

daytime & corporate meetings



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EVENTS · MEETINGS · WEDDINGS



FOOD & THOUGHT
— CATERING GROUP —

daytime & corporate meetings

Overview

These packets provide an overview of sample menu items and average pricing, however, we are happy to customize menus to fit your exact needs.

Menus

The menus range from a casual meal option which is dropped off and set-up with on-site staff for your guests or a full hot buffet option with on-site staff to handle the food preparation, service your guests and handle all event needs for you.

Pricing

Price estimate varies depending on final menu selection, guest count, event timing, staffing needs, floorplan and logistics.

-mornings-

continental dreaming

FRESH BAKED MUFFINS*

Carrot-Cinnamon, Cranberry Citrus, Fresh Blueberry and Lemon Poppy-seed
\$1.95 per person

SWEET AND SAVORY SCONES

Blueberry, Cinnamon-Pecan, Raspberry Lemon, Cheddar-Chive and Herb-Bacon
\$2.25 per person

GRANOLA BERRY PARFAITS*

House Made Granola, Greek Yogurt, Organic Honey and Fresh Berries
\$5.50 per parfait

FRESH FRUIT CUP

Seasonal Sliced Fruit and Berries
\$4.50 per person

TOTAL

\$14.20 per person

rise and shine

THE CLASSIC MORNING BUFFET

Chive Studded Farm Fresh Egg Scramble, Spiced and Herbed Breakfast Potatoes, Maple Glazed Bacon and/or Sweet Pork Sausage
\$9.95 per person

BAGEL BREAKFAST

Assorted Freshly Baked Bagels Served with Whipped Sweet Butter, Plain and Chive Cream Cheese, Sliced Tomato, Bermuda Onion, and Cucumber
\$3.50 per person

DONUT HOLE ASSORTMENT (3 PIECES PER PERSON)

Vanilla, Cinnamon Sugar, Powdered Sugar, Cocoa Powdered Donut Holes. Blueberry Sauce & Mocha Sauce
\$9.95 per person

TOTAL

\$23.40 per person

*Prices quoted apply to drop-off catering with disposable equipment, service utensils and food vessels. Additional fees apply for events in need of additional staffing, rentals, china, flatware, glassware and linen. Every event is customized based on the clients specific event needs.



-first lunch-

boxed lunches

*Kettle Chips, Couscous Salad & Cookie Included in all Boxes

TURKEY FRESCO SANDWICH

Honey Roasted Turkey Breast, Aged White Cheddar, Leaf Lettuce, Tomato, Basil & Tarragon Infused Aioli, Artisan Roll

ROAST BEEF SANDWICH

Roast Beef, Caramelized Onions, Portobello Mushrooms, Leaf Lettuce, Grain Mustard, 9 Grain Bread

MUSTARD GRILLED CHICKEN SANDWICH

Mustard Chicken, Tomato Tapenade, Baby Spinach, Sliced Shallots, Dijon Aioli, Tuscan Roll

HUMMUS & ROASTED VEGETABLE WRAP

Spiced Hummus, Balsamic & Herb Marinated Grilled Vegetables, Romaine Lettuce, Spinach Tortilla

GRILLED EGGPLANT SANDWICH

Grilled Eggplant, Roasted Potatoes, Red Peppers, Lemon Thyme Hummus, Basil Tuscan Roll

TOTAL

\$10.95 per person

gourmet box lunches

*Kettle Chips, Couscous Salad & Cookie Included in all Boxes

CHARCUTERIE SANDWICH

Capicola, Salami, Arugula, Provolone, Fried Green Tomato Gherkin Aioli, Herb Ciabatta

SLOW ROASTED PORK SHOULDER SANDWICH

Pork Shoulder, Apple Butter, Bacon, Romaine Lettuce, Pretzel Bun

HONEY GLAZED SALMON SANDWICH

Leaf Lettuce, Tomato, Telera Bun

PULLED BBQ BEEF WRAP

Pulled BBQ Beef, Romaine Lettuce, Onions, Chipotle Aioli, Tomato Tortilla

TOMATO & MOZZARELLA CIABATTA

Tomato, Mozzarella, Roasted Peppers, Watercress, Black Olive Tapenade, Ciabatta Roll

SMOKED ZUCCHINI WRAP

Smoked Zucchini, Queso Fresco, Poblano Salad, Tomato Tortilla

TOTAL

\$13.25 per person

**minimum order 10 people and minimum 3 of each sandwich/wrap salad box type per order.*

**exceptions will be made for dietary restrictions.*

***all sandwiches & wraps available on gluten-free wraps upon request.*

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-first lunch-

boxed salads

*Herb Ciabatta Roll, Couscous Salad & Cookie Included in all Boxes

TOASTED ALMOND & ROASTED GRAPE SALAD

Field Greens, Toasted Almonds, Roasted Grapes, Balsamic Vinaigrette

APPLE & QUESO FRESCO SALAD

Crisp Leaf Lettuce, Apples, Queso Fresco, Marcona Almonds, Champagne Vinaigrette

CHOPPED SALAD

Lettuce, Tomatoes, Bacon, Scallion, Bleu Cheese, Red Wine Vinaigrette

GREEK SALAD

Romaine Lettuce, Cucumber, Red Onion, Feta, Kalamata Olives, Red Wine Oregano Vinaigrette

SANTA FE SALAD

Romaine Lettuce, Corn, Black Beans, Cheese, Tortilla Strips, Tomatoes, Mixed Greens, Spicy Peanut-Cilantro Vinaigrette

TOTAL

\$12.25 per person

*add chicken \$2.95 pp

gourmet boxed salads

*Herb Ciabatta Roll, Couscous Salad & Cookie Included in all Boxes

CRISPY AMISH CHICKEN BREAST SALAD

Crispy Chicken, Arugula, Napa Cabbage, Roasted Apple, Toasted Walnuts, Sherry Vinaigrette

BEEF "NICOISE" SALAD

Marinated Sirloin, Hard Poached Egg, Artichoke, Roasted Truffle Haricot Verts, Mixed Greens, Israeli Couscous, Tomato, Baby Mozzarella Salad

GRILLED PRAWN SALAD

Grilled Prawns, Toasted Marcona Almonds, Ricotta Salata, White Endives, Baby Romaine, Citrus Vinaigrette

FARRO & QUINOA SALAD

Farro, Quinoa, Grilled Broccoli Steaks, Lettuce, Tomato Conserva, Almonds, Champagne Vinaigrette

MEDITERRANEAN SPICED TOFU & ROASTED VEGETABLES SALAD

Tofu, Artichoke, Portobello Mushroom, Lettuce, Alfalfa Sprouts, Saffron Aioli, Dried Fruit Relish, Mint Tabbouleh, Grilled Flatbread

TOTAL

\$13.25 per person

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-second lunch-

fajita bar

CHOOSE ONE OF THE FOLLOWING *hot:

Chipotle and Vegetable Tofu, Cumin Lime Chicken, or Corona Flank Steak

ACCOMPANIED BY:

Sautéed Onions & Peppers, Tomato, Chihuahua Cheese, Pico de Gallo, Guacamole, Mexican Crema, Shredded Lettuce, Flour Tortillas

MEXICAN RICE *hot

Rice, Chiles, Paprika, Corn, Fresh Cilantro

BLACK BEAN SOFRITO *hot

Black Beans Slow Cooked with Onions, Green Peppers, Cumin

little italy

VEGETABLE CAPRESE SALAD

Roasted & Grilled Vegetables, Hearts of Palm, Ciabatta Croutons, Tomato & Fresh Mozzarella, Italian Vinaigrette

CHICKEN ABRUZZI *hot

Pan Seared Chicken Breast, Sun-ripened Tomato Sauce, Garlic, Fresh Basil, Fresh Rosemary

RIGATONI CACCIATORE *hot

Rigatoni Pasta, Sweet Peppers & Mushrooms, Oregano & Zesty Tomato Sauce, Parmesan Cheese

TOTAL: all composed buffets will be \$19.75 per person

burger bar

CHOOSE TWO OF THE FOLLOWING *hot:

1/3 lb. Angus Ranch Burger, Herb & Caramelized Onion Turkey, Black Bean Quinoa

TUSCAN TATER TOTS *hot

Tater Tots, Grated Parmesan, Parsley

HOUSE SALAD

Romaine & Iceberg Lettuces, Tomato, Cucumbers, Carrot, Croutons, Italian Vinaigrette

TOPPINGS BAR:

American, Aged Cheddar, Swiss, Sliced Tomato, Sweet Onion, Lettuce, Mayo, Ketchup, Mustard, Pickles, Classic Sesame Bun

thyme roasted chicken

MESCLUN GREEN SALAD

Mesclun Greens, Herbs de Provence Roasted Vegetables, Creamy Chevre, Baguette Croutons, Dijon Mustard Dressing

ROASTED CHICKEN BREAST *hot

Chicken, Roasted Fingerling Potatoes, Caramelized Shallots, Thyme Au Jus

WHOLE WHEAT CREPES FLORENTINE *hot

Crepes, Sautéed Baby Spinach, Gruyere cheese Crème

**minimum order 10 people. if changes are made, pricing will vary.*

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big tastes.. small packages

chilled bites

LIME CHILI RUBBED BEEF

Guacamole

\$3.50 per piece

CHILLED ANTIPASTI SKEWER

Chicken Sausage, Marinated Artichoke, Basil
Ovalini, Oven-dried Tomato

\$3.50 per piece

BUTTERNUT SQUASH SKEWER

Parmesan Pistou Sauce

\$2.25 per piece

HOISIN GRILLED SHRIMP

Citrus Marinade

\$2.75 per piece

CUCUMBER RICE NOODLE SPRING ROLLS

Julienne Vegetables, Thai Herbs, Carrot
Dipping Sauce

\$1.75 per piece

hot bites

PETITE PAN FRIED MARYLAND CRAB CAKES

Spicy Aioli

\$3.50 per piece

BRAISED BEEF SHORT RIB "BEIGNET"

Horseradish Cream, Chive

\$2.75 per piece

VIETNAMESE MEATBALLS

Pork & Beef, Serrano Chile, Kaffir Lime Aioli, Soy,
Peanuts

\$2.75 per piece

BACON WRAPPED DATE

Crushed Almonds, Brown Sugar Glaze

\$2.75 per piece

RISOTTO & FARRO GRAIN "ARANCINI"

Wild Mushrooms, Parmigiano Reggiano & Basil,
Served with Basil Parmesan Aioli

\$2.50 per piece

CRISPY CHICKEN TAQUITOS

Mini Tortilla, Chicken, Salsa Verde

\$2.75 per piece

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-not just for afternoons anymore-

small | serves 10-15 | large serves 16-20

VEGETABLE CRUDITÉ

Seasonal Vegetables, Caramelized Onion & Garlic Dip

Small: \$44.00 per platter

Large: \$71.50 per platter

CHEESE BOARD

Baby Swiss, Sharp Cheddar & Pepper Jack Cheese, Artisanal Bread, Dried Fruit, Candied Walnuts

Small: \$60.50 per platter

Large: \$82.50 per platter

HOUSE MADE CHIPS

Smoked Sea Salt or Garlic Truffle Parmesan

Small: \$49.50 per platter

Large: \$99.00 per platter

CHARCUTERIE SPREAD

Cappicola, Mortadella, Prosciutto Di Parma, Kalamata Olives, Globe Artichoke Barigoule, Artisanal Bread

Small: \$82.50 per platter

Large: \$154.00 per platter

GUACAMOLE

Guacamole, Chips & Salsa

Small: \$33.00 per platter

Large: \$55.00 per platter

HUMMUS

Hummus, Preserved Lemon, Fresh Pita

Small: \$33.00 per platter

Large: \$55.00 per platter

FRESH FRUIT PLATTER

Seasonal Fruit

Small: \$49.50 per platter

Large: \$77.00 per platter

TRIO OF DIPS

Marsala Roasted Vegetable Dip, Spinach Ricotta Dip, Slow Braised Roasted Garlic Cannellini Bean Dip, Sliced Baguette, Assorted Flatbreads

Small: \$60.50 per platter

Large: \$121.00 per platter

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- indulgences -

small | serves 10-15 | large serves 16-20

COOKIES

Chocolate Chip, Oatmeal Raisin, Sugar, White
Chocolate Macadamia Nut
Small: \$33.00 per platter
Large: \$49.50 per platter

DESSERT BARS

Brownie, Pecan Bar, Lemon Bar, Coconut
Chocolate Macaroon Bar
Small: \$ 33.00 per platter
Large: \$49.50 per platter

CUPCAKE FLIGHT

Red Velvet, Double Chocolate, Peanut Butter,
White Chocolate Pistachio
Small: \$33.00 per platter
Large: \$49.50 per platter

PETITE SWEETS

Mango-Passion Tarts with Coconut Cream, Cashew
Caramel Turtles with Sea Salt, Chocolate Raspberry
Tartlet, Lemon French Macaroon
Small: \$33.00 per platter
Large: \$49.50 per platter

MINI COOKIES

Chocolate Chip, Oatmeal Raisin, Sugar, White
Chocolate Macadamia Nut
Small: \$44.00 per platter
Large: \$60.50 per platter

MINI CUPCAKE FLIGHT

Red Velvet, Double Chocolate, Peanut Butter, White
Chocolate Pistachio
Small: \$44.00 per platter
Large: \$60.50 per platter



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-pick-me-ups



COFFEE & TEA

Organic Fair Trade Colectivo & Decaf Coffee,
Mighty Leaf Tea, Sugar, Cream, Milk, Sweeteners

\$2.50 Per Person

BOTTLED WATER, JUICES & SODAS

Includes Individual Assorted Juices, Sodas and
Bottled Still & Sparkling Water

\$4.50 Per Person

HOME-STYLE LEMONADE

\$1.95 Per Person

SWEETENED OR UNSWEETENED ICED TEA

\$1.75 Per Person

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-staff-

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event for 50 or less people

1 Chef

1 Supervisor

3 Waiters

1 Head Porter

8 hour event

TOTAL: \$2259.50*

For each additional hour: \$179.00*

event for 100-150 people

1 Chef

1 Kitchen

1 Supervisor

4 Waiters

1 Head Porter

1 Porter

8 hour event

TOTAL: \$3129.50*

For each additional hour: \$249.00*

event for 150-200

1 Chef

2 Kitchen

1 Supervisor

6 Waiters

1 Head Porter

1 Porter

8 hour event

TOTAL: \$4041.50*

For each additional hour: \$325.00*

*Price estimate is before tax and gratuity.

For planning purposes, please consider 11% tax on the total estimate. Food For Thought leaves gratuity up to the discretion of the client. Please consider 15% gratuity on the food and beverage total.

*Staffing cost subject to change pending menu selection and floorplan



-THANK YOU-

...for your time and consideration.

We hope we can work together on your future events!



FOOD ^{OF} THOUGHT
— CATERING GROUP —