of quiche baked in a flakey pastry shell or gluten free frittatas, served with breakfast potatoes and choice of simple mixed green salad with citrus vinaigrette or fresh seasonal fruit

Ham, cheddar, bell pepper, & caramelized onion  
Sausage, goat cheese, roasted mushroom, caramelized onion, and spinach  
Bacon, gruyere, & leeks  
Chorizo, pico de gallo, jack cheese, and sauce Priscilla  
Spinach and feta scramble with tomato, roasted red bell pepper, and caramelized onion | V  
Asparagus, scallion, parmesan, fontina, lemon, & tarragon | V

### **CHICKEN & WAFFLES**

Fried chicken thigh glazed with chipotle maple syrup on top of a Belgian style waffle, serves with choice of simple mixed green salad with citrus vinaigrette or fresh seasonal fruit

### **BISCUITS & GRAVY**

House made biscuits topped with creamy sausage gravy, served with choice of simple mixed greens salad with citrus vinaigrette or fresh seasonal fruit

### **SHRIMP & GRITS | GF**

Classic dish of Southern style shrimp served over cheddar cheese grits

### **GRITS & GREENS | GF/V**

Braised greens, soft cooked egg, cheddar cheese grits

### **CHILAQUILES | GF/V**

Tortilla chips dressed in salsa roja, topped with scrambled egg, avocado, queso fresco, cilantro, and crema

### **BREAKFAST FRIED RICE | GF/V**

Fried rice with assorted seasonal veggies, roasted mushroom, soft cooked egg, and crispy pork belly (can be made vegetarian with the omission of the pork belly)

### **CORNED BEEF HASH & EGGS | GF**

Corned beef hash with potatoes, kraut, gruyere bechemel, served with scrambles eggs and choice of simple mixed greens salad or fresh seasonal fruit

### **SEASONAL VEGGIE HASH | V**

Breakfast potatoes, chef's choice seasonal veggies, scrambled eggs, hollandaise, and herbs

### **SAVORY OATMEAL | GF**

Steel cut oats, bacon lardon, greens, roasted mushrooms, cream, parmesan cheese, soft cooked egg



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## brunch add ons

### Sweet

Cinnamon sugar french toast bread pudding with powdered sugar and maple syrup  
Bananas foster bread pudding with chantilly cream  
Blueberry streusel bread pudding with blueberry compote and whipped cream  
Apple fritter bread pudding with candied pecans  
Belgian style waffles with whipped cream and maple syrup

### Meat

Bacon  
Sausage  
Ham  
Turkey bacon  
Chorizo sausage patties  
Chef carved pit ham  
Chef carved beef tenderloin\*  
\*NOTE: chef carved items require a chef attendant - billed at \$50/hour with a two hour minimum

### Toasts & Tartine

Avocado toast - multigrain bread, avocado mash, toasted pepitas, herbs, chili crisp  
BLT toast - bacon jam, confit tomato, arugula  
Goat cheese & crispy mushroom tartine  
Herb butter & fresh shaved veggie tartine  
Beet toast - red beet hummus, roasted golden beets, goat cheese crumble, herb and citrus gremolata  
Smoked salmon tartine - dill cream cheese, capers, shaved red onion, dill

### Bread & Pastry

Bagel & cream cheese  
English muffin with peanut butter & jam  
Assorted breakfast pastries - mini muffins, assorted scones, danish, croissants  
Assorted breakfast breads - pistachio coffee cake, banana bread, cinnamon streusel coffee cake  
Assorted doughnuts  
Warm cinnamon rolls with icing

### Fruits & Veggies

Fresh seasonal fruit  
Grilled asparagus platter with herb and lemon sourdough breadcrumbs  
Roasted broccoli with lemon, parmesan, and red pepper flakes  
Roasted seasonal veggie platter with curry aioli



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## beverages

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

Includes regular and decaffeinated coffee by local roaster, 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.



### ICED TEA

Priced per gallon

### 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.

### WATER STATION

Complementary, includes water dispensers and disposable cups for guest self service.



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