

[illegible]

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



65

TONS OF

Kitchen Scraps are composted annually

1,250

GALLONS OF COOKING OIL

are converted into Bio-Diesel fuel annually

100%

OF SINGLE-USE SERVICEWARE

has been eliminated company-wide

22+

COUNTRIES REPRESENTED

from our culinary team around the globe

2.5

MILLION GUESTS SERVED

around the Chicagoland area annually

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 complement your order with **SUSTAINABLE SERVINGWARE** including bamboo plates, eco-forks, knives & napkins
Bamboo **\$2.75^{PP}**
Sugar Cane **\$1.25^{PP}**



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.

ORDERS MUST BE PLACED AT LEAST 72 BUSINESS HOURS BEFORE DELIVERY

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** or visit our website to learn more about

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

 SERVED AT ROOM TEMP

Contents



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made with farm fresh,
cage-free eggs

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featuring individual boxes
& platters

14 **Buffets**

composed & build-your-own
options for all tastes & preference

23 **Snacks & Starters**

crowd-pleasing crudites,
charcuteries & more

26 **Hors D'Oeuvres**

elevated light bites for
your next event

28 **Sweets & Drinks**

the perfect addition to
round out your meal



FOLLOW

Food For Thought

Breakfast



Breakfast

25 PERSON MINIMUM

Cold

HOUSE GRANOLA, ALMOND & BERRY PARFAIT VGT

Local Windcrest Dairy Vanilla Yogurt

\$5.95 PP

CANNOLI PARFAIT VGT

Whipped Mascarpone, Greek Yogurt, Fresh Strawberry, Pistachio Granola

\$6.95 PP

MANGO LASSI PARFAIT VGN GF

Fresh Mango, Passion Fruit, Puffed Quinoa, Chia Seed, Coconut Yogurt, Mint

\$8.00 PP

BYO YOGURT PARFAIT VGT

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

\$8.25 PP

MUESLI OVERNIGHT OATS VGT GF

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

\$7.25 PP

CHIA-CASHEW PROTEIN CUP VGN GF

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

\$8.25 PP

SEASONAL FRUIT CUP VGN GF

Seasonal Melons, Pineapple & Grapes

\$6.25 PP

FRESH FRUIT PLATTER VGN GF

Seasonal Melons, Pineapple & Mixed Berries

small serves 10-15, large serves 15-20

SM \$63.00 LG \$88.50

BYO AVOCADO TOAST VGT

Toasted Sourdough Focaccia, Smashed Avocado, Watermelon Radish, Tomato, Cucumber, Red Onion, Hard Boiled Egg, Everything Seasoning, Togarashi, Fine herbs

\$7.95 PP

** Add GF Toast \$2.00 PP * Add Bacon \$4.75 PP*

** Add Smoked Salmon \$7.00 PP*

MINI JELLY DONUTS VGT

One Dozen Vanilla and One Dozen Chocolate Glazed

\$26.25 DZ

NY BAGELS VGT

Plain and Chive Cream Cheese & Jams

\$65.50 DZ

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

FRESH BAKED PASTRIES VGT

Pain au Chocolate, Berry Croissant, Mango Danish, Cheese Danish, Spinach and Feta Danish, Cheddar Chive Scones

\$44.25 DZ

BREAKFAST BREADS VGT

Banana Nut, Lemon Poppyseed, Citrus Cranberry

\$31.50 DZ

ASSORTED SCONES VGT

Blueberry, Raspberry-White Chocolate and Apple-Cinnamon Served with Individual Butter and Assorted Jam

\$30.00 DZ

BUTTERMILK BISCUITS VGT

Served with Individual Butter and Assorted Jam

\$31.50 DZ

BITES VGT

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

\$31.50 DZ

CONTINENTAL VGT

Spinach and Feta Danish, Pain au Chocolate, Berry Croissant, Mango Danish, Cheese Danish, Cheddar Chive Scones, Seasonal Melons, Pineapple & Mixed Berries

\$10.50 PP

CONTINENTAL

Breakfast Box VGT

with Mini Muffins, Hard Boiled Egg and Overnight Oats

\$13.50 PP

Breakfast

25 PERSON MINIMUM

Hot

THE CLASSIC BUFFET

Chive Studded Farm Fresh Egg Scramble, Spiced & Herbed Breakfast Potatoes, Maple Glazed Bacon and/or Sweet Pork Sausage (2 pieces per portion)

\$13.95 PP

* Add-On Fruit \$3.75 PP

BREAKFAST SCRAMBLE GF

Smoked Ham, Cage Free Egg Scramble, Bell Peppers, Onions & Mature Cheddar

\$7.75 PP

BACON EGG BITES GF

Smoky Bacon & Mature Cheddar

\$3.50 EACH

SAUSAGE EGG BITES GF

Breakfast Sausage & Mozzarella

\$3.50 EACH

VEGETARIAN EGG BITES VGT GF

Bell Pepper, Tomato & Swiss

\$3.50 EACH

IRISH STEEL CUT OATMEAL VGN GF

Dried Fruit, Brown Sugar, Toasted Almonds

small serves 18, large serves 36

SM **\$67.50** LG **\$131.25**

CHALLAH FRENCH TOAST VGT

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

\$7.25 PP

BUTTERMILK PANCAKES VGT

Blueberry Maple Syrup, Sweet Lemon Butter
2 per portion

BYO Breakfast Tacos **\$8.95** PP

Comes with Scrambled Eggs, Queso Fresco, Jalapeno Bacon, Shredded Cheddar, Pico De Gallo, Roasted Sweet Corn, Black Beans, Green and Red Salsa, Hot Sauce & Flour and Corn Tortillas

select (3) proteins:

BEEF CHORIZO GF DF

CARNE ASADA GF DF

FABLE MUSHROOM CARNITAS VGN GF

PORTOBELLO BARBACOA VGN GF

* Add Guacamole +\$4.00 PP

* Add Plant-Based Cheeses +\$2.00 PP

A La Carte PRICING PER PORTION

CHIVE STUDDED FARM FRESH EGG SCRAMBLE VGT GF **\$4.75** PP

SPICED & HERBED BREAKFAST POTATOES VGN **\$4.75** PP

Diced Potatoes, Paprika, Herbs, Caramelized Onions, Peppers

MAPLE GLAZED BACON GF DF **\$4.75** PP

SWEET PORK SAUSAGE GF DF **\$4.75** PP

HARD BOILED EGGS VGT GF DF **\$2.25** PP



Breakfast

25 PERSON MINIMUM

ENGLISH MUFFIN

Sandwiches

SWEET SAUSAGE ENGLISH MUFFIN

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

\$7.95 PP

CANADIAN BACON ENGLISH MUFFIN

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

\$7.95 PP

HEALTHY START ENGLISH MUFFIN VGT

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

\$7.95 PP

CROISSANT

Sandwiches

SMOKED HICKORY BACON CROISSANT

Cage Free Egg, Hickory Bacon, Sharp Cheddar, Flaky Croissant

\$7.95 PP

BREAKFAST FRITTATA CROISSANT VGT

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

\$7.95 PP

MINI

Croissant Sandwiches

WILD MUSHROOM & LEEK VGT

Wild Mushroom & Leek, Cage-Free Egg, Swiss Cheese, Herb Aioli

APPLEWOOD SMOKED BACON

Applewood Smoked Bacon, Cage-Free Egg, Cheddar Cheese

FRIED CHICKEN

Fried Chicken, Pimiento Spread, Maple Syrup

\$4.25 PP

Breakfast Burritos

* Available with Hot Sauce Upon Request

CLASSIC BREAKFAST BURRITO

Choice of Smoked Bacon OR Breakfast Sausage, Cage Free Scrambled Egg, Hash Browns, Cheddar Cheese

\$8.50 PP

SONORAN BREAKFAST BURRITO

Cage Free Scrambled Egg, Beef Chorizo, Golden Potatoes, Chihuahua Cheese, Green Onion

\$7.95 PP

MUSHROOM BARBACOA BURRITO VGT

Choice of Cage Free Scrambled Egg OR Tofu, Chili Braised Portobello, Oaxacan Cheese, Pico de Gallo, Chipotle Aioli

\$7.95 PP

VEGAN SOUTHWESTERN BURRITO VGN

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

\$7.95 PP

INDIVIDUAL

Breakfast Tartlets

LORRAINE

Cage Free Egg, Bacon, Gruyere, Caramelized Onion

ROASTED VEGETABLE VGT

Cage Free Egg, Zucchini, Bell Peppers, Tomato, Baby Spinach, Goat Cheese

CRUSTLESS VGT GF

Cage Free Egg, Wild Mushroom, Asparagus, Gouda

\$6.50 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 promoting 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 are 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

ALL SANDWICHES CAN BE OFFERED AS PINWHEELS (\$44.00 ^{PP}) OR MINIS (\$54.50 ^{PP})

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 ^{DF}

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 ^{DF}

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 ^{VGT}

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 ^{VGT}

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

GRILLED EGGPLANT & BELL PEPPER SANDWICH ^{VGT}

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

BANH MI SANDWICH ^{VGN}

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

FIRE ROASTED BEET WRAP ^{VGN}

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

STANDARD BOX

\$18.25 ^{PP}

Sandwich/Wrap, Potato Chips and Chocolate Chip Cookies

EXECUTIVE BOX

\$20.50 ^{PP}

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

BROWN BAG

\$16.75 ^{PP}

Sandwich/Wrap, Potato Chips

STANDARD PLATTER

\$18.25 ^{PP}

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

EXECUTIVE PLATTER

\$20.50 ^{PP}

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

Salad Boxes

25 PERSON MINIMUM

MINIMUM 3 OF EACH SALAD BOX TYPE PER ORDER

Classic Salads

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

\$16.75 PP

BIBB & BACON GF

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

APPLE & QUESO FRESCO VGT GF

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

SANTA FE SALAD VGT GF

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

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

Gourmet Salads

served with roll & cookie

\$18.50 PP

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

BABY KALE & ARUGULA GREENS VGT

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

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 cookie and rolls not included.

CLASSIC **\$5.75** PP

GOURMET **\$6.75** PP

PREMIUM **\$10.95** PP

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

SMOKED SALMON SALAD GF

Baby Arugula, Hard Boiled Egg, Shaved Red Onion, English Cucumber, Crispy Capers, Crushed Potato Chips, Creamy Dill Dressing



Add Additional Protein To Your Salad

CHICKEN GF DF

\$3.75 PP

TOFU VGN GF

\$3.75 PP

SHRIMP GF DF

\$4.75 PP

FLANK STEAK GF DF

\$5.75 PP

Buffets



Classic Buffets

25 PERSON MINIMUM

Pasta Bar ^{VGT}

\$18.50 PP

FOUR CHEESE RAVIOLO & FRESH PAPPARDELLE PASTA

with Black Truffle Fonduta & Spicy Arrabbiata Ala Vodka Sauce, Bacon Lardons, 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 ^{GF DF}	+\$3.75 PP
MUSHROOM SACHETTI ^{VGT}	+\$5.25 PP
CHEESE TORTELLINI ^{VGT GF}	+\$5.25 PP
PENNE RIGATE ^{VGT GF}	+\$2.50 PP

The Backyard

\$25.75 PP

GRILLED BBQ CHICKEN ^{GF DF}

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 ^{VGN GF}

Cabbage, Carrot, Tangy Vinegar

MACARONI SALAD ^{VGT}

Red Bell Pepper, Celery, Sweet Pickle, Creamy Dressing

Southern Road Trip ^{\$22.50 PP}

BLUEGRASS SALAD ^{VGN}

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

SMOKED GOUDA MAC & CHEESE ^{VGT}

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

BUTTERMILK FRIED CHICKEN

Sriracha Honey

Baked Potato Bar

\$15.25 PP

BAKED SWEET POTATO ^{VGN GF}

RUSSET POTATO SKINS ^{VGN GF}

pick (1) chili:

BEEF & BEAN ^{GF DF} VEGAN CHILI ^{VGN GF}

ALL THE FIXIN'S

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

Countryside

\$22.50

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 ^{VGT}

optional upgrades:

WHEAT CREPE FLORENTINE ^{VGT} +\$4.00 PP

Nacho Bar

\$17.50 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 ^{GF DF} Shredded Char-Grilled Chicken Thighs & Black Beans

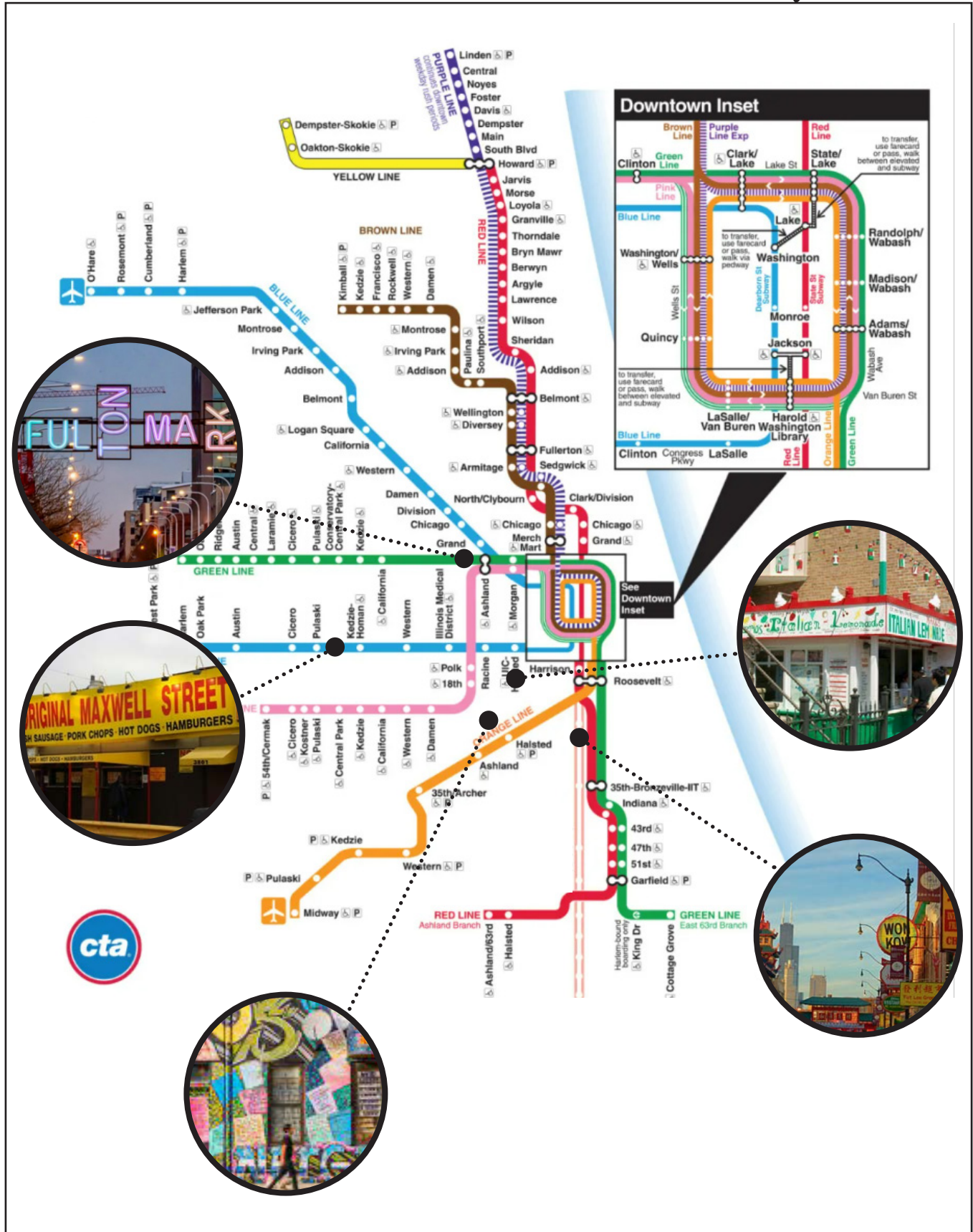
CARNE ASADA ^{GF DF} Chimichurri Marinated Flank Steak

PORK POZOLE ^{GF DF} Locally Raised, Chili Braised Pork & Hominy

EL JARDIN ^{VGN GF}

Roasted Seasonal Vegetables & Wild Mushrooms

Sweet Home Chicago



Neighborhood Buffets

25 PERSON MINIMUM

West Loop

\$21.50 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 +\$5.75 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 +\$4.25 PP

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

Chinatown

\$23.50 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, Water Chestnuts, Baby Corn, Fresh Ginger & Garlic, Served with Steamed Jasmine Rice

The Classic Chicago

\$23.50 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

\$25.75 PP

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

pick two proteins:

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

\$27.75 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 SCARPARELLO 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

+\$4.95 PP

PARKER HOUSE DINNER ROLLS VGT

Parmesan & Butter Crust

+\$3.75 PP

Salad

BIBB & BACON GF

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

APPLE & QUESO FRESCO VGT GF

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

SANTA FE SALAD VGT GF

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

GREEK ISLE SALAD VGT

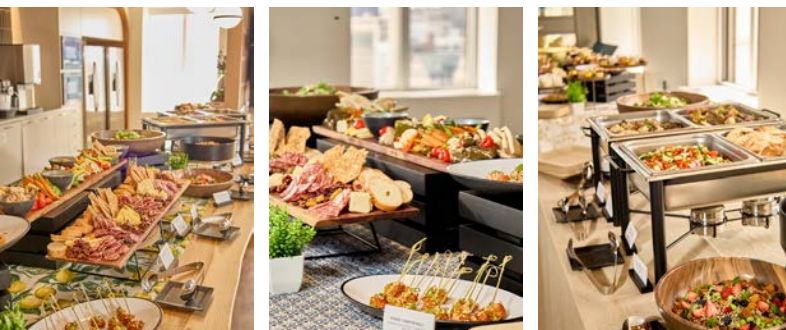
Romaine & Leaf Lettuce, Cucumber, Shaved Red Onion, Crumbled Feta, Vine Tomatoes, Kalamata Olives, Pepperoncini, Toasted Pita, Red Wine Dijon Vinaigrette

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

\$5.75 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

HAND ROLLED RICOTTA GNOCCHI VGT

Roasted Vegetable Ragoût, Light Béchamel, Nut-Free Basil Pesto

STUFFED BELL PEPPERS VGN GF

Plant Based "Meat", Long Grain Rice, Cremini Mushrooms, Roasted Bell Pepper Coulis

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

\$16.50 PP



Sharing a Meal Together

Build Your Own Buffet

25 PERSON MINIMUM

Beef Entrées

\$22.00 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

\$17.25 PP

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

Premium Entrées

\$27.75 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

ROASTED LEMON BROCCOLI VGT GF
Garlic Butter

BUTTERMILK SMASHED POTATOES VGT GF
Thyme Butter, Roasted Garlic

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

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

ALL SIDES
a la carte
\$3.95 PP

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

🍴 SERVED AT ROOM TEMP

Featured Selections

25 PERSON MINIMUM



Salad Bar

EAST MEETS WEST SALAD BAR

Chopped Iceberg, Baby Spinach, Shredded Cabbage, Cucumber, Shredded Carrot, Broccoli Florets, Snow Peas, Water Chestnut, Green Onion, Mandarin Oranges, Sesame Ginger Vinaigrette, and Creamy Soy Dressing

\$15.25 PP

MEDITERRANEAN SALAD BAR

Chopped Romaine, Baby Arugula, Artichoke Hearts, Chick Peas, Kalamata Olives, Cucumber, Red Onion, Cherry Tomato, Herbed Croutons, Feta, Parmesan, Red Wine Vinaigrette, and Classic Caesar Dressing

\$15.25 PP

CLASSIC SALAD BAR

Iceberg, Mixed Greens, Cucumber, Red Onion, Cherry Tomato, Red Pepper, Bacon Bits, Hard Boiled Egg, Herbed Croutons, Crumbled Blue Cheese, Aged Cheddar, Ranch Dressing, Green Goddess, and Herb Vinaigrette

\$15.25 PP

GRILLED CHICKEN +3.75 PP

MARINATED TOFU +3.75 PP

SHRIMP +4.75 PP

GRILLED FLANK STEAK +5.75 PP

SEARED AHI TUNA +5.75 PP

CEDAR ROASTED SALMON +6.50 PP

PARKER HOUSE DINNER ROLLS VGT

Parmesan & Butter Crust

\$3.75 PP

Bowls

build your own bowl

MEDITERRANEAN BOWL VGT GF

Quinoa and Spinach Base Topped with Roasted Red Peppers, Grape Tomatoes, Cucumber, Kalamata Olives, Feta Cheese, and Fresh Dill. Dressings include Lemon Tahini, Tzatziki, and Red Wine Vinaigrette

choice of (2) proteins:

FALAFEL VGN

GRILLED SHRIMP GF DF

LEMON HERB CHICKEN GF DF

\$17.50 PP

SMOKY SOUTHWEST BOWL GF DF

Brown Rice and Romaine Lettuce Base Topped with Charred Corn, Black Beans, Roasted Zucchini, Avocado, Tortilla Strips, and Pickled Red Onions. Dressings include Chipotle Aioli, Ranch, and Cilantro Lime Vinaigrette

choice of (2) proteins:

BLACKENED CHICKEN GF DF

SPICY JACKFRUIT VGN GF

ANCHO CHILI TOFU VGN GF

\$18.50 PP

EAST MEETS WEST BOWL GF DF

Baby Spinach and Sushi Rice Base Topped with Shredded Carrots, Crushed Macadamia Nuts, Mandarin Oranges, Cucumbers, Green Onion, Snap Peas, and Edamame. Dressings include Spicy Peanut Dressing, Sesame Vinaigrette, Wasabi Aioli

choice of (2) proteins:

TERIYAKI GRILLED CHICKEN GF DF

BULGOGI BEEF GF DF

MARINATED TOFU VGN GF

\$17.50 PP

VGN = VEGAN GF = GLUTEN-FREE

VGT = VEGETARIAN DF = DAIRY-FREE

 SERVED AT ROOM TEMP

Featured Selections

CONTINUED

Poke Bowls

BEEF POKE 🍴 GF DF

Hoisin Glazed Flank Steak, Sushi Rice, Charred Broccoli, Baby Onion, Butter Lettuce, Sweet Sesame Sauce, Togarashi Mayo, Scallion

\$20.50 PP

CHICKEN POKE 🍴 GF DF

Teriyaki Chicken Breast, Garlic Rice, Togarashi Cucumbers, Mandarin Oranges, Chopped Macadamia Nut, Sesame Ginger Sauce

\$18.50 PP

HAWAIIAN POKE 🍴 GF DF

Marinated Ahi Tuna, White Rice, Sliced Cucumber, Red Cabbage, Green Onion, Wasabi Aioli, Togarashi

\$19.50 PP

VEGAN POKE 🍴 VGN GF

Hearts of Palm, Cauliflower Rice, Cucumber Edamame Salad, Mixed Greens, Spicy Poke Sauce, Crispy Garlic, Scallion

\$17.50 PP

Wings

WING "FLIGHT"

"Un-Breaded" Bone-In Chicken Wings, Traditional Buttery Buffalo Sauce, Sweet & Spicy "Seoul" Sauce, Bourbon Honey-Dijon BBQ Sauce, Celery Sticks, Buttermilk Ranch Dip

Serves 12 (4 Wings Per Person)

\$120.00 EACH

BONELESS BREADED CHICKEN WINGS

Traditional Buttery Buffalo Sauce, Sweet & Spicy "Seoul" Sauce, Bourbon Honey-Dijon BBQ Sauce, Celery Sticks, Buttermilk Ranch Dip

Serves 12 (4 Wings Per Person)

\$136.00 EACH

Sliders

BUILD YOUR OWN ARTISANAL SLIDER BAR

\$55.00 DZ

choice of (2) proteins:

GRILLED CHICKEN GF DF

FRIED CHICKEN

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

\$55.00 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



Snacks & Starters

A large, ornate silver platter filled with a variety of Mediterranean or Middle Eastern snacks and starters. The platter includes: a bowl of hummus topped with olive oil and herbs; a bowl of roasted cherry tomatoes; a bowl of white dip (possibly tzatziki or labneh) with herbs; a bowl of artichoke hearts; a bowl of pickled vegetables (cucumbers, radishes, and tomatoes); a bowl of stuffed grape leaves (dolmas); a bowl of pita bread; and a bowl of fresh vegetables (cucumbers, tomatoes, and radishes). The platter is garnished with fresh herbs and a small bowl of olive oil.

Snacks & Starters

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

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 \$121.00 LG \$173.00

IMPORTED VGT

Brie, Gorgonzola, Manchego, Port Salut

SM \$132.00 LG \$183.00

SEASONAL

Vegetable Crudite

served with seasonal vegetables, includes the following dips:

SM \$58.00 LG \$95.00

KEFIR RANCH VGT GF

ROASTED RED PEPPER CHIMICHURRI VGN GF

EDAMAME HUMMUS VGN GF

HAND-CUT

Chips

SM \$48.00 LG \$95.00

pick (1) option:

PARMESAN TRUFFLE VGT

SEA SALT & CRACKED BLACK PEPPER VGN

HUMMUS

Street Stand

served with Fresh Pita Bread ^{VGT}, Veggie Sticks ^{VGN, GF}

SM \$79.00 LG \$132.00

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

Mediterranean Mezze

Hummus and Tzatziki, Stuffed Grape Leaves, Oil Cured Feta, Marinated
Artichoke Hearts, Herb Roasted Vegetables, Greek Olives,
Peppadew Peppers, Fresh Cucumber and Tomato, Grilled Pita

SM \$132.00 LG \$183.00

Dips

Served with Assorted Flatbreads & Pita Bread

SM \$79.00 LG \$132.00

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 \$61.00 LG \$95.00

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 \$132.00 LG \$183.00

Snacks & Starters

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

Bites

PRETZEL BITES VG

SM **\$37.00** LG **\$79.00**

pick (1) option:

SOFT PRETZEL BITES DF

Soft Pretzel Bites served with Cheese & Honey Mustard
Dipping Sauces

CINNAMON-SUGAR PRETZEL BITES

BANANA WALNUT ENERGY BITES VGN GF

3 Per Package

\$8.75 PP

ALMOND ESPRESSO ENERGY BITES VGN GF

Dark Chocolate, Dates, Oats, Hemp Hearts

\$33.00 DZ

SUNFLOWER ENERGY BITES VGN GF

Dates, Sunflower, Cocoa, Toasted Coconut

\$33.00 DZ

INDIVIDUAL VEGGIE CUPS VGN GF

Served with Hummus

\$5.00 PP

FALAFEL BITES VGN

Chickpea Falafel with Vegan Tzatziki Dip

3 Per Person

\$6.25 EACH

FLAPJACK VG

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

\$4.25 PP

FFT'S OWN GOURMET POPCORN VG

Individually Packaged Cheese, Caramel, Chicago Mix, Togarashi
Furikake, Jalapeno Popper, Pizza, Vegan Parmesan & Garlic,
or Buffalo Blue Cheese
(72 Hour Notice Required)

\$5.75 PP

Power Boxes

TURKEY POWER BOX GF

Smoked Turkey, Cheddar, Red Flame Grapes & Cracklebread

\$9.25 PP

EGG POWER BOX GF

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

\$9.25 PP

PEANUT BUTTER POWER BOX VGN

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

\$9.25 PP

INDIVIDUALLY PACKAGED

Mixes

\$8.50 PP

THE RAW VG GF

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

THE EQUATOR VGN GF

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

THE EAST MEETS WEST VGN

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



Hors D'Oeuvres



Hors D'oeuvres

25 PERSON MINIMUM

Fruits & Veggies

MUSHROOM BOUCHEE

Gruyere Cheese, Chives

\$39.50 ^{DZ}

JAMBALAYA ARANCINI

Slow Smoked Tomato Chutney

\$39.50 ^{DZ}

VEGGIE "LOBSTER ROLL"

Smoked Hearts Of Palm, Creole Aioli, Mini Vegan Roll

\$39.50 ^{DZ}

ANTIPASTO SKEWER

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

\$42.50 ^{DZ}

BUTTERNUT SQUASH SKEWER

Wisconsin Cheese Curd, Candied Pecan, Ancho Chili Aioli

\$39.50 ^{DZ}

FRUIT SKEWER

Seasonal Melon, Pineapple, Strawberry

\$39.50 ^{DZ}

ONION RING PAKORA

with Curry Ketchup

\$39.50 ^{DZ}

WILD MUSHROOM DUMPLING

Chili Crunch, Scallion, Sesame

\$39.50 ^{DZ}

Seafood

\$52.50 ^{DZ}

HOISIN GRILLED SHRIMP

Citrus Marinade

SHRIMP & SCALLION SHUMAI

Passionfruit Dipping Sauce

GARLIC ROASTED SHRIMP SKEWER

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}

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

Charred Broccoli, Kimchi Aioli, Scallion

\$47.50 ^{DZ}

MINI CHEESE AREPA

Shredded Beef, Avocado Mayo, Pickled Red Onion

\$46.50 ^{DZ}

N'DUJA STUFFED DATES

Smoky Bacon, Toasted Almonds

\$46.50 ^{DZ}

MINI PORK BAO

Hoisin Glazed Pork Belly, Pickled Carrot, Steamed Bun

\$46.50 ^{DZ}

Poultry

\$42.50 ^{DZ}

PERI PERI CHICKEN SKEWER

Roasted Sweet Onion "Petals"

SMOKED CHICKEN STRUDEL

Dijonnaise

SPICY KOREAN CHICKEN

Korean Sambal, Peanuts, Scallions

JERK CHICKEN CUP

Charred Pineapple, Crispy Plantain, Cilantro

DUCK SOPE

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

Sweets & Drinks



Sweets

25 PERSON MINIMUM

Petite Sweet Platter

\$37.75 ^{DZ}

EXOTIC FRUIT PETITE CHOUX BUN

Mango & Passion Fruit Custard

MILLIONAIRE TART ^{VGT}

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

CHEF'S CHOICE FRENCH MACARON ^{VGT GF}

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

Assorted Mini Cupcakes ^{VGT}

\$31.50 ^{DZ}

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 ^{VGT}

\$37.75 ^{DZ}

Brown Butter Brownie, Pecan, Lemon, Coconut Chocolate Macaroon

Rice Krispie Treats ^{GF}

\$33.00 ^{DZ} - MINIMUM (2) DOZEN

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

Petite Sweets per Dozen

ASSORTED LAMINGTONS ^{VGT}

Sponge Cake, Mango Glaze, Raspberry Glaze and Chocolate Glaze,
Shredded Coconut

\$37.95 ^{DZ}

VANILLA BEAN PANNA COTTA ^{GF}

Macerated Berries, Raspberry Coulis

\$40.95 ^{DZ}

TRADITIONAL MINI CANNOLI ^{VGT}

Ricotta and Chocolate Chip Filling, Toasted Pistachios

\$37.75 ^{DZ}

MINI SMORES TART

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

\$37.75 ^{DZ}

FLOURLESS CHOCOLATE CAKE BITE ^{GF}

Chocolate Mirror Glaze, Glitter Sparkle

\$40.95 ^{DZ}

Mini Cookie Assortment ^{VGT}

\$24.00 ^{DZ}

CHOCOLATE CHIP

OATMEAL RAISIN

WHITE CHOCOLATE MACADAMIA NUT

SUGAR

Dietary-Friendly Cookies

CHOCOLATE CHIP ^{GF} \$3.00 ^{EACH}

CHOCOLATE CHIP ^{VGN} \$3.25 ^{EACH}

CHOCOLATE CHIP ^{VGN GF} \$3.50 ^{EACH}

Donut Holes ^{VGT}

\$37.75 ^{DZ}

served with Mocha Sauce & Blueberry Sauce

POWDERED

VANILLA

CINNAMON SUGAR

COCOA

Drinks

25 PERSON MINIMUM

CHILLED HOUSE-MADE

Beverages VGN GF

\$39.25 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 **\$31.50** LG **\$78.75**

RISHI ORGANIC LEAF TEAS

Small Serves 10 - 15, Large Serves 40 - 45

Sugar, Creamer, Lemon, Sweeteners

SM **\$26.25** LG **\$68.25**

HOT CHOCOLATE

Small Serves 10, Large Serves 20

SM **\$47.25** LG **\$89.25**

HOT CIDER

Small Serves 10, Large Serves 20

SM **\$36.75** LG **\$68.25**

SEASONAL HOT CHOCOLATE BAR

25 person minimum

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

\$7.50 PP

CHILLED BOTTLED

Beverages

NAKED SMOOTHIES

Strawberry Banana, Mighty Mango, Green Machine

\$5.75 PP

SODA POP

Coke, Diet Coke, Sprite, La Croix

\$2.50 PP

JUICES

Apple, Orange & Cranberry

\$3.25 PP

BOTTLED WATER

\$2.25 PP

OPEN WATER

12oz eco-friendly aluminum can

\$3.25 PP





WORKSPACE@FFTCHICAGO.COM
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