

FFT

# WORKSPACE

DROP-OFF



312-572-7233



WORKSPACE@FFTCHICAGO.COM



FOODFORTHOUGHTCHICAGO.COM

## HOLIDAY MENU

# STARTERS

10 PERSON MINIMUM  
96 HOUR ADVANCE NOTICE REQUIRED FOR ORDERS

## COLD HORS D'OEUVRES

SMALL SERVES 10-15 | LARGE SERVES 15-20

### GRILLED & RAW VEGETABLE PLATTER <sup>VGN GF</sup>

Fresh Seasoned Grilled and Raw Vegetables, Served with Pumpkin Hummus

\$45.00 <sup>SML</sup> | \$85.00 <sup>LRG</sup>

### CHILLED SHRIMP & CRAB DISPLAY <sup>GF DF</sup>

Jumbo Shrimp Cocktail and Jonah Crab Claws with Spicy Cocktail Sauce and Lemon

\$115.00 <sup>SML</sup> | \$165.00 <sup>LRG</sup>

## HOT HORS D'OEUVRES

### BACON WRAPPED BRUSSELS SPROUT <sup>GF DF</sup>

Local Maple Syrup, Chili-Nutmeg Toasted Almonds

\$42.00 <sup>DZ</sup>

### BOUCHÉE OF BRIE <sup>VGT</sup>

Served with Vanilla and Plum Relish

\$36.50 <sup>DZ</sup>

### CHICKEN SKEWERS <sup>GF DF</sup>

with Coconut and Pickled Fresno Chili Peppers

\$42.50 <sup>DZ</sup>

### MINI MEATBALLS

Choose Two Types of Meatballs:

Chipotle Tomatillo Pork <sup>GF</sup>

Swedish

Chimichurri Beef <sup>GF</sup>

Picadillo Lamb <sup>GF DF</sup>

Grilled Vegetable & Quinoa <sup>VGT DF</sup>

Italian Turkey Meatball with Tomato Sauce <sup>GF</sup>

\$46.50 <sup>DZ</sup>

## SALADS

SMALL SERVES 6 | LARGE SERVES 12

### STILTON CHEESE & PEAR SALAD <sup>VGT GF</sup>

Mixed Greens, Stilton Cheese, Bosc Pear, Toasted Walnuts, Port Wine Vinaigrette

\$38.00 <sup>SML</sup> | \$68.00 <sup>LRG</sup>

### AUTUMN BABY SPINACH SALAD <sup>VGT</sup>

Organic Baby Spinach, Granny Smith Apple Chutney, Bourbon Roasted Cranberries, Imported Brie Cheese, Candied Pecans, Champagne Vinaigrette

\$38.00 <sup>SML</sup> | \$68.00 <sup>LRG</sup>

### ENDIVE AND WINTER CHICORY SALAD <sup>VGT</sup>

Peppered Pecorino Cheese, Candied Pecans, Crisp Asian Pear, Dried Currants, Maple Sherry Vinaigrette

\$38.00 <sup>SML</sup> | \$68.00 <sup>LRG</sup>

## SOUPS

SMALL SERVES 6 | LARGE SERVES 12

### WILD MUSHROOM BISQUE <sup>VGT</sup>

Late Harvest Wild Woodland Mushrooms Blended with Thyme and Palomino Sherry

\$30.00 <sup>SML</sup> | \$55.00 <sup>LRG</sup>

### CREAM OF ROASTED BUTTERNUT SQUASH <sup>VGT</sup>

Served with Crème Fraiche and Saigon Cinnamon Croutons

\$30.00 <sup>SML</sup> | \$55.00 <sup>LRG</sup>

# MAIN COURSE

10 PERSON MINIMUM  
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## ENTREES

### THYME MAPLE GLAZED TURKEY

Whole Roasted 14 lb. Turkey <sup>GF</sup> with Pan Roasted Shallot Gravy

**\$210.00** | \* SERVES 14-18 - LIMITED QUANTITIES AVAILABLE

### CLOVE STUDDED BONE-IN HAM <sup>GF DF</sup>

Ready to Slice 10 lb. Ham accompanied by Michigan Cherry Compote

**\$125.00** | \* SERVES 14-18

### ROASTED BABY LAMB CHOPS <sup>GF DF</sup>

Served with Dried Cherry Chutney

**\$125.00** <sup>SML</sup> | **\$197.00** <sup>LRG</sup> | \*3 BONES <sup>PP</sup>

### ROASTED CHICKEN <sup>GF</sup>

with Herb Vegetable Fricassee and Citrus-Chicken Jus

**\$70.00** <sup>SML</sup> | **\$137.00** <sup>LRG</sup>

### SAVORY BRAISED BEEF BRISKET WITH TOASTED ONION CONFIT <sup>DF</sup>

with Onion Jus and Crispy Onion Straws

**\$80.00** <sup>SML</sup> | **\$150.00** <sup>LRG</sup>



ROASTED BABY LAMB CHOPS

## BREAD

### PARKER HOUSE DINNER ROLLS <sup>VGT</sup>

Served with Melted Garlic Butter, Shredded Parmesan & Chopped Parsley

**\$36.00** | \* SERVES 12

### SALTED TRUFFLE PAN BREAD <sup>VGT</sup>

Parmesan and Parsley Butter Crust

**\$36.00** | \* SERVES 12

### SWEET WALNUT AND SALTED CARAMEL BREAD <sup>VGT</sup>

Currants and Coarse Sea Salt

**\$36.00** | \* SERVES 12

## PASTA

SMALL SERVES 6 | LARGE SERVES 12

### PUMPKIN & RICOTTA RAVIOLI <sup>VGT</sup>

Toasted Pumpkin Seeds and Fresh Sage

**\$70.00** <sup>SML</sup> | **\$127.00** <sup>LRG</sup>

### HANDMADE RICOTTA GNOCCHI WITH MUSHROOMS <sup>VGT</sup>

Madeira and Thyme Veloute, Pine Nuts, Tomatoes, and Shaved Parmesan

**\$62.00** <sup>SML</sup> | **\$112.00** <sup>LRG</sup>

### BRAISED BEEF RAVIOLI

Red Wine, Smoked Tomato Sauce, Pecorino

**\$80.00** <sup>SML</sup> | **\$154.00** <sup>LRG</sup>

# SIDES & VEGETABLES

10 PERSON MINIMUM  
96 HOUR ADVANCE NOTICE REQUIRED FOR ORDERS

## VEGETABLES

SMALL SERVES 6 | LARGE SERVES 12

### BLUE LAKE GREEN BEAN CASSEROLE <sup>VGT</sup>

Wild Mushroom Velouté, Pearl Onion, Crispy Fried Onions

\$30.00 <sup>SML</sup> | \$56.00 <sup>LRG</sup>

### AUTUMN HARVEST VEGETABLE GRATIN <sup>VGT</sup>

with Rosemary Sweet Butter and Crumbled Cornbread

\$32.00 <sup>SML</sup> | \$60.00 <sup>LRG</sup>

### TENDER SWEET CARROTS <sup>VGT GF</sup>

Glazed with Brown Sugar, Butter and a Hint of Ginger

\$27.00 <sup>SML</sup> | \$50.00 <sup>LRG</sup>

### LEMON BASTED BROCCOLI <sup>VGT GF</sup>

with Poached Garlic and Lemon Butter

\$32.00 <sup>SML</sup> | \$60.00 <sup>LRG</sup>

### OVEN ROASTED BRUSSELS SPROUTS <sup>VGN GF</sup>

with Caramelized Onions, Chopped Parsley and Smoked Almonds

\$34.00 <sup>SML</sup> | \$64.00 <sup>LRG</sup>

### COLORFUL BEETS SALAD <sup>VGN GF</sup>

with Tangerine & Whole Grain Mustard Vinaigrette and Spiced Hazelnuts

\$34.00 <sup>SML</sup> | \$64.00 <sup>LRG</sup>



AUTUMN HARVEST VEGETABLE GRATIN

## SIDES

SMALL SERVES 6 | LARGE SERVES 12

### RUSTIC BREAD & CHESTNUT STUFFING <sup>VGT</sup>

Herbed Croutons with Roasted Chestnuts Seasoned with Fresh Thyme, Garlic and Sweet Vidalia Onions

\$20.00 <sup>SML</sup> | \$36.00 <sup>LRG</sup>

### SAUSAGE STUFFING

Cornbread Stuffing with Sage & Pork Sausage, Onions & Thyme

\$20.00 <sup>SML</sup> | \$36.00 <sup>LRG</sup>

### CORN CASSEROLE <sup>VGT</sup>

with Poblano Peppers and White Beans

\$20.00 <sup>SML</sup> | \$36.00 <sup>LRG</sup>

### PAN ROASTED SHALLOT GRAVY

\$14.00 <sup>PER QUART</sup>

### ROASTED PARSNIP AND YUKON MASHED POTATOES <sup>VGT GF</sup>

with Sweet Cream Butter and Buttermilk

\$26.00 <sup>SML</sup> | \$48.00 <sup>LRG</sup>

### WISCONSIN CRANBERRY CHUTNEY <sup>VGN GF</sup>

Stonelake Cranberries Stewed with Orange Saigon Cinnamon and Cloves

\$20.00 <sup>SML</sup> | \$36.00 <sup>LRG</sup>

### CANDIED SWEET POTATOES <sup>VGT GF</sup>

Mashed with Brown Sugar, Maple Syrup

\$28.00 <sup>SML</sup> | \$52.00 <sup>LRG</sup>

# DESSERTS

10 PERSON MINIMUM  
96 HOUR ADVANCE NOTICE REQUIRED FOR ORDERS

## SHAREABLES

SMALL SERVES 6 | LARGE SERVES 12 - UNLESS NOTED

### PEPPERMINT BARK <sup>VGT GF NF</sup>

\$16.00 <sup>SML</sup> | \$32.00 <sup>LRG</sup>

### PUMPKIN PIE

9" Pie Served with Clementine Clove Whipped Creme Fraiche and Frangelico Caramel Sauce

\$27.00 | \*SERVES 8

### PECAN PIE

9" Pie, garnished with Whipped Cream

\$30.00 | \*SERVES 8

### CRISP APPLE & STONELAKE CRANBERRY PIE

9" Pie with Honey and Oatmeal Streusel Topping

\$27.00 | \*SERVES 8

### HAZELNUT BUCHE DE NOEL <sup>GF</sup>

Flourless Chocolate Cake, Vanilla Diplomat, Hazelnut Chocolate Ganache, Winter Decorations

\$80.00 | \*SERVES 10

### FLOURLESS CHOCOLATE CAKE <sup>VGT GF NF</sup>

8" Cake with Fresh Raspberries and Chocolate Shavings

\$80.00 | \*SERVES 12

### ASSORTED HAND ROLLED TRUFFLES <sup>VGT</sup>

\$36.00 <sup>DZ</sup>

## HOLIDAY BITES

### MINI EGGNOG CHEESECAKE <sup>NF</sup>

with Light Rum Whipped Cream, Holiday Garnish

\$32.00 <sup>DZ</sup>

### MINI GINGERBREAD CUPCAKES <sup>VGT NF</sup>

with Orange Cream Cheese Icing

\$36.00 <sup>DZ</sup>

### MINI RED VELVET CUPCAKES <sup>VGT NF</sup>

\$36.00 <sup>DZ</sup>

### MINI CANDY CANE CUPCAKES <sup>VGT NF</sup>

\$36.00 <sup>DZ</sup>

### COCONUT MACAROONS <sup>VGT GF</sup>

Dipped Halfway in Dark Chocolate

\$30.00 <sup>DZ</sup>

### ASSORTED HOLIDAY COOKIES <sup>VGT</sup>

Choose up to 3 types:

Cinnamon Star, Gingerbread, Coconut Macaroons, Cranberry Pistachio Biscotti, or Minted Chocolate Crisps

\$108.00 <sup>DZ</sup>

### HOLIDAY DECORATED SUGAR COOKIES <sup>VGT</sup>

Choose up to 3 types:

Snowman, Mittens, Snowflake, Ornament, Santa's Hat, Sleigh, Star of David, Dreidel, or Menorah

\$108.00 <sup>DZ</sup>

## DESSERT KITS

### DECORATE YOUR OWN COOKIES KIT <sup>VGT</sup>

12 Baked Vanilla Sugar Cookies, 3 Types of Frosting, 3 Types of Sprinkles

\$50.00

### BUILD YOUR OWN TRIFLE KIT

Choice of Chocolate Cake with Madagascar Vanilla Diplomat Cream or Vanilla Sponge Cake with Lemon Curd

Toppings to include: Raspberry Coulis, Whipped Cream, Roasted Marcona Almonds, Assorted Chocolate Pearls, and Seasonal Fresh Fruit

\$60.00 | \*SERVES 10



DECORATE YOUR OWN COOKIE KIT