

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

Fried Macaroni & Cheese Bites

Served with Smoked Jalapeno & Bacon Sauce (Choose from Ranch or Bleu Cheese)

Stuffed Mushrooms

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

Teriyaki Chicken Spoon

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

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

\$18.99 per person

 Vegan Option Available

FTG Boutique Catering Co. Event Menu

SAPPHIRE PACKAGE

Appetizer Stations

Choose Two:

Wild Mushroom & Spinach Bisque Shooters

Brisket 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

BBQ Pork Apple Pie Cups

Pulled Pork Combined with Spiced Cooked Apples, Served with Pie Crust, Topped with Cinnamon & Brown Sugar Crumble

Chicken Parmigiana Bite

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

Mini Bacon-Wrapped Petite Medallion

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

Dinner Sides

Choose Two:

Balsamic Glazed Brussel Sprouts 

Asparagus Blanc 

Loaded Smashed Potatoes

Wild Rice Pilaf 

Vegetable Primavera 

FTG Brisket 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

Bacon-Wrapped Petite Tender , Cooked to your Preference, Served with House Made Bleu Cheese Sauce

Garlic and Herb Shrimp Skewers

FTG Specialty Seasoned, Fire Grilled to Bring the Coast to your Event

Nut-Crusted Trout Fillet

Trout Crusted with a Spiced Nut Blend, Served with a Cajun-Style Remoulade and Topped with Green Beans

Grilled Cauliflower Piccata

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

PACKAGE INCLUDES:

Sapphire Salad

Spinach, Strawberries, 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

\$24.99 per person

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), Simple Pasta Bar (+2), or Simple
Nacho Bar (+4)**

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 & Arugula, 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 Fresh 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

\$33.99 per person

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

Upgrade to Any Attended Appetizer Station for \$\$
Upcharge Pricing on Page 9

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

Veal Parmigiana

Savory Light-Fried Veal in House-Made Tomato Sauce on a bed of Fettuccine, Topped with Parmesan & Mozzarella Cheeses

Roasted Leg of Lamb

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

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

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

\$48.99 per person

FTG Boutique Catering Co. Event Menu

ATTENDED APPETIZER STATIONS

Each Station comes with an attendant to freshly prepare each plate to ensure great quality and service

Pasta Bar

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

Onyx Upcharge +\$3pp / Add-On Price \$10pp

Georgia Style Chicken Tender Station

Fresh Hand-Battered Chicken Tenders Served Alongside a Full Variety of House-Made Sauces, Including: Ranch, Blue Cheese, FTG's Secret Sauce, Honey Mustard, Onion Bacon Jam (Sweet & Spicy), FTG BBQ, Buffalo Sauce, Ketchup & Mustard. This Option is Cooked On-Site by one of our Chefs.

Onyx Upcharge +\$4pp / Add-On Price \$10pp

Nacho & Taco Bar

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

Onyx Upcharge +\$5pp / Add-On Price \$10pp

"Fish & Chips" or "Fish n' Chips" Station

"FISH & CHIPS" A Fresh Variety of Marinated Tuna Poke & Cold Smoked Salmon, Served with Ruffled Chips, Sweet Potato Chips & Taro Chips.

"FISH N' CHIPS" Beer-Battered Cod & Double-Fried French Fries, Served with Ketchup, Tartar Sauce, and Malt Vinegar. This Option is Cooked On-Site by one of our Chefs.

Onyx Upcharge +\$6pp / Add-On Price \$12pp

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

\$6 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

\$6 per person

Tomato Bacon Bisque

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

\$5 per person

Broccoli & Cheddar Soup

Rich, Cheesy & Delicious with Fresh Chunks of Broccoli, this is Truly a Crowd Favorite.

\$5 per person

Clam Chowder

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

\$8 per person

Grandma's Beef & Vegetable

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

\$6 per person

FTG Boutique Catering Co. Event Menu

DESSERTS

Each of Our Desserts are House-Made, Including the Frostings!

\$5 per person

Carrot Cake Balls

Traditional Carrot Cake with Vanilla Cream Cheese Frosting. Simple, but Delicious

German Chocolate Cake Balls

A Rich and Decadent Cake Served with a Rich & Buttery Coconut & Pecan Frosting

Cookie Brownies

Ooey-Gooley Fudgy Brownies with Chocolate Chip Cookies on Top

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