

F F T

WORKSPACE

DROP-OFF



**Quality Ingredients.
Made From Scratch.
For Sustainability.**



55,000

POUNDS OF

Kitchen Scraps are composted annually

22+

COUNTRIES REPRESENTED

from our culinary team around the globe

1,344

GALLONS OF COOKING OIL

are converted into Bio-Diesel fuel annually

1.5

MILLION GUESTS SERVED

around the chicagoland area annually

100%

OF SINGLE-USE SERVICEWARE

has been eliminated company-wide

40+

YEARS OF EXPERIENCE

in culinary and foodservice expertise



ASK ABOUT OUR SUSTAINABILITY

our company is fully focused on food, health, people
& the environmental impacts of our trade.



How to Order



One

CHOOSE

from a range of chef created dishes fitting for all tastes & preferences. If you need **STAFFING OR LIQUOR SERVICE**, please let your Food For Thought sales representative know.



Two

CONSIDER

the environment and compliment your order with **SUSTAINABLE SERVINGWARE** including palm plates, eco-forks, knives & napkins for **\$1.50^{PP}**



Three

ORDER

directly at **312-572-7233** or send us an email at **workspace@fftchicago.com** to get started or to get more information about planning your event.

Custom Meal Programs

Build employee engagement and productivity with customizable in-office food programs, with offerings including breakfast, lunch, snacks, and pop-up themed events.

Email workspace@fftchicago.com or visit our website to learn more about

VGN = VEGAN
VGT = VEGETARIAN
GF = GLUTEN-FREE
DF = DAIRY-FREE

 SERVED AT ROOM TEMP

Contents



06 Breakfast
made with farm fresh,
cage-free eggs

**10 Sandwiches
& Salads**
featuring individual boxes
& platters

13 Buffets
composed & build-your-own
options for all tastes & preferences

**21 Snacks
& Starters**
crowd-pleasing crudites,
charcuteries & more

24 Hors D'Oeuvres
elevated light bites for
your next event

**26 Sweets
& Drinks**
the perfect addition to
round out your meal



FOLLOW
Food For Thought

Breakfast



Breakfast

25 PERSON MINIMUM

Cold

HOUSE GRANOLA, ALMOND & BERRY PARFAIT VGT

Local Windcrest Dairy Vanilla Yogurt

\$5.95 PP

MUESLI OVERNIGHT OATS VGT GF

Dried Fruits, Mixed Berries, Green Apple, Honey, Yogurt,
Toasted Nuts, Almond Milk

\$6.95 PP

CHIA-CASHEW PROTEIN CUP VGN GF

Oat And Coconut Milk, Beet Powder, Agave, Toasted Coconut,
Fresh Seasonal Fruit

\$8.00 PP

SEASONAL FRUIT CUP VGN GF

Seasonal Melons, Pineapple & Grapes

\$5.95 PP

NY BAGELS VGT

Plain and Chive Cream Cheese & Jams

\$63.00 DZ

**Make It A Smoked Salmon Platter with Cucumber,
Tomato, Red Onion & Capers +\$12.25*

FRESH BAKED PASTRIES VGT

Multigrain Croissant, Pain Au Chocolate, Berry Croissant,
Mango Danish, Cheese Danish, Cheddar Chive Scones

\$42.00 DZ

BREAKFAST BREADS VGT

Banana Nut, Lemon Poppyseed, Citrus Cranberry

\$30.00 DZ

BITES VGT

Mini Muffins, Mini Croissants
& Mini Pain Au Chocolate, Butter, Jam

\$30.00 DZ

FRESH FRUIT PLATTER VGN GF

Seasonal Melons, Pineapple & Mixed Berries

small serves 10-15, large serves 15-20

SM **\$60.00** LG **\$85.00**

CONTINENTAL VGT

Multigrain Croissant, Pain Au Chocolate, Berry Croissant,
Mango Danish, Cheese Danish, Cheddar Chive Scones,
Seasonal Melons, Pineapple & Mixed Berries

\$10.50 PP

Hot

IRISH STEEL CUT OATMEAL VGN GF

Brown Sugar, Toasted Almonds

small serves 18, large serves 36

SM **\$65.00** LG **\$125.00**

CHALLAH FRENCH TOAST VGT

Thick Cut Brioche, Cinnamon, Maple Syrup, Sweet Honey Butter

2 halves per portion

\$6.75 PP

BUTTERMILK PANCAKES VGT

Blueberry Maple Syrup, Sweet Lemon Butter

2 per portion

\$7.50 PP

BREAKFAST SCRAMBLE GF

Smoked Ham, Bell Peppers, Onions & Mature Cheddar

\$7.50 PP

BACON EGG BITES GF

Smoky Bacon & Mature Cheddar

\$3.25 EACH

SAUSAGE EGG BITES GF

Breakfast Sausage & Mozzarella

\$3.25 EACH

VEGETARIAN EGG BITES VGT GF

Bell Pepper, Tomato & Swiss

\$3.25 EACH

THE CLASSIC BUFFET

Cage-Free Egg Scramble, Spiced & Herbed Breakfast Potatoes,
Maple Glazed Bacon and/or Sweet Pork Sausage *2 pieces per portion*

\$13.50 PP

***ADD ON FRUIT FOR \$3.75** PP

A La Carte

PRICING PER PORTION

CAGE-FREE EGG SCRAMBLE VGT GF **\$4.50** PP

BREAKFAST POTATOES VGN **\$4.50** PP

MAPLE GLAZED BACON GF DF **\$4.50** PP

SWEET PORK SAUSAGE GF DF **\$4.50** PP

HARD BOILED EGGS VGT GF DF **\$1.75** PP

Breakfast

25 PERSON MINIMUM

CAGE-FREE EGG

Sandwiches & Wraps

SMOKED HICKORY BACON CROISSANT

Egg, Hickory Bacon, Sharp Cheddar, Flaky Croissant

\$7.50 PP

SWEET SAUSAGE ENGLISH MUFFIN

Oven Roasted Tomato, Egg, Ricotta Salata, Sausage, English Muffin

\$7.50 PP

CANADIAN BACON ENGLISH MUFFIN

Fire-Roasted Tomatoes, Baby Spinach & Cage-Free Egg, Havarti, "Bearnaise" Aioli, English Muffin

\$7.50 PP

BREAKFAST FRITTATA CROISSANT VGT

Caramelized Onion, Mushroom & Cage-Free Egg Frittata with Mature Cheddar, Arugula, Herb Aioli, Croissant

\$7.50 PP

HEALTHY START ENGLISH MUFFIN VGT

Cage-Free Egg Whites, Baby Spinach & Fire-Roasted Tomatoes with Cheddar Cheese, Nut-Free Basil Pesto, English Muffin

\$7.50 PP

VEGAN SOUTHWESTERN BURRITO VGN

Creamy Vegan Southwest Sauce, Potatoes, Charred Corn, Salsa Verde & Cilantro

\$7.50 PP

CHICKEN SAUSAGE CALZONE

Cage-Free Scrambled Eggs, Sweet Tomato Jam, Swiss & Mozzarella Cheeses, Herb Butter

\$9.95 PP

BACON BREAKFAST CALZONE

Cage-Free Scrambled Eggs, Sweet Tomato Jam, Mature Cheddar, Herb Butter

\$9.95 PP

BUILD YOUR OWN

Yogurt Parfait VGT

with Assorted Fresh Fruit, Almond Granola
Vanilla Yogurt and Plain Yogurt

\$7.95 PP

INDIVIDUAL

Breakfast Tartlets

LORRAINE

Bacon, Gruyere, Caramelized Onion

ROASTED VEGETABLE VGT

Zucchini, Bell Peppers, Tomato, Baby Spinach, Goat Cheese

CRUSTLESS VGT GF

Wild Mushroom, Asparagus, Gouda

\$6.25 PP

CONTINENTAL

Breakfast Box VGT

with Mini Muffins, Hard Boiled Egg and Overnight Oats

\$12.95 PP



Community Driven.
Diversity Focused.
Minority Owned.



69%

OF EMPLOYEES
are minorities

70%

OF EMPLOYEES
have over 5-years tenure at Food For Thought

350+

EMPLOYEES AND COUNTING
Food For Thought employs over 350+ people

60%

WOMEN WORKFORCE

with a workforce that's composed of approximately 60% women, Food For Thought is proud to be a women founded and led company, encouraging and promotion women in leadership and all team members



KATIE CAPACCIO

Workspace Solutions Director

As a woman owned business, we have a huge focus on women in leadership - We continuously encourage to share our ideas, to utilize our skills and to grow and develop

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Salads & Sandwiches



Sandwiches & Wraps

25 PERSON MINIMUM

MINIMUM 3 OF EACH SANDWICH/WRAP BOX TYPE PER ORDER

GLUTEN FREE WRAPS AVAILABLE FOR ALL SANDWICHES PER REQUEST

TURKEY FRESCO SANDWICH

Oven Roasted Turkey Breast, Aged Provolone, Marinated Roasted Red Pepper, Baby Spinach, Tomato Basil Aioli, Artisan Bread

FIERY TURKEY SANDWICH

Honey Roasted Turkey, Cucumber Tomato Salad, Baby Arugula, Whipped Feta, Serrano Cilantro Mayo, Ciabatta

HONEY DIJON CHICKEN SANDWICH ^{DF}

Grilled Chicken Breast, Honey Dijon Glaze, Baby Arugula, Oven Roasted Tomato, Avocado Spread, Telera Roll

LATIN CHICKEN WRAP

Chili & Cumin Marinated Chicken Thighs, Romaine, Black Beans, Vine Ripened Tomatoes, Chihuahua Cheese, Tomato Tortilla, and Cilantro-Lime Caesar Dressing

A.HAM SANDWICH

Black Forest Ham, Baby Swiss, Lettuce, Tomato, Dijonnaise, Pretzel Roll

SO CAL TUNA SALAD SANDWICH ^{DF}

Lemon & Dill Vinaigrette Dressed Albacore Tuna, Roma Tomatoes, Spring Microgreens, Caper Aioli, Green Olive Tapenade, Whole Wheat Bread

BLACK ANGUS ROAST BEEF SANDWICH

Caramelized Onions, Baby Arugula, Portobello Mushrooms, Smoked Gouda, Roasted Garlic Aioli, Marble Rye Bread

ITALIAN SANDWICH

Hot Capicola, Genoa Salami, Ham, Provolone, Shredded Lettuce, Shaved Red Onion, Vine Ripened Tomato, Pepperoncini, Oregano-Parmesan Aioli, Artisan Roll

VEGGIE HUMMUS WRAP ^{VGT}

Creamy Sun-Dried Tomato Hummus, Feta, Chick Peas, Grilled Carrots, Roasted Red Pepper, Pickled Onion, Mixed Greens, Whole Wheat Tortilla

VINE TOMATO WITH FRESH MOZZARELLA ^{VGT}

Roasted Bell Peppers, Watercress, Torn Basil, Black Olive Tapenade, Herb Ciabatta Roll

GRILLED EGGPLANT & BELL PEPPER SANDWICH ^{VGT}

Herb & Oil Marinade, Olive Salad, Provolone, Cured Tomatoes, Tahini Hummus, Potato Roll

BANH MI SANDWICH ^{VGN}

Marinated and Grilled Tofu, Wild Mushroom Pate, Pickled Carrot and Daikon, Shaved Jalapeno, Cilantro, Spicy Vegannaise, Baguette

FIRE ROASTED BEET WRAP ^{VGN}

Thyme and Orange Marinated Beets, Fresh Apple, Sprouts, Pickled Red Onion, Toasted Quinoa, Smoked Almond Dressing, Spinach Tortilla

STANDARD BOX

\$17.50 ^{PP}

Sandwich/Wrap, Potato Chips and Chocolate Chip Cookies

EXECUTIVE BOX

\$19.50 ^{PP}

Sandwich/Wrap, Potato Chips, Pesto Pasta Salad, and Chocolate Chip Cookies

BROWN BAG

\$15.95 ^{PP}

Sandwich/Wrap, Potato Chips

STANDARD PLATTER

\$17.50 ^{PP}

Choice of 4 Sandwiches/Wraps, Potato Chips and Chocolate Chip Cookies

EXECUTIVE PLATTER

\$19.50 ^{PP}

Choice of 4 Sandwiches/Wraps, Potato Chips, Pesto Pasta Salad and Chocolate Chip Cookies

Hot Sandwiches

NOT AVAILABLE IN A BOX

NOT AVAILABLE AS GLUTEN-FREE

GRILLED CHICKEN SANDWICH

Zucchini, Tomatoes, Red Onions, Cheddar, Avocado Ranch, Baguette

GRILLED SMOKED HAM SANDWICH

Apple Chutney, Swiss, Whole Grain Mustard Aioli, Pretzel Bun

GRILLED CAPRESE ^{VGT}

Tomato, Mozzarella, Balsamic Reduction, Crunchy Ciabatta

Salad Boxes

25 PERSON MINIMUM

MINIMUM 3 OF EACH SALAD BOX TYPE PER ORDER

Classic Salads

served with roll & cookies (or alternative sides for VGN, GF, DF boxes)

\$15.95 PP

APPLE & QUESO FRESCO VGT GF

Green Leaf Lettuce, Apples, Crumbled Queso Fresco, Toasted Marcona Almonds, Champagne Vinaigrette

SANTA FE SALAD VGT

Mixed Greens, Romaine Lettuce, Corn, Black Beans, Chihuahua Cheese, Tortilla Strips, Tomatoes, Cilantro Vinaigrette

BIBB & BACON GF

Butter Lettuce, Cracked Pepper Bacon, Belgium Endive, Blue Cheese, Balsamic Cured Onions, Poppysseed Dressing

GREEK ISLE SALAD VGT

Romaine & Leaf Lettuce, Cucumber, Shaved Red Onion, Crumbled Feta, Vine Tomatoes, Kalamata Olives, Pepperoncini, Toasted Pita, Red Wine Dijon Vinaigrette

CITRUS & TOASTED WALNUTS VGN GF

Mesclun Mixed Greens, Oranges, Ruby Grapefruit, Pineapple, Toasted Walnuts, Raspberry-Poppy Seed Dressing

THE HOUSE VGN

Romaine, Iceberg & Watercress Greens, Vine Tomatoes, Cucumbers, Carrot, Herb Sourdough Croutons (not VGN, served on the side), Herb Vinaigrette

Premium Salads

\$21.45 PP

STEAK CHOP SALAD GF

Marinated Flank Steak, Romaine, Vine Ripened Tomato, Green Onion, Garbanzo Beans, Green Peas, Pickled Sweet Corn & Queso Fresco, Cracked Black Pepper & Parmesan Dressing

Gourmet Salads

served with roll & cookies

\$17.25 PP

BABY KALE & ARUGULA GREENS VGT

Roasted Sweet Potato, Sweet & Sour Fresno Chilies, Grana Padano, Ancient Grains, Herb Vinaigrette

CHICKEN "KITCHEN SINK" SALAD GF

Chicken, Shaved Carrots, Red Radishes, Green Peas, Haricots Verts, Marinated Artichokes, Grape Tomatoes, Cucumbers, Pickled Red Onions, Arugula & Frisee Greens, Crumbled Feta Cheese, Green Goddess Dressing

CAULIFLOWER & ANCIENT GRAINS VGT

Roasted Heirloom Cauliflower, Red Quinoa, Pomegranate, Toasted Almonds, Fresh Mint, Creamy Harissa Dressing

ADD TO YOUR OWN

Buffet

Served a la carte family-style Cookies and rolls not included.

CLASSIC	\$5.50 PP
GOURMET	\$6.50 PP
PREMIUM	\$10.50 PP

Add Additional Protein To Your Salad

CHICKEN GF DF

\$3.50 PP

TOFU VGN GF

\$3.50 PP

SHRIMP GF DF

\$4.50 PP

FLANK STEAK GF DF

\$5.50 PP

Buffets



Classic Buffets

25 PERSON MINIMUM

Pasta Bar ^{VGT}

\$17.50 PP

FOUR CHEESE RAVIOLO & FRESH PAPPARDELLE PASTA

with Black Truffle Fonduta & Spicy Arrabbiata Ala Vodka Sauce, Crispy Pancetta, Grilled Asparagus, Roasted Wild Mushroom, Grated Parmesan, and Red Pepper Flakes

pick (1) salad:

CLASSIC CAESAR MIXED GREEN & HERB SALAD

pick (1) bread:

TOMATO & PARMESAN PULL APART HERB ROASTED BAGUETTE

optional upgrades:

CHICKEN ^{GF DF}	+\$3.50 PP
MUSHROOM SACHETTI ^{VGT}	+\$5.00 PP
CHEESE TORTELLINI ^{VGT GF}	+\$5.00 PP
PENNE RIGATE ^{VGT GF}	+\$2.00 PP

The Backyard

\$24.50 PP

GRILLED BBQ CHICKEN ^{GF DF}

24-Hour Brined Bone-in Chicken Breasts, Legs, Thighs & Wings, with BBQ Sauce

SMOKED RIB TIPS

Pecanwood Smoked Pork Rib Tips with Brown Sugar Glaze

CAROLINA SLAW ^{VGN GF}

Cabbage, Carrot, Tangy Vinegar

MACARONI SALAD ^{VGT}

Red Bell Pepper, Celery, Sweet Pickle, Creamy Dressing

Southern Road Trip

\$21.50 PP

BLUEGRASS SALAD ^{VGN}

Romaine, Arugula, Pecans, Seasonal Tree Fruit, Golden Raisins, Balsamic Vinaigrette

SMOKED GOUDA MAC & CHEESE ^{VGT}

Cavatappi Pasta, Mornay Sauce, Green Onion, Brown Butter Crumb

BUTTERMILK FRIED CHICKEN

Sriracha Honey

Baked Potato Bar

\$14.50 PP

BAKED SWEET POTATO ^{VGN GF}

RUSSET POTATO SKINS ^{VGN GF}

pick (1) chili:

BEEF & BEAN ^{GF DF} VEGAN CHILI ^{VGN GF}

ALL THE FIXIN'S

Roasted Bell Peppers, Caramelized Onions, Broccoli, Smoky Bacon, Scallions, Cheddar, Sour Cream, Salsa Verde

Countryside

\$21.50 PP

MESCLUN GREEN SALAD ^{VGT}

Herb De Provence Roasted Vegetables, Fresh Chevre, Baguette Croutons, Red Wine Dijon Vinaigrette

ROASTED CHICKEN BREAST ^{GF DF}

Roasted Fingerling Potatoes, Caramelized Shallots, Thyme Jus

DINNER ROLLS & BUTTER ^{VGT}

optional upgrades:

WHEAT CREPE FLORENTINE ^{VGT} **+\$4.00** PP

Nacho Bar

\$16.50 PP

Local El Milagro Tortilla Chips, Pico de Gallo, Nacho Cheese Sauce, Shredded Chihuahua, Salsa Verde, Sour Cream, Scallions

pick two proteins:

EL POLLO LOCO ^{GF DF} Shredded Char-Grilled Chicken Thighs & Black Beans

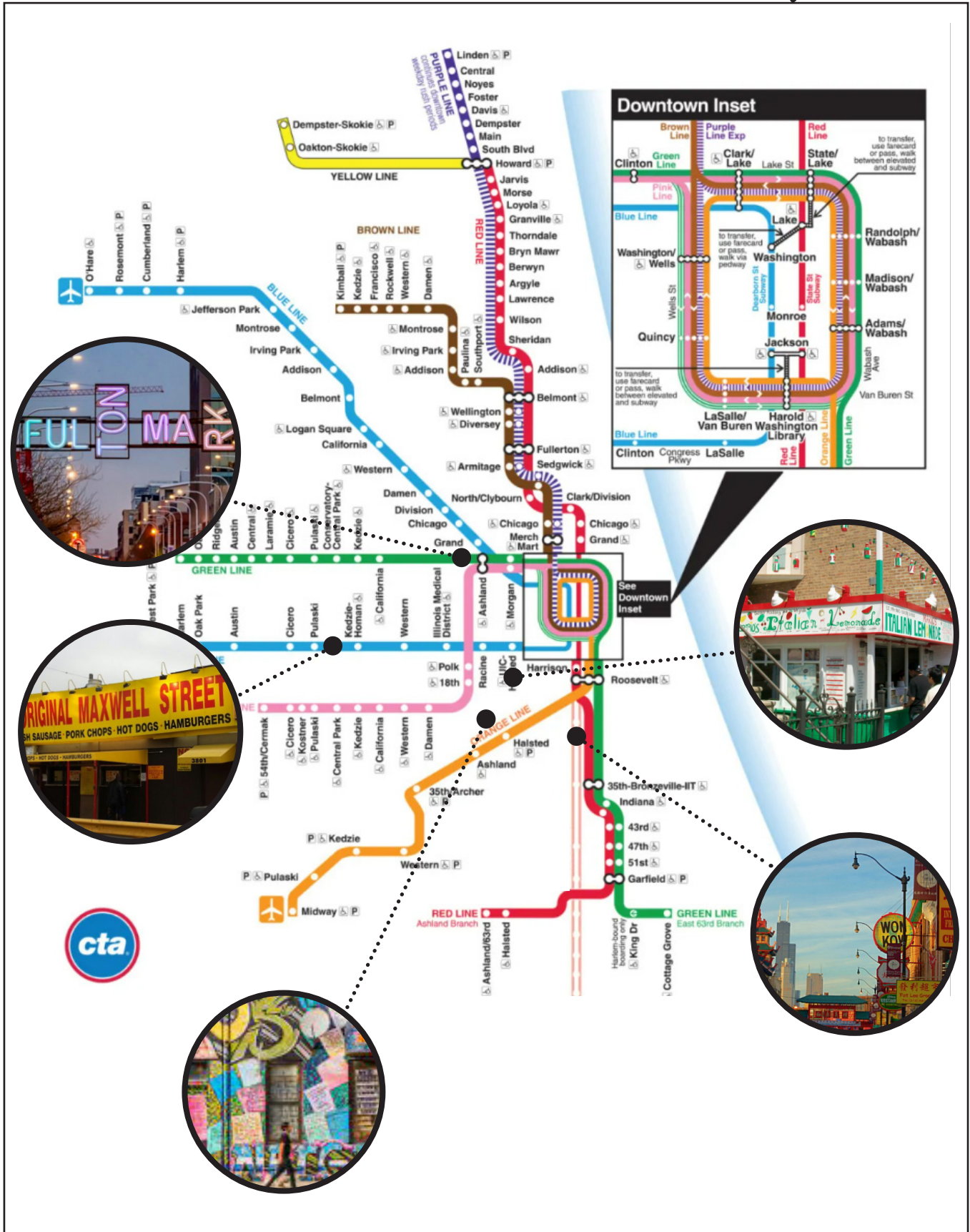
CARNE ASADA ^{GF DF} Chimichurri Marinated Flank Steak

PORK POZOLE ^{GF DF} Locally Raised, Chili Braised Pork & Hominy

EL JARDIN ^{VGN GF}

Roasted Seasonal Vegetables & Wild Mushrooms

Sweet Home Chicago



Neighborhood Buffets

25 PERSON MINIMUM

West Loop

\$20.50 PP

GREEK ISLE SALAD VGT

Romaine & Leaf Lettuce, Cucumber, Shaved Red Onion, Crumbled Feta, Vine Tomatoes, Kalamata Olives, Pepperoncini, Toasted Pita, Red Wine Dijon Vinaigrette

VESUVIO CHICKEN THIGHS GF DF

Green Peas, Garlic, Oregano, White Wine and Herbs

optional substitute:

MARINATED BEEF KABOBS GF +\$5.50 PP

Cherry Tomato, Onion, Whipped Feta Tzatziki

FRESH BAKED PITA VGN

Grilled With Roasted Garlic Oil

LEMON & HERB ROASTED VEGETABLES VGN GF

Red Bell Pepper, Zucchini, Red Onion

optional upgrades:

TOASTED ORZO PASTA VGN +\$4.00 PP

Oil-Cured Olives & Tomatoes, Caramelized Onion, Oregano & Basil

Chinatown

\$22.50 PP

MANDARIN "GREENS" VGN GF

Napa & Red Cabbage, Romaine, Bell Pepper, Water Chestnuts, Mandarin Orange, Sesame-Ginger Vinaigrette

SOBA NOODLES VGN

Shiitake, Fresh Coriander, Carrot, Edamame, Black Sesame & Citrus Dressing

SZECHWAN BEEF STIR-FRY DF

Szechwan Pepper Marinated Beef, Bell Pepper, Bean Sprouts, Baby Corn, Fresh Ginger & Garlic, Served with Steamed Jasmine Rice

The Classic Chicago

\$22.50 PP

FARMER'S MARKET CHOPPED SALAD GF

Smoky Bacon, Tomatoes, Seasonally Inspired Ingredients, Blue Cheese, Iceberg Lettuce & Red Wine Dijon Vinaigrette

ITALIAN BEEF

Green & Red Peppers, Giardiniera, Provolone Cheese, Hoagie Roll

VIENNA BEEF HOT DOGS

Ketchup, Yellow Mustard, Pickle Relish, Sport Peppers, Diced Onions, Diced Tomatoes, Poppyseed Hot Dog Bun

MAXWELL STREET POLISH

Grilled Onions, Yellow Mustard, Hot Dog Bun

FRIES VGN

Steakhouse Cut Kennebec Fries

Pilsen

\$24.50 PP

Sautéed Onions & Peppers, Tomatoes, Chihuahua, Pico De Gallo, Guacamole, Lime Crema, Salsa Verde, Radish, Lettuce, Flour & Corn Tortillas

pick two protein:

PORTOBELLO BARBACOA VGN GF

CUMIN LIME CHICKEN GF DF

LAGUNITAS CARNE ASADA DF

RICE PILAF VGN GF

Green Chili & Tomatillo Rice Pilaf

SOFRITO VGN GF

Three Bean & Bell Pepper Sofrito

Little Italy

\$26.50 PP

NONNA'S SALAD VGT

Iceberg Lettuce, Blistered Tomato, Pepperoncini, Shaved Red Onion, Shaved Parmesan, Italian Dressing

LINGUINE AL PESTO VGT

Grilled Squash, Cherry Tomatoes, Creamy Pesto

CHICKEN SCARPARIELLO GF

Peppadew Peppers, Baby Potatoes, Pearl Onion, Roasted Garlic

Sharing a Meal Together

Build Your Own Buffet

25 PERSON MINIMUM

Fresh Baked Bread

RUSTIC ITALIAN BREAD DISPLAY VGT

Sprouted Wheat Roll, Mini Ciabatta, Oil & Salt Baguette, Everything Flatbread, Tomato Focaccia, Olive Oil and Butter

+\$4.70 PP

PARKER HOUSE DINNER ROLLS VGT

Parmesan & Butter Crust

+\$3.50 PP

Salad

APPLE & QUESO FRESCO VGT GF

Green Leaf Lettuce, Apples, Crumbled Queso Fresco, Toasted Marcona Almonds, Champagne Vinaigrette

SANTA FE SALAD VGT

Mixed Greens, Romaine Lettuce, Corn, Black Beans, Chihuahua Cheese, Tortilla Strips, Tomatoes, Cilantro Vinaigrette

BIBB & BACON GF

Butter Lettuce, Cracked Pepper Bacon, Belgium Endive, Blue Cheese, Balsamic Cured Onions, Poppyseed Dressing

GREEK ISLE SALAD VGT

Romaine & Leaf Lettuce, Cucumber, Shaved Red Onion, Crumbled Feta, Vine Tomatoes, Kalamata Olives, Pepperoncini, Toasted Pita, Red Wine Dijon Vinaigrette

CITRUS & TOASTED WALNUTS VGN GF

Mesclun Mixed Greens, Oranges, Ruby Grapefruit, Pineapple, Toasted Walnuts, Raspberry-Poppy Seed Dressing

THE HOUSE VGN

Romaine, Iceberg & Watercress Greens, Vine Tomatoes, Cucumbers, Carrot, Herb Sourdough Croutons (not VGN, served on the side), Herb Vinaigrette



SALAD

a la carte

\$5.50 PP

Sharing a Meal Together

Build Your Own Buffet

25 PERSON MINIMUM

Vegetable Entrées

SPINACH & RICOTTA RAVIOLI VGT
Vine Tomato & Basil Marinara, Grana Padano Cheese

STUFFED BELL PEPPERS VGN GF
Plant Based "Meat", Long Grain Rice, Cremini Mushrooms,
Roasted Bell Pepper Coulis

HAND ROLLED RICOTTA GNOCCHI VGT
Roasted Vegetable Ragoût, Light Béchamel, Nut- Free Basil Pesto

VEGAN MEATBALLS & POLENTA VGN
Fire-Roasted Tomato & Olive Relish

Poultry Entrées

GUAJILLO BRAISED CHICKEN THIGHS GF DF
Roasted Poblano Peppers with a Grilled Citrus & Coriander Jus

BALSAMIC GLAZED CHICKEN ROULADE GF
Stuffed with Ricotta Cheese & Caramelized Garlic, Fresh Herb Natural Jus

**LEMON & GARLIC GRILLED CHICKEN
WITH ARTICHOKEs** GF DF
Roasted Garlic & Roma Tomato Jus, Fresh Oregano

ALL ENTREES

a la carte

\$15.50 PP



Sharing a Meal Together

Build Your Own Buffet

25 PERSON MINIMUM

Beef Entrées

\$21.00 PP

**NUT-FREE PESTO
MARINATED FLANK STEAK** GF
Pickled Red Onions, Balsamic Aioli, Mesclun Mixed Greens

**CHILI & CORIANDER CRUSTED
FLANK STEAK**
Sweet Corn "Elotes" Style, Local Lagunitas Cerveza,
Caramelized Onions

Seafood Entrées

\$16.50 PP

GRILLED SUSTAINABLE COD GF DF
Bouillabaisse Style with Piquillo Peppers & Fennel

Premium Entrées

\$22.00 PP

RED WINE BRAISED BEEF SHORT RIB GF DF
"Burnt" Orange Gastrique

**TARRAGON & BASIL MARINATED
ATLANTIC SALMON** GF DF
Tomato, Roasted Garlic, Shallot & White Wine Pan Sauce

GRILLED NORWEGIAN SALMON DF
Spicy Soy Glaze, Pineapple & Fresno Chili Chutney

Chilled Sides

"RAINBOW" QUINOA GRAINS VGT GF DF
Quinoa, Blueberries, Apricots, Strawberries, Edamame,
Fresh Mint, Citrus-Mint Vinaigrette

ROASTED SWEET POTATO SALAD VGT GF DF
Toasted Pecans, Scallions, Honey Mustard Vinaigrette

CAVATAPPI PASTA SALAD VGT
Nut-Free Basil Pesto, Grape Tomatoes, Roasted Red Pepper, Mozzarella

MIDWEST POTATO SALAD VGT GF
Hard-Cooked Egg, Celery, Green Onion, Dijonnaise, Fresh Herbs

**PETITE FRESH MOZZARELLA
& GRAPE TOMATO CAPRESE** VGT GF
Basil Vinaigrette, Balsamic Salt

Hot Sides

CHAR-GRILLED ASPARAGUS VGN GF
Extra Virgin Olive Oil, Sea Salt, Fresh Cracked Pepper

FINGERLING POTATOES VGN GF
Roasted with Sea Salt & Cracked Black Pepper, Hard Herbs

BASMATI & WILD RICE PILAF VGN GF
Pickled Red Onions, Sun-Dried Tomatoes, Herbs

BUTTERMILK SMASHED POTATOES VGT GF
Thyme Butter, Roasted Garlic

SEASONAL HERBED VEGETABLES VGN GF
Extra Virgin Olive Oil, Sea Salt, Fresh Cracked Pepper

ROASTED LEMON BROCCOLI VGT GF
Garlic Butter

ALL SIDES
a la carte
\$3.75 PP

Featured Selections

25 PERSON MINIMUM



Salad Bar

BUILD YOUR OWN SALAD BAR VGT

Chopped Romaine, Baby Arugula & Spinach, Seasonally Inspired Ingredients, Sunflower Seeds, Aged Crumbled Cheddar, Chickpeas with Champagne & Balsamic Vinaigrettes

\$14.50 PP

CHICKEN +3.50 PP

TOFU +3.50 PP

SHRIMP +4.50 PP

FLANK STEAK +5.50 PP

PARKER HOUSE DINNER ROLLS VGT

Parmesan & Butter Crust

+\$3.50 PP

Bowls

INDIVIDUAL \$13.75 PP BUILD YOUR OWN \$16.50 PP

POWER GREENS & GRAINS BOWL GF DF

Chicken, Kale, Baby Spinach, Brown Rice, Garbanzo Beans, Tomato, Hard-Boiled Egg and Balsamic Vinaigrette on the side

RICE BOWL WITH CHICKEN GF DF

Chicken Breast, Jasmine Rice, Grilled Broccoli, Pickled Ginger, Roasted Mushrooms, Yellow Pepper, Cilantro, Sesame Sauce on the side

BUDDHA HARMONY BOWL GF DF

Chicken, Brown Rice, Red Peppers, Carrots, Spinach, Caramelized Onions, Roasted Mushrooms, Spicy Peanut Sauce on the side

Sliders

BUILD YOUR OWN ARTISANAL SLIDER BAR

\$52.00 DZ

choice of (2) proteins:

GRILLED CHICKEN GF DF

TURKEY MEATLOAF GF DF

VEGGIE QUINOA SLIDERS VGT GF

Caramelized Onions, Wild Arugula, Tangy Apple & Sriracha Slaw, Bread & Butter Pickles, Balsamic Roasted Tomatoes, Smoked Gouda, Pepperjack & Gruyere Cheeses, Herb Aioli & Whole Grain Mustard. Served with Slider Buns, Pretzel Rolls or Vegan Ciabatta

THE ORIGINAL SLIDER BAR

\$52.00 DZ

choice of (2) proteins:

BLACK ANGUS GF DF

FREE RANGE TURKEY GF DF

BEYOND BURGER VGN GF

American, Cheddar & Swiss Cheeses, Shaved Red Onion, Vine Tomatoes, Bread & Butter Pickles, Shredded Lettuce, Ketchup, Cilantro Chipotle BBQ Sauce, Mayonnaise, Mustard. Served with Slider Buns, Pretzel Rolls or Vegan Sourdough

Pinwheels & Minis

PINWHEELS \$42.00 DZ MINIS \$52.00 DZ

TURKEY FRESCO

**HONEY DIJON
CHICKEN**

ROAST BEEF

**VEGGIE
HUMMUS VGT**

Snacks & Starters



Snacks & Starters

SMALL SERVES 10-15 PEOPLE, LARGE SERVES 15-20 PEOPLE

HAND CRAFTED

Charcuterie

served with Marinated Olives, Artichokes, Pickles & Flatbreads

MIDWEST DF

Salumi Chicago Finocchiona & Sopressata (Chicago, IL)
& Smoking Goose Gin & Juice Saucisson (Indianapolis, IN)
SM **\$115.00** LG **\$165.00**

IMPORTED DF

Capicola, Mortadella, Jamon Serrano, Sopressata
SM **\$125.00** LG **\$175.00**

ARTISANAL

Cheese Board

served with Assorted Flatbreads, Dried Fruits, Candied Nuts

MIDWEST ARTISAN VGT

Prairie Breeze Cheddar (IA), Marieke Gouda (WI),
Carr Valley Chevre au Lait (WI)
SM **\$115.00** LG **\$165.00**

IMPORTED VGT

Brie, Gorgonzola, Manchego, Port Salut
SM **\$125.00** LG **\$175.00**

SEASONAL

Vegetable Crudite

served with seasonal vegetables, includes the following dips:

SM **\$55.00** LG **\$90.00**

KEFIR RANCH VGT GF

ROASTED RED PEPPER CHIMICHURRI VGN GF

EDAMAME HUMMUS VGN GF

HUMMUS

Street Stand

served with Fresh Pita Bread VGT, Local Windcrest Dairy Greek Yogurt VGT, GF
and Veggie Sticks VGN, GF

SM **\$75.00** LG **\$125.00**

pick (3) options:

ROASTED CARROT VGN GF

TRADITIONAL VGN GF

TOMATILLO LIME VGN GF

CARAMELIZED CAULIFLOWER VGN GF

HEIRLOOM BEET VGN GF

PISTACHIO PARSNIP VGN GF

HAND-CUT

Chips

SM **\$45.00** LG **\$90.00**

pick (1) option:

PARMESAN TRUFFLE VGT

SEA SALT & VINEGAR VGN

SEA SALT & CRACKED BLACK PEPPER VGN

SMOKY BBQ CHEDDAR VGT

Dips

Served with Assorted Flatbreads & Pita Bread

SM **\$75.00** LG **\$125.00**

TUSCAN WHITE BEAN & ROSEMARY VGN GF

SPINACH, ARTICHOKE & WATER CHESTNUT VGT

Guacamole & Salsa

HOUSE-MADE GUACAMOLE & ROASTED TOMATO SALSA VGN GF

Served with El Milagro Tortilla Chips

SM **\$58.00** LG **\$90.00**

MIDWEST

Charcuterie & Cheese

served with Assorted Flatbreads, Dried Fruits, Candied Nuts

Includes Prairie Breeze Cheddar, Marieke Gouda paired with offerings from Chicago Salumi & Smoking Goose Indianapolis

SM **\$125.00** LG **\$175.00**

Snacks & Starters

SMALL SERVES 10-15 PEOPLE, LARGE SERVES 15-20 PEOPLE

Bites

PRETZEL BITES ^{VGT}

SM **\$35.00** LG **\$70.00**

pick (1) option:

SOFT PRETZEL BITES ^{DF}

Soft Pretzel Bites served with Cheese & Honey Mustard Dipping Sauces

CINNAMON-SUGAR PRETZEL BITES

BANANA WALNUT ENERGY BITES ^{VGN GF}

\$8.50 ^{PP}

FLAPJACK ^{VGT}

Chewy Muesli Bar with Oats, Golden Syrup, Butter, Brown Sugar, Dried Cherries and Pumpkin Seeds

\$4.00 ^{PP}

INDIVIDUAL VEGGIE CUPS ^{VGN GF}

Served with Hummus

\$4.75 ^{PP}

INDIVIDUALLY PACKAGED

Mixes

\$8.00 ^{PP}

THE RAW ^{VGT GF}

Walnuts, Pepitas, Sunflower Seeds, Cinnamon, Nutmeg, Sea Salt, Chocolate Chips, Granola

THE EQUATOR ^{VGT GF}

Dried Pineapple, Mango, Banana & Kiwi, Coconut Flakes, Dark Chocolate, Macadamia, Sunflower Seeds, Cashews & Brazil Nuts

THE EAST MEETS WEST ^{VGN}

Wasabi Peas, Sesame Sticks, Almonds, Sunflower Seeds, Pretzels

CHICAGO'S OWN GOURMET POPCORN ^{VGT}

Individually Packaged Cheese, Caramel or Chicago Mix
(72 Hour Notice Required)

\$5.50 ^{PP}

Power Boxes

TURKEY POWER BOX ^{GF}

Smoked Turkey, Cheddar, Red Flame Grapes & Cracklebred

\$8.95 ^{PP}

EGG POWER BOX ^{GF}

Cage-Free Hard Cooked Egg, Salami, Dried Fruits, Nuts, & Crackers

\$7.95 ^{PP}

PEANUT BUTTER POWER BOX ^{VGN}

Peanut Butter, Red Flame Grapes, Apple Chutney & Pretzel Chips

\$7.95 ^{PP}



Hors D'Ouevres



Hors D'oeuvres

25 PERSON MINIMUM

Fruits & Veggies

FRUIT SKEWER 🍴 VGN GF

Seasonal Melon, Pineapple, Strawberry

\$39.50 DZ

ONION RING PAKORA VGN

with Curry Ketchup

\$39.50 DZ

MUSHROOM BOUCHEE VGT

Gruyere Cheese, Chives

\$39.50 DZ

JAMBALAYA ARANCINI VGT

Slow Smoked Tomato Chutney

\$39.50 DZ

WILD MUSHROOM DUMPLING VGN

Chili Crunch, Scallion, Sesame

\$39.50 DZ

VEGGIE "LOBSTER ROLL" 🍴 VGT

Smoked Hearts Of Palm, Creole Aioli, Mini Vegan Roll

\$39.50 DZ

ANTIPASTO SKEWER 🍴 VGT GF

Roasted Bell Pepper, Marinated Fresh Mozzarella, Artichoke, Basil Pesto

\$42.50 DZ

BUTTERNUT SQUASH SKEWER 🍴 VGT GF

Wisconsin Cheese Curd, Candied Pecan, Ancho Chili Aioli

\$39.50 DZ

Seafood

\$52.50 DZ

HOISIN GRILLED SHRIMP 🍴 DF

Citrus Marinade

SHRIMP & SCALLION SHUMAI 🍴 DF

Passionfruit Dipping Sauce

GARLIC ROASTED SHRIMP SKEWER 🍴 DF

Navel Orange, Cilantro, Pickled Ginger, Ponzu Aioli

MARYLAND CRAB CAKES

Spicy Remoulade

LOBSTER AND SWEET CORN EMPANADA

Creamy Salsa Verde

SMOKED SALMON GOUGERE 🍴

Preserved Lemon, Chive

Beef & Pork

LIME CHILI RUBBED BEEF 🍴

Citrus – Cilantro Crema, Tostone

\$47.50 DZ

FRIED GREEN TOMATO & SHORT RIB GRIDDLED CHEESE

Pimiento Spread, Pickled Sweet Onion

\$52.50 DZ

N'DUJA STUFFED DATES GF DF

Smoky Bacon, Toasted Almonds

\$46.50 DZ

BRAISED BEEF BEIGNET

Horseradish Crème, Chives

\$47.50 DZ

BLACK ANGUS BEEF MEATBALLS

Bourbon & BBQ Braised

\$42.50 DZ

SWEET CHILI BBQ FLANK STEAK SKEWER 🍴 DF

Charred Broccoli, Kimchi Aioli, Scallion

\$47.50 DZ

MINI PORK BAO 🍴 DF

Hoisin Glazed Pork Belly, Pickled Carrot, Steamed Bun

\$46.50 DZ

MINI CHEESE AREPA 🍴 GF

Shredded Beef, Avocado Mayo, Pickled Red Onion

\$46.50 DZ

Poultry

\$42.50 DZ

PERI PERI CHICKEN SKEWER GF DF

Roasted Sweet Onion "Petals"

SMOKED CHICKEN STRUDEL

Dijonnaise

SPICY KOREAN CHICKEN 🍴 GF DF

Korean Sambal, Peanuts, Scallions

JERK CHICKEN CUP 🍴 GF DF

Charred Pineapple, Crispy Plantain, Cilantro

DUCK SOPE 🍴

Duck Confit, Mole Negro, Crispy Sope, Cilantro Lime Crema

Sweets & Drinks



Sweets

25 PERSON MINIMUM

MINIATURE

S'mores Tart

Graham Cracker Tart Shell, Bittersweet Chocolate Ganache, Toasted Vanilla Marshmallow Cream

\$36.00 ^{DZ}

ASSORTMENT OF

Petite Sweets

\$36.00 ^{DZ}

EXOTIC FRUIT PETITE CHOUX BUN

Mango & Passion Fruit Custard

MILLIONAIRE TART ^{VGT}

Candied Peanuts, Caramel, Chocolate Ganache with Gold Sparkle

CHOCOLATE COCONUT RUM CUP ^{GF}

Chocolate Cup Filled With Rum Cream & Bittersweet Chocolate Ganache, Topped with Coconut Flakes

CHEF'S CHOICE FRENCH MACARON ^{VGT GF}

Crispy Shell & Soft Center Nut Cookies, Smooth Filling
*Contains Almonds & Pistachios

ASSORTMENT OF

Mini Cupcakes ^{VGT}

\$30.00 ^{DZ}

RED VELVET

Cream Cheese Frosting

DOUBLE CHOCOLATE

Buttermilk Chocolate Cake, Chocolate Italian Buttercream

PEANUT BUTTER

Chocolate Cake, Crunchy Peanut Center, Italian Peanut Buttercream

WHITE CHOCOLATE PISTACHIO

Vanilla Bean Cake, Pistachio Italian Buttercream, White Chocolate Curls

Dessert Bars ^{VGT}

\$36.00 ^{DZ}

BROWN BUTTER BROWNIE

PECAN BAR

LEMON BAR

COCONUT CHOCOLATE MACAROON BAR

Mini Cookies ^{VGT}

\$24.00 ^{DZ}

CHOCOLATE CHIP

OATMEAL RAISIN

WHITE CHOCOLATE MACADAMIA NUT

SUGAR

Donut Holes ^{VGT}

served with Mocha Sauce & Blueberry Sauce

POWDERED

VANILLA

CINNAMON SUGAR

COCOA

\$36.00 ^{4 DZ} (1 DZ PER FLAVOR)

Rice Krispie Treats ^{GF}

\$2.75 ^{PP} - MINIMUM (24) PIECES

pick (1) option:

TRADITIONAL

FRUITY PEBBLES

COCOA PEBBLES

Celebration Cakes

REQUEST QUOTE

Requires 72 Hours' Notice, Tell Us Your Favorite or Try Chef's Choice

Drinks

25 PERSON MINIMUM

CHILLED HOUSE-MADE

Beverages VGN GF

\$37.50 GAL

Gallon Serves 12 - 15 People

BLACKBERRY CITRUS VIRGIN SANGRIA

PASSIONFRUIT MANGO ICED TEA

STRAWBERRY POMEGRANATE LEMONADE

ICED EARL GREY TEA

FRESH SQUEEZED LEMON-LIMEADE

THE MATCHA "PALMER"

Matcha Green Tea & Fresh Squeezed Lemonade

CHILLED BOTTLED

Beverages

NAKED SMOOTHIES

Strawberry Banana, Mighty Mango, Green Machine

\$5.25 PP

SODA POP

Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale, La Croix

\$2.25 PP

JUICES

Apple, Orange & Cranberry

\$2.95 PP

BOTTLED WATER

\$2.25 PP

Hot Drinks

Presented in an Insulated Box

BIG SHOULDERS FAIR TRADE COFFEE

Small Serves 10 - 15, Large Serves 40 - 45

Sugar, Creamer, Sweeteners

SM \$30.00 LG \$75.00

RISHI ORGANIC LEAF TEAS

Small Serves 10 - 15, Large Serves 40 - 45

Sugar, Creamer, Lemon, Sweeteners

SM \$25.00 LG \$65.00

HOT CHOCOLATE

Small Serves 10, Large Serves 20

SM \$45.00 LG \$85.00

HOT CIDER

Small Serves 10, Large Serves 20

SM \$35.00 LG \$65.00

SEASONAL HOT CHOCOLATE BAR

25 person minimum

Original, "Abuelita" Mexican, & Red Velvet with Whipped Cream, Chocolate Shavings, Sprinkles, Crushed Peppermint, Marshmallow

\$7.00 PP



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