



# FALL & WINTER SPECIALS

## BREAKFAST

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**BAHARAT SPICED OVERNIGHT OATS** \$6.75 PP

with Dried Figs & Sunflower Seeds

*\*Made with Almond Milk*

VEGETARIAN | DAIRY-FREE

**MINI CINNAMON ROLLS** \$30.00 DZ

with Pumpkin Spiced Cream Cheese Frosting

VEGETARIAN

**“PECAN PIE” FRENCH TOAST** \$7 PP

VEGETARIAN

## COLD HORS D’OEUVRES

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**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

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**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

## SIDES

**GARLIC & CHILI SAUTEED BROCCOLI** \$4.75 PP

with Pickled Golden Raisins & Romesco Sauce

VEGETARIAN

**HERB ROASTED  
 SWEET POTATO WEDGES** \$4.50 PP

with Toasted Walnuts & Sunflower Seed Pesto

VEGETARIAN

## A LA CARTE ENTREES

**WHOLE GRAIN MUSTARD & MAPLE GLAZED CHICKEN THIGHS** \$19.00 PP  
with a Creamed Leek Chicken Jus  
GLUTEN-FREE

**WHEAT BEER BRAISED BEEF SHORT RIBS** \$23.50 PP  
with a Fire Roasted Shallot Demi-Glac  
DAIRY-FREE

**LEMON & PEPPER SLOW ROASTED ATLANTIC COD** \$21.50 PP  
with a 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

## 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,  
Chips & Cookie  
\$14.25 PP

**EXECUTIVE BOX**  
Sandwich/Wrap,  
Pesto Pasta Salad,  
Chips & Cookie  
\$15.95 PP

**BROWN BAG**  
Sandwich/Wrap  
& Chips  
\$12.50 PP

**STANDARD PLATTER**  
Choice of 4 Sandwiches/Wraps,  
Chef's Choice Side or Chips,  
& Cookies  
\$14.25 PP

**EXECUTIVE PLATTER**  
Choice of 4 Sandwiches/Wraps,  
Chef's Choice Side or Fresh Fruit,  
Chips & Cookies  
\$15.95 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 pp

## 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

## DESSERT

**SUGAR COATED GINGERSNAPS**  
Soft Molasses Cookies  
VEGETARIAN  
\$24 dz

**PECAN SNOWBALL COOKIES**  
Pecan Shortbread Rolled in Powdered Sugar  
VEGETARIAN  
\$24 dz

## MOCKTAIL

**GINGER CINNAMON APPLE CIDER**

\$37.50 GALLON

## HOW TO ORDER

312-572-7233

WORKSPACE@FFTCHICAGO.COM

25 PERSON MINIMUM - PLEASE PLACE ORDERS 96 HOURS IN ADVANCE