

SPRING & SUMMER SPECIALS



25 PERSON MINIMUM

BREAKFAST

TROPICAL FRUIT & NUTS OVERNIGHT OATS

Pineapple, Mango & Kiwi with Brazil Nuts & Coconut
 VEGAN | GLUTEN-FREE | DAIRY-FREE

\$7.50 PP

MANGO DANISH

VEGETARIAN

\$24.00 DZ

FARMER'S MARKET BREAKFAST WRAP

Cage-Free Egg Scramble, Asparagus, Vine Ripened Grape Tomatoes, Zucchini & Fire Roasted Sweet Bell Peppers with Fresh Goat Cheese & Basil
 VEGAN | GLUTEN-FREE | DAIRY-FREE

\$7.50 PP

SIDES

GARBANZO & FETA CHEESE SALAD

Pickled Red Onion, Cucumber, Tomato, Radish, Torn Parsley & Mint with Sumac Vinaigrette
 VEGAN | GLUTEN-FREE | DAIRY-FREE

\$4.50 PP

RATATOUILLE

with Puffed Capers & Pine Nuts
 VEGAN | GLUTEN-FREE | DAIRY-FREE

\$4.50 PP

COLD HORS D'OEUVRES

CAGE-FREE DEVILED EGG

with Green Garlic & Char-Grilled Artichokes
 VEGAN | GLUTEN-FREE | DAIRY-FREE

FINGERLING POTATO CUPS

with French Onion Mousse & Chives
 VEGAN | GLUTEN-FREE

\$36.00 DZ

HOT HORS D'OEUVRES

SMOKED SALMON ARANCINI

with Lemon, Herb, and Red Onion Jam

SLOW ROASTED TOMATO BOUCHEE

with Crispy Oregano
 VEGAN | GLUTEN-FREE

\$42.00 DZ



SANDWICHES

VEGAN CHICKPEA SALAD SANDWICH

Romaine, Cucumber, Carrots, Radishes, Alfalfa Sprouts, Whole Grain Mustard, and Everything Seasoning on Baguette
VEGAN | DAIRY-FREE

EGG & ASPARAGUS BAGUETTE

with Cage-Free Hard Cooked Egg, Grilled Asparagus, Pickled Red Onion, Dijonnaise on a Baguette
VEGETARIAN | DAIRY-FREE

STANDARD BOX

Sandwich/Wrap,
 Potato Chips &
 Chocolate Chip
 Cookies
\$16.95 PP

EXECUTIVE BOX

Sandwich/Wrap,
 Potato Chips,
 Pesto Pasta Salad,
 & Chocolate Chip
 Cookies
\$18.95 PP

BROWN BAG

Sandwich/Wrap,
 & Potato Chips
\$15.50 PP

STANDARD PLATTER

Choice of 4 Sandwiches/Wraps,
 Potato Chips & Chocolate Chip Cookies
\$16.95 PP

EXECUTIVE PLATTER

Choice of 4 Sandwiches/Wraps,
 Potato Chips, Pesto Pasta Salad &
 Chocolate Chip Cookies
\$18.95 PP

A LA CARTE ENTREES

HERB MARINATED

GRILLED CHICKEN THIGHS

\$17.95 PP

with Ratatouille & Smoked Tomato Jus
GLUTEN-FREE | DAIRY-FREE

LIME & CILANTRO

MARINATED FLANK STEAK

\$18.95 PP

with Sauce Criolla
GLUTEN-FREE | DAIRY-FREE

OVEN ROASTED ATLANTIC SALMON

\$26.95 PP

with an Oregano Vinaigrette Dressed
 White Bean & Green Olive Salad
GLUTEN-FREE | DAIRY-FREE

GARDEN VEGETABLE LASAGNA

\$16.95 PP

Carrots, Spinach, Broccoli, Onions, Mozzarella,
 Ricotta, and Parmesan Cheeses
VEGETARIAN

SALAD

SHAVED FARMERS' MARKET VEGETABLES & MIXED BABY FIELD GREENS

Zucchini, Carrot, Radish & Cucumber with Snow Pea Pods,
 Grape Tomatoes, Parmesan, Champagne Vinaigrette
VEGETARIAN | GLUTEN-FREE

ADD TO YOUR BUFFET

Served A La Carte Family-Style. Cookies & Rolls Not Included.
\$5.00 PP

10 MINIMUM PER BOWL OR BOX TYPE - 4 MINIMUM FOR VEGETARIAN

INDIVIDUAL PACKAGED MEALS

SIDES NOT INCLUDED - SOLD SEPARATELY

TOMATO & HERB FOCACCIA FLATBREAD WITH KALE CAESAR SALAD

\$18.95 PP

"Deep Dish" Sauce, Fresh Mozzarella, Crispy Prosciutto, Shaved Brussels Sprouts, Broccoli, Romaine, Oil-Cured Tomatoes, Seasoned Croutons, Cracked Black Pepper Parmesan Dressing

GREEK SALAD WITH OREGANO & LEMON MARINATED CHICKEN BREAST KABOBS

\$19.95 PP

Baby Arugula & Watercress, Macerated Tomatoes, Sweet & Sour Cucumbers, Charred Smoked Eggplant Puree, Pepperoncini, Oregano-Red Wine Vinaigrette & Spiced Olive Herb Cucumber Yogurt

GLUTEN-FREE

THE WEDGE SALAD WITH "NASHVILLE HOT" CHICKEN BREAST

\$19.95 PP

Smoky & Spicy Carved Chicken Breast, Baby Iceberg Lettuce Wedge, Blistered Grape Tomatoes, Caramelized Pork Belly Lardons, White Bread Croutons, Bread & Butter Pickle Vinaigrette

ROASTED FINGERLING POTATOES SALAD WITH GRILLED BEEF FLANK STEAK

\$21.95 PP

Baby Arugula & Kale Mixed Greens, Oil-Cured Tomatoes, Crumbled Bleu Cheese, Micro Cress, Creamy Green Peppercorn & Cognac Dressing

GLUTEN-FREE

THAI MARKET CHICKEN SALAD

\$19.95 PP

Roasted Sweet Soy Glazed Chicken Breast Skewer, Broccoli Slaw, Green Papaya, Cucumbers, Baby Bok Choy, Pickled Fresno Chilies, Spicy Peanut Dressing, Coriander & Mint

DAIRY-FREE

CONFIT OF SALMON "NICOISE" STYLE

\$26.95 PP

Olive Oil Poached Salmon, Dill & Tarragon Red Potatoes, Pickled Pearl Onions, Haricots Verts, Frisee, Endive & Arugula Greens, Niçoise Olive Gribiche, Red Wine & Dijon Vinaigrette

GLUTEN-FREE | DAIRY-FREE

CAULIFLOWER "CHOP" SALAD WITH CONFIT OF SALMON

\$26.95 PP

Olive Oil Poached Salmon, Roasted Red Pepper & Walnut Hummus, Green Peas, Pickled Red Onions, Scallions, Green Beans, Cherry Tomatoes, Parmesan Cheese, Charred Lemon Dressing, Pita Croutons



HOW TO ORDER

312-572-7233

WORKSPACE@FFTCHICAGO.COM

PLEASE PLACE ORDERS 96 HOURS IN ADVANCE