

SAMPLE VEGETARIAN & VEGAN ENTRÉE'S-\$9/\$17 pp*

Three bean chili with jalapeno corn tortilla's + accompaniments
 Crepe of fresh asparagus, swiss, wild mushroom + tomato cream
 Ginger spiked grilled tempeh with toasted seeds + organic brown rice
 Grilled BBQ tofu with frizzled onion + mashed sweet potato
 Crispy pan seared clabatta with red pepper hummus, tomato + sprouts
 Vegan sushi of nori, sweet rice, avocado + cucumber- wasabi
 Crispy lentil cakes with roasted garlic basil broth

(all served with one side + assorted bread basket)

ADDITIONAL THOUGHTS

SIDES-\$3/\$7 pp*

Mashed parsley, cracked black pepper or roasted garlic potato
 Roasted Yukon potato
 Corn meal crusted new potato
 Traditional candied yams
 Mashed or roasted sweet potato
 Seasoned sweet rice
 Seasoned basmati rice
 Long grain + wild rice blend
 Organic brown rice
 Wild red rice with cranberry + toasted pecans
 Black bread stuffing
 Classic multigrain stuffing
 Cornbread + sweet sausage stuffing
 Roasted green beans with toasted almonds
 Steamed broccoli with roasted sweet pepper confetti
 Asparagus bundles with brie
 Julienne of zucchini + yellow squash- roasted garlic grape tomato
 Sauce of button mushroom
 Baked butternut squash
 Sauce of broccoli rabe- virgin oil
 Corn soufflé
 Creamed peas with wild mushroom

ARTISAN BREADS

Traditional baguettes + batards, sour dough, clabatta,
 sundried tomato, multigrain, black bread,
 herb focaccia, challah + flatbreads

SPREADS/DIPS-\$1/\$4 pp*

First press virgin oil/assorted flavors, hot cherry pepper butter,
 Sweet honey butter, classic bruchetta, bean spreads + assorted pesto's

SWEETS-\$2.95/\$8 pp*

TRADITIONAL COOKIES:

Chocolate chunk, peanut butter chip, white chocolate macadamia + oatmeal raisin

HOLIDAY BUTTER COOKIES:

Traditional + sugar free

BARS + TARTS:

Lemon, Caramel apple, pecan, blondie, brownie, oreo + holiday specials

PASTRIES + CAKES:

Assorted Italian miniatures + extensive cake selection including carrot,
 german chocolate, Cannoli, Cheesecakes + sugar free angel food

TRADITIONAL PIES:

Pumpkin, apple, cherry, pecan, key lime + others

OTHER SWEETS:

Chocolate + fruit mousses, Crème caramel, Fresh berry Crème tarts,
 chocolate covered strawberries and custom requests

SPECIALTY DRINKS-\$1.95/\$5 pp*

Hot mulled cider, classic egg nog, specialty bottled
 natural soda's, sparkling + still waters,
 fresh squeezed juices + holiday punch

**WE SPECIALIZE IN GLUTEN FREE,
 VEGAN + ORGANIC REQUESTS!!**



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

CATERING GUIDE



where food is a work of art
www.gallerycafe.biz

SPECIAL EVENT SUGGESTIONS 2016

Our "Catering Guide"
 provides a sampling of culinary suggestions.
 Gallery Café truly encourages personal
 contact with our experienced chef/managers
 to ensure that your vision for any event is
 unique + your experience is stress-free!

VISIT US ON THE WEB @
www.gallerycafe.biz

The Gallery Cafe provides
 "Set for service" delivery

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

SAMPLE BREAKFAST

CONTINENTAL BREAKFAST SERVICE- \$9.35 pp*

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

OMELET STATION SERVICE- \$11.95 pp* (add 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

ADDITIONS-

COFFEE SERVICE- \$2.25 pp*

Brewed coffee, decaf + assorted teas with condiments

GRANOLA/BREAKFAST BARS- \$2.20 each

TOPPED YOGURT- \$3.45 pp*

Greek yogurt with Bear Naked granola

YOGURT - Dannon/Organic-Greek- \$2.35 each

CHEESE + FOCACCIA- \$5.25 pp*

Imported + domestic cheese board with focaccia bites

FRESH FRUIT-\$3.65 pp*

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

SAMPLE BRUNCH -\$26/\$44 pp*

INTERNATIONAL HOR.D' OEURVES-

Potato + cheddar pastry

Shrimp cocktail with bloody mary dipping sauce

Spanakopita

Café crab cakes with Louisiana remoulade

Teriyaki beef skewers with toasted seeds

Crispy apple bites/romano

Tandoori style chicken skewers

Mesquite chicken quesadilla's

Stuffed mushrooms of Danish bleu + leek

Vegetable pot stickers with rice wine dipping sauce

STATION SERVICE-

Station I:

Belgian waffles

Pure maple syrup + sweet butter

Fresh berries/white + milk chocolate chips

Whipped cream

Strata of asparagus, swiss + mixed tomato

Bacon

Grilled Sweet Italian sausage

Station II:

Roast prime rib of beef with natural juices/horseradish crème fraiche

Herb crusted chicken with smoked ham + two cheese

Smoked spiral ham with whole grain honey mustard

Assorted petite pan rolls

Station III:

Assorted mini bagels with specialty spreads

Smoked salmon with accompaniments

Domestic + Imported cheese board

Assorted mini muffins, pastries + turnovers

Fresh fruit array with vanilla bean yogurt

Station IV:

Spinach salad of mixed dried fruits, toasted pine nuts +

honey pepper dressing

Tri color cheese tortellini

Penne pasta

Sauces: classic marinara, vodka + roasted garlic, broccoli +

sundried tomato

Assorted breadsticks/butter

Romano cheese

Station V:

Assorted mini Italian pastries

Mini Cheesecakes

"GC" coffee house " service/tea/herb teas

Mulled hot cider

Assorted bottled specialty juices (fresh squeezed + VB)

Assorted flavored spring water

Assorted specialty beverage

SAMPLE COCKTAIL + HOR.S D' OEURVES-\$3/\$7 pp*

Domestic + Imported cheese display/toast

Chilled shrimp Old Bay + bloody mary dipping sauce

Spicy tuna rolls with wasabi spiked tamari dipping sauce

Chicken saute with spicy peanut sauce

Sweet + sour meatballs with + herb demi glace

Bruchetta of fresh mozzarella, local tomato + virgin basil oil

Oatmeal crusted chicken with honey mustard sauce

Filjo with crab + brie

Vegetable spring rolls

Thai money bags

Skewers of sharp prosciutto, sharp provolone, sundrieds +
roasted red pepper vinaigrette

Café mini crab cakes with Louisiana remoulade

Quesadilla's of pepperjack, salsa cruda + avocado crème fraiche

Quiche of saffron roasted vegetables + feta

Chicken + duck pate with macadamia nut + mixed fruit chutney

Roulades of smoked turkey, Fontina + hot red pepper mayonnaise

Teriyaki beef skewers with toasted sesame

Almond crusted brie bites with hot raspberry dipping sauce

White corn chips with salsa cruda + lump crabmeat queso

Mushrooms stuffed with Danish bleu cheese + leek

Tomato fillo cups with charred asparagus + havard dill

SAMPLE SALADS-\$4/\$10 pp*

Classic spinach salad of smoked bacon, egg, mushroom + red onion

Spring greens with sharp cheddar, grilled vegetable array + dijon vinaigrette

Hearths of romaine with toasted parmesan croutons + classic Caesar dressing (add

grilled chicken, beef, shrimp or crabmeat crumbles)

Spicy peanut noodles with snow pea + sweet pepper

Spring greens with roasted apple, bleu cheese + candied walnuts

Spinach salad of dried apricots, toasted pine nuts + honey pepper dressing

Charred romaine with gorgonzola, grape tomato + hazelnut crumbles

Array of grilled vegetables with fresh mozzarella, roasted Holland pepper +

mixed olives- basil vinaigrette

Spring greens with mixed fresh citrus + toasted almonds

Arugula salad of aslago, charred tomato + virgin oil

SAMPLE ENTRÉE'S-\$10/\$20 pp*

Grilled chicken with kabob vegetables + white wine glaze

Crispy chicken with spinach saute, classic tomato + sharp provolone

Pan roasted chicken stuffed with havard dill + seasonal vegetables- tomato cream

Classic chicken franchise

Pan seared basil crusted chicken with prosciutto, fresh mozzarella + sundried tomato
glaze

Grilled chicken with molasses spiked spicy BBQ + frizzled onions

Pan roasted chicken stuffed with smoked bacon, swiss + spinach- dijon

Herb crusted chicken with wild mushroom, sweet red pepper + marsala glaze

Corn meal crusted turkey medallions with sweet tomato country gravy

Stuffed turkey breast with classic black bread stuffing + three wine glaze

Grilled flat iron steak with portobello, charred tomato + chianti glaze- toasted
romano

Cajun spiked sirloin with sharp cheddar, buttermilk glaze + crispy leek

Peppercorn beef medallions with demi + brandy cream

Shaved rib eye with natural juices- horseradish crème fraiche

Pork loin stuffed with mixed apples, poached currants, fontina + applejack brandy
glaze

Grilled pork chop mini's with rosemary maple walnut glaze

Pan seared salmon with roasted corn, green onion + cilantro butter

Pan roasted tilapia stuffed with crabmeat + roasted mixed vegetables- citrus butter

Sesame crusted yellowfin tuna with hot saute of napa cabbage + wasabi glaze

Gallery café crab cakes with citrus caper aioli

Grilled shrimp skewers with spinach + sundried tomato vinaigrette

Grilled sea scallops + rock shrimp with whole wheat linguine + broth of saffron
spiked confetti vegetables- toasted romano

Penne tossed with roasted butternut, spinach + ricotta- fresh tomato

Mini ricotta ravioli tossed with grilled vegetable pesto + classic vodka

Cavetelli tossed with broccoli, sundrieds + roasted garlic

Fusilli tossed with crispy eggplant, ricotta + classic tomato sauce

Whole wheat linguine tossed with sweet Italian sausage, white bean + escarole-
roasted garlic romano broth

(all served with one side + assorted bread baskets)

INTERNATIONAL + REGIONAL THEME MENUS

Tex-Mex, Caribbean, Southern + Northern Italian, Far East-Asian,
Deep South, Polynesian, West African, Brazilian + International sampler

All entrees include fresh seasonal vegetable/Assorted bread basket + butter

VEGAN ENTREES AVAILABLE UPON REQUEST

Please call for chef's whim + additional suggestions

*ALL MENU ITEMS
PRICED PER SELECTION