

FALL / WINTER SPECIALS

BREAKFAST

BAHARAT SPICED OVERNIGHT OATS \$7.25 PP

with Dried Figs & Sunflower Seeds

**Made with Almond Milk*

VEGETARIAN | DAIRY-FREE

MINI CINNAMON ROLLS \$35.00 DZ

with Pumpkin Spiced Cream Cheese Frosting

VEGETARIAN

"PECAN PIE" FRENCH TOAST \$7.25 PP

French Toast with Pecan Pie Spices, Candied Pecans,
Served with Maple Syrup and Honey Butter

VEGETARIAN

SIDES

GARLIC & CHILI SAUTEED BROCCOLI \$4.75 PP

with Pickled Golden Raisins & Romesco Sauce

VEGETARIAN

HERB ROASTED SWEET POTATO WEDGES \$4.75 PP

with Toasted Walnuts & Sunflower Seed Pesto

VEGETARIAN

COLD HORS D'OEUVRES

CAGE-FREE DEVILED EGG

Honey Mustard, Espelette Chili & Crisp Holiday Ham

FETA MOUSSE ON ENDIVE

Red Belgian Endive & Rosemary Infused

Feta Mousse with Peppadew Pepper

VEGETARIAN | GLUTEN-FREE

\$38.00 DZ

HOT HORS D'OEUVRES

FIRE ROASTED VEGETABLE EMPANADA

with Toasted Pumpkin Seed Chimichurri

VEGETARIAN

SLOW ROASTED TURKEY & SWEET POTATO BROCHETTE

with Sage & Jalapeno Pesto

GLUTEN-FREE

\$42.00 DZ

WHEAT BEER BRAISED SHORT RIBS



SANDWICHES

SMOKED TURKEY BREAST

Smoked Bacon, Cranberry Aioli, Baby Arugula,
Sage & Lemon Infused Goat Cheese Mousse,
Toasted Seeded Rye

ROASTED MUSHROOMS & WILD RICE PILAF WRAP

with Feta Cheese, Caramelized Onion,
Oil-Cured Tomato Aioli & Petite Watercress

VEGETARIAN

STANDARD BOX

Sandwich/Wrap,
Potato Chips &
Chocolate Chip
Cookies

\$18.25 PP

EXECUTIVE BOX

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

\$20.50 PP

BROWN BAG

Sandwich/Wrap
& Potato Chips

\$16.75 PP

STANDARD PLATTER

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

\$18.25 PP

EXECUTIVE PLATTER

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

\$20.50 PP

A LA CARTE ENTREES

WHOLE GRAIN MUSTARD & MAPLE GLAZED CHICKEN THIGHS

\$17.50 PP

with Creamed Leek Chicken Jus

GLUTEN-FREE

WHEAT BEER BRAISED BEEF SHORT RIBS

\$28.50 PP

with Fire Roasted Shallot Demi-Glace

DAIRY-FREE

LEMON & PEPPER SLOW ROASTED ATLANTIC COD

\$22.50 PP

with Caramelized Fennel & Burnt Orange Pan Sauce

GLUTEN-FREE | DAIRY-FREE

PUMPKIN & RICOTTA RAVIOLI

\$18.50 PP

with Toasted Pumpkin Seeds, Brown Butter
& Sage Cream Sauce

VEGETARIAN

SALAD

BABY MIXED KALE & ARUGULA GREENS

Ras el Hanout Spiced Acorn & Butternut Squashes,
Toasted Pumpkin Seeds, Dried Cranberries,
Sheep's Milk Feta, Aged Sherry & Maple Vinaigrette

VEGETARIAN | GLUTEN-FREE

ADD TO YOUR BUFFET

Served A La Carte Family-Style. Cookies & Rolls Not Included.

\$5.00 PP

SOUP

VINE TOMATO & HERB BISQUE

Herb Focaccia Croutons (not GF, served on side)

VEGETARIAN | GLUTEN-FREE

FOUR BEAN & HOMINY CHILI

Chihuahua Cheese, Scallions,
Lime Crema (toppings not VGN, served on side)

VEGAN | GLUTEN-FREE

GREEK WEDDING SOUP

Braised Chicken, Lemon & Rice

DAIRY-FREE

\$4.00 PP

SUGAR COATED GINGERSNAPS



MOCKTAIL

GINGER CINNAMON APPLE CIDER

\$37.50 GALLON

DESSERT

SUGAR COATED GINGERSNAPS

Soft Molasses Cookies

VEGETARIAN

\$27.00 DZ

PECAN SNOWBALL COOKIES

Pecan Shortbread Rolled in Powdered Sugar

VEGETARIAN

\$24.00 DZ

HOW TO ORDER

312-572-7233

WORKSPACE@FFTCHICAGO.COM

25 PERSON MINIMUM - PLEASE PLACE ORDERS 96 HOURS IN ADVANCE