



# food gallery™

CATERING

EST. 2014

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## buffets

OFFERING A MORE CASUAL FEEL BUT WITH THE SAME CHEF CURATED DISHES, BUFFETS LET YOU MIX AND MATCH, CHOOSING FROM A WIDE VARIETY OF SALADS, SIDES, AND ENTREES TO CREATE YOUR IDEAL SPREAD FOR ANY OCCASION. CHOOSE:

### TIER 1\*

Choose 1 salad, 1 entree, 2 sides

### TIER 2\*

Choose 1 salad, 2 entree, 2 sides

### TIER 3\*

Choose 1 salad, 3 entree, 2 sides

## buffet salads

### GARDEN SALAD | GF/V/DF

Carrots, cherry tomato, cucumber, pickled red onion, champagne vinaigrette

### CAESAR SALAD

Romaine, caesar vinaigrette, shaved parmesan, torn garlic croutons

### SPINACH SALAD | GF/V

Dried cranberries, slivered red onion, toasted pecans, crumbled chevre, raspberry balsamic vinaigrette

### WEDGE SALAD | GF

Iceberg, tomato, bacon, hard cooked egg, parmesan peppercorn dressing

### GRILLED CORN, TOMATO, & AVOCADO SALAD | GF/V/DF

Arugula, slivered red onion, sherry vinaigrette (seasonal)

## buffet entrees

### ROASTED CHICKEN WITH CRUSHED OLIVES, TURMERIC, AND HERBS | GF/DF

### SAUTEED CHICKEN WITH MUSHROOM MARSALA | GF

### GRILLED CHICKEN BREAST WITH CHARMOULA | GF/DF

### PINEAPPLE MARINATED CHICKEN BREAST WITH TROPICAL FRUIT SALSA | GF/DF

### CHICKEN PICCATA | GF

### TOMATILLO BRAISED CHICKEN THIGH WITH CILANTRO, RADISH, AND JALAPENO | GF/DF

### CHICKEN POT PIE WITH ROASTED ROOT VEGGIES AND PUFF PASTRY

### CLASSIC MEATLOAF WITH TOMATO GLAZE

### MISSISSIPPI POT ROAST WITH PEPPERONCINI AND HERBS | GF

### BRAISED BEEF SHORT RIBS WITH PAN SAUCE BEEF STROGANOFF

### SALMON CAKES WITH LEMON, CAPER, DILL AIOLI | DF

### WALLEYE CAKES WITH CAPER AND CORNICHON REMOULADE | DF

### SEASONAL VEGGIE LASAGNA | V

### CORIANDER & CUMIN DUSTED CAULIFLOWER STEAKS WITH GREEN OLIVE SALSA VERDE | GF/V/DF/PB

### COCONUT BRAISED CABBAGE WITH CRISPY CHICKPEAS AND MINT | GF/V/DF/PB

### SPINACH, FETA, AND ARTICHOKE PIE | V

### BAKED SWEET POTATO WITH BLACK BEANS, PICO DE GALLO, ELOTE CORN, & SAUCE PRISCILLA | GF/V/DF

### WILD RICE AND MUSHROOM STUFFED DELICATA SQUASH | GF/V

**GF** GLUTEN-FREE

**V** VEGETARIAN

**DF** DAIRY FREE

**PB** PLANT-BASED

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## buffets

IF YOU ENVISION A BOUNTIFUL SPREAD OF BEAUTIFULLY DISPLAYED FOOD AT YOUR EVENT, A BUFFET IS A GREAT OPTION FOR YOU.

OFFERING A MORE CASUAL FEEL BUT WITH THE SAME CHEF CURATED DISHES, BUFFETS LET YOU MIX AND MATCH, CHOOSING FROM A WIDE VARIETY OF SALADS, SIDES, AND ENTREES TO CREATE YOUR IDEAL SPREAD FOR ANY OCCASION.

## buffet sides

**MASHED POTATOES | GF/V**

**SALT & PEPPER ROASTED FINGERLING POTATOES | GF/V/DF**

**CREAMY POTATO GRATIN | GF/V**

**GREEN RICE PILAF WITH GARLIC, LEMON, AND HERBS | GF/DF**

**WILD RICE PILAF | V/DF**

**MASHED SALT & PEPPER SWEET POTATOES | GF/V**

**ROASTED CARROTS WITH HERB OIL | GF/V/DF/PB**

**ROASTED BROCCOLI WITH PARMESAN, CHILI FLAKES, AND LEMON | GF/V**

**ROASTED CAULIFLOWER | GF/V/DF/PB**

Curry, pickled fresno chilis, currants, & almonds

**SAUTEED GREEN BEANS WITH BROWN BUTTER TOASTED ALMONDS | GF/V**

**ROASTED ACORN SQUASH | GF/V/DF/PB**

Mint, pumpkin seeds, balsamic glaze

**\*ASK ABOUT OTHER SEASONAL OPTIONS**

## buffet desserts

**NY STYLE CHEESECAKE WITH CHOICE OF SALTED CARAMEL OR MACERATED BERRIES**

Serves approx. 8

**CHOCOLATE OLIVE OIL CAKE WITH CHOCOLATE GLAZE | DF/PB**

Serves approx. 8

**ASSORTED TRIFLE**

See dessert menu for trifle flavor options, serves approx. 25

**SEASONAL FRUIT CRISP WITH WHIPPED CREAM**

Serves approx. 25

**ASSORTED BROWNIES & BARS**

**ASSORTED COOKIES**

**ASSORTED MACARONS**



GLUTEN-FREE



VEGETARIAN



DAIRY FREE



PLANT-BASED

PLATED MEALS OFFER THE MOST FORMAL SERVICE STYLE WITH MULTIPLE COURSES CONSISTING OF CREATIVELY COMPOSED AND ARTFULLY PRESENTED DISHES.

CHOOSE FROM THE FOLLOWING SALADS, SOUPS, ENTREES AND DESSERTS TO CREATE A COURSED MEAL THAT WILL SATISFY AND IMPRESS EVEN THE MOST REFINED PALATE.

bread

**ELEVATED BREAD SERVICE**

Artisan rolls and sweet cream butter come standard with our plated and buffet style meals. If you want to really impress guests and start the meal with a splash, consider adding an elevated bread course.

- Pan con Tomate - fresh grated tomato, olive oil, garlic rubbed bread, salt, pepper
- House made foccacia with salsa di parma
- Morgan's Broth & Buns Challah with whipped butter and flakey salt
- Ciabatta with 'Nduja butter (contains meat)
- French baguette with roasted peach butter, thyme, and spreadable brie
- Grilled sourdough with honey whipped goat cheese and marinated olives

plated salads

**GARDEN SALAD | GF/V/DF**

Carrots, cherry tomato, cucumber, pickled red onion, champagne vinaigrette

**CAESAR SALAD**

Romaine, caesar dressing, shaved parmesan, torn garlic croutons

**ARUGULA & ENDIVE SALAD | GF/V**

Candied pecans, blue cheese, apple chips, apple cider dijon vinaigrette

**SPINACH & ARUGULA SALAD | GF/V**

Dried cranberries, slivered red onion, toasted walnuts, crumbled chevre, raspberry balsamic vinaigrette

**POWER GREENS SALAD | GF/V**

Orange supremes, currants, slivered red onion, shaved manchego cheese, honey dijon vinaigrette

**WEDGE SALAD | GF**

Iceberg, tomato, bacon, hard cooked egg, parmesan peppercorn dressing

**GRILLED CORN, TOMATO, & AVOCADO SALAD | GF/V/DF**

Arugula, slivered red onion, sherry vinaigrette (seasonal)

**TOMATO & STRAWBERRY SALAD | GF/V**

Arugula, watermelon, feta, tarragon, balsamic drizzle (seasonal)

**CHARRED SUMMER VEGGIE SALAD | V/DF**

Arugula, burnt shallot vinaigrette (seasonal)

**HEIRLOOM TOMATO CAPRESE SALAD | V**

Basil, olive oil (seasonal)

**SPRING VEGGIE SALAD | V**

Asparagus, spring peas, radish, little gem lettuce, green goddess dressing (seasonal)

**ARUGULA & GRILLED STONE FRUIT SALAD | GF**

Burrata, crispy prosciutto, dijon vinaigrette (seasonal)

**PEAR & POMEGRANATE GREMOLATA SALAD | GF/V/DF**

Mixed winter greens, pomegranate vinaigrette (seasonal)

**FALL MIXED GREENS | GF/V/DF**

Roasted butternut squash, pepitas, dried cranberries, maple dijon vinaigrette (seasonal)

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## plated meals

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## plated entrees

chicken

### GRILLED CHICKEN BREAST WITH LEEK & KALE FONDUE | GF

Leek, spinach, & kale fondue with cream & tarragon, served with mashed potatoes & seasonal veggies

### ROASTED AIRLINE CHICKEN BREAST WITH CHARMOULA | GF

Sweet & yukon gold potato gratin with caramelized onion and goat cheese, zucchini

### ROASTED AIRLINE CHICKEN BREAST WITH ROMESCO | GF

Roasted fingerling potatoes, green beans, butter toasted almonds

### ORANGE & WHISKEY GLAZED AIRLINE CHICKEN | GF

Roasted fennel, cracked green olives, red onion, orange whiskey butter sauce, ombre root veggie gratin

### ROASTED AIRLINE CHICKEN BREAST WITH LEMON BUTTER SAUCE | GF

Savory veggie studded seasonal oatmeal risotto, crispy mushrooms

beef

### STEAK & POTATOES | GF

**Flatiron steak** (tender, well marbled)

**Beef tenderloin** (fork tender, classic cut, little to no marbling)

**A5 Kobe Tenderloin** (intensely marbled, rich, decadent)

All of the above served with roasted garlic mashed potatoes, roasted baby green top carrots, demi glaze

### BRAISED BEEF SHORT RIBS | GF

Carrot butter, broccoli, smashed yukon gold potatoes, pan gravy

### GRILLED HANGER STEAK | GF

Miso creamed spinach, carrot coins, black rice pilaf, sesame miso vinaigrette

### BRAISED OXTAIL RAGU | GF

Creamy parmesan polenta, micro greens

pork

### DIJON GLAZED PORK LOIN | GF

Thyme, rosemary, white wine, honey, green apple relish, smashed yukon gold potatoes, roasted brussel sprouts, bacon lardons

### PORCHETTA | GF

Brothy white beans, wilted kale, herby pan sauce

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## plated entrees

fish & seafood

### SEARED HONEY GARLIC SALMON | GF/DF

Coconut rice, soy and ginger greens

### SUMAC CRUSTED SEA BASS | GF

Black miso rice, pickled almonds, grilled baby bok choy, orange sumac vinaigrette

### CLASSIC SHRIMP & GRITS

### GRILLED MARINATED SWORDFISH | GF/DF

Green rice pilaf, confit tomato, grilled artichoke, cracked olives

### SEARED SCALLOPS | GF/DF

Chorizo, roasted corn succotash, chimichurri

### CRAB CAKES

Lemon ricotta orzo with peas, asparagus, micro greens

### PAN SEARED WALLEYE | GF

MN wild rice with roasted mushrooms and mirepoix, broccoli, and lemon caper butter

### CHICKPEA CAKES | GF/V/DF/PB

Roasted cauliflower with dates and fresno chilis, cashew & mint gremolata, cashew cream

### GINGER SCALLION RAMEN NOODLES | V/DF/PB

Soy glazed tofu, seasonal veggies

### SPINACH, FETA, & ARTICHOKE PIE | V

Confit tomato jam, microgreen and arugula dressed in lemon

### BAKED STUFFED SWEET POTATO | GF/V/DF

Black beans, pico de gallo, elote corn salad, sauce priscilla,

### CAMPANELLI WITH SUN DRIED TOMATOES & MASCARPONE | V

Arugula, tarragon, white wine

### STROZZAPRETTI WITH GOAT CHEESE CREAM SAUCE | V

Orange zest & pistachio gremolata

### OYSTER MUSHROOM SHAWARMA | GF/V/DF/PB

Creamy chickpeas with tahini and greens, flatbread, Israeli salad

### COCONUT & TURMERIC CHICKPEA STEW | GF/V/DF/PB

Kale, ginger, mint

vegetarian & plant based

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 VEGETARIAN

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## late night food

WHEN DANCING AND DRINKS TAKE YOU AND YOUR GUESTS LATE INTO THE NIGHT, OFTEN THERE'S A NEED TO REFUEL. THAT'S WHEN A WELL TIMED LATE NIGHT SNACK BECOMES JUST THE TICKET TO KEEP THE PARTY GOING STRONG. BELOW IS A LIST OF SOME OF OUR FAVORITE TRIED AND TRUE LATE NIGHT FOOD OPTIONS THAT ARE PERFECT TO NOSH ON, THEN TAKE IT BACK TO THE DANCE FLOOR.

Minimum order 24 each

## late night food

### WALKING TACOS | GF

Choice of pulled chicken or ground beef, nacho cheese sauce, sour cream, shredded lettuce, salsa

### TOTCHOS | GF

Tater tots topped with queso, bacon, fresh jalapeno, and scallions. Can be made vegetarian by omitting bacon

### SHEET PAN PIZZA

Choose from the following

- Supreme style - sausage, pepperoni, bell pepper, onion, mushroom
- Sausage & mushroom
- Pepperoni, jalapeno, hot honey
- 4 cheese | V
- Hawaiian - ham & pineapple
- Chicken bacon ranch with white sauce, mushroom, & caramelized onion
- Spinach, artichoke, olive, tomato, onion | V

### SLIDERS

Choose from the following - minimum 24 each

- FGC signature slider
- BBQ pulled chicken slider
- FGC Fried chicken slider | DF
- Mojo pulled pork slider | DF
- Black bean & sweet potato slider | V/DF
- Mushroom shawarma slider | V

### SCOTCH EGGS | DF

House made sausage, stone ground mustard aioli

### ARTICHOKE SPINACH DIP | V

Served with mini naan. Serves approx. 25

### FRIED JALAPENO POPPERS | V

served with chipotle peach compote and ranch

### ASSORTED GRILLED CHEESE

Choose from the following - minimum 24 each

- Classic American | V
- Ham and cheese
- Tomato, mozzarella, & pesto | V
- Brie, apple, and caramelized onion | V
- Bacon, cream cheese, and jalapeno
- Nutella and marshmallow fluff | V

### PRETZEL BITES | V

Served with white nacho cheese and yellow mustard

### CHIPS & DIPS | GF/V

- Tortilla chips, salsa, guacamole (serves approx. 25) | DF
- Potato chips, house made caramelized onion dip, house made dill pickle dip (serves approx. 25)

### QUESADILLAS

Choice of chicken, braised beef, or vegetarian black bean and corn, served with salsa and sour cream



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VEGETARIAN



DAIRY FREE



PLANT-BASED