



FALL & WINTER SPECIALS

BREAKFAST

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

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

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 Creamed Leek Chicken Jus
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

PLEASE PLACE ORDERS 96 HOURS IN ADVANCE