

SUMMER BBQ MENU



BUILD YOUR OWN BUFFET

25 PERSON MINIMUM

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
\$10.50 ^{PP}

1/3 LB BEYOND BURGER ^{VGN}

Kaiser Roll, Condiment Platter of American & Swiss Cheeses, Sliced Onion, Tomato, Pickle, Lettuce, Mustard, Ketchup
\$10.50 ^{PP}

ALL BEEF HOT DOGS

Traditional Chicago Bun, Condiment Platter of Ketchup, Mustard, Sweet Relish, Tomato, Chopped Onion, Sport Peppers, Celery Salt
\$7.50 ^{PP}

BBQ GRILLED CHICKEN ^{GF DF}

24-Hour Brined Bone-In Chicken Breasts, Legs, Thighs & Wings with BBQ Sauce
\$8.50 ^{PP}

VEGAN BURNT ENDS ^{VGN}

BBQ Glazed Fable Mushrooms and Pickled Red Onion on a Vegan Roll
\$10.50 ^{PP}

BBQ SALMON ^{GF DF}

Pineapple Habanero Mojo Sauce
\$19.50 ^{PP}

SAUSAGE & PEPPERS ^{DF}

Mild Grilled Italian Sausage, Sauteed Red & Green Peppers, Onions, Italian Bread
\$10.50 ^{PP}

SHREDDED BBQ PORK SHOULDER

Served on a Sesame Seed Bun
\$10.50 ^{PP}

JAMAICAN JERK GRILLED CHICKEN ^{GF DF}

Traditional Sweet & Spicy Seasoned Chicken Breasts, Legs, Thighs & Wings, with extra Jerk Marinade Sauce
\$8.50 ^{PP}

DESSERTS

BOURBON RICE KRISPIES TREATS

\$2.75 EACH

STRAWBERRY SHORTCAKE

\$4.00 EACH

Cointreau Macerated Strawberries, Vanilla Whipped Cream

SEASONAL FRUIT COBBLER ^{VGT} SM \$50.00 ^{LG} \$90.00

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



COMPOSED BUFFET

25 PERSON MINIMUM

ALL AMERICAN BBQ

\$32.00 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}

BACKYARD BBQ

\$32.00 PP

CHOICE OF (2) 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 ^{VGN GF}

Sea Salt, Butter

HOME-CUT STEAK FRIES ^{VGN GF}

with Ketchup, Grated Parmesan, Fresh Parsley, Truffle Essence

CHOOSE ONE OF THE FOLLOWING DESSERTS:

BOURBON RICE KRISPIES TREATS ^{VGT}

SEEDLESS WATERMELON WEDGES ^{VGN GF}

BEVERAGES

FRESH SQUEEZED LEMONADE ^{VGN GF}

\$3.25 EACH

SODAS

\$2.25 EACH

WATER

\$2.25 EACH



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