

**F F T**

# **WORKSPACE**

**DROP-OFF**



**Quality Ingredients.  
Made From Scratch.  
For Sustainability.**



**55,000**

**POUNDS OF**

Kitchen Scraps are composted annually

**22+**

**COUNTRIES REPRESENTED**

from our culinary team around the globe

**1,344**

**GALLONS OF COOKING OIL**

are converted into Bio-Diesel fuel annually

**1.5**

**MILLION GUESTS SERVED**

around the chicagoland area annually

**100%**

**OF SINGLE-USE SERVICEWARE**

has been eliminated company-wide

**40+**

**YEARS OF EXPERIENCE**

in culinary and foodservice expertise



**ASK ABOUT OUR SUSTAINABILITY**

our company is fully focused on food, health, people  
& the environmental impacts of our trade.



# How to Order



## One

### CHOOSE

from a range of chef created dishes fitting for all tastes & preferences. If you need **STAFFING OR LIQUOR SERVICE**, please let your Food For Thought sales representative know.



## Two

### CONSIDER

the environment and compliment your order with **SUSTAINABLE SERVINGWARE** including palm plates, eco-forks, knives & napkins for **\$1.50<sup>PP</sup>**



## Three

### ORDER

directly at **312-572-7233** or send us an email at **workspace@fftchicago.com** to get started or to get more information about planning your event.

## Custom Meal Programs

*Build employee engagement and productivity with customizable in-office food programs, with offerings including breakfast, lunch, snacks, and pop-up themed events.*

*Email [workspace@fftchicago.com](mailto:workspace@fftchicago.com) or visit our website to learn more about*

VGN = VEGAN  
VGT = VEGETARIAN  
GF = GLUTEN-FREE  
DF = DAIRY-FREE

 SERVED AT ROOM TEMP

# Contents



**06 Breakfast**  
made with farm fresh,  
cage-free eggs

**10 Sandwiches  
& Salads**  
featuring individual boxes  
& platters

**13 Buffets**  
composed & build-your-own  
options for all tastes & preferences

**21 Snacks  
& Starters**  
crowd-pleasing crudites,  
charcuteries & more

**24 Hors D'Oeuvres**  
elevated light bites for  
your next event

**26 Sweets  
& Drinks**  
the perfect addition to  
round out your meal

# Breakfast



# Breakfast

25 PERSON MINIMUM

## Cold

### HOUSE GRANOLA, ALMOND & BERRY PARFAIT VGT

Local Windcrest Dairy Vanilla Yogurt

**\$5.95** PP

### MUESLI OVERNIGHT OATS VGT GF

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

**\$6.95** PP

### CHIA-CASHEW PROTEIN CUP VGN GF

Oat And Coconut Milk, Beet Powder, Agave, Toasted Coconut,  
Fresh Seasonal Fruit

**\$8.00** PP

### SEASONAL FRUIT CUP VGN GF

Seasonal Melons, Pineapple & Grapes

**\$5.95** PP

### NY BAGELS VGT

Plain and Chive Cream Cheese & Jams

**\$63.00** DZ

*\*Make It A Smoked Salmon Platter with Cucumber,  
Tomato, Red Onion & Capers +\$12.25*

### FRESH BAKED PASTRIES VGT

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

**\$42.00** DZ

### BREAKFAST BREADS VGT

Banana Nut, Lemon Poppyseed, Citrus Cranberry

**\$30.00** DZ

### BITES VGT

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

**\$30.00** DZ

### FRESH FRUIT PLATTER VGN GF

Seasonal Melons, Pineapple & Mixed Berries

*small serves 10-15, large serves 15-20*

SM **\$60.00** LG **\$85.00**

### CONTINENTAL VGT

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

**\$10.50** PP

## Hot

### IRISH STEEL CUT OATMEAL VGN GF

Brown Sugar, Toasted Almonds

*small serves 18, large serves 36*

SM **\$65.00** LG **\$125.00**

### 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*

**\$7.50** PP

### BREAKFAST SCRAMBLE GF

Smoked Ham, Bell Peppers, Onions & Mature Cheddar

**\$7.50** PP

### BACON EGG BITES GF

Smoky Bacon & Mature Cheddar

**\$3.25** EACH

### SAUSAGE EGG BITES GF

Breakfast Sausage & Mozzarella

**\$3.25** EACH

### VEGETARIAN EGG BITES VGT GF

Bell Pepper, Tomato & Swiss

**\$3.25** EACH

### THE CLASSIC BUFFET

Cage-Free Egg Scramble, Spiced & Herbed Breakfast Potatoes,  
Maple Glazed Bacon and/or Sweet Pork Sausage *2 pieces per portion*

**\$13.50** PP

**\*ADD ON FRUIT FOR \$3.75** PP

## A La Carte

PRICING PER PORTION

**CAGE-FREE EGG SCRAMBLE** VGT GF **\$4.50** PP

**BREAKFAST POTATOES** VGN **\$4.50** PP

**MAPLE GLAZED BACON** GF DF **\$4.50** PP

**SWEET PORK SAUSAGE** GF DF **\$4.50** PP

**HARD BOILED EGGS** VGT GF DF **\$1.75** PP

# Breakfast

25 PERSON MINIMUM

## CAGE-FREE EGG

### *Sandwiches & Wraps*

#### SMOKED HICKORY BACON CROISSANT

Egg, Hickory Bacon, Sharp Cheddar, Flaky Croissant

\$7.50 PP

#### SWEET SAUSAGE ENGLISH MUFFIN

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

\$7.50 PP

#### CANADIAN BACON ENGLISH MUFFIN

Fire-Roasted Tomatoes, Baby Spinach & Cage-Free Egg, Havarti, "Bearnaise" Aioli, English Muffin

\$7.50 PP

#### BREAKFAST FRITTATA CROISSANT VGT

Caramelized Onion, Mushroom & Cage-Free Egg Frittata with Mature Cheddar, Arugula, Herb Aioli, Croissant

\$7.50 PP

#### HEALTHY START ENGLISH MUFFIN VGT

Cage-Free Egg Whites, Baby Spinach & Fire-Roasted Tomatoes with Cheddar Cheese, Nut-Free Basil Pesto, English Muffin

\$7.50 PP

#### VEGAN SOUTHWESTERN BURRITO VGN

Creamy Vegan Southwest Sauce, Potatoes, Charred Corn, Salsa Verde & Cilantro

\$7.50 PP

#### CHICKEN SAUSAGE CALZONE

Cage-Free Scrambled Eggs, Sweet Tomato Jam, Swiss & Mozzarella Cheeses, Herb Butter

\$9.95 PP

#### BACON BREAKFAST CALZONE

Cage-Free Scrambled Eggs, Sweet Tomato Jam, Mature Cheddar, Herb Butter

\$9.95 PP

## BUILD YOUR OWN

### *Yogurt Parfait* VGT

with Assorted Fresh Fruit, Almond Granola  
Vanilla Yogurt and Plain Yogurt

\$7.95 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

\$6.25 PP

## CONTINENTAL

### *Breakfast Box* VGT

with Mini Muffins, Hard Boiled Egg and Overnight Oats

\$12.95 PP



**Community Driven.**  
**Diversity Focused.**  
**Minority Owned.**



**69%**

**OF EMPLOYEES**  
are minorities

**70%**

**OF EMPLOYEES**  
have over 5-years tenure at Food For Thought

**350+**

**EMPLOYEES AND COUNTING**  
Food For Thought employs over 350+ people

**60%**

**WOMEN WORKFORCE**

with a workforce that's composed of approximately 60% women, Food For Thought is proud to be a women founded and led company, encouraging and promotion women in leadership and all team members



**KATIE CAPACCIO**

*Workspace Solutions Director*

As a woman owned business, we have a huge focus on women in leadership - We continuously encourage to share our ideas, to utilize our skills and to grow and develop

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# Salads & Sandwiches



# Sandwiches & Wraps

25 PERSON MINIMUM

MINIMUM 3 OF EACH SANDWICH/WRAP BOX TYPE PER ORDER

GLUTEN FREE WRAPS AVAILABLE FOR ALL SANDWICHES PER REQUEST

## TURKEY FRESCO SANDWICH

Oven Roasted Turkey Breast, Aged Provolone, Marinated Roasted Red Pepper, Baby Spinach, Tomato Basil Aioli, Artisan Bread

## FIERY TURKEY SANDWICH

Honey Roasted Turkey, Cucumber Tomato Salad, Baby Arugula, Whipped Feta, Serrano Cilantro Mayo, Ciabatta

## HONEY DIJON CHICKEN SANDWICH <sup>DF</sup>

Grilled Chicken Breast, Honey Dijon Glaze, Baby Arugula, Oven Roasted Tomato, Avocado Spread, Telera Roll

## LATIN CHICKEN WRAP

Chili & Cumin Marinated Chicken Thighs, Romaine, Black Beans, Vine Ripened Tomatoes, Chihuahua Cheese, Tomato Tortilla, and Cilantro-Lime Caesar Dressing

## A.HAM SANDWICH

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

## SO CAL TUNA SALAD SANDWICH <sup>DF</sup>

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

## BLACK ANGUS ROAST BEEF SANDWICH

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

## ITALIAN SANDWICH

Hot Capicola, Genoa Salami, Ham, Provolone, Shredded Lettuce, Shaved Red Onion, Vine Ripened Tomato, Pepperoncini, Oregano-Parmesan Aioli, Artisan Roll

## VEGGIE HUMMUS WRAP <sup>VGT</sup>

Creamy Sun-Dried Tomato Hummus, Feta, Chick Peas, Grilled Carrots, Roasted Red Pepper, Pickled Onion, Mixed Greens, Whole Wheat Tortilla

## VINE TOMATO WITH FRESH MOZZARELLA <sup>VGT</sup>

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

## GRILLED EGGPLANT & BELL PEPPER SANDWICH <sup>VGT</sup>

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

## BANH MI SANDWICH <sup>VGN</sup>

Marinated and Grilled Tofu, Wild Mushroom Pate, Pickled Carrot and Daikon, Shaved Jalapeno, Cilantro, Spicy Vegannaise, Baguette

## FIRE ROASTED BEET WRAP <sup>VGN</sup>

Thyme and Orange Marinated Beets, Fresh Apple, Sprouts, Pickled Red Onion, Toasted Quinoa, Smoked Almond Dressing, Spinach Tortilla

### STANDARD BOX

\$17.50 <sup>PP</sup>

Sandwich/Wrap, Potato Chips and Chocolate Chip Cookies

### EXECUTIVE BOX

\$19.50 <sup>PP</sup>

Sandwich/Wrap, Potato Chips, Pesto Pasta Salad, and Chocolate Chip Cookies

### BROWN BAG

\$15.95 <sup>PP</sup>

Sandwich/Wrap, Potato Chips

### STANDARD PLATTER

\$17.50 <sup>PP</sup>

Choice of 4 Sandwiches/Wraps, Potato Chips and Chocolate Chip Cookies

### EXECUTIVE PLATTER

\$19.50 <sup>PP</sup>

Choice of 4 Sandwiches/Wraps, Potato Chips, Pesto Pasta Salad and Chocolate Chip Cookies

## Hot Sandwiches

NOT AVAILABLE IN A BOX  
NOT AVAILABLE AS GLUTEN-FREE

## GRILLED CHICKEN SANDWICH

Zucchini, Tomatoes, Red Onions, Cheddar, Avocado Ranch, Baguette

## GRILLED SMOKED HAM SANDWICH

Apple Chutney, Swiss, Whole Grain Mustard Aioli, Pretzel Bun

## GRILLED CAPRESE <sup>VGT</sup>

Tomato, Mozzarella, Balsamic Reduction, Crunchy Ciabatta

# Salad Boxes

25 PERSON MINIMUM

MINIMUM 3 OF EACH SALAD BOX TYPE PER ORDER

## Classic Salads

served with roll & cookies (or alternative sides for VGN, GF, DF boxes)

\$15.95 PP

### APPLE & QUESO FRESCO VGT GF

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

### SANTA FE SALAD VGT

Mixed Greens, Romaine Lettuce, Corn, Black Beans, Chihuahua Cheese, Tortilla Strips, Tomatoes, Cilantro Vinaigrette

### BIBB & BACON GF

Butter Lettuce, Cracked Pepper Bacon, Belgium Endive, Blue Cheese, Balsamic Cured Onions, Poppysseed Dressing

### GREEK ISLE SALAD VGT

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

### CITRUS & TOASTED WALNUTS VGN GF

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

### THE HOUSE VGN

Romaine, Iceberg & Watercress Greens, Vine Tomatoes, Cucumbers, Carrot, Herb Sourdough Croutons (not VGN, served on the side), Herb Vinaigrette

## Premium Salads

\$21.45 PP

### STEAK CHOP SALAD GF

Marinated Flank Steak, Romaine, Vine Ripened Tomato, Green Onion, Garbanzo Beans, Green Peas, Pickled Sweet Corn & Queso Fresco, Cracked Black Pepper & Parmesan Dressing

## Gourmet Salads

served with roll & cookies

\$17.25 PP

### BABY KALE & ARUGULA GREENS VGT

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

### CHICKEN "KITCHEN SINK" SALAD GF

Chicken, Shaved Carrots, Red Radishes, Green Peas, Haricots Verts, Marinated Artichokes, Grape Tomatoes, Cucumbers, Pickled Red Onions, Arugula & Frisee Greens, Crumbled Feta Cheese, Green Goddess Dressing

### CAULIFLOWER & ANCIENT GRAINS VGT

Roasted Heirloom Cauliflower, Red Quinoa, Pomegranate, Toasted Almonds, Fresh Mint, Creamy Harissa Dressing

### ADD TO YOUR OWN

## Buffet

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

<b>CLASSIC</b>	<b>\$5.50 PP</b>
<b>GOURMET</b>	<b>\$6.50 PP</b>
<b>PREMIUM</b>	<b>\$10.50 PP</b>

## Add Additional Protein To Your Salad

### CHICKEN GF DF

\$3.50 PP

### TOFU VGN GF

\$3.50 PP

### SHRIMP GF DF

\$4.50 PP

### FLANK STEAK GF DF

\$5.50 PP

# Buffets



# Classic Buffets

25 PERSON MINIMUM

## Pasta Bar <sup>VGT</sup>

\$17.50 PP

### FOUR CHEESE RAVIOLO & FRESH PAPPARDELLE PASTA

with Black Truffle Fonduta & Spicy Arrabbiata Ala Vodka Sauce, Crispy Pancetta, Grilled Asparagus, Roasted Wild Mushroom, Grated Parmesan, and Red Pepper Flakes

pick (1) salad:

#### CLASSIC CAESAR MIXED GREEN & HERB SALAD

pick (1) bread:

#### TOMATO & PARMESAN PULL APART HERB ROASTED BAGUETTE

optional upgrades:

CHICKEN <sup>GF DF</sup>	+\$3.50 PP
MUSHROOM SACHETTI <sup>VGT</sup>	+\$5.00 PP
CHEESE TORTELLINI <sup>VGT GF</sup>	+\$5.00 PP
PENNE RIGATE <sup>VGT GF</sup>	+\$2.00 PP

## The Backyard

\$24.50 PP

### GRILLED BBQ CHICKEN <sup>GF DF</sup>

24-Hour Brined Bone-in Chicken Breasts, Legs, Thighs & Wings, with BBQ Sauce

### SMOKED RIB TIPS

Pecanwood Smoked Pork Rib Tips with Brown Sugar Glaze

### CAROLINA SLAW <sup>VGN GF</sup>

Cabbage, Carrot, Tangy Vinegar

### MACARONI SALAD <sup>VGT</sup>

Red Bell Pepper, Celery, Sweet Pickle, Creamy Dressing

## Southern Road Trip

\$21.50 PP

### BLUEGRASS SALAD <sup>VGN</sup>

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

### SMOKED GOUDA MAC & CHEESE <sup>VGT</sup>

Cavatappi Pasta, Mornay Sauce, Green Onion, Brown Butter Crumb

### BUTTERMILK FRIED CHICKEN

Sriracha Honey

## Baked Potato Bar

\$14.50 PP

### BAKED SWEET POTATO <sup>VGN GF</sup>

### RUSSET POTATO SKINS <sup>VGN GF</sup>

pick (1) chili:

#### BEEF & BEAN <sup>GF DF</sup> VEGAN CHILI <sup>VGN GF</sup>

### ALL THE FIXIN'S

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

## Countryside

\$21.50 PP

### MESCLUN GREEN SALAD <sup>VGT</sup>

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

### ROASTED CHICKEN BREAST <sup>GF DF</sup>

Roasted Fingerling Potatoes, Caramelized Shallots, Thyme Jus

### DINNER ROLLS & BUTTER <sup>VGT</sup>

optional upgrades:

#### WHEAT CREPE FLORENTINE <sup>VGT</sup> +\$4.00 PP

## Nacho Bar

\$16.50 PP

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

pick two proteins:

#### EL POLLO LOCO <sup>GF DF</sup> Shredded Char-Grilled Chicken Thighs & Black Beans

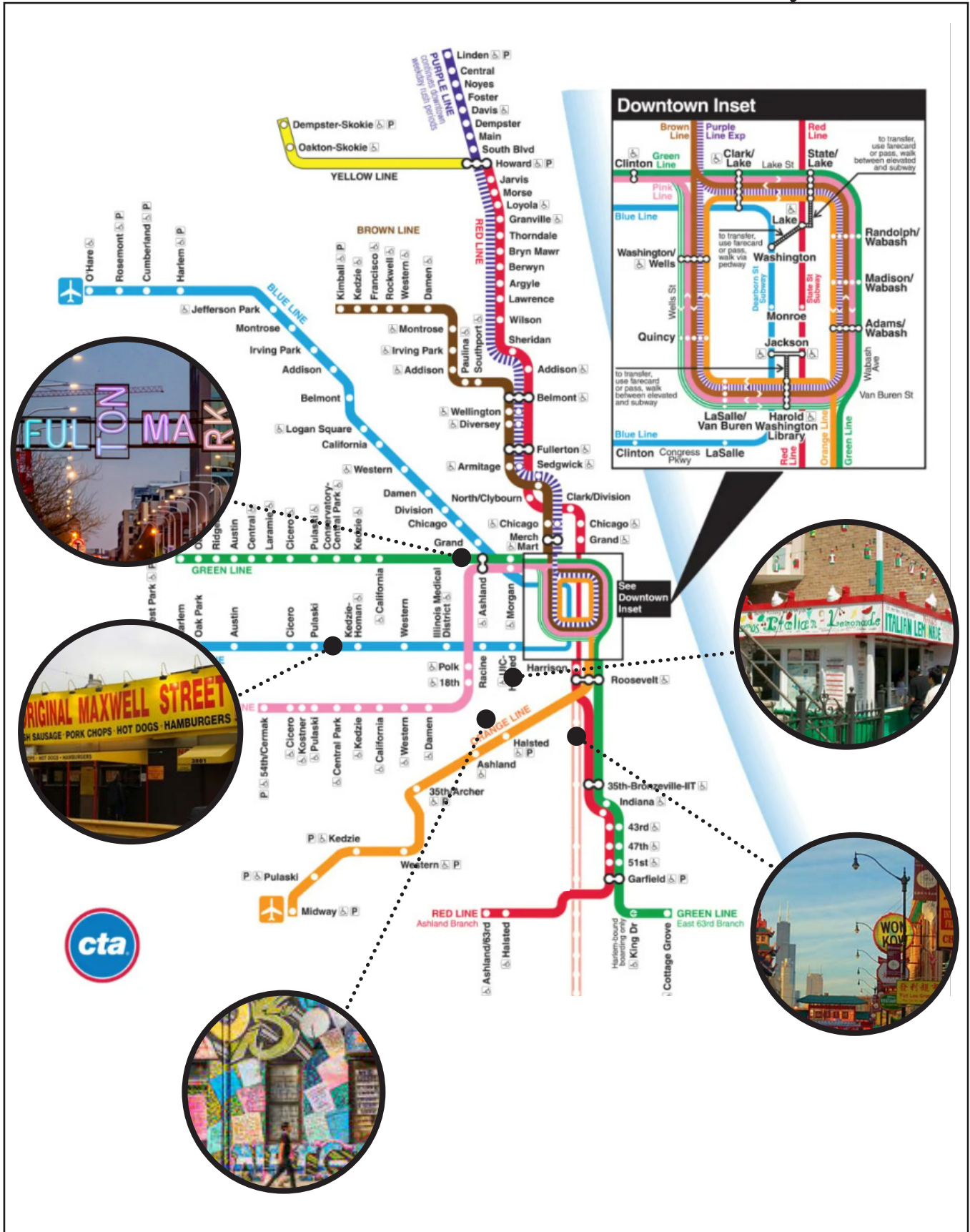
#### CARNE ASADA <sup>GF DF</sup> Chimichurri Marinated Flank Steak

#### PORK POZOLE <sup>GF DF</sup> Locally Raised, Chili Braised Pork & Hominy

### EL JARDIN <sup>VGN GF</sup>

Roasted Seasonal Vegetables & Wild Mushrooms

# Sweet Home Chicago



# Neighborhood Buffets

25 PERSON MINIMUM

## West Loop

\$20.50 PP

### GREEK ISLE SALAD VGT

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

### VESUVIO CHICKEN THIGHS GF DF

Green Peas, Garlic, Oregano, White Wine and Herbs

optional substitute:

### MARINATED BEEF KABOBS GF +\$5.50 PP

Cherry Tomato, Onion, Whipped Feta Tzatziki

### FRESH BAKED PITA VGN

Grilled With Roasted Garlic Oil

### LEMON & HERB ROASTED VEGETABLES VGN GF

Red Bell Pepper, Zucchini, Red Onion

optional upgrades:

### TOASTED ORZO PASTA VGN +\$4.00 PP

Oil-Cured Olives & Tomatoes, Caramelized Onion, Oregano & Basil

## Chinatown

\$22.50 PP

### MANDARIN "GREENS" VGN GF

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

### SOBA NOODLES VGN

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

## The Classic Chicago

\$22.50 PP

### FARMER'S MARKET CHOPPED SALAD GF

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

### ITALIAN BEEF

Green & Red Peppers, Giardiniera, Provolone Cheese, Hoagie Roll

### VIENNA BEEF HOT DOGS

Ketchup, Yellow Mustard, Pickle Relish, Sport Peppers, Diced Onions, Diced Tomatoes, Poppyseed Hot Dog Bun

### MAXWELL STREET POLISH

Grilled Onions, Yellow Mustard, Hot Dog Bun

### FRIES VGN

Steakhouse Cut Kennebec Fries

## Pilsen

\$24.50 PP

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

pick two protein:

### PORTOBELLO BARBACOA VGN GF

### CUMIN LIME CHICKEN GF DF

### LAGUNITAS CARNE ASADA DF

### RICE PILAF VGN GF

Green Chili & Tomatillo Rice Pilaf

### SOFRITO VGN GF

Three Bean & Bell Pepper Sofrito

## Little Italy

\$26.50 PP

### NONNA'S SALAD VGT

Iceberg Lettuce, Blistered Tomato, Pepperoncini, Shaved Red Onion, Shaved Parmesan, Italian Dressing

### LINGUINE AL PESTO VGT

Grilled Squash, Cherry Tomatoes, Creamy Pesto

### CHICKEN SCARPARIELLO GF

Peppadew Peppers, Baby Potatoes, Pearl Onion, Roasted Garlic

Sharing a Meal Together

# Build Your Own Buffet

25 PERSON MINIMUM

## Fresh Baked Bread

### RUSTIC ITALIAN BREAD DISPLAY VGT

Sprouted Wheat Roll, Mini Ciabatta, Oil & Salt Baguette, Everything Flatbread, Tomato Focaccia, Olive Oil and Butter

+\$4.70 PP

### PARKER HOUSE DINNER ROLLS VGT

Parmesan & Butter Crust

+\$3.50 PP

## Salad

### APPLE & QUESO FRESCO VGT GF

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

### SANTA FE SALAD VGT

Mixed Greens, Romaine Lettuce, Corn, Black Beans, Chihuahua Cheese, Tortilla Strips, Tomatoes, Cilantro Vinaigrette

### BIBB & BACON GF

Butter Lettuce, Cracked Pepper Bacon, Belgium Endive, Blue Cheese, Balsamic Cured Onions, Poppyseed Dressing

### GREEK ISLE SALAD VGT

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

### CITRUS & TOASTED WALNUTS VGN GF

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

### THE HOUSE VGN

Romaine, Iceberg & Watercress Greens, Vine Tomatoes, Cucumbers, Carrot, Herb Sourdough Croutons (not VGN, served on the side), Herb Vinaigrette



### SALAD

*a la carte*

\$5.50 PP



*Sharing a Meal Together*  
**Build Your Own Buffet**

25 PERSON MINIMUM

*Vegetable Entrées*

**SPINACH & RICOTTA RAVIOLI** VGT  
Vine Tomato & Basil Marinara, Grana Padano Cheese

**STUFFED BELL PEPPERS** VGN GF  
Plant Based "Meat", Long Grain Rice, Cremini Mushrooms,  
Roasted Bell Pepper Coulis

**HAND ROLLED RICOTTA GNOCCHI** VGT  
Roasted Vegetable Ragoût, Light Béchamel, Nut- Free Basil Pesto

**VEGAN MEATBALLS & POLENTA** VGN  
Fire-Roasted Tomato & Olive Relish

*Poultry Entrées*

**GUAJILLO BRAISED CHICKEN THIGHS** GF DF  
Roasted Poblano Peppers with a Grilled Citrus & Coriander Jus

**BALSAMIC GLAZED CHICKEN ROULADE** GF  
Stuffed with Ricotta Cheese & Caramelized Garlic, Fresh Herb Natural Jus

**LEMON & GARLIC GRILLED CHICKEN  
WITH ARTICHOKEs** GF DF  
Roasted Garlic & Roma Tomato Jus, Fresh Oregano

ALL ENTREES

*a la carte*

\$15.50 PP



Sharing a Meal Together

# Build Your Own Buffet

25 PERSON MINIMUM

## Beef Entrées

\$21.00 PP

**NUT-FREE PESTO  
MARINATED FLANK STEAK** GF  
Pickled Red Onions, Balsamic Aioli, Mesclun Mixed Greens

**CHILI & CORIANDER CRUSTED  
FLANK STEAK**  
Sweet Corn "Elotes" Style, Local Lagunitas Cerveza,  
Caramelized Onions

## Seafood Entrées

\$16.50 PP

**GRILLED SUSTAINABLE COD** GF DF  
Bouillabaisse Style with Piquillo Peppers & Fennel

## Premium Entrées

\$22.00 PP

**RED WINE BRAISED BEEF SHORT RIB** GF DF  
"Burnt" Orange Gastrique

**TARRAGON & BASIL MARINATED  
ATLANTIC SALMON** GF DF  
Tomato, Roasted Garlic, Shallot & White Wine Pan Sauce

**GRILLED NORWEGIAN SALMON** DF  
Spicy Soy Glaze, Pineapple & Fresno Chili Chutney

## 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 PASTA SALAD** VGT  
Nut-Free Basil Pesto, Grape Tomatoes, Roasted Red Pepper, Mozzarella

**MIDWEST POTATO SALAD** VGT GF  
Hard-Cooked Egg, Celery, Green Onion, Dijonnaise, Fresh Herbs

**PETITE FRESH MOZZARELLA  
& GRAPE TOMATO CAPRESE** VGT GF  
Basil Vinaigrette, Balsamic Salt

## Hot Sides

**CHAR-GRILLED ASPARAGUS** VGN GF  
Extra Virgin Olive Oil, Sea Salt, Fresh Cracked Pepper

**FINGERLING POTATOES** VGN GF  
Roasted with Sea Salt & Cracked Black Pepper, Hard Herbs

**BASMATI & WILD RICE PILAF** VGN GF  
Pickled Red Onions, Sun-Dried Tomatoes, Herbs

**BUTTERMILK SMASHED POTATOES** VGT GF  
Thyme Butter, Roasted Garlic

**SEASONAL HERBED VEGETABLES** VGN GF  
Extra Virgin Olive Oil, Sea Salt, Fresh Cracked Pepper

**ROASTED LEMON BROCCOLI** VGT GF  
Garlic Butter

ALL SIDES  
*a la carte*  
\$3.75 PP

# Featured Selections

25 PERSON MINIMUM



## Salad Bar

### BUILD YOUR OWN SALAD BAR VGT

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

\$14.50 PP

**CHICKEN +3.50 PP**

**TOFU +3.50 PP**

**SHRIMP +4.50 PP**

**FLANK STEAK +5.50 PP**

### PARKER HOUSE DINNER ROLLS VGT

Parmesan & Butter Crust

+\$3.50 PP

## Bowls

INDIVIDUAL \$13.75 PP BUILD YOUR OWN \$16.50 PP

### POWER GREENS & GRAINS BOWL GF DF

Chicken, Kale, Baby Spinach, Brown Rice, Garbanzo Beans, Tomato, Hard-Boiled Egg and Balsamic Vinaigrette on the side

### RICE BOWL WITH CHICKEN GF DF

Chicken Breast, Jasmine Rice, Grilled Broccoli, Pickled Ginger, Roasted Mushrooms, Yellow Pepper, Cilantro, Sesame Sauce on the side

### BUDDHA HARMONY BOWL GF DF

Chicken, Brown Rice, Red Peppers, Carrots, Spinach, Caramelized Onions, Roasted Mushrooms, Spicy Peanut Sauce on the side

## Sliders

### BUILD YOUR OWN ARTISANAL SLIDER BAR

\$52.00 DZ

choice of (2) proteins:

**GRILLED CHICKEN GF DF**

**TURKEY MEATLOAF GF DF**

**VEGGIE QUINOA SLIDERS VGT GF**

Caramelized Onions, Wild Arugula, Tangy Apple & Sriracha Slaw, Bread & Butter Pickles, Balsamic Roasted Tomatoes, Smoked Gouda, Pepperjack & Gruyere Cheeses, Herb Aioli & Whole Grain Mustard. Served with Slider Buns, Pretzel Rolls or Vegan Ciabatta

### THE ORIGINAL SLIDER BAR

\$52.00 DZ

choice of (2) proteins:

**BLACK ANGUS GF DF**

**FREE RANGE TURKEY GF DF**

**BEYOND BURGER VGN GF**

American, Cheddar & Swiss Cheeses, Shaved Red Onion, Vine Tomatoes, Bread & Butter Pickles, Shredded Lettuce, Ketchup, Cilantro Chipotle BBQ Sauce, Mayonnaise, Mustard. Served with Slider Buns, Pretzel Rolls or Vegan Sourdough

## Pinwheels & Minis

PINWHEELS \$42.00 DZ MINIS \$52.00 DZ

**TURKEY FRESCO**

**HONEY DIJON  
CHICKEN**

**ROAST BEEF**

**VEGGIE  
HUMMUS VGT**

# Snacks & Starters



# 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 **\$115.00** LG **\$165.00**

#### IMPORTED DF

Capicola, Mortadella, Jamon Serrano, Sopressata  
SM **\$125.00** LG **\$175.00**

## ARTISANAL

### Cheese Board

served with Assorted Flatbreads, Dried Fruits, Candied Nuts

#### MIDWEST ARTISAN VGT

Prairie Breeze Cheddar (IA), Marieke Gouda (WI),  
Carr Valley Chevre au Lait (WI)  
SM **\$115.00** LG **\$165.00**

#### IMPORTED VGT

Brie, Gorgonzola, Manchego, Port Salut  
SM **\$125.00** LG **\$175.00**

## SEASONAL

### Vegetable Crudite

served with seasonal vegetables, includes the following dips:

SM **\$55.00** LG **\$90.00**

#### KEFIR RANCH VGT GF

#### ROASTED RED PEPPER CHIMICHURRI VGN GF

#### EDAMAME HUMMUS VGN GF

## HUMMUS

### Street Stand

served with Fresh Pita Bread VGT, Local Windcrest Dairy Greek Yogurt VGT, GF  
and Veggie Sticks VGN, GF

SM **\$75.00** LG **\$125.00**

pick (3) options:

#### ROASTED CARROT VGN GF

#### TRADITIONAL VGN GF

#### TOMATILLO LIME VGN GF

#### CARAMELIZED CAULIFLOWER VGN GF

#### HEIRLOOM BEET VGN GF

#### PISTACHIO PARSNIP VGN GF

## HAND-CUT

### Chips

SM **\$45.00** LG **\$90.00**

pick (1) option:

#### PARMESAN TRUFFLE VGT

#### SEA SALT & VINEGAR VGN

#### SEA SALT & CRACKED BLACK PEPPER VGN

#### SMOKY BBQ CHEDDAR VGT

## Dips

Served with Assorted Flatbreads & Pita Bread

SM **\$75.00** LG **\$125.00**

#### TUSCAN WHITE BEAN & ROSEMARY VGN GF

#### SPINACH, ARTICHOKE & WATER CHESTNUT VGT

## Guacamole & Salsa

### HOUSE-MADE GUACAMOLE & ROASTED TOMATO SALSA VGN GF

Served with El Milagro Tortilla Chips

SM **\$58.00** LG **\$90.00**

## MIDWEST

### Charcuterie & Cheese

served with Assorted Flatbreads, Dried Fruits, Candied Nuts

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

SM **\$125.00** LG **\$175.00**

# Snacks & Starters

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

## Bites

### PRETZEL BITES <sup>VGT</sup>

SM **\$35.00** LG **\$70.00**

*pick (1) option:*

#### SOFT PRETZEL BITES <sup>DF</sup>

Soft Pretzel Bites served with Cheese & Honey Mustard Dipping Sauces

#### CINNAMON-SUGAR PRETZEL BITES

### BANANA WALNUT ENERGY BITES <sup>VGN GF</sup>

**\$8.50** <sup>PP</sup>

### FLAPJACK <sup>VGT</sup>

Chewy Muesli Bar with Oats, Golden Syrup, Butter, Brown Sugar, Dried Cherries and Pumpkin Seeds

**\$4.00** <sup>PP</sup>

### INDIVIDUAL VEGGIE CUPS <sup>VGN GF</sup>

Served with Hummus

**\$4.75** <sup>PP</sup>

### INDIVIDUALLY PACKAGED

## Mixes

**\$8.00** <sup>PP</sup>

### THE RAW <sup>VGT GF</sup>

Walnuts, Pepitas, Sunflower Seeds, Cinnamon, Nutmeg, Sea Salt, Chocolate Chips, Granola

### THE EQUATOR <sup>VGT GF</sup>

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

### THE EAST MEETS WEST <sup>VGN</sup>

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

### CHICAGO'S OWN GOURMET

#### POPCORN <sup>VGT</sup>

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

**\$5.50** <sup>PP</sup>

## Power Boxes

### TURKEY POWER BOX <sup>GF</sup>

Smoked Turkey, Cheddar, Red Flame Grapes & Cracklebred

**\$8.95** <sup>PP</sup>

### EGG POWER BOX <sup>GF</sup>

Cage-Free Hard Cooked Egg, Salami, Dried Fruits, Nuts, & Crackers

**\$7.95** <sup>PP</sup>

### PEANUT BUTTER POWER BOX <sup>VGN</sup>

Peanut Butter, Red Flame Grapes, Apple Chutney & Pretzel Chips

**\$7.95** <sup>PP</sup>



# Hors D'Ouevres



# Hors D'oeuvres

25 PERSON MINIMUM

## Fruits & Veggies

### FRUIT SKEWER 🍴 VGN GF

Seasonal Melon, Pineapple, Strawberry

\$39.50 DZ

### ONION RING PAKORA VGN

with Curry Ketchup

\$39.50 DZ

### MUSHROOM BOUCHEE VGT

Gruyere Cheese, Chives

\$39.50 DZ

### JAMBALAYA ARANCINI VGT

Slow Smoked Tomato Chutney

\$39.50 DZ

### WILD MUSHROOM DUMPLING VGN

Chili Crunch, Scallion, Sesame

\$39.50 DZ

### VEGGIE "LOBSTER ROLL" 🍴 VGN

Smoked Hearts Of Palm, Creole Aioli, Mini Vegan Roll

\$39.50 DZ

### ANTIPASTO SKEWER 🍴 VGT GF

Roasted Bell Pepper, Marinated Fresh Mozzarella, Artichoke, Basil Pesto

\$42.50 DZ

### BUTTERNUT SQUASH SKEWER 🍴 VGT GF

Wisconsin Cheese Curd, Candied Pecan, Ancho Chili Aioli

\$39.50 DZ

## Seafood

\$52.50 DZ

### HOISIN GRILLED SHRIMP 🍴 DF

Citrus Marinade

### SHRIMP & SCALLION SHUMAI 🍴 DF

Passionfruit Dipping Sauce

### GARLIC ROASTED SHRIMP SKEWER 🍴 DF

Navel Orange, Cilantro, Pickled Ginger, Ponzu Aioli

### MARYLAND CRAB CAKES

Spicy Remoulade

### LOBSTER AND SWEET CORN EMPANADA

Creamy Salsa Verde

### SMOKED SALMON GOUGERE 🍴

Preserved Lemon, Chive

## Beef & Pork

### LIME CHILI RUBBED BEEF 🍴

Citrus – Cilantro Crema, Tostone

\$47.50 DZ

### FRIED GREEN TOMATO & SHORT RIB GRIDDLED CHEESE

Pimiento Spread, Pickled Sweet Onion

\$52.50 DZ

### N'DUJA STUFFED DATES GF DF

Smoky Bacon, Toasted Almonds

\$46.50 DZ

### BRAISED BEEF BEIGNET

Horseradish Crème, Chives

\$47.50 DZ

### BLACK ANGUS BEEF MEATBALLS

Bourbon & BBQ Braised

\$42.50 DZ

### SWEET CHILI BBQ FLANK STEAK SKEWER 🍴 DF

Charred Broccoli, Kimchi Aioli, Scallion

\$47.50 DZ

### MINI PORK BAO 🍴 DF

Hoisin Glazed Pork Belly, Pickled Carrot, Steamed Bun

\$46.50 DZ

### MINI CHEESE AREPA 🍴 GF

Shredded Beef, Avocado Mayo, Pickled Red Onion

\$46.50 DZ

## Poultry

\$42.50 DZ

### PERI PERI CHICKEN SKEWER GF DF

Roasted Sweet Onion "Petals"

### SMOKED CHICKEN STRUDEL

Dijonnaise

### SPICY KOREAN CHICKEN 🍴 GF DF

Korean Sambal, Peanuts, Scallions

### JERK CHICKEN CUP 🍴 GF DF

Charred Pineapple, Crispy Plantain, Cilantro

### DUCK SOPE 🍴 GF

Duck Confit, Mole Negro, Crispy Sope, Cilantro Lime Crema



# Sweets & Drinks



# Sweets

25 PERSON MINIMUM

## MINIATURE

### *S'mores Tart*

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

\$36.00 <sup>DZ</sup>

## ASSORTMENT OF

### *Petite Sweets*

\$36.00 <sup>DZ</sup>

## EXOTIC FRUIT PETITE CHOUX BUN

Mango & Passion Fruit Custard

## MILLIONAIRE TART <sup>VGT</sup>

Candied Peanuts, Caramel, Chocolate Ganache with Gold Sparkle

## CHOCOLATE COCONUT RUM CUP <sup>GF</sup>

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

## CHEF'S CHOICE FRENCH MACARON <sup>VGT GF</sup>

Crispy Shell & Soft Center Nut Cookies, Smooth Filling  
\*Contains Almonds & Pistachios

## ASSORTMENT OF

### *Mini Cupcakes* <sup>VGT</sup>

\$30.00 <sup>DZ</sup>

## 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

### *Dessert Bars* <sup>VGT</sup>

\$36.00 <sup>DZ</sup>

## BROWN BUTTER BROWNIE

## PECAN BAR

## LEMON BAR

## COCONUT CHOCOLATE MACAROON BAR

### *Mini Cookies* <sup>VGT</sup>

\$24.00 <sup>DZ</sup>

## CHOCOLATE CHIP

## OATMEAL RAISIN

## WHITE CHOCOLATE MACADAMIA NUT

## SUGAR

### *Donut Holes* <sup>VGT</sup>

served with Mocha Sauce & Blueberry Sauce

## POWDERED

## VANILLA

## CINNAMON SUGAR

## COCOA

\$36.00 <sup>4 DZ</sup> (1 DZ PER FLAVOR)

### *Rice Krispie Treats* <sup>GF</sup>

\$2.75 <sup>PP</sup> - MINIMUM (24) PIECES

*pick (1) option:*

## TRADITIONAL

## FRUITY PEBBLES

## COCOA PEBBLES

### *Celebration Cakes*

## REQUEST QUOTE

*Requires 72 Hours' Notice, Tell Us Your Favorite or Try Chef's Choice*

# Drinks

25 PERSON MINIMUM

## CHILLED HOUSE-MADE

### *Beverages* VGN GF

\$37.50 GAL

Gallon Serves 12 - 15 People

#### BLACKBERRY CITRUS VIRGIN SANGRIA

#### PASSIONFRUIT MANGO ICED TEA

#### STRAWBERRY POMEGRANATE LEMONADE

#### ICED EARL GREY TEA

#### FRESH SQUEEZED LEMON-LIMEADE

#### THE MATCHA "PALMER"

Matcha Green Tea & Fresh Squeezed Lemonade

## *Hot Drinks*

Presented in an Insulated Box

### BIG SHOULDERS FAIR TRADE COFFEE

Small Serves 10 - 15, Large Serves 40 - 45

Sugar, Creamer, Sweeteners

SM \$30.00 LG \$75.00

### RISHI ORGANIC LEAF TEAS

Small Serves 10 - 15, Large Serves 40 - 45

Sugar, Creamer, Lemon, Sweeteners

SM \$25.00 LG \$65.00

### HOT CHOCOLATE

Small Serves 10, Large Serves 20

SM \$35.00 LG \$65.00

### HOT CIDER

Small Serves 10, Large Serves 20

SM \$35.00 LG \$65.00

### SEASONAL HOT CHOCOLATE BAR

25 person minimum

Original, "Abuelita" Mexican, & Red Velvet  
with Whipped Cream, Chocolate Shavings, Sprinkles,  
Crushed Peppermint, Marshmallow

\$7.00 PP

## CHILLED BOTTLED

### *Beverages*

#### NAKED SMOOTHIES

Strawberry Banana, Mighty Mango, Green Machine

\$5.25 PP

#### SODA POP

Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale, La Croix

\$2.25 PP

#### JUICES

Apple, Orange & Cranberry

\$2.95 PP

#### BOTTLED WATER

\$2.25 PP



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