



# food gallery™

CATERING

EST. 2014

A LUNCH FROM FOOD GALLERY SHOWS CO WORKERS AND CLIENTS HOW VALUED THEY ARE, WITH ARTFULLY PRESENTED, GREAT TASTING FOOD THAT WILL IMPRESS AND SATISFY.

ALL LUNCHESES ARE DESIGNED TO ACCOMMODATE AND/OR OFFER ORDERING OPTIONS FOR THE MOST COMMON DIETARY RESTRICTIONS INCLUDING GLUTEN FREE, VEGETARIAN, AND PLANT-BASED.

20 person minimum order

### **SALAD SAMPLER LUNCH (ALSO AVAILABLE AS A BOXED LUNCH)**

3 chef's choice seasonal salads; one green salad, one grain or pasta salad, and one veggie-centric salad, served with bread & butter.

Add 4 oz grilled chicken breast

### **MEDITERRANEAN LUNCH**

Mediterranean chicken served with pita, sliced tomato, onion, and house-made tzatziki, served with a Greek salad with lemon vinaigrette.

Add hummus with veggie crudite

Add vegetarian falafel

Add 4 oz extra chicken

### **ASIAN LETTUCE WRAPS LUNCH**

Asian ground chicken with hoisin, jicama, and scallions, served with lime, peanuts, crispy rice noodles, & iceberg lettuce cups. Accompanied by a spinach and soba noodle salad with shredded carrots, red bell pepper, and cucumber with a sesame soy lime vinaigrette.

Sub GF soba noodles

Add tofu

Add rainbow veggie spring rolls

Add 4 oz extra chicken

### **STUFFED PEPPERS LUNCH (ALSO AVAILABLE AS A BOXED LUNCH)**

Roasted red bell peppers stuffed with chicken, black beans, corn, scallions, cilantro, and cheese. Served with a garden salad with choice of avocado ranch or chipotle lime vinaigrette and cilantro lime rice.

Add chips & salsa

Add chips & guacamole

### **BBQ PICNIC LUNCH**

Choice of pulled pork or braised chicken served with BBQ sauce, bread & butter pickles, and brioche buns, served with coleslaw, baked beans, and cornbread.

Add 4 oz extra protein

Can't choose a protein? Split your protein (6 total ounces) so guests can choose one or have a little of both

Add potato salad

Add macaroni salad

### **TACO BAR**

Choice of braised chicken, taco seasoned ground beef, carnitas, or vegetarian black beans. Served with pico de gallo, salsa verde, shredded cheese, sour cream, shredded lettuce, flour tortillas & GF hard shells. Served with Spanish rice.

Add 4 oz extra protein

Can't choose a protein? Split your protein (6 total ounces) so guests can choose one or have a little of both

Add elote corn salad

Add chips & salsa

Add chips & guacamole

Add a garden salad w/ choice of dressing

A LUNCH FROM FOOD GALLERY SHOWS CO WORKERS AND CLIENTS HOW VALUED THEY ARE, WITH ARTFULLY PRESENTED, GREAT TASTING FOOD THAT WILL IMPRESS AND SATISFY.

ALL LUNCHESES ARE DESIGNED TO ACCOMMODATE AND/OR OFFER ORDERING OPTIONS FOR THE MOST COMMON DIETARY RESTRICTIONS INCLUDING GLUTEN FREE, VEGETARIAN, AND PLANT-BASED.

20 person minimum order

### BAKED POTATO BAR

Baked russet and sweet potatoes served with an assortment of topping including butter, sour cream, shredded cheese, bacon, roasted broccoli, black beans, salsa, crispy onions, and scallions. Served with a chef's choice seasonal green salad.

Add 4 oz grilled chicken  
Add cheese sauce

### BUILD YOUR OWN RICE BOWLS

Choice of teriyaki chicken, Korean bulgogi beef, honey sriracha glazed salmon, or Asian marinated tofu. served with rice, assorted fresh and marinated veggies, and spicy mayo.

Add 4 oz extra protein  
Can't choose a protein? Split your protein (6 total ounces) so guests can choose one or have a little of both  
Add rainbow veggie spring rolls

### DELI SALADS TRIO LUNCH (ALSO AVAILABLE AS A BOXED LUNCH)

Tarragon chicken salad, Mediterranean tuna salad, and herby grated egg salad served with mini brioche buns, sliced tomato, and leaf lettuce for creating sandwiches or GF lettuce wraps. Served with chips and a chef's choice seasonal green salad.

Add GF buns  
Add fruit

### SALAD BAR

Our salad bar changes with the seasons but will always include 20+ ingredients including assorted greens, seasonal veggies, beans/legumes, assorted cheeses, meats, nuts/seeds, parmesan peppercorn dressing, and champagne dijon vinaigrette. Bread & butter included.

### ITALIAN LUNCH BUFFET

Seasonal chef's choice vegetarian lasagne, italian chopped salad with shredded lettuce, provolone, salami, tomato, chickpeas, peperoncini, and red wine vinaigrette, served with garlic bread (meat and dairy can be served on the side upon request to accommodate dietary restrictions)

Add meatballs in marinara  
Sub GF lasagne  
Add antipasti platter  
Add roasted seasonal veggie  
Add butternut squash arancini  
Add caprese salad

### CARIBBEAN ISLANDS LUNCH BUFFET

Choice of jerk chicken thighs or mojo braised pork (GF), served with coconut rice and beans (V/GF), roasted jerk spiced sweet potatoes (V/GF), and citrus cabbage slaw (V/GF)

Add 4 oz extra protein  
Can't choose a protein? Split your protein (6 total ounces) so guests can choose one or have a little of both

### SANDWICH PLATTERS

Includes one sandwich per person, chef's choice seasonal green salad, chips + house made onion dip. Choose up to three (3) sandwiches from our menu (excluding lobster rolls), minimum five (5) of a given variety.

Add fruit

# food gallery™

CATERING

EST. 2014

## lunch

A LUNCH FROM FOOD GALLERY SHOWS COWORKERS AND CLIENTS HOW VALUED THEY ARE, WITH ARTFULLY PRESENTED, GREAT TASTING FOOD THAT WILL IMPRESS AND SATISFY. ALL LUNCHESS ARE DESIGNED TO ACCOMMODATE AND/OR OFFER ORDERING OPTIONS FOR THE MOST COMMON DIETARY RESTRICTIONS INCLUDING GLUTEN FREE, VEGETARIAN, AND PLANT-BASED.

20 person minimum order

When ordering boxed lunches, we request a minimum quantity of 10 each per chosen item

## boxed lunches

### SANDWICH BOXED LUNCH

Served with a seasonal chef's choice salad, chips, and a cookie.

**Turkey & bacon sandwich** with caramelized onions, havarti cheese, tomato, lettuce, honey dijon, garlic mayo, on butter griddled ciabatta

**Roast beef sandwich** with roasted tomato, caramelized onion, baby swiss, horseradish cream, onion bun

**Tarragon chicken salad sandwich** with leaf lettuce on brioche

**Ham and brie sandwich** with apple, apricot and pickled mustard seed jam, arugula, on butter griddled ciabatta

**Italian grinder** with salami, prosciutto, and mortadella, provolone cheese, shredded lettuce, pickled peppers, red wine vinaigrette, and garlic aioli on an Italian loaf

**Ultimate BLT** with a bacon lattice, thick sliced tomato, leaf lettuce, and mayo on Texas toast

**Tuna salad sandwich** with leaf lettuce, sliced tomato, and crushed kettle chips on brioche

**New England lobster roll** lobster salad with celery, lemon, and tarragon, on a split top bun

**Fresh veggie sandwich** with cucumber, tomato, thin shaved red onion, avocado, sprouts, herbs, provolone cheese, and herb aioli on multigrain bread

**Grilled veggie sandwich** with grilled halloumi cheese, grilled zucchini, roasted red bell pepper, grilled onion, and curry aioli on butter griddled ciabatta

**Vegetarian banh mi sandwich** with marinated tofu, mushroom pate, pickled carrots and daikon, cucumber, jalapeno, and sriracha mayo

### COMPOSED SALAD BOXED LUNCH

Served with bread and butter and a cookie

**Italian chopped salad** with iceberg and radicchio mix, salami, provolone, chickpeas, tomato, red onion, and house made Italian vinaigrette | GF

**Asian spinach and soba noodle salad** with shredded carrots, bell peppers, cucumber, snow peas, and sesame ginger vinaigrette | V

**Caesar salad** with house-made garlic croutons, parmesan, and caesar dressing

**Garden veggie salad** with tomatoes, cucumber, carrots, hard boiled egg, sunflower seeds, shredded cheese, and choice of parmesan peppercorn dressing or champagne vinaigrette | GF/V

**Mixed greens salad** with fresh seasonal fruit, shaved red onion, blue cheese, candied walnuts, and sherry vinaigrette | GF/V

**Greek Salad** with romaine, tomato, cucumber, feta, kalamata olives, and lemon vinaigrette | GF/V

Add grilled chicken  
Add sauteed salmon  
Sub gluten free



GLUTEN-FREE



VEGETARIAN



PLANT-BASED

# food gallery™

CATERING

EST. 2014

## lunch

A LUNCH FROM FOOD GALLERY SHOWS COWORKERS AND CLIENTS HOW VALUED THEY ARE, WITH ARTFULLY PRESENTED, GREAT TASTING FOOD THAT WILL IMPRESS AND SATISFY. ALL LUNCHES ARE DESIGNED TO ACCOMMODATE AND/OR OFFER ORDERING OPTIONS FOR THE MOST COMMON DIETARY RESTRICTIONS INCLUDING GLUTEN FREE, VEGETARIAN, AND PLANT-BASED.

20 person minimum order

When ordering boxed lunches, we request a minimum quantity of 10 each per chosen item

## grain bowls

### ASIAN RICE BOWL | GF

Brown rice topped with your choice of teriyaki chicken, Korean bulgogi beef, honey-sriracha glazed salmon, or Asian marinated tofu, served with an assortment of fresh and marinated veggies, sriracha mayo, unagi sauce, served with a cookie.

### MEDITERRANEAN RICE BOWL | GF

Rice chickpea, herbs, and spinach mix topped with your choice of mediterranean marinated chicken or lemon herb salmon, served with, tomatoes, cucumbers, feta cheese, and kalamata olives, served with a cookie

### HARVEST BOWL | GF

An assortment of GF grains, cooked pilaf style in veggie stock, mixed with herbs and butter toasted almonds, topped with choice of mustard marinated chicken or salmon, or herb marinated tofu, assorted grilled seasonal veggies, avocado, and dijon vinaigrette, served with a cookie

### SPANISH RICE BOWL | GF

Spanish style rice topped with choice of braised chicken, braised mojo pork, or vegan chorizo, black bean and corn salsa, avocado, cilantro, and sauce Priscilla, served with a cookie

### CARIBBEAN RICE BOWL | GF

Coconut rice and beans topped with choice of mojo braised pork or jerk grilled chicken, roasted sweet potato, and citrus cabbage slaw, served with a cookie

### EGG ROLL IN A BOWL | GF

Mixture of GF rice noodles and shredded roasted cabbage tossed in ginger, sesame, and soy, topped with, choice of ground pork, ground chicken, shrimp, or tofu, shredded carrots, roasted mushrooms, scallions, sweet chili sauce and spicy mayo, served with a cookie

Sub gluten free dessert

## desserts & beverages

### ASSORTED COOKIES

### ASSORTED BROWNIES & BARS

### BOTTLED & CANNED BEVERAGES

- Bottled water
- La Croix sparkling water (assorted flavors)
- Coke
- Diet Coke
- Sprite
- San Pellegrino sparkling Juice (assorted flavors)
- 3Leche Befuma N/A cocktails - fruit, herb & botanical infused, locally made (assorted flavors)
- ISH N/A canned cocktails (assorted flavors)



We offer full service catering for all different types of events. Remember, it's never too early to start reserving dates and planning for weddings, grad parties, holiday parties, client events, product launches, employee appreciation, or any other special occasion. And, Food Gallery is a preferred vendor at many of the Twin Cities most sought after and diverse event venues. Check out our website for a full list of vendor and venue partners. Let Food Gallery Catering create an inspired, unique, delicious menu just for you! Contact our sales team at [info@foodgallerycatering.com](mailto:info@foodgallerycatering.com) for details.

Food Gallery Catering does lunch delivery unlike anything you're used to. We deliver great tasting, beautifully served, honest, and artful food for meetings and corporate events. When your guests, clients, and co-workers see that you've brought a Food Gallery lunch, they'll understand immediately that you've gone above and beyond to show how valued and appreciated they are. For your next meeting, choose between boxed or buffet style service from our unique and diverse menu which includes healthy, seasonal ingredients, and fresh, from-scratch fare. We are equipped to serve groups from 20 to 200+ and will do our very best to accommodate dietary restrictions, allergies, and special requests.

### **ORDER MINIMUMS & PRICING TERMS:**

- Orders must be placed 5 business days in advance of your meeting or event\*
- 20 person minimum order
- When ordering boxed lunches, we request a minimum quantity of 10 each per chosen item
- Payments may be split by up to 3 people
- Prices subject to change

\*At Food Gallery we make all of your food fresh and from scratch and therefore have to plan, source, and execute your menu from start to finish each time you order. Creating food in this way allows us to customize and offer the freshest food possible. And, while we would love to be able to accommodate last minute orders, you'll receive the best food and service when we know menu choices, number of guests, and dietary restrictions well in advance. If you do find yourself with a last minute need, give us a call and we'll do our best to accommodate your group, though a limited menu may apply.

### **WHAT TO EXPECT WITH BUFFET DELIVERIES**

- All cold items come served on/in compostable platters & bowls
- All hot items come in recyclable aluminum pans; disposable chafers and sterno are included
- Compostable plates and compostable utensil packets - which include a fork, spoon, knife, and napkin - are included
- If a client wants fancier plates (i.e. bamboo) or fancier cutlery (i.e. nicer/larger napkins or heavier duty utensils) these items are available upon request for an up-charge which is dependent on items provided
- All items will be labeled with a sticker. Buffet signage is available upon client request.
- Delivery fees are assessed based on the distance from the kitchen to the delivery location as well as the complexity of the set up.
- For large deliveries where not all food ordered will fit on the buffet at the same time, clients are responsible for replenishing the buffet throughout meal service. They should also have a plan for holding backup food at temperature, either hot or cold. If they do not have sufficient facilities for holding food at temperature, Food Gallery can provide black insulated boxes for hot & cold items. There is a \$50 deposit per box which will be refunded when the boxes are returned to FGC. If our staff retrieve the boxes, an additional pick-up fee will be applied to the final invoice.

### **WHAT TO EXPECT WITH BOXED MEAL DELIVERIES**

- All cold items come served in compostable boxes
- All hot items come served in recyclable, microwavable black plastic containers with clear lids
- Compostable utensil packets - which include a fork, spoon, knife, and napkin - are included
- Cold items are transported and delivered in brown craft paper bags
- Hot items are transported in insulated black boxes which are NOT left onsite with clients
- All food containers are labeled with a sticker indicating contents
- As a standard, when Food Gallery delivers boxed meals, we set them up for meal service at the location indicated by the client (taking them out of the boxes or bags in which they were transported and setting them up, grouped together with like items for easy service). If guests aren't immediately eating, client is responsible for providing options for hot and cold storage. If we are aware ahead of time that hot items will not be consumed immediately upon delivery, Food Gallery will provide instructions for reheating.
- Delivery fees are assessed based on the distance from the kitchen to the delivery location as well as the complexity of the set up.