



# food gallery™

CATERING

EST. 2014

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## appetizers

APPETIZERS, WHETHER PASSED OR ON A BEAUTIFULLY DISPLAYED STATION, ARE THE PERFECT WAY TO OFFER WARM HOSPITALITY AS YOU WELCOME GUESTS TO YOUR EVENT.

FOOD GALLERY OFFERS A WIDE VARIETY OF WARM AND COLD APPETIZERS TO DELIGHT GUESTS AND SATISFY EVERY PALATE.

Minimum order 24 each of any given individual appetizer. Note: some appetizers only available seasonally

## appetizers: cold

### STEAK & EGGS CANAPÉ

Chive blini, tarragon aioli, shaved beef tenderloin, soft cooked quail egg

### DEVILED EGGS | GF/DF

- Classic
- Sriracha with candied bacon
- Green eggs & ham (peas, prosciutto)

### LOBSTER & AVOCADO ON BRIOCHE

Sun dried tomato and fresno chili relish

### BLT CROSTINI | DF

Whiskey bacon jam, confit tomato, garlic aioli, crispy brussel sprouts

### SHRIMP COCKTAIL SKEWER | GF/DF

### SMOKED SALMON ON EVERYTHING BAGEL CRACKER

Dill cream cheese, thin sliced onion, capers

### CAPRESE SKEWERS | GF/V

Olive oil, salt, pepper, basil pesto, balsamic glaze

### WATERMELON CANAPÉ | GF/V

Whipped feta, mint, pistachio (seasonal)

### CROSTINI WITH ROMESCO, BURRATA, & ORANGE | V

### WHIPPED BLUE CHEESE & PEAR ON LAVASH | V

Thyme, honey

### DUCK RILLETTE ON AN ORANGE CRISP | GF/DF

Orange cherry compote, microgreens

### CROSTINI WITH RICOTTA, CRACKED OLIVE & VEGGIE GIARDINARA | V

### TOASTED SOURDOUGH CANAPE | V

Sage pesto, goat cheese, crispy mushrooms

### MARINATED SHRIMP & AVOCADO ON BRIOCHE

Pickled fresno chili, fennel

### SPINACH & WHIPPED FETA PROFITEROLE | V

Micro green

### RAINBOW VEGGIE SPRING ROLL | GF/V/DF

- Sriracha mayo, tamarind peanut dipping sauce
- Add Shrimp

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**BAKED FETA IN PHYLLO | V**  
Pistachio, orange zest, honey

**SPICY TUNA CRISPY RICE | GF/DF**  
Wasabi greens

**BUTTERNUT SQUASH ARANCINI | V**  
Chipotle aioli (seasonal)

**CRAB CAKES | DF**  
Stone ground mustard aioli  
- 1 oz (best for tray passing)  
- 2 oz (best for appetizer stations)

**SALMON CAKES | DF**  
Lemon dill aioli  
- 1 oz (best for tray passing)  
- 2 oz (best for appetizer stations)

**WALLEYE CAKES | DF**  
Caper & cornichon remoulade  
- 1 oz (best for tray passing)  
- 2 oz (best for appetizer stations)

**MISO BROWN BUTTER SCALLOPS | GF**

**MISO BROWN BUTTER KING OYSTER MUSHROOM "SCALLOPS" | GF/V**

**SWEET CORN FRITTERS | V**  
Chipotle peach compote, serrano

**TERIYAKI CHICKEN SKEWER | GF/DF**  
Pineapple relish, scallions, sesame seeds

**MEDITERRANEAN CHICKEN SHAWARMA SKEWER | GF/DF**  
Parsley, mint, & red pepper confetti, lemon yogurt

**PEANUT SATAY CHICKEN SKEWER | GF/DF**  
Tamarind peanut sauce, scallions

**HIGH-BROW HOG IN A BLANKET**  
Andouille sausage, puff pastry, apricot mustard

**FGC SIGNATURE MEATBALLS | DF**  
Choice of BBQ, classic marinara, or ginger hoisin glaze (2 oz per portion, approx. 3-4 meatballs)

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## appetizers: warm

### SWEDISH MEATBALLS

Lingonberry jam

### LAMB MEATBALLS

Feta, currants, tomato mint jam

### PORK FRIED SPRING ROLLS | DF

Sweet chili dipping sauce

### MINI HARD SHELL TACOS | GF

- Braised chicken, pickled red cabbage, lime crema
- Mojo pork, sauce priscilla, onions, cilantro, radish
- Beef barbacoa, salsa crudo, sauce priscilla

### CHORIZO & MANCHEGO CHEESE STUFFED DATES | GF

### PICADILLO BEEF EMPANADAS

Chimichurri, chipotle sour cream

### CHEESE GRIT FRITTERS | V

Cajun aioli

### BACON WRAPPED JALAPENO POPPERS | GF

### CRISPY PORK BELLY & WAFFLE SKEWERS

Chipotle maple syrup

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## appetizers: plant based

**VEGAN HEIRLOOM TOMATO FLATBREAD | V/PB**  
Herb oil, micro greens, flakey salt (seasonal)

**PINEAPPLE SKEWERS WITH TAJIN & CILANTRO | GF/V/DF/PB**

**MELON SKEWERS WITH PISTACHIO DIKKAH | GF/V/DF/PB**  
Basil, olive oil, flakey salt (seasonal)

**VEGAN CRISPY TOFU WITH CITRUS SPROUT SALAD & AVOCADO | GF/V/DF/PB**

**COLD GARLIC SZECHUAN PEANUT NOODLES | GF/V/DF/PB**  
Green onion, ginger, rice noodles, tamari

**COLD SOBA NOODLE SALAD WITH CRISPY MUSHROOMS | V/DF/PB**  
Herb dressing, chili crisp

**CHICKPEA CAKES | GF/V/DF/PB**  
Cashew cream, gremolata

**BLACK BEAN & BUTTERNUT SQUASH EMPANADAS | V/PB**  
Pico de gallo, avocado mash

**OYSTER MUSHROOM SATAY | GF/V/DF/PB**  
Green onion, sesame seeds

**SILKY SWEET CORN & COCONUT SOUP SHOOTERS | GF/V/DF/PB**  
Chili oil, basil oil, crispy shallots, cilantro, fresno chilis (seasonal)

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**FOOD GALLERY SIGNATURE BEEF SLIDER**

American cheese, house special sauce, caramelized onions, brioche bun

**PORCHETTA SLIDER**

Gruyere, herb aioli, arugula dressed in lemon

**FRIED CHICKEN SLIDER**

- Remoulade, shredded lettuce, brioche bun  
- Nashville hot style, mayo, shredded lettuce, bread & butter pickles

**SHORE LUNCH WALLEYE SLIDER**

Fried walleye, tartar sauce, shaved lettuce

**MINI REUBEN SANDWICH**

Pumpernickel, corned beef, 1000 island, sauerkraut, Swiss cheese

**MINI CUBAN SANDWICH**

Roast pulled pork, thin shaved ham, Swiss cheese, housemade pickles yellow mustard

**CHICKEN & WAFFLES SLIDER**

Chipotle maple glaze, waffle bun

**MINI BALLPARK HOTDOGS | DF**

Ketchup, mustard, diced onion, pickle relish (condiments served on the side on buffets)

**MINI FLANK STEAK SANDWICH**

Marinated flank steak, cilantro, caramelized onions, cotija mayo, brioche bun

**FIRECRACKER SHRIMP SLIDER**

Shrimp patty, firecracker sauce, Asian slaw

**MEATLOAF SLIDER**

Dijonaise, caramelized onion, brioche bun

**MINI MARINATED TOFU BANH MI | V/DF**

Pickled daikon & carrot, sliced jalapeno, sriracha mayo, cilantro

**BLACK BEAN & SWEET POTATO SLIDER | V**

Guacamole, arugula, pickled red onion

**NASHVILLE HOT TOFU SLIDER | V**

Mayo, shredded lettuce, bread & butter pickles, brioche bun

**MUSHROOM SHAWARMA SLIDER | V**

Lemon dressed arugula and herbs, feta spread

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## platters & boards

### ANTIPASTI PLATTER | GF

Assorted cured meats, sausages, hard & soft cheeses, house pickled veggies, assorted crackers, & flatbreads

### CHEESE & SEASONAL FRUIT PLATTER | GF/V

Assorted hard & soft cheeses, seasonal fruit, assorted crackers & flatbreads

### FRESH SEASONAL FRUIT PLATTER | V/DF

### ROASTED SEASONAL VEGGIE PLATTER | GF/V/DF

Curry aioli

### FRESH VEGGIE CRUDITE | GF/V

Creamy parmesan peppercorn dressing & hummus

### MEDITERRANEAN MEZZE PLATTER | GF/V

Seasonal hummus, marinated feta, artichoke walnut pesto, sliced fresh veggies, olives, peperoncini, & naan

### FRENCH ONION TART | V

Puff pastry, gruyere (serves approx. 10-12)

### MUSTARD GLAZED GRILLED CHICKEN PLATTER | DF

Pearl couscous, veggie confetti, arugula, champagne vinaigrette

### MEDITERRANEAN GRILLED CHICKEN PLATTER | DF

Orzo salad, tomato, cucumber, parsley, mint, lemon vinaigrette

### GRILLED BEEF TENDERLOIN PLATTER | GF

Roasted mushrooms, horseradish cream sauce (serves approx. 20)

### WHOLE ROASTED SIDE OF SALMON | GF/DF

Salmoriglio - lemon, capers, herbs, garlic, olive oil, herb couscous (serves approx. 20-25)

## stations

STATIONS ARE A PERFECT OPTION IF YOUR EVENT CALLS FOR VARIETY, CREATIVITY, AND A BIT OF A FUN AND FLOWING VIBE.

TREAT GUESTS TO FLAVORS RANGING FROM TACOS TO DIM SUM, UPSCALE CHARCUTERIE TO STATE FAIR CLASSICS, ALL WHILE GIVING THEM THE FREEDOM TO MOVE AROUND, MINGLE, AND MAKE GREAT MEMORIES.

Minimum order 15. Note: some menu items only available seasonally

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## dips & spreads

### **CHEESE STUFFED SUGAR PUMPKINS | V**

Smoked gruyere, white wine, thyme, crostini (seasonal, serves approx. 20-25)

### **ARTICHOKE & SPINACH DIP | GF/V**

Served with mini naan (serves approx. 25)

Optional: add crab

### **BAKED FETA | GF/V**

Kalamata olives, tomato, red onion, lemon, herbs, olive oil, served with mini naan (serves approx. 25)

### **BUFFALO CHICKEN DIP | GF**

Served with pretzel bites and celery sticks (serves approx. 25)

### **FISH SPREADS TRIO | GF**

Smoked white fish spread, salmon mousse, tonato (tuna, anchovy, capers, herbs, lemon, garlic)  
served with assorted crackers (serves approx. 25)

### **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)

### **PIMENTO CHEESE | V**

Served with lubhouse crackers (serves approx. 25)

### **WHITE QUESO WITH JALAPENO | GF/V**

Served with tortilla chips (serves approx. 25)

Optional: add chorizo

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## themed stations

### THROWBACK STATION

Choose 3 of the following options, portioned at 2 servings per person:

- Swedish meatballs
- Pepperoni pizza rolls
- Scratch made ham & cheese hand pies
- Tater tot hotdish
- Mini chicken pot pie
- Smiley fries with Top-the-Tater | V
- Fish sticks with tartar sauce | DF
- Sloppy joe sliders | DF
- Green bean casserole | V
- Grilled cheese with tomato jam | V
- High-brow hogs in a blanket

### GRAZING TABLE

A table beautifully & bountifully filled with an assortment of cured meats, grilled sausages, hard & soft cheeses, chef's choice dips & spreads, fresh & roasted seasonal veggies, fresh & dried seasonal fruit, pickles, olives, & assorted crackers & flatbreads (minimum 100 person)

### STREET TACO STATION

Choose 3 of the following options, portioned at 2 tacos per person:

- Braised chicken, pickled red cabbage, sauce priscilla | DF
- Mojo pork, sauce priscilla, onions, cilantro, & radish | DF
- Beef barbacoa, sauce priscilla, salsa crudo | DF
- Blackened shrimp, red cabbage & pineapple slaw, sauce priscilla | DF
- Black bean, elote corn, pico de gallo, queso fresco | V
- Vegan chorizo taco, crispy potato, pico de gallo | V/DF/PB

### POKE STATION | GF/DF

Spicy tuna, ginger soy grilled shrimp, marinated & fried tofu, sushi rice, edamame, marinated cucumber, Asian slaw, seaweed salad, scallions, cilantro, soy sauce, chili garlic sauce, spicy mayo, unagi sauce, crispies

### DIM SUM STATION

Includes all of the following options:

- Firecracker shrimp (2 per person) | GF/DF
- Pork fried spring rolls with sweet chili dipping sauce (1 per person) | DF
- Vegan tofu & mushroom lettuce wraps (1 per person) | GF/V/DF/PB
- Chicken pot stickers with ponzu dipping sauce (2 per person) | DF
- Hoisin glazed meatballs (2 oz. per person, approx. 3-4 meatballs)

### ASIAN TAKE-OUT STATION

Includes choice of appetizer and choice of protein plus all sides listed below:

- Choice of chicken fried egg rolls or vegetarian cream cheese wontons
- Cold peanut noodles
- Veggie fried rice
- Stir fried veggies in garlic sauce
- Choice of one protein:
  - Breaded sesame chicken
  - Spicy kung pao chicken
  - Orange Beef
  - Black pepper beef & cabbage stir fry
  - Asian sticky glazed pork ribs
- Add a second protein

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## themed stations

### SLIDERS & DOGS BAR

Choose 3 of the following options, portioned at 2 per person:

- FGC signature slider
- Porchetta slider
- Fried chicken slider | DF
- Shore lunch walleye slider | DF
- Mini ballpark style hotdog | DF
- Mini reuben sandwich
- Mini Cuban sandwich
- Chicken & waffle slider
- Firecracker shrimp slider | DF
- Meatloaf slider
- Marinated flank steak sandwich
- Mini marinated tofu banh mi | V/DF
- Black bean & sweet potato slider | V/DF
- Mushroom shawarma slider | V
- Nashville hot tofu slider | V

### Optional add-ons:

French fries or tater tots with ketchup & ranch (minimum order 50)

Note: for efficiency and safety this add on requires propane fryer rental with an appropriately vented area for frying and a chef attendant

### MEDITERRANEAN STATION

Includes all of the following options:

- Mediterranean chicken shawarma skewers | DF
- Mediterranean mezze platter
- Salmon cakes with dill aioli | DF

### NACHO BAR | GF

Tortilla chips, choice of braised chicken or ground beef, black beans & corn salsa, pico de gallo, cheese sauce, shredded lettuce, & pickled jalapenos

Optional: add a second protein

### POPCORN BAR | GF/V

Individual bags of Candyland gourmet popcorn, choose two flavors from the following:

- Butter
- Cheese
- White Cheddar
- Caramel
- Sea Salt Caramel
- Chicago Mix
- Jalapeno White Cheddar (seasonal)
- Chocolate Drizzle (+ \$1.00 per person)
- Butter Toffee with Nuts (+\$1.00 per person)

### CUSTOM STATIONS ALSO AVAILABLE!

Ask our talented chefs and sales team to create a custom themed station with a variety of on and off menu items. Prices and availability vary. Popular themes include:

- Southern foods station
- MN State Fair themed station
- Polynesian tiki party station

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Order minimum 50. Chef attendant fees apply to all stations below, billed at \$50/hour with a 2 hour minimum per chef.

## chef attended themed stations

### CHEF ATTENDED CARVING STATION

3-4 ounces of chef carved protein per person, served with assorted rolls and accompaniments listed below. Station also includes roasted seasonal veggies with curry aioli and cheese and seasonal fruit with assorted crackers. Number of chefs required is based on guest count and number of protein options offered. Minimum one chef per 1-100 guests per protein, additional chefs required as guest count and number of protein options increase.

#### Choose from the following:

Roasted turkey breast with tarragon aioli and ginger cranberry relish | GF/DF  
Ham with rosemary and thyme honey mustard | GF/DF  
Marinated flank steak with chimichurri and sauce priscilla | GF/DF  
Beef tenderloin with horseradish cream sauce | GF  
Sausage with assorted mustards | GF/DF

#### Add chef carved meat to any other station or buffet:

Meat with no sides

#### Make it a complete meal by adding a salad:

Garden salad with carrots, cucumber, pickled red onion, and champagne vinaigrette | GF/DF  
Caesar salad with house made croutons, parmesan, and caesar vinaigrette | GF

### CHEF ATTENDED PIZZA STATION

Choose 2 flavors, pizzas are cut into 8 slices, portioned at 2.5 pieces per person. Note: this station requires the use of propane pizza ovens that can only be used in a highly ventilated area such outdoors. This should be considered before ordering as additional fees and set up requirements may apply. Number of chefs required is based on the guest count. Minimum one chef per 1-50 guests, additional chefs required as guest count increases.

#### Choose from the following:

**Margarita pizza (V)** - fresh mozzarella, tomato, basil, olive oil  
**Pepperoni and sausage pizza** - marinara, shredded mozzarella cheese  
**Pork Belly Pizza** - roasted broccoli, roasted garlic, olive oil, shredded mozzarella cheese, parmesan  
**Roasted wild mushroom pizza (V)** - caramelized onions, fontina, roasted garlic, thyme, truffle oil  
**Mediterranean pizza (V)** - artichoke, roasted tomato, kalamata olives, spinach, pesto, shredded mozzarella, feta  
**White chicken pizza** - grilled chicken, caramelized onions, roasted garlic, white sauce, shredded mozzarella cheese, parmesan

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## chef attended themed stations

### CHEF ATTENDED NOODLE BAR

Chefs tossing pasta fresh in front of guests and placing it in chafing dishes for a serve-yourself style at the station. Number of chefs required is based on number of guests and number of pasta options. Minimum one chef per 1-50 guests, additional chefs required as guest count increases.

#### Tasting portion

#### Entree portion with sides

Served with focaccia, choice of caesar or house salad, and chef's choice roasted seasonal veggie with balsamic and parmesan

#### Choose two of the following:

- Spaghetti with classic marinara | DF
- Pappardelle pasta with braised pork ragu, shaved pecorino
- Strozzapreti with white pesto, pistachio, ricotta, lemon
- Gemelli pasta with basil pesto and roasted seasonal veggies
- Linguine with tomato, arugula, tarragon, and mascarpone
- Red wine spaghetti with pancetta
- Spaghetti with lemon, olive oil, and calabrian chili | DF/PB
- Beet gnocchi with brown butter, orange, chives, goat cheese, pistachios
- Ginger scallion ramen noodles with seasonal veggies | DF/PB
- Pho with sliced beef, rice noodles, jalapeno, cilantro, mint, bean sprouts, hoisin, and sriracha | GF/DF
- Miso tori ramen with chicken broth, pulled chicken, ramen noodles, soy egg, mushrooms, and scallions

#### Optional add-ons:

- 3rd pasta option
- Grilled chicken | DF/DF
- Italian Sausage | GF/DF
- Shrimp | GF/DF
- Meatballs
- Soy marinated tofu | GF/V/GF/PB
- Antipasti platter

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