



SUMMER BBQ

WORKSPACE DROP-OFF

ALL AMERICAN BBQ \$34.50 PP

MOZZARELLA, TOMATO & BASIL SALAD VGT GF
 Grape Tomatoes, Ciliegine Mozzarella, Olive Oil, Fresh Basil

BBQ SMOKED BEEF BRISKET GF DF
 Smoked Beef Brisket, Sweet & Spicy BBQ Sauce

OLD FASHIONED MACARONI & CHEESE VGT
 Crisp Breadcrumb Topping

CHOOSE ONE OF THE FOLLOWING DESSERTS

STRAWBERRY SHORTCAKE VGT
 Cointreau Macerated Strawberries, Vanilla Whipped Cream

BOURBON RICE KRISPIES TREATS VGT

BEVERAGES

- FRESH SQUEEZED LEMONADE** VGN GF \$3.25 EACH
- SODAS** \$2.50 EACH
- WATER** \$2.25 EACH

BACKYARD BBQ \$34.50 PP

CHOICE OF TWO PROTEINS

ALL BEEF HOT DOGS
 Traditional Chicago Bun, Condiment Platter of Ketchup, Mustard, Sweet Relish, Tomato, Chopped Onion, Sport Peppers, Celery Salt

1/3 LB. ANGUS BEEF HAMBURGERS
 Kaiser Roll, Condiment Platter of American & Swiss Cheeses, Sliced Onion, Tomato, Pickle, Lettuce, Mustard, Ketchup

BEYOND BURGER VGN
 Kaiser Roll, Condiment Platter of American & Swiss Cheeses, Sliced Onion, Tomato, Pickle, Lettuce, Mustard, Ketchup

SIDES INCLUDED WITH BACKYARD BBQ

SWEET CORN ON THE COB VGT GF
 Sea Salt, Butter

HOME-CUT STEAK FRIES VGN GF
 with Ketchup

CHOOSE ONE OF THE FOLLOWING DESSERTS

- BOURBON RICE KRISPIES TREATS** VGT
- SEEDLESS WATERMELON WEDGES** VGN GF

HOMEMADE DESSERTS

- BOURBON RICE KRISPIES TREATS** \$3.25 EACH
- STRAWBERRY SHORTCAKE** \$5.25 EACH
 Cointreau Macerated Strawberries, Vanilla Whipped Cream
- SEASONAL FRUIT COBBLER** VGT \$62.00 SM \$120.00 LG
 Chef's Selection of Seasonal Fruit Cobbler topped with Streusel
 Small Serves 15-16, Large Serves 30-32
- MINI COOKIES** VGT \$24.00 DZ
 Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Sugar
- SEEDLESS WATERMELON WEDGES** VGN GF \$2.50 EACH





BUILD YOUR OWN BUFFET

SALADS

ICEBERG WEDGE SALAD ^{GF}

Bacon, Tomato, Blue Cheese, Green Goddess Dressing

\$6.50 ^{PP}

MARINATED SUMMER TOMATO SALAD ^{VGN GF}

Marinated Tomatoes, Red Wine Vinegar, Extra Virgin Olive Oil, Herbs

\$4.75 ^{PP}

ROASTED RED POTATO SALAD ^{VGT GF}

Dill, Creme Fraiche

\$4.75 ^{PP}

ROASTED VEGETABLE SALAD ^{VGN GF}

Roasted Seasonal Vegetables, Balsamic Vinaigrette

\$4.75 ^{PP}

SIDES

TRADITIONAL HAND-CUT COLESLAW ^{VGT GF}

Creamy Dressing

\$3.25 ^{PP}

GRILLED VEGETABLE PLATTER ^{VGN GF}

Seasonal Grilled Vegetables, Olive Oil, Balsamic Vinegar, Fresh Herbs

\$5.00 ^{PP}

SWEET CORN ON THE COB ^{VGT GF}

Sea Salt, Butter

\$3.00 ^{PP}

GRILLED POTATOES VESUVIO ^{VGN GF}

Grilled Potato Wedges, Herbed White Wine Broth

\$4.25 ^{PP}

VEGETABLE PASTA SALAD ^{VGN}

Rotini Pasta, Fresh Seasonal Vegetables, Balsamic Vinaigrette

\$4.25 ^{PP}

ENTREES

1/3 LB. ANGUS BEEF HAMBURGERS

Kaiser Roll, Condiment Platter of American & Swiss Cheeses, Sliced Onion, Tomato, Pickle, Lettuce, Mustard, Ketchup

\$12.50 ^{PP}

1/3 LB BEYOND BURGER ^{VGN}

Kaiser Roll, Condiment Platter of American & Swiss Cheeses, Sliced Onion, Tomato, Pickle, Lettuce, Mustard, Ketchup

\$12.75 ^{PP}

ALL BEEF HOT DOGS

Traditional Chicago Bun, Condiment Platter of Ketchup, Mustard, Sweet Relish, Tomato, Chopped Onion, Sport Peppers, Celery Salt

\$8.50 ^{PP}

BBQ GRILLED CHICKEN ^{GF DF}

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

\$8.95 ^{PP}

VEGAN BURNT ENDS ^{VGN}

BBQ Glazed Fable Mushrooms and Pickled Red Onion served with a Vegan Roll

\$10.75 ^{PP}

BBQ SALMON ^{GF DF}

Pineapple Habanero Mojo Sauce

\$27.75 ^{PP}

SAUSAGE & PEPPERS ^{DF}

Mild Grilled Italian Sausage, Sauteed Red & Green Peppers, Onions, Italian Bread

\$11.25 ^{PP}

SHREDDED BBQ PORK SHOULDER

Served with a Sesame Seed Bun

\$11.25 ^{PP}

JAMAICAN JERK GRILLED CHICKEN ^{GF DF}

Traditional Sweet & Spicy Seasoned Chicken Breasts, Legs, Thighs & Wings, with extra Jerk Marinade Sauce

\$8.95 ^{PP}

HOW TO ORDER

25 PERSON MINIMUM

ORDER (72) BUSINESS HOURS AHEAD MINIMUM

ORDER DIRECTLY AT:

312-572-7233

OR EMAIL US AT:

WORKSPACE@FFTCHICAGO.COM

