



Go for the Gold



Fan Favorite



Gluten-Free



Vegan



Vegetarian

How to Order

- Contact us directly at [312-572-7233](tel:312-572-7233) or email us at delivered@fftchicago.com to order.
- Place your order before 2:00pm the day before for any box lunches/room temp items. Any changes to orders must be made by 12pm the business day before the event. For hot food, we ask for 72 hours in advance.
- Payments can be made by using Visa, MasterCard, American Express, Discover, cash or check.
- We do ask that 10 guests be the minimum.
- Look for the smiling guys in blue, ready to make your moment!

Snacks & Starters

sm serves 10-15 / lg serves 16-20

HOMEMADE DIPS TRIO

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

\$55.00 sm / \$110 lg

MINI SANDWICHES

see choices below

\$40.00 dz

PINWHEELS

see choices below

\$25.00 dz

Turkey Fresco, Mustard Grilled Chicken, Chicken Banh Mi, Honey Glazed Salmon, Slow Roasted Pork Shoulder, Roast Beef Charcuterie, Grilled Eggplant **VGT**, Smoked Zucchini **VGT**

WING "FLIGHT"

"Unbreaded" Chicken Wings, Traditional Buttery Buffalo Sauce, Sweet & Spicy "Seoul" Sauce, Bourbon Honey-Dijon BBQ Sauce, Celery Sticks, Buttermilk Ranch Dip

\$90.00 serves 12

NACHO BAR

Tri-Colored Corn Tortilla Chips, Nacho Cheese Sauce, Ground Angus Beef Taco Meat, Black Bean Salsa, Guacamole, Pico de Gallo, Shredded Pepper Jack Cheese, Sour Cream, Scallions

\$50.00 serves 12



FOOD  THOUGHT
- DELIVERED -



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Sides \$3.95 pp, minimum of 10

TRADITIONAL HAND-CUT COLE SLAW VGT

Tangy Vinegary Dressing

POTATO SALAD VGT GF

Potato, Pommery Mustard, Lemon Scented Shallots, Scallions

PASTA SALAD VGT

Rotini Pasta, Red Pepper, Red Onion, Celery, Parsley, Cherry Tomatoes, Cucumbers, Italian Vinaigrette

SWEET CORN ON THE COBB VGT GF

Corn, Butter

GRILLED SEASONAL VEGETABLES VGN GF

Tangy Vinegary Dressing

Entree Sandwiches minimum of 10

CHARCUTERIE SANDWICH

Capicola, Salami, Arugula, Provolone, Fried Green Tomato, Gherkin Aioli, Herb Ciabatta
\$8.75

SLOW ROASTED PORK SHOULDER

Pork Shoulder, Apple Butter, Bacon, Romaine Lettuce, Pretzel Bun
\$8.50

PULLED BBQ BEEF WRAP

Pulled BBQ Beef, Romaine Lettuce, Onions, Chipotle Aioli, Tomato Tortilla
\$8.75

SMOKED ZUCCHINI WRAP VGT

Smoked Zucchini, Queso Fresco, Poblano Salad, Tomato Tortilla
\$7.00

Entrees \$12.95 pp, minimum of 10

BBQ SMOKED BEEF BRISKET GF

Brisket, Sweet & Spicy BBQ Sauce

1/3 LB. ANGUS BURGER GF

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

CHICAGO'S FAMOUS HOT DOG

Mustard, Onion, Relish, Pickles, Sport Peppers, Celery Salt, Ketchup

BUILD YOUR OWN ITALIAN BEEF

Beef, Soft Hoagie Roll, Sweet Peppers, Hot Giardiniera, Ketchup

ITALIAN SAUSAGE & PEPPERS

Hot or Mild Grilled Sausage served with Sautéed Onions, Red & Green Bell Peppers on Italian Hoagie Rolls

TRADITIONAL JAMAICAN JERK CHICKEN GF

Sweet & Spicy Seasoned Breasts, Thighs, & Legs with Chef Barrington's Secret Sauce



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Sweets & Shareables

APPLE PEANUT CARAMEL "NACHO" CASSEROLE

9" Aluminum Pie Dish filled with Honey Crisp Apple Slices, Drizzled with Caramel Sauce, Peanut Butter, and Chopped Heath Bar Pieces
\$24.00 / serves 10-12 (4oz serving pp)

BROWNIE DIP

Disposable Bowls filled with Brownie Batter (Egg Free, Gluten Free, Contains Almonds) served with Salted Pretzel Rods, Nilla Wafers and Graham

Crackers

\$21.00 sm serves 6-8

\$40.00 lg serves 12-14

NUTELLA CHURRO BOWLS

Build-Your-Own Churro Bowls with Nutella and

Homemade Whipped Cream, Fresh Fruit

\$3.00 pp, minimum order of 12

Petite Sweets minimum order of 12

OLYMPIC RING COOKIES

*72 hours advance notice needed

\$4.00 ea

OLYMPIC CAKE POPS

Chocolate Cake, Vanilla Buttercream, with Red, White and Blue Coating Colors.

\$2.50 ea