

**FFT**  
**WORKSPACE**  
DROP-OFF



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



**65**

**TONS OF**

Kitchen Scraps are composted annually

**22+**

**COUNTRIES REPRESENTED**

from our culinary team around the globe

**1,250**

**GALLONS OF COOKING OIL**

are converted into Bio-Diesel fuel annually

**2.5**

**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 complement your order with **SUSTAINABLE SERVINGWARE** including bamboo plates, eco-forks, knives & napkins  
Bamboo **\$2.75<sup>PP</sup>**  
Sugar Cane **\$1.25<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.

**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](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



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made with farm fresh,  
cage-free eggs

## 11 **Sandwiches & Salads**

featuring individual boxes  
& platters

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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

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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

**\$7.75** PP

## 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 continuously encourage to share our ideas, to utilize our skills and to grow and develop

”



# 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 <sup>DZ</sup>) OR MINIS (\$54.50 <sup>DZ</sup>)

## 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 Veganaise, 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

Sandwich/Wrap, Potato Chips and Chocolate Chip Cookies

\$18.25 <sup>PP</sup>

### EXECUTIVE BOX

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

\$20.50 <sup>PP</sup>

### BROWN BAG

Sandwich/Wrap, Potato Chips

\$16.75 <sup>PP</sup>

### STANDARD PLATTER

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

\$18.25 <sup>PP</sup>

### EXECUTIVE PLATTER

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

\$20.50 <sup>PP</sup>

# 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, Poppysseed 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 <sup>VGT</sup>

\$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 <sup>GF DF</sup>	+\$3.75 PP
MUSHROOM SACHETTI <sup>VGT</sup>	+\$5.25 PP
CHEESE TORTELLINI <sup>VGT GF</sup>	+\$5.25 PP
PENNE RIGATE <sup>VGT GF</sup>	+\$2.50 PP

## The Backyard

\$25.75 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

\$22.50 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

\$15.25 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

\$22.50

### 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

\$18.50 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

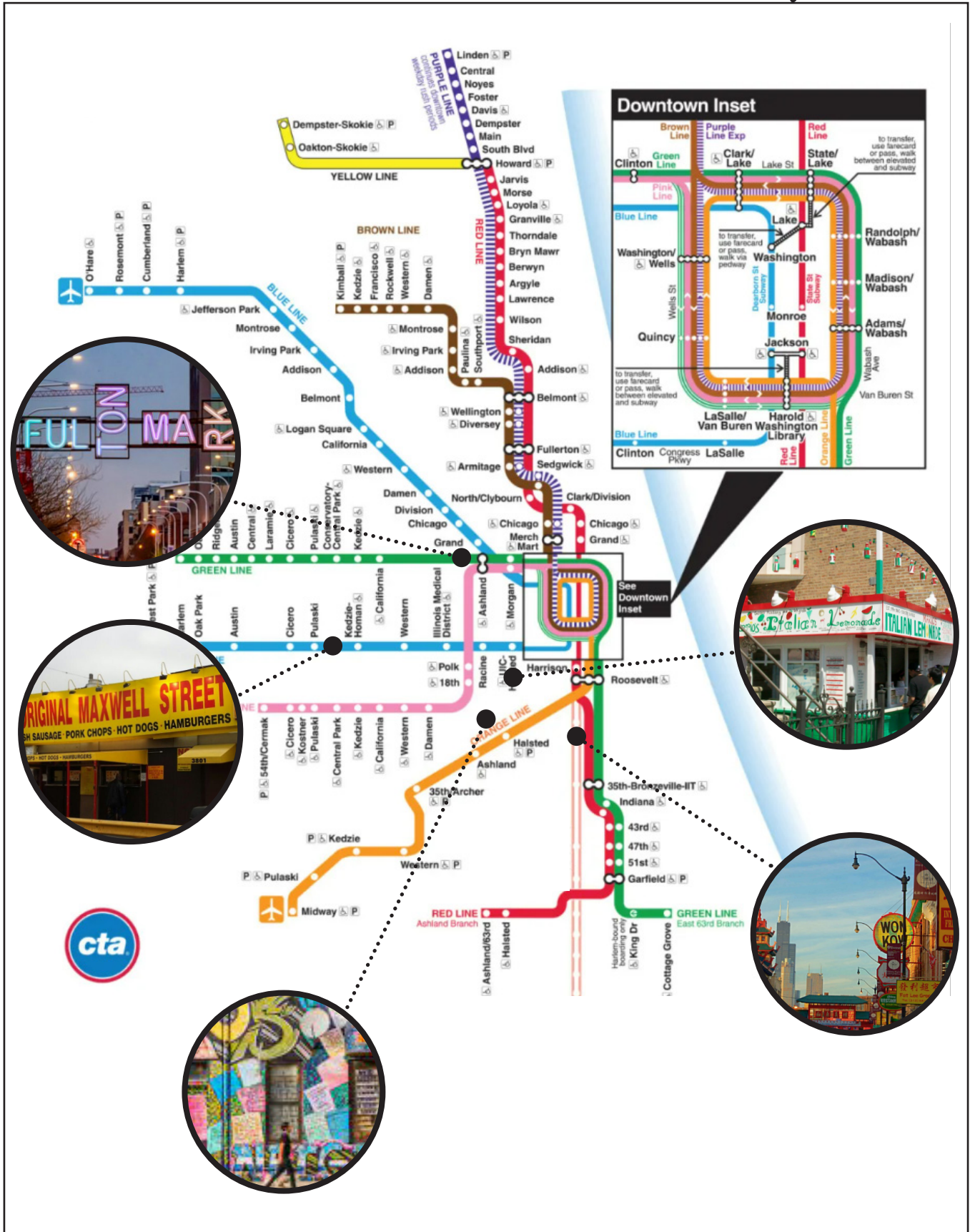
#### CARNE ASADA <sup>GF DF</sup> Chimichurri Marinated Flank Steak

#### 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

\$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

## 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

## 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

\$26.75 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



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

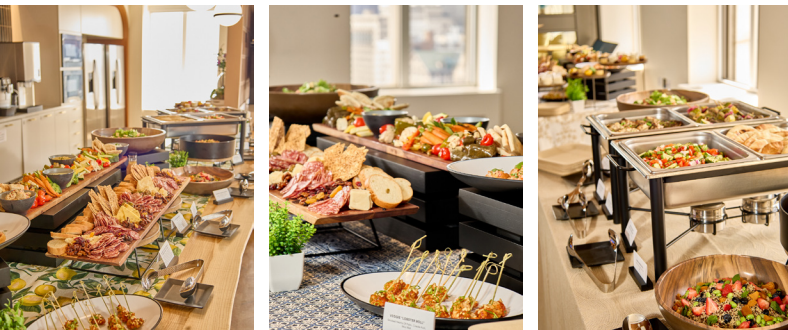
Romaine & Leaf Lettuce, Cucumber, Shaved Red Onion, Crumbled Feta, Vine Tomatoes, Kalamata Olives, Peppercornini, Toasted Pita, Red Wine Dijon Vinaigrette

### 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 <sup>VGT</sup>

Vine Tomato & Basil Marinara, Grana Padano Cheese

### HAND ROLLED RICOTTA GNOCCHI <sup>VGT</sup>

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

### STUFFED BELL PEPPERS <sup>VGN GF</sup>

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

### VEGAN MEATBALLS & POLENTA <sup>VGN</sup>

Fire-Roasted Tomato & Olive Relish

## Poultry Entrées

### GUAJILLO BRAISED CHICKEN THIGHS <sup>GF DF</sup>

Roasted Poblano Peppers with a Grilled Citrus & Coriander Jus

### BALSAMIC GLAZED CHICKEN ROULADE <sup>GF</sup>

Stuffed with Ricotta Cheese & Caramelized Garlic, Fresh Herb Natural Jus

### LEMON & GARLIC GRILLED CHICKEN WITH ARTICHOKES <sup>GF DF</sup>

Roasted Garlic & Roma Tomato Jus, Fresh Oregano

## ALL ENTREES

*a la carte*

\$16.50 <sup>PP</sup>



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



# 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 <sup>VGT</sup>, Veggie Sticks <sup>VGN, GF</sup>

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 <sup>VGT</sup>

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

*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>

3 Per Package

**\$8.75** <sup>PP</sup>

### ALMOND ESPRESSO ENERGY BITES <sup>VGN GF</sup>

Dark Chocolate, Dates, Oats, Hemp Hearts

**\$33.00** <sup>DZ</sup>

### SUNFLOWER ENERGY BITES <sup>VGN GF</sup>

Dates, Sunflower, Cocoa, Toasted Coconut

**\$33.00** <sup>DZ</sup>

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

Served with Hummus

**\$5.00** <sup>PP</sup>

### FALAFEL BITES <sup>VGN</sup>

Chickpea Falafel with Vegan Tzatziki Dip

3 Per Person

**\$6.25** <sup>EACH</sup>

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

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

**\$4.25** <sup>PP</sup>

### FFT'S OWN GOURMET POPCORN <sup>VGT</sup>

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

**\$5.75** <sup>PP</sup>

## Power Boxes

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

Smoked Turkey, Cheddar, Red Flame Grapes & Cracklebread

**\$9.25** <sup>PP</sup>

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

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

**\$9.25** <sup>PP</sup>

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

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

**\$9.25** <sup>PP</sup>

### INDIVIDUALLY PACKAGED

## Mixes

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

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

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

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

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

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

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



# Hors D'Ouevres



# Hors D'oeuvres

25 PERSON MINIMUM

## Fruits & Veggies

### MUSHROOM BOUCHEE VGT

Gruyere Cheese, Chives

\$39.50 DZ

### JAMBALAYA ARANCINI VGT

Slow Smoked Tomato Chutney

\$39.50 DZ

### VEGGIE "LOBSTER ROLL" VGT

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

### FRUIT SKEWER VGN GF

Seasonal Melon, Pineapple, Strawberry

\$39.50 DZ

### ONION RING PAKORA VGN

with Curry Ketchup

\$39.50 DZ

### WILD MUSHROOM DUMPLING VGN

Chili Crunch, Scallion, Sesame

\$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

### 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 CHEESE AREPA GF

Shredded Beef, Avocado Mayo, Pickled Red Onion

\$46.50 DZ

### N'DUJA STUFFED DATES GF DF

Smoky Bacon, Toasted Almonds

\$46.50 DZ

### MINI PORK BAO DF

Hoisin Glazed Pork Belly, Pickled Carrot, Steamed Bun

\$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

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

# Sweets & Drinks



# Sweets

25 PERSON MINIMUM

## *Petite Sweet Platter*

\$37.75 <sup>DZ</sup>

### **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 <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* VGT

\$37.75 <sup>DZ</sup>

Brown Butter Brownie, Pecan, Lemon, Coconut Chocolate Macaroon

## *Rice Krispie Treats* GF

\$33.00 <sup>DZ</sup> - 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 <sup>DZ</sup>

### **VANILLA BEAN PANNA COTTA** GF

Macerated Berries, Raspberry Coulis

\$40.95 <sup>DZ</sup>

### **TRADITIONAL MINI CANNOLI** VGT

Ricotta and Chocolate Chip Filling, Toasted Pistachios

\$37.75 <sup>DZ</sup>

### **MINI SMORES TART**

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

\$37.75 <sup>DZ</sup>

### **FLOURLESS CHOCOLATE CAKE BITE** GF

Chocolate Mirror Glaze, Glitter Sparkle

\$40.95 <sup>DZ</sup>

## *Mini Cookie Assortment* VGT

\$24.00 <sup>DZ</sup>

### **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 <sup>DZ</sup>

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

## 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

## *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





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