



FOOD FOR THOUGHT

DELIVERED



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DROP-OFF CATERING MENU



CHOOSE

from a range of chef-created dishes
fitting for all tastes and preferences.

VGN = VEGAN VGT = VEGETARIAN GF = GLUTEN FREE

DF = DAIRY-FREE 🌡️ = ROOM TEMPERATURE



CONSIDER

the environment and compliment
your order with sustainable servingware
palm plates, eco forks, knives and napkins
for \$1.50 pp.



ORDER

directly at 312-572-7233
or email us at delivered@fftchicago.com

Place your order before 2:00pm the day before
for any box lunches/room temp items.

For hot food, we ask for 72 hours in advance.



ENJOY

your all-natural, all-you menu —
where you want it, when you want it.

if you need staffing or liquor service, please let
your Food For Thought sales representative know.

BREAKFAST

10 PERSON MINIMUM

COLD

Continental VGT

Multigrain Croissant, Pain Au Chocolate,
Berry Croissant, Mango Danish, Cheese Danish, Cheddar
Chive Scones, Seasonal Melons, Pineapple & Mixed Berries

\$5.95 pp

House Granola & Berry Parfait VGT

Local Windcrest Dairy Vanilla Yogurt

\$5.25 pp

“Muesli” Overnight Oats VGT GF

Dried Fruits, Mixed Berries, Green Apple, Honey, Yogurt,
Toasted Nuts, Almond Milk

\$5.75 pp

Seasonal Fruit Cups VGN GF DF

Seasonal Melons, Pineapple & Grapes

\$3.75 pp

NY Bagels or Bialys VGT

Plain & Chive Cream Cheese, Butter & Jams
**Make It A Smoked Salmon Platter with Cucumber,
Tomato, Red Onion & Capers +\$12.25 pp*

\$36/ dz

Fresh Baked Pastries VGT

Multigrain Croissant, Pain Au Chocolate, Berry Croissant,
Mango Danish, Cheese Danish, Cheddar Chive Scones

\$27/ dz

Breakfast Breads VGT

Banana Nut, Lemon Poppyseed, Citrus Cranberry

\$29/ dz

“Bites” VGT

Mini Muffins, Mini Croissants
& Mini Pain Au Chocolate, Butter, Jam

\$25/ dz

Fresh Fruit Platter VGN GF DF

Seasonal Melons, Pineapple & Mixed Berries

sm \$45 lg \$70

HOT

Irish Steel Cut Oatmeal VGT GF DF

Dried Fruit Mix, Brown Sugar, Toasted Almonds
small serves 18, large serves 36

sm \$45 lg \$65

Challah French Toast VGT

Thick Cut Brioche, Cinnamon, Maple Syrup, Sweet Honey Butter
(2 halves per portion)

\$6.75 pp

Buttermilk Pancakes VGT

Blueberry Maple Syrup, Sweet Lemon Butter
(2 per portion)

\$5 pp

The “Classic” Buffet

Cage Free Egg Scramble, Spiced & Herbed Breakfast Potatoes,
Maple Glazed Bacon and/or Sweet Pork Sausage
(2 pieces of protein per portion)

\$9.95 pp

The “Classic” Buffet with Fruit

Cage Free Egg Scramble, Spiced & Herbed Breakfast Potatoes,
Maple Glazed Bacon and/or Sweet Pork Sausage, Fresh Fruit Platter
(2 pieces of protein per portion)

\$12.50 pp

A LA CARTE

Cage Free Egg Scramble GF	\$2.95
Spiced & Herbed Breakfast Potatoes VGN DF	\$3.50
Maple Glazed Bacon GF DF	\$3.75
Sweet Pork Sausage GF DF	\$3.75
Cage Free Hard Boiled Eggs GF DF	\$1.50

BREAKFAST

10 PERSON MINIMUM

“ON THE RUN” BREAKFAST BOXES

INDIVIDUAL BOXES FOR YOUR CONVENIENCE

Crossfit Kit VGT GF DF

Cage Free Egg, Banana Chips with Sunflower Butter,
Nuts & Seeds Trail Mix

Nordic DF

Smoked Salmon, Cage Free Egg, Rye Crisps,
Cucumber, Cherry Tomatoes

West Coast VGN DF

Kale Chips, Raw Almonds, Clementine,
Red Grapes, Roasted Chickpeas

\$9.95 pp



CAGE FREE EGG BREAKFAST SANDWICHES & WRAPS

Smoked Hickory Bacon Croissant

Egg, Hickory Bacon, Sharp Cheddar, Flaky Croissant

Sweet Sausage English Muffin

Oven Roasted Tomato, Egg, Ricotta Salata,
Sausage, English Muffin

Healthy Start Egg White Wrap VGT

Garbanzo Salad, Oil-Cured Tomatoes, Feta,
Kalamata Tapenade, Nut-Free Basil Pesto

Southwestern Wrap

Eggs, Chili Marinated Chicken, Three Beans,
Charred Corn, Salsa Verde, Cilantro, Chihuahua Cheese

\$5.25 pp

INDIVIDUAL BREAKFAST TARTLETS

Lorraine

Bacon, Gruyere, Caramelized Onion

Roasted Vegetable VGT

Zucchini, Bell Peppers, Tomato,
Baby Spinach, Goat Cheese

Crustless VGT GF

Wild Mushroom, Asparagus, Gouda

\$5.25 pp

SNACKS & STARTERS

SMALL SERVES 10-15 PEOPLE, LARGE SERVES 15-20 PEOPLE

HAND CRAFTED CHARCUTERIE

Served with Marinated Olives, Artichokes, Pickles & Flatbreads

Midwest ^{DF}

Salumi Chicago Finocchiona & Sopressata (Chicago, IL)
& Smoking Goose Gin & Juice Saucisson (Indianapolis, IN)

sm \$82.50 lg \$145.50

Imported ^{DF}

Capicola, Mortadella, Jamon Serrano, Sopressata

sm \$82.50 lg \$145.50

Charcuterie & Cheese

Prairie Breeze Cheddar, Marieke Gouda paired with offerings
from Chicago Salumi & Smoking Goose Indianapolis

sm \$82.50 lg \$145.50

ARTISANAL CHEESE BOARD

Served with Assorted Flatbreads,
Dried Fruits, Candied Nuts

Midwest Artisan

Prairie Breeze Cheddar (IA), Marieke Gouda (WI),
Carr Valley Chevre au Lait (WI)

sm \$70 lg \$120

Imported

Brie, Gorgonzola, Manchego, Port Salut

sm \$70 lg \$120

Domestic

Sharp Cheddar, Baby Swiss, Pepperjack

sm \$60 lg \$90

SEASONAL VEGETABLE CRUDITE

Kefir Ranch ^{VGT GF}

Roasted Red Pepper Chimichurri ^{VGN GF DF}

Edamame Hummus ^{VGN GF DF}

sm \$35 lg \$70

HUMMUS STREET STAND

Served with Fresh Pita Bread,
Local Windcrest Dairy Greek Yogurt & Veggie Sticks

Pick Three:

Roasted Carrot ^{VGN GF DF}

Traditional ^{VGN GF DF}

Tomatillo Lime ^{VGN GF DF}

Caramelized Cauliflower ^{VGN GF DF}

Heirloom Beet ^{VGN GF DF}

Pistachio Parsnip ^{VGN GF DF}

sm \$60 lg \$120

HAND-CUT KETTLE CHIPS

Pick One:

Parmesan Truffle ^{VGT}

Sea Salt & Vinegar ^{VGN DF}

Sea Salt & Cracked Black Pepper ^{VGN DF}

Smoky BBQ Cheddar ^{VGT}

sm \$45 lg \$90

SNACKS & STARTERS

SMALL SERVES 10-15 PEOPLE, LARGE SERVES 15-20 PEOPLE

BITES

Soft Pretzel Bites VGT

Cheese & Honey Mustard Dipping Sauces
or Cinnamon-Sugar Tossed

sm \$35 lg \$70

Chicago's Own Garrett's Gourmet Popcorn VGT

Individually Packaged Cheese, Caramel
or "Chicago Mix"
(72 Hour Notice Required)

\$8 pp

INDIVIDUALLY PACKAGED MIXES

The Raw VGT GF

Walnuts, Pepitas, Sunflower Seeds, Cinnamon, Nutmeg,
Sea Salt, Chocolate Chips, Dried Apricots & Craisins

The Equator VGT GF

Dried Pineapple, Mango, Banana & Kiwi, Coconut Flakes,
Dark Chocolate, Macadamia, Sunflower Seeds,
Cashews & Brazil Nuts

The East Meets West VGN DF

Wasabi Peas, Sesame Sticks, Almonds,
Sunflower Seeds, Pretzels

\$8 pp

DIPS

Served with Assorted Flatbreads & Pita Bread

Pick Two:

Tuscan White Bean & Rosemary VGT

Baby Spinach, Artichoke
& Water Chestnut VGT

Roasted Red Pepper "N'duja" VGN DF

sm \$55 lg \$110

GUACAMOLE & SALSA

House-Made Guacamole & Roasted Tomato Salsa VGN GF DF

Served with El Milagro Tortilla Chips

sm \$30 lg \$50



SANDWICH BOXES & PLATTERS

MINIMUM 3 OF EACH SANDWICH/WRAP BOX TYPE PER ORDER. 10 PERSON MINIMUM

CLASSIC SANDWICHES & WRAPS

GLUTEN FREE WRAPS ARE AVAILABLE FOR ALL SANDWICHES

Veggie Banh Mi VG

Lemongrass & Coriander Tofu, Pickled Vegetables, Cilantro, Jalapeno, Sriracha Mayonnaise, Baguette

Turkey Fresco Sandwich

Honey Roasted Turkey Breast, Aged White Cheddar, Leaf Lettuce, Tomato, Basil-Tarragon Aioli, Artisan Roll

A.Ham Sandwich

Black Forest Ham, Baby Swiss, Lettuce, Tomato, Dijonnaise, Pretzel Roll

Jamaican Jerk Chicken Wrap DF

Red Beans, Rice, Tomatoes, Romaine, Secret Sauce, Spinach Tortilla

Honey Mustard Grilled Chicken Sandwich

Sun-Dried Tomato Tapenade, Baby Spinach, Pickled Shallots, Dijonnaise, Ciabatta Roll

Roasted Chicken Salad Sandwich

Pickled Raisins, Granny Smith Apple, Caramelized Onions, Toasted Walnuts, Lemon Aioli, Artisan Roll

Grilled Eggplant & Bell Pepper Sandwich VG

Herb & Oil Marinade, Olive Salad, Provolone, Cured Tomatoes, Tahini Hummus, Potato Roll

Kicked Up Chicken Caesar Wrap

Grilled Chicken Breast, Romaine, Golden Croutons, Chipotle Caesar Dressing, Tomato Tortilla, Shaved Grana Padano

Hummus & Roasted Vegetable Wrap VG

Balsamic and Herb Marinated Vegetables, Baby Arugula, Watercress, Goat Cheese, Spinach Tortilla

Standard Box

Sandwich/Wrap, Chips & Cookie

\$11.75 pp

Executive Box

Sandwich/Wrap, Pesto Pasta Salad, Chips & Cookie

\$12.95 pp

Brown Bag

Sandwich/Wrap & Chips

\$10.50 pp

MAKE IT A PLATTER

Standard Platter

Choice of 4 Sandwiches/Wraps,
Chef's Choice Side or Kettle Chips,
and Cookies

\$11.75 pp

Executive Platter

Choice of 4 Sandwiches/Wraps,
Chef's Choice Side or Fresh Fruit,
Kettle Chips and Cookies

\$13.75 pp

SANDWICH BOXES & PLATTERS

MINIMUM 3 OF EACH SANDWICH/WRAP BOX TYPE PER ORDER. 10 PERSON MINIMUM

GOURMET SANDWICHES & WRAPS

GLUTEN FREE WRAPS ARE AVAILABLE FOR ALL SANDWICHES

Black Angus Roast Beef Sandwich

Caramelized Onions, Baby Arugula, Portobello Mushrooms,
Smoked Gouda, Roasted Garlic Aioli, Marble Rye Bread

So Cal Tuna Salad Sandwich

Lemon & Dill Vinaigrette Dressed Albacore Tuna, Roma Tomatoes,
Alfalfa Sprouts, Caper Aioli, Green Olive Tapenade,
Whole Wheat Bread

Slow Roasted Pork Shoulder Sandwich ^{DF}

Sweet and Spicy BBQ Sauce, Apple Butter,
Smoky Bacon, Romaine Lettuce, Pretzel Roll

Vine Tomato with Fresh Mozzarella Sandwich ^{VG}

Roasted Bell Peppers, Watercress, Torn Basil,
Black Olive Tapenade, Herb Ciabatta Roll

BBQ Beef Brisket Wrap ^{DF}

Pecan Smoked Brisket, Carolina Sauce, Bread & Butter Pickles,
Romaine, Shaved Red Onion, Tomato Wrap

Charcuterie Sandwich

Capicola, Genoa Salami, Baby Arugula, Provolone,
Fried Green Tomato, Cornichon Aioli, Tomato & Herb Focaccia



Standard Box

Sandwich/Wrap, Chips & Cookie
\$13.75 pp

Executive Box

Sandwich/Wrap, Pesto Pasta Salad, Chips & Cookie
\$14.95 pp

Brown Bag

Sandwich/Wrap & Chips
\$12.50 pp

MAKE IT A PLATTER

Standard Platter

Choice of 4 Sandwiches/Wraps,
Chef's Choice Side or Kettle Chips,
and Cookies
\$13.75 pp

Executive Platter

Choice of 4 Sandwiches/Wraps,
Chef's Choice Side or Fresh Fruit,
Kettle Chips and Cookies
\$15.75 pp

SALAD BOXES & BUFFET BOWLS

MINIMUM 3 OF EACH SALAD BOX TYPE PER ORDER. 10 PERSON MINIMUM

CLASSIC SALADS

Served with Roll and Cookie

\$11.95 pp

Apple & Queso Fresco VGT GF

Green Leaf Lettuce, Apples, Crumbled Queso Fresco,
Toasted Marcona Almonds, Champagne Vinaigrette

Citrus & Toasted Walnuts VGN GF DF

Mesclun Mixed Greens, Oranges, Ruby Grapefruit, Pineapple,
Toasted Walnuts, Raspberry-Poppy Seed Dressing

The Chopped VGT GF

Romaine, Tomatoes, Green Onions, Haricot Vert, Sweet Corn,
Petite Green Peas, Bleu Cheese, Red Wine Dijon Vinaigrette

The Greek VGT

Romaine & Leaf Lettuce, Cucumber, Shaved Red Onion,
Crumbled Feta, Vine Tomatoes, Kalamata Olives, Pepperoncini,
Toasted Pita, Red Wine Dijon Vinaigrette

The House VGN DF

Romaine, Iceberg & Watercress Greens, Vine Tomatoes,
Cucumbers, Carrot, Herb Sourdough Croutons,
Herb Vinaigrette

Grilled Tree Fruit & Pistachios VGT, GF

Boston Bibb Lettuce, Radicchio, Endive, Shaved Pecorino,
Toasted Pistachio, Herb Vinaigrette

ADD TO YOUR

BUFFET

Served a la carte family-style.
Cookies and rolls not included.

\$4.50 pp

GOURMET SALADS

Served with Roll and Cookie

\$15.95 pp

Baby Kale & Arugula Greens VGT

Roasted Sweet Potato, Sweet N Sour Fresno Chilies, Grana Padano,
Ancient Grains, Herb Vinaigrette

Chicken "Kitchen Sink" Salad GF

Chicken, Shaved Carrots, Red Radishes, Green Peas, Haricot Vert,
Marinated Artichokes, Cherry Tomatoes, Cucumbers,
Pickled Red Onions, Arugula & Frisee Greens,
Crumbled Feta Cheese, Green Goddess Dressing

Roasted Roots VGT

Carrot & Beets Roasted in Cumin-Honey Vinaigrette, Quinoa &
Toasted Farro, Oranges, Hazelnuts, Watercress & Baby Arugula,
Toasted Pita, Sesame-Ginger Vinaigrette

Tofu Mole "Cobb" VGT

Grilled Tofu, Cage Free Egg, Vine Tomato, Soy-Chorizo, Queso
Fresco, Grilled Scallion, Chopped Greens,
Cilantro-Lime Ranch Dressing

PREMIUM

+\$3.00 pp

Amish Chicken DF

Chicken, Arugula, Napa Cabbage, Roasted Apple,
Candied Walnuts, Red Wine Dijon Vinaigrette

Pesto Grilled Chicken

Grilled Chicken, Romaine & Mesclun Mixed Greens,
Charred Sourdough, Smoky Pickled Onion,
Nut Free Basil Pesto, Caesar Dressing

Beef Niçoise GF

Herb Roasted Flank Steak, Cage Free Egg, Marinated Artichoke,
Haricot Vert, Mesclun Mixed Greens, Roasted Fingerling Potatoes,
Cherry Tomatoes, Mozzarella, Red Wine Dijon Vinaigrette

Sesame Glazed Salmon GF DF

Salmon, Asian Mixed Greens, Navel Orange, Edamame,
Sugar Snaps & Snow Peas, Red Bell Pepper,
Sesame-Ginger Vinaigrette



FEATURED SELECTIONS

10 PERSON MINIMUM

COMMUNITY GARDEN SALAD BAR

Build Your Own Salad Bar VGT

Chopped Romaine, Baby Arugula & Spinach,
Seasonally Inspired Ingredients, Sunflower
Seeds, Crumbled Aged Cheddar, Chickpeas, with
Champagne & Balsamic Vinaigrettes

\$9.50 pp

Add Chicken \$2.95 pp

Add Tofu \$2.95 pp

Add Shrimp \$3.95 pp

Add Flank Steak \$4.25 pp

Add Parker House Dinner Rolls VGT

Parmesan and Butter Crust

\$2.75 pp

SLIDER BAR

Served with Slider Buns, Pretzel Rolls or Vegan Sourdough

American, Cheddar & Swiss Cheeses,
Shaved Red Onion, Vine Tomatoes,
Bread & Butter Pickles, Shredded Lettuce,
Ketchup, Cilantro Chipotle BBQ Sauce,
Mayonnaise, Mustard

Black Angus Beef GF DF

Free Range Turkey GF DF

Beyond Vegan VGN DF

\$48/ dz



PINWHEELS & MINIS

Jamaican Jerk Chicken DF

Turkey Fresco

Honey Mustard Grilled Chicken

Black Angus Roast Beef

A.Ham

Veggie Banh Mi VGT

Hummus & Roasted Vegetable VGT

Vine Tomato & Fresh Mozzarella VGT

So Cal Tuna Salad

Pinwheels \$25/ dz Minis \$40/ dz

THE BEST OF CHICAGO NEIGHBORHOOD BUFFETS

10 PERSON MINIMUM

PILSEN

Portobello Barbacoa VGN GF DF,
Cumin Lime Chicken GF DF,
or Lagunitas Carne Asada DF

Sautéed Onions & Peppers, Tomatoes, Chihuahua, Pico De Gallo DF,
Guacamole, Lime Crema, Salsa Verde, Red Radish, Lettuce,
Flour & Corn Tortillas

Green Chile & Tomatillo Rice Pilaf VGN GF DF

Three Bean & Bell Pepper Sofrito VGN GF DF

\$16.95 pp

LITTLE ITALY

Antipasto Salad VGT

Roasted & Grilled Vegetables, Blistered Tomatoes,
Ciabatta Croutons, Fresh Mozzarella, Herb Vinaigrette

Chicken Marsala Florentine DF

Cremeni Mushrooms, Spinach, Sun-Dried Tomatoes

Rigatoni alla Vodka VGT

Organic Vodka, Tomatoes, Calabrian Chilies

\$16.95 pp

CHINATOWN

Mandarin "Greens" VGN GF DF

Napa & Red Cabbage, Romaine, Bell Pepper, Water Chestnuts,
Mandarin Orange, Sesame-Ginger Vinaigrette

Soba Noodles VGN DF

Shiitake, Fresh Coriander, Carrot, Edamame,
Black Sesame & Citrus Dressing

Szechwan Beef Stir-Fry DF

Szechwan Pepper Marinated Beef, Bell Pepper,
Bean Sprouts, Baby Corn, Fresh Ginger & Garlic,
Served with Steamed Jasmine Rice

\$16.95 pp

WEST LOOP

Greek Isle Salad VGT

Leaf Lettuce, Romaine, Cucumber, Red Onion, Feta, Pepperoncini,
Kalamata Olive, Crisp Pita, Red Wine Dijon Vinaigrette

Vesuvio Chicken Thighs GF DF

Green Peas, Garlic, Oregano, White Wine and Herbs

Fresh Baked Garlic Breadsticks VGT

\$16.95 pp

Toasted Orzo Pasta VGN DF

Oil-cured Olives & Tomatoes, Caramelized Onion,
Fresh Oregano & Basil

Add on for \$4 pp

THE CLASSIC CHICAGO

Farmer's Market Chopped Salad GF

Smoky Bacon, Tomatoes, Seasonally Inspired Ingredients, Blue
Cheese, Iceberg Lettuce & Red Wine Dijon Vinaigrette

**Italian Beef, Vienna All Beef Hot Dogs
& Maxwell Street Polish**

Ketchup, Yellow Mustard, Green and Red Peppers,
Giardiniera, Provolone Cheese, Pickle Relish, Sport Peppers,
Diced Onions, Diced Tomatoes

Hoagie Roll (Italian Beef), Poppyseed Hot Dog Bun,
Plain Hot Dog Bun (Polish)

Steakhouse Cut Kennebec Fries VGN DF

\$16.95 pp



FEATURED BUFFETS

10 PERSON MINIMUM

BAKED POTATO BAR

Baked Sweet Potato GF & Russet Potato Skins

Beef & Bean Or Vegan Chili with All The Fixin's

Roasted Bell Peppers, Caramelized Onions, Broccoli,
Smoky Bacon, Scallions, Cheddar, Sour Cream, Salsa Verde

\$14.50 pp

THE BACKYARD

Cavatappi Pasta Salad

Nut Free Basil Pesto, Cherry Tomatoes,
Roasted Red Pepper, Mozzarella

**Black Angus GF DF, Free Range Turkey GF DF or
Beyond Burgers VGN DF**

Cheddar, Swiss, and American Cheese, Leaf Lettuce, Onions,
Tomatoes, Pickles, Ketchup, Dijon Mustard, Mayonnaise
Kaiser Buns and Vegan Sourdough

Hand-Cut Kettle Chips VGN DF

Sea Salt & Cracked Pepper or Sea Salt & Vinegar

\$17.50 pp

NACHO BAR

Local El Milagro Tortilla Chips, Pico de Gallo, Nacho Cheese Sauce,
Shredded Chihuahua, Salsa Verde, Sour Cream, Scallions

El Jardín VGN GF DF

Roasted Seasonal Vegetables & Wild Mushrooms

Pick Two:

El Pollo Loco GF DF

Shredded
Char-Grilled Chicken
Thighs & Black Beans

Carne Asada GF DF

Chimichurri
Marinated Skirt Steak

Pork Posole GF DF

Locally Raised,
Chili Braised Pork
& Hominy

\$8 pp

PASTA BAR VGT

**Penne Rigate & Fettucine Pasta
with Basil Marinara & Primavera Alfredo**

Caesar or House Salad

Fresh Baked Garlic Bread or Breadsticks

\$14.50 pp

COUNTRYSIDE

Mesclun Green Salad VGT

Herb De Provence Roasted Vegetables, Fresh Chevre,
Baguette Croutons, Red Wine Dijon Vinaigrette

Roasted Chicken Breast GF DF

Roasted Fingerling Potatoes, Caramelized Shallots, Thyme Jus

Dinner Rolls & Butter

\$15.25 pp

Whole Wheat Crepe Florentine VGT Add for \$4 pp

Baby Spinach, Gruyere Cheese Crème, Chopped Chives

THE SOUTHERN ROAD TRIP

Bluegrass Salad VGN DF

Romaine, Arugula, Pecans, Seasonal Tree Fruit,
Golden Raisins, Balsamic Vinaigrette

Buttermilk Fried Chicken

Sriracha Honey

Butternut Squash Macaroni & Cheese VGT

Vegan Chorizo, Ditalini Pasta, Provolone, Fontina, White Cheddar

\$16.95 pp



BUILD YOUR OWN BUFFET

10 PERSON MINIMUM

CHOOSE

One Soup or Salad,
One Entrée and One Side

\$17.95 pp

SOUP

Vine Tomato & Herb Bisque VGT GF

Herb Focaccia Croutons (not GF, served on the side)

Four Bean & Hominy Chili VGN GF

Chihuahua Cheese, Scallions & Lime Crema
(not VGN or GF, served on side)

Manhattan Clam Chowder

Oyster Crackers

Avgolemono Soup DF

Braised Chicken, Lemon & Rice

OR

SALAD

Apple & Queso Fresco VGT GF

Leaf Lettuce, Apples, Crumbled Queso Fresco,
Toasted Marcona Almonds, Champagne Vinaigrette

Citrus & Toasted Walnuts VGN GF DF

Mesclun Mixed Greens, Oranges, Ruby Grapefruit, Pineapple,
Toasted Walnuts, Raspberry-Poppy Seed Dressing

The Chopped VGT GF

Romaine, Tomatoes, Green Onions, Haricot Vert, Sweet Corn,
Petite Green Peas, Bleu Cheese, Red Wine Dijon Vinaigrette

The Greek VGT

Romaine & Leaf Lettuce, Cucumber, Shaved Red Onion, Crumbled
Feta, Vine Tomatoes, Kalamata Olives, Pepperoncini,
Red Wine Dijon Vinaigrette, Toasted Pita

The House VGN DF

Romaine, Iceberg & Watercress Greens, Vine Tomatoes, Cucumbers,
Carrot, Herb Sourdough Croutons, Herb Vinaigrette

Pilsen "Cobb" VGT GF

Cage Free Egg, Vine Tomato, Queso Fresco, Grilled Scallion,
Chopped Greens, Cilantro-Lime Ranch Dressing

FRESH

BAKED BREAD

Rustic Italian Bread Display VGT

Multigrain Twist, Mini Herb Ciabatta, Striato Baguette,
Everything Flatbread, Tomato Focaccia, Olive Oil & Butter

Parker House Dinner Rolls VGT

Parmesan & Butter Crust

Salted Truffle Pan Bread VGT

add \$2.75 pp

A LA CARTE

Soup \$3.50 pp

Salad \$4.50 pp



BUILD YOUR OWN BUFFET

10 PERSON MINIMUM

CHOOSE

One Soup or Salad,
One Entrée and One Side

\$17.95 pp

VEGETABLE-FORWARD ENTRÉES

STANDARD

Spinach & Ricotta Ravioli VGT

Vine Tomato & Basil Marinara, Grana Padano Cheese

Rigatoni alla Vodka con Portobello VGT

Grilled Marinated Portobello, Organic Vodka & Calabrian Chilies

Vegan Enchiladas VGN DF

Sweet Potato, Roasted Red Pepper, Black Beans,
Baby Spinach, Secret Enchilada Sauce,
Cilantro-Lime-Garlic-Cashew Crema, Scallions

“Crazy” Cauliflower & Chickpea Curry VGN GF DF

Coconut, Yukon Gold Potatoes, Ginger, Toasted Basmati
Rice Pilaf, Cilantro, Fresh Lime, Sriracha

Turmeric-Ginger Seasonal Squash VGT GF

Cauliflower “Couscous”, Olives, Sunflower Seed Harissa, Pickled
Fresno Chili Preserved Lemon Yogurt, Mixed Herb Salad

A LA CARTE

\$12.95 pp

POULTRY ENTRÉES

STANDARD

Guajillo Braised Chicken Thighs GF DF

Roasted Poblano Peppers With A Grilled Citrus & Coriander Jus

Balsamic Glazed Chicken Roulade GF

Ricotta Cheese & Caramelized Garlic Stuffing,
Fresh Herb Natural Jus

Maple & Bourbon Brined Turkey DF

Roasted Shallots With A Cranberry, Star Anise & Orange Jus

Lemon & Garlic Grilled Chicken with Artichokes GF DF

Roasted Garlic & Roma Tomato Jus, Fresh Oregano

PREMIUM

+\$3.00 pp

Frenched Roasted Chicken Breast GF DF

Seasonal Vegetable Succotash With A “Chow Chow” Jus



BUILD YOUR OWN BUFFET

10 PERSON MINIMUM

CHOOSE

One Soup **or** Salad,
One Entrée **and** One Side

\$17.95 pp

BEEF ENTRÉES

STANDARD

Nut Free Pesto Marinated Flank Steak 🌱 GF

Pickled Red Onions, Balsamic Aioli, Mesclun Mixed Greens

Chili & Coriander Crusted Flat Iron Steak 🌱 DF

Sweet Corn "Elotes" Style,
Local Lagunitas Cerveza Caramelized Onions

PREMIUM

+\$3.50 pp

Chimichurri Rubbed Skirt Steak 🌱 GF DF

Criolla Peppers & Onions, Blistered Tomatoes, Baby Arugula

Red Wine Braised Beef Short Rib GF DF

"Burnt" Orange Gastrique

SEAFOOD ENTRÉES

STANDARD

Grilled Sustainable Tilapia GF DF

Bouillabaisse Style With Piquillo Peppers & Fennel

PREMIUM

+\$4.50 pp

Tarragon & Basil Marinated Atlantic Salmon 🌱 GF DF

Cherry Tomato, Roasted Garlic, Shallot & White Wine Pan Sauce

Sustainably Sourced Mahi Mahi GF DF

Vera Cruz Style With Green Olives, Tomatoes & Capers

Grilled Norwegian Salmon 🌱 DF

Spicy Soy Glaze, Pineapple & Fresno Chili Chutney

A LA CARTE

\$12.95 pp



BUILD YOUR OWN BUFFET

10 PERSON MINIMUM

CHOOSE

One Soup **or** Salad,
One Entrée **and** One Side

\$17.95 pp

CHILLED SIDES

“Rainbow” Quinoa Grains VGT GF DF

Quinoa, Blueberries, Apricots, Strawberries,
Edamame, Fresh Mint, Citrus-Mint Vinaigrette

Roasted Sweet Potato Salad VGT GF DF

Toasted Pecans, Scallions, Honey Mustard Vinaigrette

Cavatappi Pesto Pasta VGT

Fresh Mozzarella, Roasted Red Peppers, Basil & Nut Free Pesto

Gnocchetti Sardi “Casserole” VGT

Pine Nuts, Blistered Tomatoes, Fresh Herbs, Whipped Ricotta

Midwest Potato Salad VGT GF

Hard-Cooked Egg, Celery, Green Onion, Dijonaise, Fresh Herbs

Bocconcini & Grape Tomato “Caprese” VGT GF

Petite Fresh Mozzarella, Basil Vinaigrette, Balsamic Salt

Soba Noodle Salad VGN DF

Shiitake Mushrooms, Edamame, Cilantro, Carrot,
Black Sesame & Citrus Dressing

HOT SIDES

Blue Lake Green Beans VGT GF

Lemon-Herb Butter, Toasted Almonds

Char-Grilled Asparagus VGN GF DF

Extra Virgin Olive Oil, Sea Salt, Fresh Cracked Pepper

Roasted Baby Carrots VGT GF

Fines Herbes Butter, Smoked Sea Salt, Orange

Basmati & Wild Rice Pilaf VGN GF DF

Pickled Red Onions, Sun-Dried Tomatoes, Herbs

Buttermilk Smashed Potatoes VGT GF

Thyme Butter, Roasted Garlic

Seasonal Herbed Vegetables VGN GF DF

Extra Virgin Olive Oil, Sea Salt, Fresh Cracked Pepper

Lemon & Chili Roasted Broccoli VGT GF

Garlic Butter

A LA CARTE

\$3.50 pp

HORS D'OEUVRES

FRUIT & VEGETABLES

Deviled Potatoes 🌱 VGT

Dill & Roasted Garlic Creme, Creole Spiced Crispy Leeks

Fruit Skewer 🌱 VGN GF DF

Seasonal Melon, Pineapple, Strawberry

Onion Ring Pakora VGN DF

with Curry Ketchup

Mushroom Bouchee VGT

Gruyere Cheese, Chives

Jambalaya Arancini VGT

Slow Smoked Tomato Chutney

\$29.50/ dz

BEEF & PORK

Fried Green Tomato & Short Rib Griddled Cheese

Pimiento Spread, Pickled Sweet Onion

Lime Chili Rubbed Beef 🌱 DF

Banana Guacamole, Tostone

N'Duja Stuffed Dates GF DF

Smoky Bacon, Toasted Almonds

Braised Beef Beignet

Horseradish Crème, Chives

Black Angus Beef Meatballs DF

Local Bourbon & BBQ Braised

\$34.50/ dz

POULTRY

Antipasti Skewer 🌱 GF

Chicken Sausage, Marinated Artichoke, Basil, Fresh Mozzarella, Grape Tomato

Peri Peri Chicken Skewer GF DF

Roasted Sweet Onion "Petals"

Peking Duck Croque Monsieur

Duck Confit, Hoisin, White Cheddar, Cilantro

Smoked Chicken Strudel

Dijonaise

Turkey Shawarma Meatballs 🌱 GF

Shakshuka Sauce

\$34.50/ dz

SEAFOOD

Shrimp & Scallion Shumai 🌱 DF

Passionfruit Dipping Sauce

Smoked Salmon "Shepherd's Pie"

Petite Herb Pastry Crust

Maryland Crab Cakes

Spicy Remoulade

Hoisin Grilled Shrimp 🌱 DF

Citrus Marinade

Bacon Wrapped Scallop GF DF

Smoky Bacon

\$42.50/ dz

SWEETS

MINIATURE TARTS & PIES

S'mores Tart

Graham Cracker Tart Shell, Bittersweet Chocolate Ganache, Toasted Vanilla Marshmallow Cream

Gianduja Tart

Chocolate Hazelnut Ganache, Mirror Glaze

Strawberry Rhubarb Pie

Toasted Meringue

\$36/ dz



ASSORTMENT OF PETITE SWEETS

Exotic Fruit Petite Choux Bun

Mango & Passion Fruit Custard

Millionaire Tart

Candied Peanuts, Caramel, Chocolate Ganache with Gold Sparkle

Chocolate Coconut Rum Cup ^{GF}

Chocolate Cup Filled With Rum Cream & Bittersweet Chocolate Ganache, Topped with Coconut Flakes

Pistachio French Macaron ^{GF}

Crispy Shell, Soft Center Cookies, Pistachio Buttercream

\$35/ dz

ASSORTMENT OF MINI CUPCAKES

Red Velvet

Cream Cheese Frosting

Double Chocolate

Buttermilk Chocolate Cake, Chocolate Italian Buttercream

Peanut Butter

Chocolate Cake, Crunchy Peanut Center, Italian Peanut Buttercream

White Chocolate Pistachio

Vanilla Bean Cake, Pistachio Italian Buttercream, White Chocolate Curls

Devil's Food Cupcakes ^{VGN}

Bittersweet Chocolate Ganache

Rose Pistachio Cupcakes ^{VGN}

Rose Frosting, Toasted Pistachio

\$25/ dz

MORE SWEETS

WHOLE TARTS & PIES

Baked Whole, Serves 10

Requires 72 Hours' Notice

Citrus Honey Lavender Tart

Lemon Curd, Honey Cream, Lavender Meringue

\$25

Chocolate Hazelnut Tart

Chocolate Hazelnut Ganache, Mirror Glaze

\$27

Pear Pie

Smoked Brown Sugar Crumble, Crème Fraiche

\$25

ASSORTMENT OF DESSERT BARS

Brown Butter Brownie, Pecan Bar, Lemon Bar,
Coconut Chocolate Macaron Bar

\$26/ dz

ASSORTMENT OF MINI COOKIES

Chocolate Chip, Oatmeal Raisin, White Chocolate
Macadamia Nut, Sugar

\$15/ dz

RICE KRISPIE TREATS^{GF}

10 PERSON MINIMUM

Traditional, Fruity or Cocoa Pebbles

\$2.50 pp

DONUT HOLES

Powdered, Vanilla, Cinnamon Sugar, Cocoa – Served with
Mocha Sauce & Blueberry Sauce

\$36/4 dz (1 dz per flavor)

CELEBRATION CAKES

Requires 72 Hours' Notice

Tell Us Your Favorite or Try Chef's Choice

Call for Quote

PETITE PARFAITS

10 PERSON MINIMUM

Requires 72 Hours' Notice

Banana Tiramisu VGN

Dark Rum Cake, Banana Tofutti Mousse,
Chocolate Cream, Cocoa

Coconut Tapioca GF DF NF PALEO

Passion Fruit Gel, Vanilla Macerated Mango,
Blueberries, Young Coconut Flakes

Venezuelan Chocolate Mousse GF

Flourless Chocolate Cake, Raspberry

Sorrento Lemon Posset

Pistachio Shortbread

\$4.25 pp

DRINKS

CHILLED HOUSE-MADE BEVERAGES

GALLON SERVES 12 – 15 PEOPLE

Blackberry Citrus Virgin “Sangria”
\$30/gal

Passionfruit Mango Iced Tea
\$30/gal

Strawberry Pomegranate Lemonade
\$30/gal

Iced Earl Grey Tea
\$30/gal

Fresh Squeezed Lemon-Limeade
\$30/gal

The Matcha “Palmer”
Matcha Green Tea & Fresh Squeezed Lemonade
\$30/gal

CHILLED BOTTLED BEVERAGES

Odwalla Smoothies
Strawberry Banana, Tropical, Green Machine
\$4.50

Pop
“POP” ‘CAUSE IT’S THE MIDWEST
Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale, La Croix
\$1.95

Juices
Apple, Orange & Cranberry
\$2.25

Bottled Water
\$1.75

HOT DRINKS

PRESENTED IN AN INSULATED BOX

Big Shoulders Fair Trade Coffee
SMALL SERVES 10-15, LARGE SERVES 40-45
Sugar, Cream, Milk, Sweeteners
\$22.50 sm, \$64.50 lg

Rishi Organic Leaf Teas
SMALL SERVES 10-15, LARGE SERVES 40-45
Sugar, Cream, Milk, Lemon, Sweeteners
\$16.00 sm, \$40.00 lg

Hot Chocolate
SMALL SERVES 10, LARGE SERVES 20
\$30.00 sm, \$60.00 lg

Hot Cider
SMALL SERVES 10, LARGE SERVES 20
\$30.00 sm, \$60.00 lg

Seasonal Hot Chocolate Bar
10 PERSON MINIMUM
Original, “Abuelita” Mexican, & Red Velvet
with Whipped Cream, Chocolate Shavings, Sprinkles,
Crushed Peppermint, Marshmallow
\$6.00 pp

WHEN FOOD MATTERS.
YOU MATTER.



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