

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^{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.

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



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



FOLLOW
Food For Thought

Breakfast



Breakfast

25 PERSON MINIMUM

Cold

HOUSE GRANOLA, ALMOND & BERRY PARFAIT VGT

Local Windcrest Dairy Vanilla Yogurt
PP

MUESLI OVERNIGHT OATS VGT GF

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

CHIA-CASHEW PROTEIN CUP VGN GF

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

SEASONAL FRUIT CUP VGN GF

Seasonal Melons, Pineapple & Grapes
PP

NY BAGELS VGT

Plain and Chive Cream Cheese & Jams
DZ

**Make It A Smoked Salmon Platter with Cucumber,
Tomato, Red Onion & Capers*

FRESH BAKED PASTRIES VGT

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

BREAKFAST BREADS VGT

Banana Nut, Lemon Poppyseed, Citrus Cranberry
DZ

BITES VGT

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

FRESH FRUIT PLATTER VGN GF

Seasonal Melons, Pineapple & Mixed Berries
small serves 10-15, large serves 15-20
SM LG

CONTINENTAL VGT

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

Hot

IRISH STEEL CUT OATMEAL VGN GF

Brown Sugar, Toasted Almonds
small serves 18, large serves 36
SM LG

CHALLAH FRENCH TOAST VGT

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

BUTTERMILK PANCAKES VGT

Blueberry Maple Syrup, Sweet Lemon Butter
2 per portion
PP

BREAKFAST SCRAMBLE GF

Smoked Ham, Bell Peppers, Onions & Mature Cheddar
PP

BACON EGG BITES GF

Smoky Bacon & Mature Cheddar
EACH

SAUSAGE EGG BITES GF

Breakfast Sausage & Mozzarella
EACH

VEGETARIAN EGG BITES VGT GF

Bell Pepper, Tomato & Swiss
EACH

THE CLASSIC BUFFET

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

***ADD ON FRUIT FOR PP**

A La Carte

PRICING PER PORTION

CAGE-FREE EGG SCRAMBLE VGT GF PP

BREAKFAST POTATOES VGN PP

MAPLE GLAZED BACON GF DF PP

SWEET PORK SAUSAGE GF DF PP

HARD BOILED EGGS VGT GF DF PP

Breakfast

25 PERSON MINIMUM

CAGE-FREE EGG

Sandwiches & Wraps

SMOKED HICKORY BACON CROISSANT

Egg, Hickory Bacon, Sharp Cheddar, Flaky Croissant
PP

SWEET SAUSAGE ENGLISH MUFFIN

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

CANADIAN BACON ENGLISH MUFFIN

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

BREAKFAST FRITTATA CROISSANT VGT

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

HEALTHY START ENGLISH MUFFIN VGT

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

VEGAN SOUTHWESTERN BURRITO VGN

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

CHICKEN SAUSAGE CALZONE

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

BACON BREAKFAST CALZONE

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

BUILD YOUR OWN

Yogurt Parfait VGT

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

PP

CONTINENTAL

Breakfast Box VGT

with Mini Muffins, Hard Boiled Egg and Overnight Oats

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 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, Capers 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

Sandwich/Wrap, Potato Chips and Chocolate Chip Cookies

PP

EXECUTIVE BOX

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

PP

BROWN BAG

Sandwich/Wrap, Potato Chips

PP

STANDARD PLATTER

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

PP

EXECUTIVE PLATTER

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

PP

Hot Sandwiches

GRILLED CHICKEN SANDWICH

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

GRILLED SMOKED HAM SANDWICH

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

NOT AVAILABLE IN A BOX

NOT AVAILABLE AS GLUTEN-FREE

GRILLED CAPRESE VGT

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)

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

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.

CLASSIC

PP

GOURMET

PP

PREMIUM

PP

Add Additional Protein To Your Salad

CHICKEN GF DF

PP

TOFU VGN GF

PP

SHRIMP GF DF

PP

FLANK STEAK GF DF

PP

Buffets



Classic Buffets

25 PERSON MINIMUM

Pasta Bar ^{VGT}

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 ^{GF DF}
- MUSHROOM SACHETTI ^{VGT}
- CHEESE TORTELLINI ^{VGT GF}
- PENNE RIGATE ^{VGT GF}

The Backyard

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 ^{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 ^{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 ^{PP}

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}

Nacho Bar ^{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

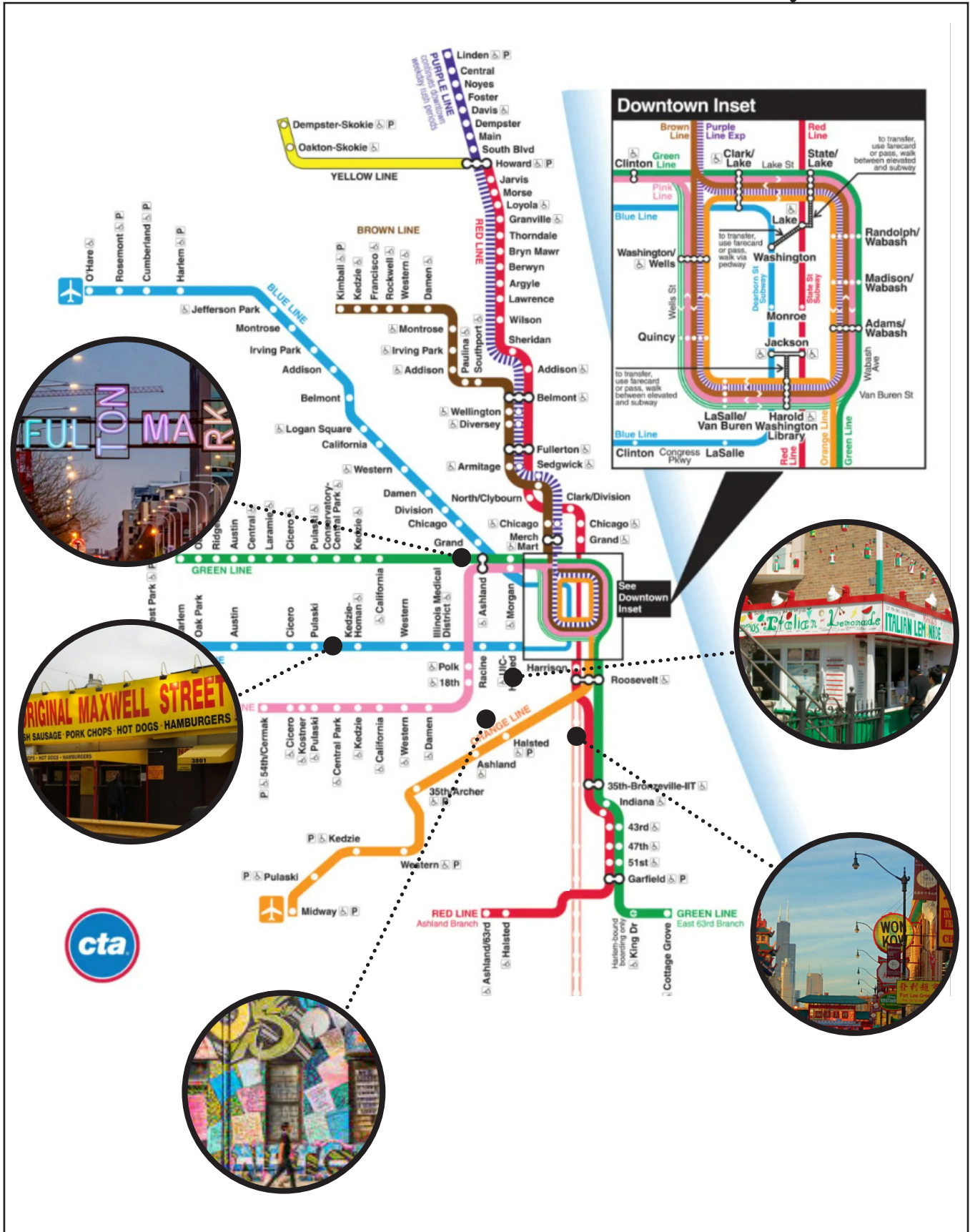
- CARNE ASADA ^{GF DF}
Chimichurri Marinated Flank Steak

- 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

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

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

PP

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

Chinatown

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

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

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

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
PP

PARKER HOUSE DINNER ROLLS VGT

Parmesan & Butter Crust
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

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

PP



Sharing a Meal Together

Build Your Own Buffet

25 PERSON MINIMUM

Beef Entrées

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

PP

GRILLED SUSTAINABLE COD GF DF

Bouillabaisse Style with Piquillo Peppers & Fennel

Premium Entrées

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

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 PP

TOFU PP

SHRIMP PP

FLANK STEAK PP

PARKER HOUSE DINNER ROLLS VGT

Parmesan & Butter Crust

PP

Bowls

INDIVIDUAL PP **BUILD YOUR OWN** 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

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

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 DZ **MINIS** 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 LG

IMPORTED DF

Capicola, Mortadella, Jamon Serrano, Sopressata
SM LG

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 LG

IMPORTED VGT

Brie, Gorgonzola, Manchego, Port Salut
SM LG

SEASONAL

Vegetable Crudite

served with seasonal vegetables, includes the following dips:

SM LG

KEFIR RANCH VGT GF

ROASTED RED PEPPER CHIMICHURRI VGN GF

EDAMAME HUMMUS VGN GF

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 LG

HUMMUS

Street Stand

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

SM LG

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 LG

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 LG

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 LG

Snacks & Starters

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

Bites

PRETZEL BITES ^{VGT}

SM LG

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}

PP

FLAPJACK ^{VGT}

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

PP

INDIVIDUAL VEGGIE CUPS ^{VGN GF}

Served with Hummus

PP

INDIVIDUALLY PACKAGED

Mixes

PP

THE RAW ^{VGT GF}

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

THE EQUATOR ^{VGT GF}

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

THE EAST MEETS WEST ^{VGN}

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

CHICAGO'S OWN GOURMET POPCORN ^{VGT}

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

PP

Power Boxes

TURKEY POWER BOX ^{GF}

Smoked Turkey, Cheddar, Red Flame Grapes & Cracklebred
PP

EGG POWER BOX ^{GF}

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

PEANUT BUTTER POWER BOX ^{VGN}

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



Hors D'Ouevres



Hors D'oeuvres

25 PERSON MINIMUM

Fruits & Veggies

FRUIT SKEWER 🍴 VGN GF

Seasonal Melon, Pineapple, Strawberry
DZ

ONION RING PAKORA VGN

with Curry Ketchup
DZ

MUSHROOM BOUCHEE VGT

Gruyere Cheese, Chives
DZ

JAMBALAYA ARANCINI VGT

Slow Smoked Tomato Chutney
DZ

WILD MUSHROOM DUMPLING VGN

Chili Crunch, Scallion, Sesame
DZ

VEGGIE "LOBSTER ROLL" 🍴 VGT

Smoked Hearts Of Palm, Creole Aioli, Mini Vegan Roll
DZ

ANTIPASTO SKEWER 🍴 VGT GF

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

BUTTERNUT SQUASH SKEWER 🍴 VGT GF

Wisconsin Cheese Curd, Candied Pecan, Ancho Chili Aioli
DZ

Seafood

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
DZ

FRIED GREEN TOMATO & SHORT RIB GRIDDLED CHEESE

Pimiento Spread, Pickled Sweet Onion
DZ

N'DUJA STUFFED DATES GF DF

Smoky Bacon, Toasted Almonds
DZ

BRAISED BEEF BEIGNET

Horseradish Crème, Chives
DZ

BLACK ANGUS BEEF MEATBALLS

Bourbon & BBQ Braised
DZ

SWEET CHILI BBQ FLANK STEAK SKEWER 🍴 DF

Charred Broccoli, Kimchi Aioli, Scallion
DZ

MINI PORK BAO 🍴 DF

Hoisin Glazed Pork Belly, Pickled Carrot, Steamed Bun
DZ

MINI CHEESE AREPA 🍴 GF

Shredded Beef, Avocado Mayo, Pickled Red Onion
DZ

Poultry

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

MINIATURE

S'mores Tart

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

ASSORTMENT OF

Petite Sweets

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

ASSORTMENT OF

Mini Cupcakes VGT

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

DZ

BROWN BUTTER BROWNIE

PECAN BAR

LEMON BAR

COCONUT CHOCOLATE MACAROON BAR

Mini Cookies VGT

DZ

CHOCOLATE CHIP

OATMEAL RAISIN

WHITE CHOCOLATE MACADAMIA NUT

SUGAR

Donut Holes VGT

served with Mocha Sauce & Blueberry Sauce

POWDERED

VANILLA

CINNAMON SUGAR

COCOA

4 DZ (1 DZ PER FLAVOR)

Rice Krispie Treats GF

PP - 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

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 LG

RISHI ORGANIC LEAF TEAS

Small Serves 10 - 15, Large Serves 40 - 45

Sugar, Creamer, Lemon, Sweeteners

SM LG

HOT CHOCOLATE

Small Serves 10, Large Serves 20

SM LG

HOT CIDER

Small Serves 10, Large Serves 20

SM LG

CHILLED BOTTLED

Beverages

NAKED SMOOTHIES

Strawberry Banana, Mighty Mango, Green Machine

PP

SODA POP

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

PP

JUICES

Apple, Orange & Cranberry

PP

BOTTLED WATER

PP

SEASONAL HOT CHOCOLATE BAR

25 person minimum

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

PP



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