

# FTG Boutique Catering Co.

## Event Menu

### OPAL PACKAGE

#### Appetizer Stations

Choose One:

#### **Fresh Fruit & Cheese Display**

Seasonal Fruit, Selection of Four Cheeses & Gourmet Crackers

#### **Hand-Made Meatballs**

Choose from Traditional Italian, Hawaiian BBQ or Swedish Style

#### **Stuffed Mushrooms**

Roasted and Stuffed with Spinach, Garlic, Onions, Italian Sausage, Quinoa, Topped with Parmesan Cheese

#### **FTG Buffalo Chicken Dip**

House-Made Buffalo Chicken Dip served with Gourmet Crackers and French Bread (served hot or cold)

#### Dinner Sides

Choose Two:

#### **Wild Rice Pilaf**

#### **Creamy Garlic Smashed Potatoes**

#### **Roasted Maple Glazed Carrots**

#### **Savory Green Bean & Mushroom Medley**

#### **Herb Roasted Red Potatoes**

#### **Herb Roasted Broccoli**

#### **FTG Mac & Cheese**

#### **Caprese Pasta Salad**

 Vegetarian or Vegan Option Available

# FTG Boutique Catering Co. Event Menu

## OPAL PACKAGE

### Dinner Entrees

Choose Two:

#### **Creamy Chicken Florentine**

Grilled Chicken and Spinach Topped with White Wine & Cream Sauce

#### **Slow-Roasted Beef**

Tender Seasoned Beef with Vegetables and Gravy

#### **Spaghetti Squash Marsala**

Roasted Spaghetti Squash with Caramelized Onions & Mushrooms, Cherry Tomatoes, and Zucchini in Marsala Sauce

#### **Herb Roasted Pork Loin**

FTG's Signature Spice Blend Paired with Tender Pork Loin, Served with Bourbon Honey Mustard

### PACKAGE INCLUDES:

#### **Fresh Garden Salad**

**Lettuce, Tomato, Cucumber, Red Onion, and Croutons & Dressings of Choice**

#### **Rolls with Butter**

#### **Water & Choice of Infused Water**

Infused Waters: Cucumber, Lime & Mint // Strawberry, Lemon & Basil // Pineapple, Orange & Lemon

## **\$20.99 per person**

\*DUE TO INFLATION - PRICING IS SUBJECT TO CHANGE\*

 Vegetarian or Vegan Option Available

# FTG Boutique Catering Co. Event Menu

## SAPPHIRE PACKAGE

### Appetizer Stations

Choose Two:

**Wild Mushroom & Spinach Bisque Shooters**

**Seared Ahi Wonton**

Seared & Seasoned Ahi Tuna Served On Top of a Crispy Wonton  
Topped with Green Onions & Sesame Seeds

**FTG Spinach & Artichoke Dip**

House-Made Spinach & Artichoke Dip served with Gourmet  
Crackers and French Bread (served hot)

**Seared Chicken Skewers**

Served with your choice of Hot Honey or Garlic Parmesan

**FTG Cheeseburger Dip**

Dippable Version of a Cheeseburger with an FTG Twist. Top with one of  
FTG's Signature House-made Sauces:  
Onion Bacon Jam (Sweet, Spicy or Mustard), Burger Sauce or Steak  
Sauce.

### Dinner Sides

Choose Two:

**Balsamic Glazed Brussel Sprouts** ✓

**Roasted Asparagus** ✓

**Loaded Smashed Potatoes** ✓

**Cajun Seasoned Rice** ✓

**Vegetable Pasta Primavera** ✓

**FTG Four-Cheese Mac & Cheese**

# FTG Boutique Catering Co. Event Menu

## SAPPHIRE PACKAGE

### Dinner Entrees

Choose Two:

#### **Sundried Tomato Chicken Crema**

Tender Grilled Chicken Topped with a Sundried Tomato & White Wine Sauce, Garnished with Goat Cheese

#### **Herb Braised Beef**

Seasoned in House-Made Seasoning. Slow-Braised in Red Wine until Tender. Served with Beef Pan Gravy

#### **Garlic and Herb Shrimp**

Tender, Seasoned Shrimp served with Garlic & Herb Butter

#### **Blackened Seasonal Fish**

Blackened Fish Filet, Served with Your Choice of Cajun-Style Remoulade or Tartar Sauce. Topped with Green Onions

#### **Grilled Cauliflower Piccata**

Tender Grilled Cauliflower Served with an Artichoke, Lemon, and Caper Cream Sauce, Garnished with Fresh Italian Parsley

### PACKAGE INCLUDES:

#### **Sapphire Salad**

Spinach, Strawberries, Spiced Pecans, and Fresh Blue Cheese Crumbles, Tossed in Balsamic Vinaigrette

#### **Rolls with Butter**

#### **Water & Choice of Infused Water**

Infused Waters: Cucumber, Lime & Mint // Strawberry, Lemon & Basil // Pineapple, Orange & Lemon

## **\$27.99 per person**

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# FTG Boutique Catering Co. Event Menu

## PEARL PACKAGE

Appetizer Stations

CHOOSE THREE STATIONS FROM OPAL  
OR SAPPHIRE PACKAGES

Dinner Sides

CHOOSE THREE SIDES FROM OPAL OR  
SAPPHIRE PACKAGES

Included Dinner Salad

**Pearl Salad** 

**Spring Mix, Mozzarella Pearls and Cherry  
Tomatoes Tossed in a Basil Vinaigrette**

# FTG Boutique Catering Co. Event Menu

## PEARL PACKAGE

Dinner Entrees

Choose Two:

**Cauliflower Curry** 

Roasted Cauliflower in a Smooth and Silky Curry Sauce

**Grilled Mahi Mahi**

Choice of Cajun or Lemon Pepper Seasoning, Served with Your Choice of House-Made Remoulade or Sweet & Rich Tartar Sauce

**Roasted Chicken Leg Quarters with Pan Sauce**

Traditional Roasted Chicken with FTG Roast Seasoning all Served with a Smooth and Rich Pan Sauce

**Seared Pork Chops**

Bone-In Pork Chops Seasoned with FTG Savory Complete Seasoning and topped with Pan Sauce

**Roasted Beef Au Poivre**

Tender Roasted Beef in a Creamy Au Poivre Sauce

## PACKAGE INCLUDES:

**Rolls with Butter**

**Sweet Tea, Unsweet Tea, Water & Infused Water**

Infused Waters: Cucumber, Lime & Mint // Strawberry, Lemon & Basil // Pineapple, Orange & Lemon

**\$35.99 per person**

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# FTG Boutique Catering Co. Event Menu

## ONYX PACKAGE

Appetizer Stations

CHOOSE TWO APPETIZERS FROM OPAL OR  
SAPPHIRE PACKAGES

Included Station

### **Charcuterie Board**

A Rustic Display of Artisan Cheeses and Sliced Meats  
Including: Sliced Salami, Prosciutto Ham, Hot Sopresatta , Brie,  
Goat Cheese, Extra Sharp Cheddar, Gouda Cheese, Mixed Nuts,  
Dried and Fresh Fruits, Olive Assortment, Accompanied by  
Gourmet Crackers

Dinner Sides

YOUR CHOICE OF THREE SIDES FROM THE  
OPAL AND SAPPHIRE PACKAGES

Included Dinner Salad

### **Onyx Pear Salad**

**Spring Mix, Fresh Pear, Fried Prosciutto Bits, Toasted Nuts,  
Gorgonzola, Tossed with Balsamic Vinaigrette**

# FTG Boutique Catering Co. Event Menu

## ONYX PACKAGE

Dinner Entrees

Choose Two:

### **Tuscan-Style Salmon**

Herb Roasted Salmon in a Creamy Tuscan Sauce with Sundried Tomatoes

### **Vegetarian Lasagna with Pesto & Grilled Veggies**

Made with Roasted Seasonal Vegetables and House-Made Pesto

### **Red Wine Braised Beef Short Ribs**

Tender-Roasted Prime Rib Carving Station  
served with Beef & Red Wine Demiglace

### **Grilled Chicken Cordon Bleu**

Grilled Chicken layered with Black Forest Ham & Swiss Cheese served  
with Creamy Spinach Florentine Sauce

## PACKAGE INCLUDES:

### **Rolls with Butter**

### **Sweet Tea, Unsweet Tea, Water & Infused Water**

Infused Waters: Cucumber, Lime & Mint // Strawberry, Lemon & Basil //  
Pineapple, Orange & Lemon

## **\$49.99 per person**

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# FTG Boutique Catering Co. Event Menu

## ADDITIONAL OPTIONS

### Build Your Own Dessert Bar

Choose Up to Four:

Assorted Cookies	Assorted Doughnut Holes
Assorted Brownies	Assorted Cookie Sandwiches
Assorted Cheesecake Bites	Assorted Mini Cupcakes
Mini Eclairs	Assorted Danishes

**\$8 per person**

## SOUPS

### Chicken Noodle Soup

A Traditional Favorite with FTG Seasoned Roasted Chicken, Vegetables and Noodles

**\$6 per person**

### Classic Beef & Bean Chili

Great for Fall or Winter and Always Served with Red Onions, Sour Cream, Sharp Cheddar Cheese, and Saltine Crackers

**\$7 per person**

### Tomato Bacon Bisque

Creamy & Loaded with Chunks of Bacon & Tomato. This is the Ultimate Decadent Tomato Soup

**\$6 per person**

### Broccoli & Cheddar Soup

Rich, Cheesy & Delicious with Fresh Chunks of Broccoli

**\$6 per person**

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# FTG Boutique Catering Co. Event Menu

## ADDITIONAL CHARGES

**Delivery/Drop-Off Fee: \$25**

**Service Fee: 25% of Total Order**

(Includes Catering Chef & Coordinator, All Necessary Serving Equipment, Setup & Breakdown, Clean-Up of Kitchen Area)

\*Gratuity not included\*

**High-End Disposable Dinnerware: \$5 per person**

(Includes Appetizer Plate, Dinner Plate, Fork, Knife, Spoon, Cloth-Like Paper Napkin, Disposable Cup)

\*Choice of White with Gold, Silver, or Copper\*

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