

WORKSPACE DROP-OFF SPRING & SUMMER SPECIALS

25 PERSON MINIMUM



BREAKFAST

TROPICAL FRUIT & NUTS OVERNIGHT OATS

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

\$7.95 PP

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
VEGETARIAN

\$7.95 PP

HOT HORS D'OEUVRES

SMOKED SALMON ARANCINI

with Lemon, Herb, and Red Onion Jam

SLOW ROASTED TOMATO BOUCHEE

with Crispy Oregano

VEGETARIAN

\$42.00 DZ

SALADS

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 SALAD TO YOUR BUFFET

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

\$5.75 PP

COLD HORS D'OEUVRES

FINGERLING POTATO CUPS

with French Onion Mousse & Chives

VEGETARIAN | GLUTEN-FREE

ASPARAGUS TARTLET

Butter Pastry, Green Garlic Boursin, Green
and White Asparagus

VEGETARIAN

\$36.00 DZ

SANDWICHES

VEGAN CHICKPEA SALAD SANDWICH

Romaine, Cucumber, Carrots, Radishes, Alfalfa Sprouts,
Whole Grain Mustard, and Everything Seasoning on Baguette

VEGAN | DAIRY-FREE

VEGAN PAN BAGNAT

White Bean Spread, Roasted Eggplant, Marinated Tomato,
Shaved Fennel and Onion, Black Olive Tapenade,
Red Wine Vinaigrette, French Baguette

VEGAN | DAIRY-FREE

SANDWICH OPTIONS

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

- HERB MARINATED GRILLED CHICKEN THIGHS** \$16.50 PP
with Ratatouille & Smoked Tomato Jus
GLUTEN-FREE | DAIRY-FREE
- LIME & CILANTRO MARINATED FLANK STEAK** \$22.00 PP
with Sauce Criolla
GLUTEN-FREE | DAIRY-FREE
- OVEN ROASTED ATLANTIC SALMON** \$27.75 PP
with an Oregano Vinaigrette Dressed
White Bean & Green Olive Salad
GLUTEN-FREE | DAIRY-FREE
- GARDEN VEGETABLE LASAGNA** \$16.50 PP
Carrots, Spinach, Broccoli, Onions, Mozzarella, Ricotta, and Parmesan Cheeses
VEGETARIAN

SIDES

- GARBANZO & FETA CHEESE SALAD** \$4.75 PP
Pickled Red Onion, Cucumber, Tomato, Radish, Torn Parsley & Mint with Sumac Vinaigrette
VEGETARIAN | GLUTEN-FREE
- RATATOUILLE** \$4.75 PP
with Puffed Capers & Pine Nuts
VEGAN | GLUTEN-FREE | DAIRY-FREE

INDIVIDUAL MEALS

10 MINIMUM PER BOWL OR BOX TYPE - 4 MIN FOR VEGETARIAN SERVED WITH ROLL AND COOKIE

- TOMATO & HERB FOCACCIA FLATBREAD WITH KALE CAESAR SALAD** \$19.95 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** \$20.95 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** \$23.95 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 Chillies, Spicy Peanut Dressing, Coriander & Mint
DAIRY-FREE

- CONFIT OF SALMON “NICOISE” STYLE** \$27.95 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** \$27.95 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

PLACE AN ORDER

PLEASE PLACE YOUR ORDER
(96) HOURS IN ADVANCE

312-572-7233

WORKSPACE@FFTCHICAGO.COM



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DROP-OFF