

F F T
WORKSPACE
DROP-OFF

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

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

R BBQ SALMON ^{GF DF}

Pineapple Habanero Mojo Sauce

\$16.50 PP

SAUSAGE & PEPPERS ^{DF}

Mild Grilled Italian Sausage, Sauteed Red & Green Peppers, Onions, Italian Bread

\$8.50 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

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 TREATS.....\$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}.....\$21 / DZ

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

SEEDLESS WATERMELON WEDGES ^{VGN GF}.....\$2.50 EA

R SERVED AT ROOM TEMP

COMPOSED BUFFET

25 PERSON MINIMUM

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

Crisp Breadcrumb Topping

CHOOSE ONE OF THE FOLLOWING DESSERTS:

STRAWBERRY SHORTCAKE VGT

Cointreau Macerated Strawberries, Vanilla Whipped Cream

BOURBON RICE KRISPIES TREATS VGT

\$32.00 PP

BACKYARD BBQ

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

CHOOSE ONE OF THE FOLLOWING DESSERTS:

BOURBON RICE KRISPIES TREATS VGT

SEEDLESS WATERMELON WEDGES VGN GF

\$32.00 PP

BEVERAGES

FRESH SQUEEZED LEMONADE VGN GF

\$3.25 EA

SODAS

\$2.25 EA

WATER

\$2.25 EA

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