

BREAKFAST

BAHARAT SPICED OVERNIGHT OATS \$6.75 PP

with Dried Figs & Sunflower Seeds
*Made with Almond Milk

VEGETARIAN | DAIRY-FREE

MINI CINNAMON ROLLS \$30.00 DZ

with Pumpkin Spiced Cream Cheese Frosting

Served with Maple Syrup and Honey Butter

VEGETARIAN

"PECAN PIE" FRENCH TOAST
French Toast with Pecan Pie Spices, Candied Pecans,

VEGETARIAN

COLD HORS D'OEUVRES

CAGE-FREE DEVILED EGG

Honey Mustard, Espelette Chili & Crisp Holiday Ham

FETA MOUSSE ON ENDIVE

Red Belgian Endive & Rosemary Infused Feta Mousse with Peppadew Pepper VEGETARIAN | GLUTEN-FREE

\$38.00 DZ

\$7.00 PP

HOT HORS D'OEUVRES

FIRE ROASTED VEGETABLE EMPANADA

with Toasted Pumpkin Seed Chimichurri
VEGETARIAN

SLOW ROASTED TURKEY & SWEET POTATO BROCHETTE

with Sage & Jalapeno Pesto

\$42.00 DZ

SIDES

GARLIC & CHILI SAUTEED BROCCOLI \$4.75 PP

with Pickled Golden Raisins & Romesco Sauce **VEGETARIAN**

HERB ROASTED
SWEET POTATO WEDGES

with Toasted Walnuts & Sunflower Seed Pesto **VEGETARIAN**

WEDGES \$4.75 PP
Sunflower Seed Pesto



SANDWICHES

SMOKED TURKEY BREAST

Smoked Bacon, Cranberry Aioli, Baby Arugula, Sage & Lemon Infused Goat Cheese Mousse, Toasted Seeded Rye

ROASTED MUSHROOMS & WILD RICE PILAF WRAP

with Feta Cheese, Caramelized Onion, Oil-Cured Tomato Aioli & Petite Watercress VEGETARIAN

STANDARD

BOX

Sandwich/Wrap, Potato Chips & Chocolate Chip Cookies

\$16.95 PP

EXECUTIVE

BOX

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

BROWN BAG

Sandwich/Wrap & Potato Chips \$15.50 PP

\$18.95 PP

STANDARD PLATTER

Choice of 4 Sandwiches/Wraps. Potato Chips & Chocolate Chip Cookies

\$16.95 PP

EXECUTIVE PLATTER

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

\$18.95 PP

A LA CARTE ENTREES

WHOLE GRAIN MUSTARD

& MAPLE GLAZED CHICKEN THIGHS

\$19.00 PP

\$28.50 PP

\$22.50 PP

with Creamed Leek Chicken Jus GLUTEN-ERFE

WHEAT BEER BRAISED **BEEF SHORT RIBS**

with Fire Roasted Shallot Demi-Glace DAIRY-FREE

LEMON & PEPPER SLOW ROASTED ATLANTIC COD

with Caramelized Fennel & Burnt Orange Pan Sauce GLUTEN-FREE | DAIRY-FREE

PUMPKIN & RICOTTA RAVIOLI \$18.50 PP

with Toasted Pumpkin Seeds, Brown Butter & Sage Cream Sauce VEGETARIAN

SALAD

BABY MIXED KALE & ARUGULA GREENS

Ras el Hanout Spiced Acorn & Butternut Squashes, Toasted Pumpkin Seeds, Dried Cranberries, Sheep's Milk Feta, Aged Sherry & Maple Vinaigrette VEGETARIAN | GLUTEN-FREE

ADD TO YOUR BUFFET

Served A La Carte Family-Style. Cookies & Rolls Not Included. \$5.00 PP

SOUP

VINE TOMATO & HERB BISQUE

Herb Focaccia Croutons (not GF, served on side) VEGETARIAN | GLUTEN-FREE

FOUR BEAN & HOMINY CHILI

Chihuahua Cheese, Scallions, Lime Crema (toppings not VGN, served on side) VEGAN | GLUTEN-FREE

GREEK WEDDING SOUP

Braised Chicken, Lemon & Rice DAIRY-FREE

\$4.00 PP



MOCKTAIL

GINGER CINNAMON APPLE CIDER

\$37.50 GALLON

DESSERT

SUGAR COATED GINGERSNAPS

Soft Molasses Cookies
VEGETARIAN

PECAN SNOWBALL COOKIES

Pecan Shortbread Rolled in Powdered Sugar **VEGETARIAN**

\$24.00 DZ

HOW TO ORDER

312-572-7233

WORKSPACE@FFTCHICAGO.COM

25 PERSON MINIMUM - PLEASE PLACE ORDERS 96 HOURS IN ADVANCE