

food gallery™

CATERING

EST. 2014

let's celebrate!

THANK YOU FOR INVITING US TO BE A PART OF YOUR HOLIDAY CELEBRATION. WE ARE GRATEFUL BEYOND MEASURE FOR YOU, OUR CLIENTS, WHO DAILY GIVE US THE OPPORTUNITY TO DO WHAT WE'RE MOST PASSIONATE ABOUT: SHOWING THOUGHTFUL HOSPITALITY AND CARE FOR OUR PEOPLE AND OUR COMMUNITY THROUGH HONEST, ARTFUL FOOD & SERVICE.

Minimum order 2 dozen for appetizers & desserts (excluding whole cakes)

holiday 2023

APPETIZERS

Delight in the magic of the holiday season with our exquisite array of appetizers that promise to ignite your taste buds and set the festive mood. Below you'll find seasonal bites as well as platters perfect for getting the party started. Not seeing something you have your heart set on? Check out our regular menu including tons of warm and cold appetizers, platters, and stations that are perfect for holiday entertaining and that will suit all of your guests tastes and dietary needs.

Cheesy Bacon Wrapped Puff Pastry Twists	\$2.50
Jalapeno Popper Gougers	\$2.00
Cranberry Pistachio, & Goat Cheese Truffles	\$3.00
Surf & Turf Canape	\$7.00
Ham & Cheddar Feuilliete	\$3.00
Pumpkin Beer Soft Pretzel Sticks with Chipotle Queso	\$5.00
Roasted Root Veggie Platter with Dill & White Harissa	\$6.00
Roast Turkey Slider	\$6.00
Blackened Salmon BLT Slider	\$7.00
Seafood Charcuterie	\$25.00

COMMUNAL MEALS

Around a holiday table, time slows down, and the worries of the world seem to fade away. Bowls and plates are passed with open hearts and open hands, nourishing not only our bodies but also the bonds that tie us together. In this spirit, we've focused our holiday 2023 menu on the act of coming together with family and friends over a communal meal. Following are three show-stopping main dishes with accompanying sides that can be served family style or as a buffet. Each menu is curated to highlight the flavors of the season and designed to display beautifully, taking all of the heavy lifting out of planning and executing your holiday gathering.

HOLIDAY HAM PARTY

\$16.00

Served family style or as a buffet. Includes all of the following:

- Carved, spice rubbed, roasted bone-in ham served with herb jus | GF/DF
- Brioche buns and sweet hawaiian buns
- Assorted condiments - yellow mustard, spicy brown mustard, mayo, whipped salted butter
- Thin shaved yellow onion
- Assorted pickles - pickled jalapeno, bread & butter pickles, pickled red cabbage

MAKE IT A MEAL WITH THESE SUGGESTED SIDES

- Chips & caramelized onion dip (serves approx. 25) \$112.50
- Roasted seasonal veggie platter with curry aioli \$6.50
- Cheese & seasonal fruit platter \$10.00

WHOLE SALT BAKED FISH WITH CITRUS & HERBS

\$38.00

Served family style or as a buffet. Includes all of the following:

- Sauce salmoriglio with olive oil, garlic, lemon, italian herbs, capers
- Farro Salad with fennel, apple, arugula, and dijon vinaigrette | V/DF
- Roasted root veggie and kale hash | V/GF/DF/PB
- Focaccia with salsa di parma

BRAISED LEG OF LAMB

\$54.00

Served family style or as a buffet. Includes all of the following:

- Braised carrots, parsnips, and olives with herbs and lamb jus
- Celery root puree
- Winter greens salad with pear and pomegranate gremolata
- Grilled sourdough with honey whipped goat cheese and marinated olives

GF GLUTEN-FREE

V VEGETARIAN

DF DAIRY FREE

PB PLANT-BASED

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HOLIDAY TREATS

No holiday feast is complete without something sweet. On this year's holiday treats menu, the iconic and nostalgic flavors of the season take shape in the form of cookies, cakes, and bars, perfect for sharing with those you love (and those you just like a lot too!).

Eggnog latte cookies	\$2.50
Brown sugar maple ginger cookies	\$2.50
Hot chocolate crinkle cookies GF/PB	\$2.50
Chocolate peppermint cookies GF/PB	\$2.50
Brown butter apple blondies with cinnamon maple glaze	\$3.50
Chai latte cupcakes with caramel brulee frosting	\$4.00
Chocolate bourbon pecan pie cupcake with butter pecan frosting	\$4.00
Upside down pear gingerbread cake with vanilla whipped cream	\$5.00
Cranberry white chocolate celebration layer cake - 6" serves approx. 8-10	\$55.00

FESTIVE BEVERAGES

Perfect for corporate holiday events or any holiday gathering, these sweetly embellished coffee and cocoa stations offer guests the opportunity to craft the ultimate holiday beverage. Also great boosted with boozy mix-ins for a fun holiday happy hour or after dinner beverage offering.

HOT COCOA BAR

\$9.00

Served with whipped cream, crushed candy canes, mini marshmallows, caramel syrup, mint syrup, hazelnut syrup, gingerbread syrup, and amaretto syrup for a cocoa create-your-own adventure.

FANCY COFFEE BAR

\$9.00

Served with whipped cream, mini milk chocolate chips, mini white chocolate chips, caramel syrup, mint syrup, hazelnut syrup, gingerbread syrup, and amaretto syrup for a coffee create-your-own adventure.

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