



# Lunch Catering Menu

Minimum Order of 15 people \*Ask about smaller orders\*

ftggainesville@gmail.com

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

## Sandwich Party - \$15 per person

Choice of Up to 3 Sandwiches

### **FTG Chicken Salad Croissants**

### **FTG Chopped Italian**

*Pepperoni, Salami, Ham, Provolone, Lettuce,  
Tomatoes, Red Onion & Garlic Aioli*

### **Roast Beef Sandwich**

*Thin Sliced Roast Beef, Sharp Cheddar Cheese,  
Carmelized Onions & Creamy Horseradish Sauce*

### **FTG BLT**

*Sliced Turkey Breast, Bacon, Lettuce, Tomato & Sweet  
Onion Bacon Jam*

### **Greek Garden Pita**

*Cucumber, Olives, Thin Red Onion, Spinach,  
Pepperoncini Peppers, Feta Cheese & Tzatziki Spread*

### **BBQ Tofu Sandwich**

*BBQ Baked Tofu with Vegan Mustard Slaw*

\*\*\*\*\*

**Includes 1 Side:** Potato Chips, Macaroni  
Salad, Potato Salad, Coleslaw or Fresh  
Garden Salad / Disposable Dinnerware,  
Water & Sweet Tea

## Homemade Soup - \$6 per person

Choice of 2 Soups // Minimum of 15 people

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

**Tomato Bacon Bisque**

**Broccoli & Cheese Soup**

**Chili (Turkey or Beef)**

**Chicken Noodle Soup**

## Salad Party - \$15 per person

Choice of Up to 3 Salads

### **Grilled Chicken Caesar Salad**

*Romaine Lettuce, Grilled Chicken, Shaved  
Parmesan, Croutons & Caesar Dressing*

### **Greek Garden Salad**

*Spinach, Cucumber, Olives, Thin Red Onion,  
Pepperoncini Peppers, Feta Cheese, Pita Bread &  
Greek Dressing*

### **Sapphire Salad**

*Spinach, Strawberries, Candied Pecans, Blue  
Cheese Crumbles & Balsamic Vinaigrette*

### **Southwestern Power Salad**

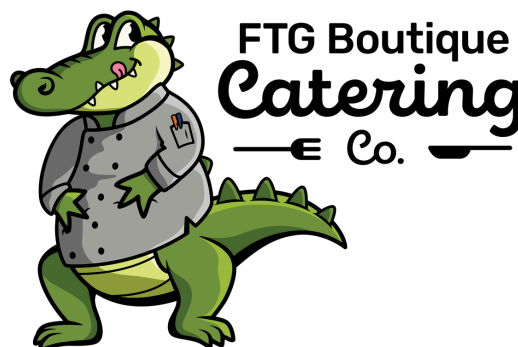
*Kale & Spinach Mix, Black Beans, Corn, Cherry  
Tomatoes, Red Onion, Chipotle Quinoa & Chili  
Lime Vinaigrette*

### **Peppered Steak Salad**

*Spinach, Sliced Pepperd Sirloin, Candied Pecans,  
Cherry Tomatoes, Red Onion, Blue Cheese  
Crumbles & Blue Cheese Dressing*

\*\*\*\*\*

**Includes 1 Side:** Potato Chips, Macaroni  
Salad, Potato Salad, Coleslaw or Fresh  
Garden Salad / Disposable Dinnerware,  
Water & Sweet Tea





# Lunch Catering Menu

**Delivery Fee - \$25**

**Delivery + Disposable Chafing Dishes - \$35**

**ftggainesville@gmail.com**

**Southern Classic Buffet - \$18 per person**

**Southern Deluxe Buffet - \$20 per person**

Choice of 2 Meats

**Smoked Pulled Beef**

**Grilled Chicken Breasts & Thighs**

**BBQ Pork Spare Ribs**

**BBQ Pulled Pork**

Choice of 2 Sides

**FTG Mac & Cheese**

**Baked Beans**

**Garlic Smashed Potatoes**

**Fresh Southern-Style Green Beans**

**Potato Salad**

**Macaroni Salad**

**Coleslaw**

**Fresh Garden Salad with Ranch &  
Balsamic**

\*\*\*\*\*  
**Includes:** Hawaiian Rolls, Variety of Onion  
Bacon Jams, Disposable Dinnerware,  
Water & Sweet Tea

## Desserts

Minimum of 15 people

**Cookie Brownie Tray (\$3 per person)**

**Cheesecake Bites (\$3 per person)**

**Cookie Brownies (\$4 per person)**

**Caramel Turtle Brownies (\$4 per  
person)**

**Mini Key Lime Pies (\$6 per person)**

Choice of 2 Meats

**Chopped Beef Brisket**

**Smoked Sausage Links**

**BBQ Baby Back Ribs**

**Cajun Chicken Leg Quarters**

**Buttery Bacon Shrimp**

Choice of 2 Sides

**FTG Mac & Cheese**

**Bacon Baked Beans**

**Fresh Southern-Style Green Beans**

**Loaded Potato Salad**

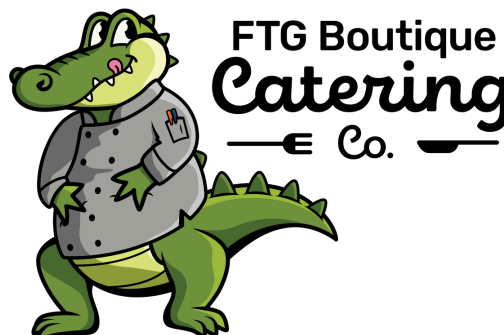
**Loaded Smashed Potatoes**

**Coleslaw**

**Fresh Garden Salad with Ranch &  
Balsamic**

**Classic Pasta Salad**

\*\*\*\*\*  
**Includes:** Hawaiian Rolls, Variety of Onion  
Bacon Jams, Disposable Dinnerware  
Water & Sweet Tea





# Lunch Catering Menu

**\*\*PRICING SUBJECT TO CHANGE\*\***

**ftggainesville@gmail.com**

**\*ASK ABOUT VEGETARIAN/VEGAN OPTIONS\***

**Fiesta Buffet - \$18 per person**

**Taco Party - \$18 per person**

Choice of 2 Entrees

**Chicken Enchiladas**  
**Spinach & Cheese Enchiladas**  
**Arroz Con Pollo**  
**Chicken Fajitas**  
**Veggie Fajitas**  
**Mojo Pork Tenderloin with**  
**Homemade Chimichurri**  
**Shrimp Fajitas (+\$3)**  
**Steak Fajitas (+\$3)**

Choice of 2 Sides

**Cilantro Rice & Black Beans**  
**Chips & Salsa**  
**(add guacamole + queso \$2)**  
**Mexican Street Corn Salad**  
**Chili, Honey & Lime Brussel**  
**Sprouts**

\*\*\*\*\*  
**Includes:** Tortillas & Hot Sauce,  
Disposable Dinnerware, Water &  
Sweet Tea  
\*\*\*\*\*

**\*All Fajitas will Include: Sour Cream,**  
**Cheddar Cheese, Shredded Lettuce,**  
**and Salsa\***

Choice of 2 Meats

**Taco Beef**  
**Shredded Chicken**  
**Ground Turkey Taco Meat**  
**Quinoa & Lentil Taco "Meat"**  
**Fajita Vegetables**  
**Shrimp (+\$3)**  
**Steak (+\$3)**

Includes:

**Cilantro Rice & Black Beans**  
**Salsa & Hot Sauce**  
**Sour Cream & Guacamole**  
**Shredded Lettuce**  
**Shredded Cheese**  
**Soft & Hard Tortilla Shells**  
**Disposable Dinnerware**  
**Water & Sweet Tea**

\*\*\*\*\*  
**Upgrade to Nacho Bar (+\$3)**

- Choice of 3 Meats  
- All Toppings Listed Above  
- Queso  
- Tortilla Chips  
- Taco Sauce  
- Jalapenos & Lime Wedges



# Lunch Catering Menu

**Delivery Fee - \$25**

**Delivery + Disposable Chafing Dishes - \$35**

**\*ASK ABOUT VEGETARIAN/VEGAN OPTIONS\***

**Il Pranzo Buffet - \$18 per person**

Choice of 2 Entrees

**Classic Beef Lasagna**

**Creamy Chicken Marsala**

**Grilled Chicken Parmesan**

**Roasted Eggplant Parmesan**

**Spinach & Ricotta Ravioli with Pesto  
Alfredo**

**Grilled Italian Sausage & Peppers**

**Hand-Rolled Meatballs with Tomato  
Sauce**

**Pasta Primavera**

**Creamy Chicken Florentine (+\$2)**

Choice of 2 Sides

**Classic Caesar Salad**

**Arugula & Spinach Salad with Fresh  
Mozzarella, Prosciutto, Roasted Nuts &  
White Balsamic Dressing (+\$2)**

**Spaghetti, Fettuccine or Penne Pasta**

**Caprese Pasta Salad**

**Cheese Tortellini Pasta Salad (+\$2)**

**Balsamic Roasted Potatoes**

**Roasted Squash Medley**

\*\*\*\*\*  
**Includes:** Garlic Bread, Disposable  
Dinnerware, Water & Sweet Tea  
\*\*\*\*\*

**\*ASK US ABOUT GLUTEN FREE OPTIONS\***

**No - Fuss Platters (Serves 25-30)**

**Fresh Fruit & Cheese Platter - \$175**

Seasonal Fresh Fruits, Dried Fruits,  
Brie, Goat Cheese, Extra Sharp  
Cheddar, Gouda Cheese, Mixed Nuts,  
Served with Gourmet Crackers

**Crudite & Dips Platter - \$225**

Snap Peas, Sweet Mini Peppers,  
Cucumber Sticks, Celery Sticks,  
Cherry Tomatoes & Baby Carrots  
Served with Red Pepper Hummus,  
Spinach & Artichoke Dip, Buffalo  
Chicken Dip, Served with Gourmet  
Crackers & Crostini

**Charcuterie Platter - \$275**

Prosciutto Ham, Hot Soppressata,  
Salami, Brie, Goat Cheese, Extra  
Sharp Cheddar, Gouda Cheese,  
Parmesan/Asiago Cheese, Fresh  
Fruits & Dried Fruits, Mixed Nuts,  
Olive Assortment, Served with  
Gourmet Crackers

**Decadent Dessert Platter - \$175**

Sugar Cookies, Snickerdoodle  
Cookies, Caramel Turtle Brownies,  
Cheesecake Bites, Brownie Bites &  
Cookie Brownies