

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 ciabatta 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, basmati + brown rice
 Organic quinoa
 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
 Sauté of portobello mushroom
 Baked butternut squash
 Sauté green array
 Sauté of broccoli rabe- Virgin oil
 Corn soufflé
 Creamed peas with wild mushroom

ARTISAN BREADS

Traditional baguettes + baccards, sour dough, ciabatta,
 sundried tomato, multigrain, black bread,
 herb foccacia, 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

BAR'S + TARTS:

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

PASTRIES + CAKES:

Assorted Italian miniaures + 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 2018

*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 TRADITIONAL- \$9.95pp
Brewed coffee, decaf (10+) + teas, assorted bagels + breakfast pastries,
assorted bottled Tropicana Juices + water, seasonal fruit platter/skewer/salad

"2017" CONTINENTAL BREAKFAST MIX- \$9.95pp
Brewed coffee (10+), decaf + teas, assorted bagels + breakfast pastries, topped
yogurt, roasted spiced nuts, cheese array, mix-Tropicana juices + water or soda,
seasonal fruit platter/skewer/salad...ask for chef's whim

BREAKFAST WRAPS- \$4.95pp

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

EGG SOUFFLE - \$4.25pp

Egg or egg white cup with roasted veggie array or specialty protein with cheese array

CHILLED "HB" EGG WITH DIPPING SAUCE- \$1.75pp

POACHED EGG CUP/SEASONAL HOLLANDAISE- \$2.75pp

OMELET STATION SERVICE- \$13.05 pp* (add chef service/fee)

Create your own omelet with choice of bacon, turkey sausage, smoked ham,
saute of pepper, onion or mushroom, cheddar, pepperjack or swiss
served with breakfast pastry mix + classic homefries

ADDITIONS-

COFFEE SERVICE- \$2.35 pp*

Brewed coffee, decaf + assorted teas with condiments

FRESH FRUIT- \$3.75pp

Seasonal melon, berries + mixed Citrus/sliced platters/skewer/salad

GRANOLA /BREAKFAST BARS - \$2.30 each

POWER BARS- \$2.75 each

"GC" TOPPED YOGURT - \$3.50pp

Vanilla bean yogurt- "bear naked" granola or gluten free kind bar wedge
with mixed fresh berries or chef's whim

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

STATION SERVICE-

Station I:

Belgian waffles

Pure maple syrup + sweet butter

Fresh berries/white + milk chocolate chips

Whipped cream

Soufflé of asparagus, swiss + mixed tomato

Smoked bacon

Grilled Sweet Italian chicken sausage

Station II:

Roast prime rib of beef with natural juices/red pepper horseradish crème

Herb Crusted turkey breast

Smoked spiral ham with whole grain raw honey mustard

Assorted petite pan rolls + sweet butter

Station III:

Assorted mini bagels with specialty spreads

Smoked salmon with accompaniments

Domestic + Imported cheese skewer with cured meats

Assorted mini muffins + pastries

Fresh fruit array with vanilla bean yogurt

Station IV:

Spinach salad of mixed dried fruits, toasted pinenuts +

honey pepper dressing

Tri color cheese tortellini

Penne pasta

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

sundried tomato

"gc" breadsticks/butter

Romano cheese

Station V:

Assorted mini Italian pastries

Cheesecake bites

"gc" coffee house service with tazo teas

Mulled hot cider

Assorted bottled specialty juices or organic squeeze

Assorted beverage, citrus still water

Assorted specialty beverage

SAMPLE COCKTAIL + HORS D'OEUVRES- \$3/\$8 pp*

Domestic + Imported cheese display/toast
Chilled shrimp Old Bay + bloody mary dipping sauce
Spicy tuna rolls with wasabi spiked tamari dipping sauce
Chicken sate with spicy peanut sauce
Sweet + sour meatballs with + herb demi glace
Bruschetta of fresh mozzarella, local tomato + virgin basil oil
Oatmeal crusted chicken with honey mustard sauce
Vegetable spring rolls- classic duck
Asian vegetable dumplings- ponzu
Skewers of sharp prosciutto, sharp provolone, sundrieds +
roasted red pepper vinaigrette
"gc" 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
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

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

Classic spinach salad of smoked bacon, egg, mushroom + red onion
Spring greens with sharp cheddar, grilled vegetable array + dion vinaigrette
Hearts of romaine with toasted parmesan croutons + classic Caesar dressing (add
grilled chicken, beef, shrimp or crabmeat crumbles
Roasted brussel sprout, sharp cheddar + frizzled onion
Spicy peanut noodles with smo pea + sweet pepper
Spring greens with roasted apple, danish bleu + candied walnuts
Spinach salad of dried apricots, toasted pinenuts + 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 ENTRÉES- \$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 havarti dill + root vegetables- tomato cream
Classic chicken franchise
Pan seared basil crusted chicken with smoked mozzarella +
sundried tomato glaze
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 turkey breast with molasses spiked spicy BBQ + beer battered onions
Grilled flat iron steak with portobello, charred tomato + chili glaze
Cajun spiked sirloin with sharp cheddar, buttermilk glaze + crispy leek
Peppercorn beef medallions with demi + brandy cream
Shaved rib eye with natural juices- horseradish demi crème
Pork loin stuffed with mixed apples, poached currants, fondra +
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
"gc" 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 confect 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 basket)

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