

ADDITIONAL THOUGHTS

FRUIT & CHEESE- \$5.95 PER PERSON

Assorted domestic & imported cheese board with seasonal fruits, whole grain toast, cracker assortment or herb foccacia

SEASONAL CRUDITE- \$3.25 PER PERSON

Assorted fresh seasonal vegetable display with buttermilk dip

GRILLED VEGETABLE ANTIPASTO WITH ITALIAN CHEESES- \$9.25 PER PERSON

Imported Italian cheese selection with balsamic glazed vegetables, roasted sweet peppers, mixed olives & crostini

SNACKS- \$2.00 PER PERSON

Assorted snack bags including: Cracker Jack, Chex Mix,, combos, granola bars, assorted candy mini's and fruit snacks

STARTERS & APPETIZERS

Contact us for a seasonally designed list of appetizers, hors d'oeuvres, snacks, starters & platters for your special event

SAMPLE MENU SUGGESTIONS

**Classic shrimp cocktail with bloody mary dipping sauce*

**Mushrooms stuffed with Danish bleu, sweet wine & leek*

**Greens with confetti vegetables- buttermilk dressing*

**Walnut crusted chicken with white wine & whole grain dijon mustard cream*

**Seasoned basmati rice & sugar snap peas*

**Assorted bread basket & butter*

**Cheese cake mini's*

**Assorted beverage*

Per person: \$25.95

FEELING FOOD SAVVY! WE WILL ASSIST YOU IN DESIGNING A PERSONALIZED MENU

for breakfast, lunch or other special catered events. A 24 hour notice is required for all services, but we ALWAYS accommodate rush orders!

FOR SPECIAL EVENTS & AFTER HOURS SERVICE, PLEASE CONTACT OUR HOME OFFICE AT 609 734 0074...

*All paper goods & serving utensils provided
The client assumes responsibility
for the safekeeping of our serving
inventory until pick-up
18% paper/service/set & delivery charge*

JANUARY 2008

CORPORATE CATERING GUIDE



where food is a work of art

206 CARNEGIE CENTER, PRINCETON- NJ
PHONE: 609 734 0074 FAX: 609 734 0704

902 CARNEGIE CENTER, PRINCETON- NJ
PHONE: 609 275 8600 FAX: 609 275 8700

100 COLLEGE ROAD WEST, PRINCETON- NJ
PHONE: 609 520 8900 FAX: 609 520 0550

200 PRINCETON SOUTH CORPORATE
CENTER, EWING- NJ
PHONE: 609 434 0800 FAX: 609 434 0880

6 CEDAR BROOK DRIVE, CRANBURY- NJ
PHONE: 609 409 4317 FAX: 609 734 0704

VISIT US ON THE WEB @
www.gallerycafe.biz

*The Gallery Cafe provides
"Set for service" delivery from
7:00 AM-3:00 PM
Monday-Friday*

BREAKFAST SERVICE...



COFFEE SERVICE- \$19.50 (Service up to 10)

Brewed coffee, decaf, assorted teas & condiments
Hazelnut or vanilla nut blends available

COFFEE SERVICE- \$1.95 per person (Service for 10 or more)

Brewed coffee, decaf & assorted teas with condiments

ASSORTED BOTTLED BEVERAGE- \$1.75 per person

Bottled Tropicana juices, waters, teas & Coke products

ASSORTED BREAKFAST PASTRIES- \$2.00 per person

Bagels, danish, scones, crumb cake, croissants, mini pastry,
muffins, apple fritters, donuts, cinnamon buns & assorted spreads

FRESH FRUIT- \$3.25 per person

Seasonal melon, berries & mixed citrus/sliced platters or salad

GRANOLA /BREAKFAST BARS - \$2.00 each

POWER BARS- \$2.50 each

GRANOLA/YOGURT - \$2.95 per person

Non-fat yogurt with toasted granola & honey

YOGURT SMOOTHIE- \$2.00 each

CHEESE & FOCACCIA- \$4.75 per person

Assorted Imported & domestic cheese board, tomato & herb foccacia bites

CONTINENTAL BREAKFAST SERVICE- \$8.75 per person

Brewed coffee, decaf & teas, assorted bagels & breakfast pastries,
assorted bottled Tropicana juices, seasonal fruit platter or salad

BREAKFAST WRAPS- \$4.50 per person

Flour tortilla wraps filled with egg, selection of breakfast meats,
assorted cheeses & salsa cruda

OMELET STATION SERVICE- \$10.25 per person (with chef service/fee)

Create your own omelet with choice of bacon, sausage, smoked ham,
saute of pepper, onion or mushroom, cheddar, pepperjack or swiss
Served with breakfast pastries & classic homefries

BREAKFAST CLASSIC- \$11.75 per person (with chef service/fee)

Eggs to order with choice of raisin bread French toast or Belgian waffles,
pure maple syrup, bacon or sausage, classic homefries and fresh fruit salad or platter

LUNCH SERVICE...

TRADITIONAL/SPECIALTY SANDWICHES/CHIPS-

\$6.95 per person

Freshly roasted turkey, beef, smoked ham, albacore tuna salad & grilled chicken
Swiss, provolone, pepperjack, cheddar & American or seasonal selections
Artisan pan rye, white, wheat, specialty, multigrain, ciabatta, foccacia or wraps
Please call for chef's whim & seasonal selections

CLASSIC & SPECIALTY SALADS- \$3.25/\$4.50/\$6.95 per person

Greens with seasonal fresh vegetables & choice of dressing
Caesar salad with herb croutons, parmesan & our classic dressing
ADD: Grilled chicken or Old Bay shrimp
Greens tossed with confetti vegetables, spicy pecans & buttermilk dressing
Pasta salad of sharp provolone, basil glazed vegetables & sweet red pepper vinaigrette
New potato salad with egg, caramelized red onion & creamy dijon dressing
Sweet rice salad with broccoli, sweet pepper, crispy sprouts & rice wine miso vinaigrette
Please call for chef's whim & seasonal selections

WORKING LUNCH- \$13.45 per person

Assorted traditional & seasonal specialty sandwiches
Classic or seasonal salads & snack chips
Assorted sweets: Including cookies, bars, tarts & pastries
Assorted bottled beverage

"GC" BOX OR BAG LUNCH- \$14.45 per person

Our convenient handled box or bag with traditional or specialty sandwich,
snack bag, specialty salad, cookie, fresh fruit & bottled beverage OR our
"Healthy Option" bag lunch with traditional or specialty sandwich, soy chips,
carrot mini's with fat free dip, snackwells, fresh fruit & bottled water

XL CLASSIC PIZZA'S & TOMATO PIES

Plain/Cheese- \$14.95

Traditional & specialty toppings- \$16.95 + \$1 per additional topping

CALZONES & STROMBOLI- \$4.95 per person

CLASSIC PASTA SELECTIONS- \$8.95 per person

-Set for service

Choice of penne, bowties or fusilli pasta with classic marinara, pink vodka,
sundried tomato or bolognese: Pecorino Romano & breadsticks

TOSS-IN ADDITIONS- \$10.50 per person

Grilled chicken, sweet Italian sausage or turkey meatballs

STUFFED PASTA- \$10.95 per person

Please call for chef's whim & additional suggestions

GRILLED PLATTERS- \$12.95 per person

Mixed greens with grilled seasonal vegetables, assorted domestic & imported cheeses
Marinated grilled chicken & beef with assorted bread basket & butter

Add Jumbo shrimp- \$14.45

ENTREES- \$10.95 per person

-Set for service

Grilled chicken with whole grain mustard cream & toasted walnuts
Herb crusted salmon with saffron tomato & frizzled green onion
Grilled sirloin with kabob vegetables, boursin & cabernet glaze
Grilled pork medallions with spicy BBQ sauce & beer battered vidalias
Sautéed chicken with spinach, white wine & mixed basil tomato
Gallery Cafe lump crab cakes with Louisiana remoulade (seasonal)
All entrees include fresh seasonal vegetable/Assorted bread basket
& butter/Accompaniments- (choose one)

Seasoned basmati rice, long grain & wild rice blend, arborio rice (risotto)
Roasted rosemary or cracked black pepper potato, mashed green onion
or roasted garlic potato

Penne or fusilli with classic marinara or pink vodka sauce

Please call for chef's whim & seasonal selections

VEGETARIAN ENTREES- \$9.50 per person

-Set for service

Grilled vegetable & black bean wraps with pepperjack, cheddar & salsa cruda
Sweet roasted pepper hummus with Spring greens, mixed tomato, red onion & pita
Crepe of fresh asparagus, swiss, wild mushroom & tomato cream

All entrees include fresh seasonal vegetable/Assorted bread basket & butter
VEGAN ENTREES AVAILABLE UPON REQUEST
Please call for chef's whim & additional suggestions

STATION SERVICE- \$ per selections

-With chef service fee

Composed Salad, Carving, Pasta, Asian & Seasonal grill

NOT SO USUAL SOUPS- \$2.95 per person

-Set for service

Beef, roasted vegetable & pasta
West Tisbury clam chowder
Chicken, broccoli & red pepper bisque
Turkey, Spring vegetable & sweet rice
Vegetarian roasted vidalia & parmesan
Vegetarian white bean & smoked tomato
Please call for chef's whim & seasonal selections

SWEETS- \$2.50 per person

COOKIES: Chocolate chunk, peanut butter chip,
white chocolate macadamia, oatmeal raisin & classic butter
BARS & TARTS: Coconut fudge, raspberry walnut, lemon, strawberry,
caramel apple, pecan & oreo- additional items per request
PASTRIES: Assorted Italian miniatures & Venetian mix
CAKES & MORE: Extensive cake assortment, chocolate & fruit mousses, creme caramel
and custom requests

CHECK OUT OUR HOLIDAY & SPECIAL EVENTS GUIDE FOR ADDITIONAL SEASONAL MENU SUGGESTIONS

