

# 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 or Swedish Style

#### **House-Made Tomato Bacon Bisque & Grilled Cheese Shooters**

#### **Stuffed Mushrooms**

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

#### **Teriyaki Chicken Boats**

Chicken & Peppers Sauteed in House-Made Sesame Teriyaki Sauce, Served on White or Brown Rice, Topped with Thinly Sliced Red & Green Onion

#### **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 Bourbon Glazed Carrots**

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

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

#### **Herb Roasted Broccoli**

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

 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

### **Petite Tender Medallions**

Petite Beef Tenderloin Served with Red Wine Au Jus

### **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, Cheese, and House-Made Croutons & Dressings of Choice**

### **Rolls with Butter**

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

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

## **\$20.99 per person**

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

 Vegan Option Available

# FTG Boutique Catering Co. Event Menu

## SAPPHIRE PACKAGE

### Appetizer Stations

Choose Two:

#### **Wild Mushroom & Spinach Bisque Shooters**

#### **Brisket or Pulled Pork Cornbread Bites**

Beef Brisket Tossed in House-Made BBQ Sauce, Topped with Crumbled Cornbread & Green Onions

#### **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)

#### **Chicken Parmigiana Bite**

Traditional Fried Chicken on a Small Bed of Spaghetti, Topped with House-Made Tomato Sauce & Shaved Parmesan Cheese

#### **Mini Bacon Bleu Petite Medallion**

Our Petite Tender, Sliced and Topped with Whipped Bacon-Bleu Cheese Spread and Green Onions

### Dinner Sides

Choose Two:

**Balsamic Glazed Brussel Sprouts** ✓

**Asparagus Blanc** ✓

**Loaded Smashed Potatoes**

**Wild Rice Pilaf** ✓

**Vegetable Pasta Primavera** ✓

**FTG Pulled Pork 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

#### **Bacon Bleu Petite Medallions**

Petite Beef Tender, Cooked to your Preference, Served with House Made Bacon-Bleu Cheese Sauce & Red Wine Au Jus

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

FTG Specialty- Seasoned to Bring the Coast to your Event

#### **Blackened Seasonal Fish**

Blackened Fish Filet, Served with a Cajun-Style Remoulade, Tartar Sauce and 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 // Apple & Cinnamon

## **\$27.99 per person**

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# FTG Boutique Catering Co. Event Menu

## PEARL PACKAGE

Appetizer Stations

CHOOSE TWO STATIONS FROM OPAL OR SAPPHIRE  
PACKAGES

Included Station

### **Fruit & Cheese Board**

A Rustic Display of Fresh Fruits & Artisan Cheeses  
Including: Brie, Goat Cheese, Extra Sharp Cheddar, Gouda Cheese,  
Mixed Nuts, Dried and Fresh Fruits, Accompanied by Gourmet  
Crackers

**Upgrade to Charcuterie Board (+\$3)**

Dinner Sides

CHOOSE TWO SIDES FROM OPAL & SAPPHIRE PACKAGES

Upgraded Sides - Additional \$\$ per person

**Gorgonzola Smashed Potatoes (+\$2)**

**Traditional Mushroom Risotto (+\$4)**

**Cauliflower Curry (+\$2)** 

Included Dinner Salad

**Pearl Salad** 

**Spinach, Mozzarella Pearls, Cherry Tomatoes, and Olives Tossed  
in a Basil Vinaigrette**

# FTG Boutique Catering Co. Event Menu

## PEARL PACKAGE

Dinner Entrees

Choose Two:

### **Stuffed Portabella Mushroom**

Flame-Grilled Portabella Mushrooms Stuffed with Vegetable & Quinoa Mix

### **Grilled Mahi Mahi**

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

### **Chicken Parmigiana**

Traditional Fried Chicken Baked on a Bed of Spaghetti, Topped with House-Made Creamy Tomato Sauce & Shaved Parmesan Cheese

### **Seared Pork Chops**

Bone-In Pork Chops Topped with Caramelized Onions & Spiced Apples

### **NY Strip Steak Carving Station**

Herb Crusted NY Strip Loin Carving Station Served with Au Jus, Horseradish Sauce, and Chimmichurri Sauce

## PACKAGE INCLUDES:

**Rolls with Butter**

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

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

## **\$35.99 per person**

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# FTG Boutique Catering Co. Event Menu

## ONYX PACKAGE

### Appetizer Stations

CHOOSE TWO APPETIZERS FROM SAPPHIRE PACKAGE

### 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

Choose Two:

**Gorgonzola Smashed Potatoes**

**Traditional Mushroom Risotto**

**Cauliflower Curry** 

**FTG Lobster Mac & Cheese**

### Included Dinner Salad

#### **Onyx Pear Salad**

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

# FTG Boutique Catering Co. Event Menu

## ONYX PACKAGE

Dinner Entrees

Choose Two:

### **Wild Caught Maple Glazed Salmon**

No Atlantic Salmon Here! Sockeye Salmon Baked to perfection in our House-Made Maple Glaze

### **Roasted Leg of Lamb**

Serve with Choice of House-Made Savory Bleu Cheese Cream Sauce or Fresh Mint Demi Glaze

(SUBJECT TO AVAILABILITY)

### **Vegan Beet Wellington**

A Vegan Twist on the Classic Beef Wellington! Roasted Beetroot with Mushroom Duxcelle & Spinach, Wrapped in Vegan Puffed Pastry, Served with Vegan Jus

### **Prime Rib Carving Station**

Tender-Roasted Prime Rib Carving Station served with Red Wine Au Jus, Chimichurri, Blue Cheese Sauce & Horseradish Sauce

### **Grilled Chicken Cordon Bleu Roulades**

Butterflied Grilled Chicken Stuffed with Tender 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 // Apple & Cinnamon

**\$49.99 per person**

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# FTG Boutique Catering Co. Event Menu

## ADDITIONAL STATIONS/BARS

\*Can add additional server if desired\*  
Must be purchased with a previous package

### **Pasta Bar**

Spaghetti & Penne with House-Made Sauces and Wide Variety of Toppings Including: Tomato Sauce, Alfredo Sauce, Bolognese, Grilled Chicken, Italian Sausage, Mushrooms with Spinach, Basil, Parmesan Cheese & Red Pepper Flakes

**Add-On Price \$12pp**

### **Nacho & Taco Bar**

Tortillas, Tortilla Chips, Ground Beef, Pulled Chicken, Sauteed Onions & Peppers, Shredded Lettuce, Diced Tomatoes, Shredded Cheddar, Sour Cream, Jalapenos, Lime Wedges, Hot Sauce, Mild, Pico De Gallo, House-Made Salsa, Guacamole, and Queso

**Add-On Price \$12pp**

### **Shrimp & Grit Station**

Cheese Grits, Sauteed Shrimp, Cajun Sausage, South-Carolina Style Shrimp Gravy, Cajun Alfredo, and Green Onions

**Add-On Price \$15pp**

### **Decadent Dessert Bar**

Chocolate Chip Cookies, Caramel Turtle Brownies, Variety of Cheesecake Bites, Fudge Brownies & Cookie-Brownies

**Add-On Price \$8pp**

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# FTG Boutique Catering Co. Event Menu

## SOUPS

Each House-Made Soup is Warm and will Provide Amazing Comfort for any Event!

### **Wild Mushroom & Spinach Bisque**

A Complex and Creamy Soup made with a Variety of Mushrooms Finished in White Wine & Topped with Fresh Spinach

**\$7 per person**

### **Ground Turkey Chili**

Make with Turkey instead of Beef to keep it light! 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, this is Truly a Crowd Favorite.

**\$6 per person**

### **Clam Chowder**

Creamy & Chunky Clam Chowder with all the Flavors you Love and then some! Always Served with Hot Sauce & Saltine Crackers

**\$9 per person**

### **Grandma's Beef & Vegetable**

Tomato-Based Beef and Vegetable Soup with Corn, Carrots, Celery & Onion

**\$7 per person**

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## 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) \*Gratuuity not included\*

High-End Disposable Dinnerware: \$3 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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