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**WORKSPACE**  
DROP-OFF

# BBQ MENU



# BUILD YOUR OWN BUFFET

10 PERSON MINIMUM, PRICING PER PERSON

## SALADS

### ICEBERG WEDGE SALAD GF

Wedges of Iceberg Lettuce served with 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

Seasonal Roasted Vegetables, Balsamic Vinaigrette  
**\$4.75 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**

### ALL BEEF HOT DOGS

Traditional Chicago Bun, Condiment Platter of Ketchup, Mustard, Sweet Relish, Tomato, Chopped Onion, Sport Peppers, Celery Salt  
**\$7.00 PP**

### BBQ GRILLED CHICKEN GF DF

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

### BBQ SALMON GF DF

Pineapple Habanero Mojo Sauce  
**\$16.50 PP**

### SAUSAGE & PEPPERS DF

Hot or Mild Grilled Italian Sausage, Sauteed Red & Green Peppers, Onions, Italian Bread  
**\$8.50 PP**

### SHREDDED BBQ PORK SHOULDER

Served on a Sesame 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**

## 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**

## DESSERTS

**BOURBON RICE KRISPIES** .....\$2.75 EA

**STRAWBERRY SHORTCAKE** .....\$3.75 EA

Cointreau Macerated Strawberries, Vanilla Whipped Cream

**SEASONAL FRUIT COBBLER** VGT.....SM \$50 LG \$90

Chef's Selection of Seasonal Fruit Cobbler topped with Streusel  
SM: 15 - 16 servings, LG: 30-32 servings

**MINI COOKIES** VGT.....\$18 / DZ

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Sugar

**SEEDLESS WATERMELON WEDGES** VGN GF.....\$2.50 EA

# COMPOSED BUFFET

10 PERSON MINIMUM, PRICING PER PERSON

## ALL AMERICAN BBQ

### 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

Elbow Macaroni, Rich Cheddar Cheese Sauce, Crisp Bread Crumb Topping

### ALL AMERICAN BBQ

## DESSERTS

CHOOSE ONE OF THE FOLLOWING:

### STRAWBERRY SHORTCAKE VGT

Cointreau Macerated Strawberries, Vanilla Whipped Cream

### BOURBON RICE KRISPIES VGT

\$32.00 PP

## BEVERAGES

### FRESH SQUEEZED LEMONADE

\$3.25 EA

### SODAS

\$2.25 EA

### WATER

\$2.25 EA

## BACKYARD BBQ

PLEASE SELECT FROM ALL BEEF HOT DOGS,  
1/3 LB ANGUS HAMBURGERS,  
OR BEYOND BURGERS:

### 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

Meatless Beyond Burger, Wheat Kaiser Roll, Condiment Platter of  
American & Swiss Cheeses, Slice Onion, Tomato, Pickle, Lettuce, Mustard, Ketchup

### SWEET CORN ON THE COB VGT GF

Sea Salt, Butter

### HOME-CUT STEAK FRIES VGT GF

Grated Parmesan, Fresh Parsley, Truffle Essence

### BACKYARD BBQ

## DESSERTS

CHOOSE ONE OF THE FOLLOWING:

### BOURBON RICE KRISPIES

### SEEDLESS WATERMELON WEDGES VGN GF

\$32.00 PP

## TO ORDER:

PLEASE CALL 312-572-7233

OR EMAIL [WORKSPACE@FFTCHICAGO.COM](mailto:WORKSPACE@FFTCHICAGO.COM)