

# FGF

## CATERING ORLANDO

### PLATED LUNCH

*\*All Menus includes Chef's Daily Soup or a Salad of Organic Baby Lettuce, Fresh Baked Breads, Sweet Cream Butter, Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea with Lemon*

### First Courses

#### Salads

The Wedge Boston Bibb lettuce with Red Onions, Cherry Tomatoes Creamy Roquefort Dressing

Spinach and Frisée with Roasted Beets, Citrus Segments Walnut Vinaigrette Baby Greens with Warm Hazelnut and Goat Cheese Crostini Raspberry Vinaigrette

Tomato and Mozzarella Marinated in Pesto Vinaigrette and Shredded Fresh Basil Leaves, Tender Lettuces

Watermelon and Heirloom Tomato Salad Sprinkled with Feta Toasted Pine Nuts, Extra Virgin Olive Oil, Balsamic Glaze and Micro Herbs (Seasonal)

#### Soups

Black Bean with Cilantro Cream House made

Minestrone with Parmesan and Pesto

Nueske Bacon Tomato bisque with Basil and Crème Fraiche

Butternut Squash Soup with Toasted Pine nuts and Chives

Chicken Tortilla Soup with Jack Cheese and Green Onions

Traditional Spanish Gazpacho

Potato Leek Soup with Caramelized Shallots



## **Entrées**

### **Plated Entrees**

Spinach, Apricot and Pecan Stuffed Chicken Breast Fresh Seasonal Vegetables, Rice Pilaf and Champagne Sauce

Garlic Shrimp Scampi With Fusilli, Baby Peas and Smoked Bacon

Pecan Crusted Chicken Maple Whipped Sweet Potatoes, Roasted Brussel Sprouts, Roasted Garlic Cream

Pan Seared Salmon Asparagus Risotto and Herb Roasted Tomato Relish

Achiote Grilled Sliced Shoulder Tenderloin over a Roasted Corn and Poblano Tamale with Tomato Beurre Blanc and chili oil

Honey-Port Glazed Pork Loin

Petit Filet of Beef Three Cheese Risotto, Asparagus and Shallot Red Wine Reduction

### **Entree Salads**

Soy Glazed Chicken on Bibb Lettuce Asian Vegetables and Soba Noodle Salad Toasted Peanuts and Soy Vinaigrette

Marinated Grilled Beef over Spinach Leaves Goat Cheese, Pine nuts, Oven Cured Tomatoes, Marinated Haricot Verts Toasted Shallot Vinaigrette

Classic Cobb Salad Chopped Lettuce with Grilled Chicken Bleu Cheese Crumbles, Red Vine Ripened Tomatoes, Chopped Hard Boiled Eggs, Bacon and Avocado Green Goddess Dressing

Chicken Caesar Salad Hearts of Romaine and Radicchio Topped with Shaved Parmesan, Rye Croutons and Marinated Olives Tomato Confit and Caesar Dressing (substitute Grilled Shrimp for an additional fee)

Greek Salad with Grilled Salmon Mixed Greens with Feta, Cucumbers, Tomatoes, Kalamata Olives, Roasted Peppers and Red Onions Oregano Vinaigrette

All Prices are Subject to a 24% Service Charge & 7% Sales Tax.  
Prices are Subject to Change.  
All Menus can be Customized to offer you that perfect Event.



## **Desserts**

Key Lime Tart with Mango and Raspberry Coulis

Warm Chocolate and Walnut Brownie Vanilla Ice Cream,

Individual Chocolate Tart with Fresh Raspberries

Coconut Cake with Kona Coffee Sauce

White Chocolate and Dried Cherry Bread Pudding, Crème Anglaise

Warm Apple Crisp with Vanilla Bean Mousse

Seasonal Fruit with Passionfruit Cream and White Chocolate Shavings

Triple Berry Parfait in a Wine Goblet

Dark Chocolate Mousse with Raspberries

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## TO GO LUNCH

*\*Grab & Go Lunches include Chefs daily pasta salad, Whole Fresh Fruit, Individual Bag of Potato Chips, Cookie, blondie, or brownie and Soft Drink, Minimum 20 people*

### GRAB & GO LUNCH

*\*Choice of two*

#### Sandwich Options

Traditional Muffaletta with Sliced Italian meats, Homemade Gardinara and Fontina Cheese on Focaccia Bread

Sliced Herb Roasted Sirloin with Horseradish Cheddar and roasted Tomato Aioli on Ciabatta Bread

Oven Roasted Turkey and Shaved Pork Loin with House Made Pickles, Whole Grain Mustard on Pretzel Roll

Tuna Salad with Marinated Tomatoes and Basil Chiffonade Honey Wheat Bread

Chicken Salad with Roasted Red Pepper and Arugula Honey Wheat Bread

Grilled Italian Vegetables with Basil Marinated Tomatoes and Smoked Provolone Cheese on Italian Rosemary Bun

#### Wrap Options

Sun-Dried Tomato Tortilla with Sliced Sirloin, Smoked Cheddar, Shaved Bermuda Onion and Tomato Horseradish Cream Spread

Cilantro Tortilla filled with Chili Rubbed Chicken Shredded Lettuce, Pepper Jack Cheese, Pico de Gallo and Black Bean Spread

Tomato Tortilla filled with Chicken Caesar, Shaved Parmesan and Romaine Lettuce

Herb-Garlic Tortilla filled with Flame Roasted Marinated Garden Vegetables Pesto Mayonnaise

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### **Trio Salad Box Lunch**

*\*Choice of three. Accompanied by Chips and a Cookie or Brownie*

Tarragon Chicken Salad with Hearts of Palm

Mediterranean Albacore Tuna Salad Marinated Vegetable Salad

Fresh Fruit Salad

Curried Carrot Couscous Garden Salad with Balsamic Vinaigrette

Greek Orzo Pasta Salad with Roma Tomatoes and Basil

Country Style Potato Salad

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## BUFFET LUNCH

*\*Chilled Lunch Tables include Fresh Baked Breads, Sweet Cream Butter, Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea with Lemon. Based on One Hour of Continuous Service, Minimum of 20 People*

### Working Lunch

#### Uptown Deli

Soup du Jour

Cillengini Pesto and Tomato Salad

Orzo Pasta Salad with Sundried Tomato and Crumbled Goat Cheese

Mixed Field Greens with Balsamic Vinaigrette

Freshly Sliced Smoked Turkey, Virginia Baked Ham and Roast Beef Swiss, Provolone, Cheddar and Pepper Jack Cheeses Lettuce, Tomato, Red Onion and Pickle Garnishes Assorted Specialty Breads and Sub Rolls with Condiments Homemade Potato Chips Double Fudge Brownies

#### Tex Mex

Southwest Caesar Salad with Roasted Red Pepper Dressing, Corn, Black Beans & Queso Fresco Chicken Tortilla Soup with Garnish Salsa Verde, Roma Tomato Salsa & Chile Con Queso with Tri-Color Tortilla Chips

Hand Formed Tortillas

Adobo Beef and Chipotle Chicken

Flame Roasted Vegetables

Mexican Tomato Rice

Tres Leche Cake with Fresh Fruit

#### Soup & Salad Bar

*Select one of the following soups...*

Tomato Basil Soup with Croutons

Minestrone Soup with Beans and Vegetables

Potato Leek Soup with Caramelized Shallots

Chicken Tortilla Soup with Diced Avocado & Cilantro

Sweet Crab and Herb Oil

Traditional Spanish Gazpacho

*Select three of the following salads...*

Tarragon Chicken Salad with Hearts of Palm

Mediterranean Albacore Tuna Salad

Orzo Pasta Salad with Sundried Tomato and Crumbled Goat Cheese

Baby Field Greens Salad with Teardrop Tomatoes, Carrots and Sunflower Seeds

Marinated Cucumber, Red Onion and Tomato Salad

Seasonal Fruit Salad with Midori-Yogurt Dressing

Spinach Salad with Candied Pecans, Feta Cheese and Strawberries

Caesar Salad with Hearts of Romaine and Radicchio Rye Croutons, Olives and Shaved Pecorino

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## BUFFET LUNCH

*\*Hot Lunch Tables include Fresh Baked Breads, Sweet Cream Butter, Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea with Lemon. Based on One Hour of Continuous Service, Minimum of 20 People*

### HOT LUNCH TABLES

#### **Floridian**

Spicy Clam Chowder

Salad of Baby Greens, Grilled Pineapple, Candied Pecans, Hearts of Palm with Citrus Herb Vinaigrette  
Mango, Jicama Slaw with Lime & Cilantro

Blackened Grouper Chimichurri

Caribbean Jerk Grilled Chicken, Natural Jus

Red Potatoes Baked with Chorizo Sausage & Queso Fresco Cheese

Passion Fruit Cheese Cake & Key Lime Bites

#### **Asian**

Miso Shiro

Spinach Salad with Snow Peas, Matchstick Carrots, Red Peppers, Peanuts, Fried Wonton & Mirin  
Vinaigrette

Udon Noodle Salad

Ribbons of Asian Beef and Chicken on Bamboo Skewers, Thai Peanut Sauce

Asian Bar-B-Q Pork Steamed Buns

Salmon and Avocado Tartar in Spicy Mayo served with Wonton Chips

Dumpling Station with Chicken Lemon Grass and Edamame

Edamame Fried Jasmine Rice

Sake Dounuts

Mini coconut tapioca shots

**Upgrade Sushi Rolls Priced per Piece “market Price”**

#### **Little Italy**

Classic Minestrone

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino

Cillengini Caprese Salad

Fire Roasted Vegetables and Orecchiette with Tomato Ragout and Parmesan

Focaccia Bread Tiramisu

Chicken Cacciatore

Seared New York Strip with a Sicilian olive Kapanota

Oven Roasted Truffled

Tiramisu & Cannoli

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