

LUNCH CATERING MENU

To order, call or email: (561) 460-7606 FTGGAINESVILLE@GMAIL.COM

LUNCH ORDER MINIMUM OF 15 PEOPLE

ASK ABOUT SMALLER GROUPS

ADD-ONS

House-made Soup Add-On

Choice of 2 Soups // Minimum 10 people

- Wild Mushroom & Spinach Bisque
- Tomato Bacon Bisque
- Broccoli and Cheese Soup
- Ground Turkey Chili (or Beef)
- Grandma's Beef & Vegetable
- FTG Chicken & Egg Noodle Soup

Cup of Soup (\$4) Bowl of Soup (\$6)

Dessert Add-On

Must have for entire guest count

- Cookie & Brownie Tray (\$3)
- German Chocolate Cake Balls (\$5 3 balls per person)
- Carrot Cake Balls (\$5 3 balls per person)
- Cookie Brownies (\$4 per person)
- Key Lime Pie Bites (\$6 3 bites per person)

SANDWICH PARTY

Choice of up to 4 Sandwiches:

- FTG Chicken Salad Croissants
- Grilled Chicken Caprese: Grilled Chicken, Tomato, Mozzarella Cheese, Basil & Balsamic Aioli
- Roast Beef Sandwich: Sliced Roast Beef, Caramelized Onions, Sharp Cheddar Cheese & Creamy Horseradish
- FTG BLT: Sliced Turkey Breast, Bacon, Lettuce, Tomato & Sweet Onion Bacon Jam
- Greek Garden Sandwich: Cucumber, Olives, Thin Red Onion, Spinach, Peperocini Peppers, Feta Cheese & Tzatiki Spread
- **BBQ Tofu Sandwich**: BBQ Baked Tofu & Vegan Slaw
- Nashville Hot Fried Chicken Sandwich (+\$3): Nashville Style Hot Chicken, Mustard Slaw, Fried Pickles, Garlic Aioli
- FTG Cubano (+\$3): Mojo Roasted Pork, Bacon, Ham, Swiss, Sweet Relish, and Mustard Onion Bacon Jam \$12 per person

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

SALAD PARTY

Choice of up to 3 Salads:

- Grilled Chicken Caesar Salad: Romaine Lettuce, Grilled Chicken, Shaved Parmesan Cheese, House-made Caesar Dressing & Croutons
- Greek Garden Salad: Spinach, Thin Red Onion, Cucumber, Olives, Peperocini Peppers, Feta Cheese, House-made Greek Dressing
- Sapphire Salad: Spinach, Strawberries, Blue Cheese Crumbles, Balsamic Vinaigrette
- Southwestern Power Salad: Kale & Romaine Lettuce, Black Beans, Corn, Diced Tomatoes, Red Onion, Chipotle Quinoa, Chili- Lime Vinaigrette
- Peppered Steak Salad: Butter Lettuce, Sliced Pepper Sirloin, Candied Pecans, Cherry Tomatoes, Red Onion, Goronzola Cheese, Blue Cheese Dressing

\$12 per person

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

SOUTHERN CLASSIC BUFFET

Choice of 2 Meats:

- Sliced Beef Brisket: Slow Roasted with House Rub
- Pork Spare Ribs: Slow Roasted with House Rub
- Grilled Chicken Breasts & Thighs
- BBQ Pulled Pork: Slow Roasted with House Rub & Onion Bacon Jam

Choice of 2 Sides:

- FTG Baked Mac & Cheese
- Baked Beans
- Fresh Southern-Style Green Beans
- Potato Salad
- Macaroni Salad
- Coleslaw
- Fresh Garden Salad with Ranch & Balsamic

\$15 per person

Includes: Hawaiian Rolls, Disposable Dinnerware, Sweet Onion Bacon Jam, Spicy Onion Bacon Jam, Mustard Onion Bacon Jam, Water and Sweet Tea

SOUTHERN DELUXE BUFFET

Choice of 2 Meats:

- Sliced Grilled Steak with House Seasoning
- Pork Baby Back Ribs: Slow Roasted with House Rub
- Cajun Chicken Breasts & Thighs with Sausage
- Buttery Bacon Shrimp

Choice of 2 Sides:

- FTG Baked Mac & Cheese
- Baked Beans
- Fresh Southern-Style Green Beans
- Loaded Mashed Potatoes
- Sapphire Salad: Spinach, Strawberries, Blue Cheese Crumbles, Balsamic Vinaigrette
- Grilled Vegetable Medley

\$18 per person

Includes: Hawaiian Rolls, Disposable Dinnerware, Sweet Onion Bacon Jam, Spicy Onion Bacon Jam, Mustard Onion Bacon Jam, Water and Sweet Tea



LUNCH **CATERING** MENU

To order, call or email: (561) 460-7606 FTGGAINESVILLE@GMAIL.COM

LUNCH ORDER MINIMUM OF 15 PEOPLE

ASK ABOUT SMALLER GROUPS

FIESTA BUFFET

Choice of 2 Entrees:

- Chicken, Cheese, OR Ancho-Cheese & Spinach Enchiladas
- Arroz Con Pollo
- Chicken Faiitas
- Veggie Fajitas
- Moio Roasted Pork Tenderloin with House Made Chimichurri
- Steak Fajitas (+\$3)
- Steak Enchilladas (+\$3)

Choice of 2 Sides:

- Cilantro Rice & Refried Beans
- Tomatoes, Lettuce, Sour Cream, Cheddar Cheese & Salsa
- Chips with Salsa (add queso for \$1)
- Mexican Street Corn Salad
- Smokey Black Bean Rice
- Chili, Honey & Lime Roasted Brussel Sprouts

\$15 per person

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

PASTA PARTY

Choice of up to 2 Pastas:

- Cacio E Pepe: Simple & Delicious Spaghetti with Black Pepper & Pecorino Romano Cheese
- Spaghetti & Hand Made Meatballs in House Made Tomato Sauce (Beef or Turkey)
- Pasta Primavera: Angel Hair Pasta, Variety of Fresh Vegetables in Creamy Alfredo
- Classic Beef Lasagna: Decadent Cheeses & House made Beef Bolognese Sauce (Turkey Available)
- Veggie Lasagna: Spinach, Roasted Zucchini, Mushroom, Ricotta Cheese and Creamy Alfredo
- Four Cheese Ravioli with House Made Creamy Tomato Sauce
- Spinach & Ricotta Ravioli with Pesto Sauce
- Creamy Chicken Florentine (+\$2): Grilled Chicken & Spinach with White Wine Cream Sauce & Fettuccine
- Cajun Chicken Pasta (+\$2): Grilled Cajun Chicken with Sauteed Peppers & Onions, Creole Alfredo & Penne Pasta

\$15 per person

Includes: Garlic Parmesan Rolls & Caesar Salad/ Disposable Dinnerware, Water & Sweet Tea **ASK ABOUT GLUTEN FREE OPTIONS**

IL PRANZO BUFFET

Choice of 2 Entrees:

- Creamy Chicken Marsala
- Grilled Chicken Parmesan
- Roasted Eggplant Parmesan
- Chicken Piccatta
- Grilled Italian Sausage & Peppers
- Hand Made Meatballs with House Made Tomato Sauce (Beef or Turkey)
- Creamy Chicken Florentine (+\$2)
- Spaghetti Squash Marsala (+3)

Choice of 2 Sides:

- Spaghetti, Fettuccine, or Penne Pasta
- Caprese Pasta Salad
- Green Beans with Lemon & Capers
- Roasted Squash Medlev
- Balsamic Roasted Potatoes

\$15 per person

Includes: Garlic Parmesan Rolls & Caesar Salad/ Disposable Dinnerware, Water & Sweet Tea ASK ABOUT GLUTEN FREE OPTIONS

TACO PARTY

Choice of 2 Meats:

ALL MEATS COME WITH SIGNATURE HOUSE SEASONING BLEND

- Taco Meat (Ground Beef)
- Chicken Breast
- Taco Meat (Ground Turkey)
- Veggie Crumbles
- Steak (+\$3)
- Seasoned Shrimp (+\$3)

Includes:

- Smokey Black Beans Guacamole
- Cilantro or White
- Hot Sauce
- Soft Tortilla Shells
- Pico De Gallo
- Hard Tortilla Shells Shredded Lettuce
- Sour Cream
- Dinnerware
- Water & Sweet Tea Cheddar Cheese
- Salsa

NACHO BAR (+\$2) **BURRITO BAR (+\$2)**

\$15 per person

NO - FUSS PLATTERS

Fresh Fruit & Cheese Platter

Brie, Goat Cheese, Extra Sharp Cheddar, Gouda Cheese, Mixed Nuts, Dried and Fresh Fruits, Accompanied by **Gourmet Crackers**

16" Platter - \$85.00 - Serves 25 people

Charcuterie Platter

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

16" Platter - \$150.00 - Serves 25 people

Crudite & Dips Platter

Sugar Snap Peas, Sweet Mini Peppers, Cucumber Sticks, Carrot Sticks, Celery Sticks, Cherry Tomatoes, Red Pepper Hummus, Spinach & Artichoke Dip, Buffalo Chicken Dip. Accompanied by Gourmet Crackers & Crostini

16" Platter - \$100.00 - Serves 25 people

Decadent Dessert Platter

Carrot Cake Balls, German Chocolate Cake Balls, Cookie-Brownie Bites, Chocolate Chip Cookies, Cheesecake Bites and Brownie Bites

16" Platter - \$125.00 - Serves 25 people