-DROP-OFF CATERING MENU-

FOOD FOR THOUGHT - DELIVERED -

DELIVERED@FFTCHICAGO.COM
312 572 7233

FOODFORTHOUGHTCHICAGO.COM/DELIVERED
FOOD FOR THOUGHT DELIVERED

WE ARE...

MOMENT MAKERS

- Food For Thought Delivered is here to create the perfect moment for your entertaining needs.
- Our focus on fresh, tasty, and convenient food — as well as our belief in the essential power of food to bring people together — is the reason FFT Delivered is Chicagoland’s preferred choice for drop-off catering services.

VERSATILE

- In need of a more upscale event at a lower price point?
- Introducing... DUO, a sleek hybrid of our full service and delivered drop off service.
- Services offered:
  - FFT Delivered Menu and Hors d’ Oeuvres Menu*
  - Bar Service/Alcohol**
  - Staffing
  - Linen
  - Rental Equipment

Ask one of our friendly Food For Thought Delivered team members for a quote today!

* We can provide you with items from our full service menu, but a chef will need to be staffed on site.
** We can provide the alcohol and bartender, or you can provide the alcohol and we provide someone to serve.

PROUD

- 2016 NACE ISES N.I.C.E. Best Catered Events
- 2016 NACE ISES N.I.C.E. Best Social & Wedding Events
- 2016 Wedding Wire Couple’s Choice Awards
- 2015 FFT is named Top 50 Food Service Management Companies
- 2015 IL Food Scrap Coalition Gold Status Compost Certification
- 2014 NACE ISES N.I.C.E. Best Buffet Presentation, On & Off Premise
- 2014 NACE ISES N.I.C.E. Best Team Event
- 2014 NACE ISES N.I.C.E. Best Catered Event
- 2014 South Asian Weddings Certification, Global Event Resource

DIVERSE

- We are a women and minority owned business; our fearless leader and CEO Nancy Garcia Sharp founded Food For Thought in 1983 and has been making moments ever since.
- Our extensive menu reflects the foodie passion and attention to detail our chefs infuse into every dish.
- The variety and creativity of our menu has grown as our clients’ taste buds have become more sophisticated and adventurous.
- We offer a range of options for all tastes and preferences, from hearty and bacon-laden to vegan and gluten free.

GREEN SEAL CERTIFIED

- We make an effort to source from local vendors and use sustainable, organic products whenever possible.
- Eco-friendly plates, forks, knives, and napkins can be included for $1.00 pp
- Clear plastic plates, forks, knives and napkins can be included for $2.00 pp

AVAILABLE

- Contact us directly at 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!
BREAKFAST
minimum order 10 people

A HEARTY MORNING BUFFET

“THE CLASSIC” MORNING BUFFET GF $9.00 pp
chive studded farm fresh egg scramble, spiced and herbed
breakfast potatoes, maple glazed bacon and/or
sweet pork sausage

BUTTERMILK PANCAKES VGT $5.00 pp
pancakes, maple syrup, whipped butter

CINNAMON DUSTED FRENCH TOAST VGT $6.00 pp
thick sliced french toast, cinnamon, maple syrup, honey butter

STRAWBERRY FRENCH TOAST BREAD PUDDING VGT $7.00 pp
french toast, nutella crème anglaise, apple compote, coco nibs

SMOKED SALMON PLATTER $12.00 pp
sliced smoked salmon, cucumber, tomato, capers, lemon

QUICHE A GO-GO $26.00 ea

SAVORY BACON QUICHE
bacon, gruyere cheese, caramelized onions

ROASTED VEGETABLE QUICHE VGT
roasted zucchini, tomatoes, bell peppers, baby spinach,
parmesan reggiano

MINI QUICHE A GO-GO $6.00 ea

BACON BRIE MINI QUICHE (3 per portion)
nueske bacon, brie, fresh chives

SPINACH & FETA MINI QUICHE (3 per portion) VGT
spinach, feta, and roasted piquillo peppers

BREAKFAST SANDWICHES $5.00 ea

SMOKED HICKORY BACON CROISSANT
farm fresh eggs, smoked hickory bacon, sharp cheddar,
flaky croissant

SWEET SAUSAGE ENGLISH MUFFIN
oven roasted tomato, egg, ricotta salata, sausage, english
muffin

SPINACH & GOAT CHEESE WRAP VGT
roasted red peppers, spinach, goat cheese, seasonal
vegetables, tomato tortilla wrap

FEELING LIKE FRITTATA? GF $26.00 ea
make any breakfast sandwich a frittata
serves 6-8
BREAKFAST

minimum order 10 people

SWEET & BAKED
per dozen (dz)

PASTRY ASSORTMENT VGT $30.00 dz
muffins, sweet & savory scones, danishes

FRESH MUFFIN ASSORTMENT VGT $24.00 dz
carrot cinnamon nut, cranberry citrus, lemon poppy seed, blueberry

SWEET & SAVORY SCONES $24.00 dz
cinnamon pecan, raspberry lemon, blueberry, cheddar chive, herb & bacon

FLAKY CROISSANTS VGT $36.00 dz
croissants, butter, jam

MINI CHOCOLATE CROISSANTS VGT $36.00 dz
chocolate croissants

BAGEL ASSORTMENT VGT $25.00 dz
artisan bagels, plain & chive cream cheeses, jams

BREAKFAST BREAD ASSORTMENT VGT $24.00 dz
banana, lemon poppy seed, cranberry

DONUT HOLE ASSORTMENT VGT $36.00 dz
vanilla, cinnamon sugar, powdered sugar, cocoa powdered donut holes, blueberry sauce & mocha sauce

THE “MINIS” VGT $25.00 dz
mini bagels, mini muffins, mini plain & chocolate croissants

A LA CARTE
per person (pp)

SAUSAGE GF $2.95 pp
sweet sausage

BACON GF $2.95 pp
maple glazed bacon

SPICED & HERBED BREAKFAST POTATOES VGT GF VGN $2.95 pp
sliced potatoes, paprika, herbs, caramelized onions, peppers

SCRAMBLED EGGS VGT GF $2.95 pp
chive studded farm fresh egg scramble

PEELED HARD BOILED EGGS VGT GF $1.50 pp
salt & pepper packets

GRANOLA BERRY PARFAIT VGT $4.95 pp
honey, fresh berries, greek yogurt, house made granola

FRESH FRUIT CUP VGT GF VGN $3.95 pp
seasonal diced fruit & berries
BOXED LUNCHES
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.

SANDWICH PLATTERS
choose four selections from either section to create a classic ($9.95) or gourmet ($11.95) sandwich platter.  individual bags of chips included

CLASSIC SANDWICHES & WRAPS  
$11.95 pp

TURKEY FRESCO SANDWICH  
honey roasted turkey breast, aged white cheddar, leaf lettuce, tomato, basil & tarragon infused aioli, artisan roll

NAN’S HAM SANDWICH  
black forest ham, baby swiss cheese, dijon mustard dressing, lettuce, tomato, bavarian pretzel 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

CHICKEN SALAD SANDWICH  
white pepper diced chicken breast, dried cranberries, granny smith apple, caramelized sweetened onion, lemon juice, artisan roll

9 HARBOR TUNA SANDWICH  
mayonnaise-free albacore tuna, sweet red & yellow peppers, celery, scallions, cilantro, signature toasted cumin lime vinaigrette, 9 grain bread

GRILLED EGGPLANT SANDWICH VGT  
grilled egg plant, roasted potatoes, red peppers, lemon thyme hummus, basil tuscan roll

QUINOA WRAP VGT  
roasted eggplant, olive, arugula, garlic hummus, tomato tortilla

HUMMUS & ROASTED VEGETABLE WRAP VGN  
spiced hummus, balsamic & herb marinated grilled vegetables, romaine lettuce, spinach tortilla

KICKED UP CHICKEN CAESAR WRAP  
grilled chicken breast, romaine lettuce, seasoned golden croutons, chipotle pepper caesar dressing, tomato tortilla

GOURMET SANDWICHES & WRAPS  
$12.95 pp

HONEY GLAZED SALMON SANDWICH  
leaf lettuce, tomato, telera bun

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

CHICKEN “BANH” MI WRAP  
chicken, jicama, carrots, jalapeños, cilantro, sweet chili sauce, spinach tortilla

GREEK STEAK WRAP  
steak, romaine lettuce, tomato, cucumber, lemon & herb dressing, tomato tortilla

TOMATO & MOZZARELLA CIABATTA VGT  
tomato, mozzarella, roasted peppers, watercress, black olive tapenade, ciabatta roll

PULLED BBQ BEEF WRAP  
pulled bbq beef, romaine lettuce, onions, chipotle aioli, tomato tortilla

SMOKED ZUCCHINI WRAP VGT  
smoked zucchini, queso fresco, poblano salad, tomato tortilla

SEARED AHI TUNA WRAP VGT  
seared ahi tuna, soba noodle salad, sesame seeds, soy & hoisin vinaigrette

STANDARD BOX LUNCH SIDES INCLUDE:  
kettle chips VGT GF VGN, couscous salad VGT & cookie VGT

SUBSTITUTES:  
substitutions can be made for allergies or dietary restrictions, and/or substitute any of the following when it applies to your entire order:

• potato salad VGT GF
• fruit salad GF VGN
• whole fruit GF VGN
• cookie GF
<table>
<thead>
<tr>
<th>CLASSIC SALADS</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>$10.95 pp</td>
<td>add chicken $2.95 pp</td>
</tr>
<tr>
<td>TOASTED ALMOND &amp; ROASTED GRAPE SALAD</td>
<td>VGT GF VGNI</td>
</tr>
<tr>
<td>field greens, toasted almonds, roasted grapes, balsamic vinaigrette</td>
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<tr>
<td>APPLE &amp; QUESO FRESCO SALAD</td>
<td>VGT GF</td>
</tr>
<tr>
<td>crisp leaf lettuce, apples, queso fresco, marcona almonds, champagne vinaigrette</td>
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<tr>
<td>CITRUS &amp; TOASTED WALNUT SALAD</td>
<td>VGT GF VGN</td>
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<tr>
<td>spring mixed greens, oranges, grapefruit, pineapple, candied walnuts, raspberry-poppyseed dressing</td>
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<tr>
<td>CHOPPED SALAD</td>
<td>GF</td>
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<tr>
<td>lettuce, tomatoes, bacon, scallion, bleu cheese, red wine vinaigrette</td>
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</tr>
<tr>
<td>GREEK SALAD</td>
<td>VGT GF</td>
</tr>
<tr>
<td>romaine lettuce, cucumber, red onion, feta, kalamata olives, red wine oregano vinaigrette</td>
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<tr>
<td>CAESAR SALAD</td>
<td></td>
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<tr>
<td>romaine lettuce, cherry tomatoes, parmesan, croutons, caesar dressing</td>
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<tr>
<td>HOUSE SALAD</td>
<td>VGT</td>
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<tr>
<td>romaine &amp; iceberg lettuces, tomato, cucumbers, carrot, croutons, italian vinaigrette</td>
<td></td>
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<tr>
<td>SANTA FE SALAD</td>
<td>VGT</td>
</tr>
<tr>
<td>romaine lettuce, corn, black beans, cheese, tortilla strips, tomatoes, mixed greens, spicy peanut-cilantro vinaigrette</td>
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</tr>
<tr>
<td>GRILLED PEAR &amp; PISTACHIO SALAD</td>
<td>VGT GF VGNI</td>
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<tr>
<td>bibb lettuce, radicchio, pistachio vinaigrette</td>
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<tr>
<th>BOXED LUNCHES</th>
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<tbody>
<tr>
<td>minimum order 10 people and minimum of each sandwich/wrap/salad box type per order.</td>
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<tr>
<td>*exceptions will be made for dietary restrictions.</td>
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<table>
<thead>
<tr>
<th>GOURMET SALADS</th>
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<tbody>
<tr>
<td>$15.95 pp</td>
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<tr>
<td>CRISPY AMISH CHICKEN BREAST SALAD</td>
<td>GF</td>
</tr>
<tr>
<td>crispy chicken, arugula, napa cabbage, roasted apple, toasted walnuts, sherry vinaigrette</td>
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<tr>
<td>FENNEL PORK TENDERLOIN SALAD</td>
<td>GF</td>
</tr>
<tr>
<td>pork tenderloin, champagne poached pear, roasted grapes, leaf lettuce, apple cider vinaigrette</td>
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<tr>
<td>FARRO &amp; QUINOA SALAD</td>
<td>VGT VGN</td>
</tr>
<tr>
<td>farro, quinoa, grilled broccoli steaks, lettuce, tomato conserva, almonds, champagne vinaigrette</td>
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</tr>
<tr>
<td>MEDITERRANEAN SPICED TOFU &amp; ROASTED VEGETABLES SALAD</td>
<td>VGT VGN</td>
</tr>
<tr>
<td>tofu, artichoke, portobello mushroom, lettuce, alfalfa sprouts, saffron aioli, dried fruit relish, mint tabbouleh, grilled flatbread</td>
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<tr>
<td>BEEF “NICOISE” SALAD</td>
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<tr>
<td>marinated sirloin, hard poached egg, artichoke, roasted truffle haricot verts, mixed greens, israeli couscous, tomato, baby mozzarella salad</td>
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<tr>
<td>HERB MUSTARD RUBBED SALMON SALAD</td>
<td>GF</td>
</tr>
<tr>
<td>salmon, lettuce, spicy almonds, goat cheese, green goddess dressing</td>
<td></td>
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<tr>
<td>GRILLED PRAWN SALAD</td>
<td>GF</td>
</tr>
<tr>
<td>grilled prawns, toasted marcona almonds, ricotta salata, white endives, baby romaine, citrus vinaigrette</td>
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</tbody>
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STANDARD SALAD BOX LUNCH SIDES INCLUDE:
herb ciabatta roll VGT, couscous salad VGT & cookie VGT

SUBSTITUTES:
substitutions can be made for allergies or dietary restrictions, and/or substitute any of the following when it applies to your entire order:
- potato salad VGT GF
- fruit salad GF VGN
- whole fruit GF VGN
- cookie GF
**FOR STARTERS**

*minimum order 10 people*

**GROUP TREATS**

*sm serves 10-15    lg serves 16-20*

- **VEGETABLE CRUDITÉ VGT GF** $40.00 sm $65.00 lg
  seasonal vegetables, caramelized onion & garlic dip

- **FRESH FRUIT PLATTER VGT GF VGN** $45.00 sm $70.00 lg
  seasonal fruit

- **CHEESE BOARD VGT** $55.00 sm $75.00 lg
  baby swiss, sharp cheddar & pepper jack cheese, artisanal bread, dried fruit, candied walnuts

- **A TRIO OF HOMEMADE DIPS VGT** $55.00 sm $110.00 lg
  marsala roasted vegetable dip, spinach ricotta dip, slow braised roasted garlic cannellini bean dip, sliced baguette, assorted flatbreads

- **HOUSE MADE CHIPS VGT GF** $45.00 sm $90.00 lg
  smoked sea salt or garlic truffle parmesan

- **CHARCUTERIE SPREAD** $75.00 sm $140.00 lg
  cappicola, mortadella, prosciutto di parma, kalamata olives, globe artichoke barigoule, artisanal bread

- **GUACAMOLE VGT GF** $30.00 sm $50.00 lg
  guacamole, chips & salsa

- **CHEESE BOARD VGT** $55.00 sm $75.00 lg
  baby swiss, sharp cheddar & pepper jack cheese, artisanal bread, dried fruit, candied walnuts

- **HUMMUS VGT** $30.00 sm $50.00 lg
  hummus, preserved lemon, fresh pita

- **HOUSE MADE CHIPS VGT GF** $45.00 sm $90.00 lg
  smoked sea salt or garlic truffle parmesan

- **GUACAMOLE VGT GF** $30.00 sm $50.00 lg
  guacamole, chips & salsa

- **CHEESE BOARD VGT** $55.00 sm $75.00 lg
  baby swiss, sharp cheddar & pepper jack cheese, artisanal bread, dried fruit, candied walnuts

- **HUMMUS VGT** $30.00 sm $50.00 lg
  hummus, preserved lemon, fresh pita

**FAN FAVORITES**

- **BUILD YOUR OWN SLIDER BAR** $45.00 dz
  hand formed angus beef burgers or roasted garlic turkey burgers on mini pretzel or slider buns
  american cheese, aged white cheddar, caramelized onions, oven-dried roma tomatoes, bibb lettuce, butter pickle slices, hickory bacon, cilantro-chipotle bbq sauce, smoked tomato “ketchup”, whole grain mustard aioli

- **NACHO BAR GF** $50.00 serves 12
  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

- **WING “FLIGHT”** $90.00 serves 12
  “un-breaded” chicken wings
  traditional buttery buffalo sauce, sweet & spicy “seoul” sauce, bourbon honey-dijon bbq sauce
  celery sticks, buttermilk ranch dip
FOR STARTERS

-COLD HORS D’OEUVRES-

SHRIMP SHUMAI
$3.00 ea
passion fruit dipping sauce

LIME CHILI RUBBED BEEF GF
$3.00 ea
guacamole

CHILLED ANTIPASTI SKEWER GF
$3.00 ea
chicken sausage, marinated artichoke, basil ovalini, oven-dried tomato

FRIED VEGETABLE SPRING ROLL VGT
$3.00 ea
passion fruit dipping sauce

SRIRACHA CHICKEN SKEWER GF
$3.00 ea

SWEET CHILI & PINEAPPLE PORK SKEWER GF
$3.00 ea

TOASTED COCONUT SKEWERS VGT GF
$3.00 ea

CHILLED SALT & SPICY BEEF SKEWER
$3.00 ea

FRUIT SKEWERS VGT GF VGN
$3.00 ea
pineapple, honeydew, cantaloupe, strawberry

LAMB SHAWARMA
$3.00 ea
pita, feta, cucumber

MASCARPONE TARTLET VGT
$3.00 ea
port poached bartlett pear

HOISIN GRILLED SHRIMP
$2.50 ea
citrus marinade

MUSHROOM QUINOA CRISP GF
$2.50 ea
lime vinaigrette, chives

BUTTERNUT SQUASH SKEWER VGT GF
$2.00 ea
parmesan pistou sauce

CHICKPEA MEATBALL VGT
$2.00 ea
scallion, tahini sauce

TURMERIC POTATO VGT GF
$1.50 ea
potato, basil mousseline, shaved red pepper

CUCUMBER RICE NOODLE SPRING ROLLS VGT GF VGN
$1.50 ea
julienne vegetables, thai herbs, carrot dipping sauce

VIETNAMESE MEATBALLS
$2.50 ea
pork & beef, serrano chile, kaffir lime aioli, soy, peanuts

-HOT HORS D’OEUVRES-

PETITE PAN FRIED MARYLAND CRAB CAKES
$3.00 ea
spicy aioli

GRILLED LEMONGRASS CHICKEN SKEWER GF
$3.00 ea
marcona almonds

BACON WRAPPED DATES GF
$2.50 ea
horseradish cream, chive

BRAISED BEEF SHORT RIB “BEIGNET”
$2.50 ea
wild mushrooms, parmigiano reggiano & basil, served with basil parmesan aioli

COCONUT BATTERED SHRIMP
$2.50 ea

CRISPY CHICKEN TAQUITOS
$2.50 ea
mini tortilla, chicken, salsa verde

RISOTTO & FARRO GRAIN “ARANCINI” VGT
$2.25 ea

ASIAN DUCK CROQUE MONSIEUR
$2.00 ea

NUESKE BACON & BRIE QUICHE
$2.00 ea

BEEF SHEPHERD’S PIE
$2.00 ea
petite herb pastry crust

SMOKED CHICKEN STRUDEL
$2.00 ea
dijon mustard

BRAISED PORK QUESADILLAS
$2.00 ea
tomato salsa

CHICKEN POTSTICKER
$2.00 ea
ponzu glaze

ANGUS BEEF MEATBALLS
$1.50 ea
Maker’s Mark™, brown sugar bbq glaze

MOROCCAN CHICKEN SKEWERS GF
$1.50 ea
ginger coconut creme

MUSHROOM BOUCHEE VGT
$1.50 ea
melted gruyere cheese, chives
COMPOSED BUFFETS

minimum order 10 people. if changes are made, pricing will vary.
all composed buffets will be $17.95 per person

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 VGT VGN
rice, chiles, paprika, corn, fresh cilantro

BLACK BEAN SOFRITO *hot VGT VGN
black beans slow cooked with onions, green peppers, cumin

MEDITERRANEAN

GREEK SALAD VGT GF
romaine lettuce, cucumber, red onion, feta, kalamata olives, red wine oregano vinaigrette

GRILLED YOGURT-SESAME MARINATED CHICKEN *hot GF
chicken, preserved lemon, mediterranean dried apricot & olive relish

WHOLE WHEAT COUSCOUS *hot VGT
couscous, balsamic scented vegetable broth, caramelized yellow squash, cherry tomato, basil, mint

THYME ROASTED CHICKEN

MESCLUN GREEN SALAD VGT
mesclun greens, herbs de provence roasted vegetables, creamy chevre, baguette croutons, dijon mustard dressing

ROASTED CHICKEN BREAST *hot GF
chicken, roasted fingerling potatoes, caramelized shallots, thyme au jus

WHOLE WHEAT CREPES FLORENTINE *hot VGT
crepes, sautéed baby spinach, gruyere cheese crème

LITTLE ITALY

VEGETABLE CAPRESE SALAD VGT
roasted & grilled vegetables, hearts of palm, ciabatta croutons, tomato & fresh mozzarella, italian vinaigrette

CHICKEN ABRUZZI *hot GF
pan seared chicken breast, sun-ripened tomato sauce, garlic, fresh basil, fresh rosemary

RIGATONI CACCIATORE *hot VGT
rigatoni pasta, sweet peppers & mushrooms, oregano & zesty tomato sauce, parmesan cheese

ASIAN WOK

MANDARIN SALAD VGT VGN
shredded napa cabbage & romaine lettuce, red pepper, water chestnuts & orange segments, toasted sliced almonds, sesame vinaigrette

SZECHWAN BEEF STIR FRY *hot
szechwan marinated beef, red pepper, bean sprouts, baby corn, fresh ginger & garlic, steamed white rice

ASIAN VEGETABLE AND NOODLE SALAD VGT
glass noodles, crisp julienne vegetables, toasted sesame rice wine vinaigrette

cuisines with a cultural perspective
COMPOSED BUFFETS

minimum order 10 people. if changes are made, pricing will vary.
all composed buffets will be $17.95 per person

ALL AMERICAN BBQ
MOZZARELLA & TOMATO SALAD WITH BASIL VGT GF
grape tomatoes, mozzarella, mixed greens, olive oil, fresh basil
BBQ SMOKED BEEF BRISKET *hot GF
brisket, sweet & spicy bbq sauce
OLD FASHIONED MACARONI & CHEESE *hot VGT
elbow macaroni, rich cheddar cheese sauce, bread crumb topping
CORN MUFFINS *hot VGT
corn muffins, honey butter

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 VGT
tater tots, grated parmesan, parsley
HOUSE SALAD VGT
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

HOT DOGS BAR
HOUSE SALAD VGT
romaine & iceberg lettuces, tomato, cucumbers, carrot, croutons,
italian vinaigrette
CHICAGO’S FAMOUS STEAMED HOT DOG *hot
mustard, onion, relish, pickles, sport peppers, celery salt, ketchup
HOME-FRIED POTATO CHIPS VGT GF VGN
garlic black truffle seasoned chips

FRIED CHICKEN BAR
SOUTHERN STYLE BUTTERMILK
TWICE DIPPED FRIED CHICKEN *hot
THREE CHEESE BACON MAC *hot
macaroni, gruyere, parmesan, white cheddar
ROASTED JALAPEÑO CORN BREAD MUFFINS VGT
corn muffins, spicy jalapeño, aged cheddar

ITALIAN BEEF
CHOPPED SALAD GF
tomatoes, bacon, scallion, bleu cheese, red wine vinaigrette
BUILD YOUR OWN ITALIAN BEEF *hot
beef, soft hoagie roll, sweet peppers, hot giardiniera, ketchup
STEAK CUT FRIES *hot VGT GF VGN
sea salt, pepper

BAKED ZITI BAR
BAKED ZITI *hot VGT
ziti, zesty marinara sauce, mozzarella cheese, ricotta cheese
ITALIAN SAUSAGE *hot add $2.95 pp
upon request
CAESAR SALAD
crisp romaine, cherry tomatoes, parmesan, crunchy croutons
classic caesar dressing
GARLIC BREAD
CREATE YOUR OWN BUFFET

minimum order 10 people
choose one salad or soup, one side and one entree for $17.95 pp

CRISP & REFRESHING SALADS

$3.95 pp  add chicken $2.95 pp

GRILLED PEAR & PISTACHIO SALAD  VGT  GF  VGN
locally farmed bibb lettuce, radicchio, pistachio vinaigrette

TOASTED ALMOND &
ROASTED GRAPE SALAD  VGT  GF  VGN
field greens, toasted almonds, roasted grapes, balsamic vinaigrette

APPLE & QUESO FRESCO SALAD  VGT  GF
crisp leaf lettuce, apples, queso fresco, marcona almonds, champagne vinaigrette

CITRUS & TOASTED WALNUT SALAD  VGT  GF  VGN
spring mixed greens, oranges, grapefruit, pineapple, candied walnuts, raspberry-poppyseed dressing

CHOPPED SALAD  GF
lettuce, tomatoes, bacon, scallion, bleu cheese, red wine vinaigrette

SANTA FE SALAD  VGT
romaine lettuce, corn, black beans, cheese, tortilla strips, tomatoes, mixed greens, spicy peanut-cilantro vinaigrette

GREEK SALAD  VGT  GF
romaine lettuce, cucumber, red onion, feta, kalamata olives, red wine oregano vinaigrette

GRILLED VEGETABLE SALAD  VGT
lettuce, seasonal squashes, mushrooms, red peppers, romaine lettuce hearts, fried onions, basil vinaigrette

CAESAR SALAD
romaine lettuce, cherry tomatoes, parmesan, croutons, caesar dressing

HOUSE SALAD  VGT
romaine & iceberg lettuces, tomato, cucumbers, carrot, croutons, italian vinaigrette

BABY SPINACH SALAD  VGT
spinach, granny smith apple chutney, bourbon roasted cranberries, brie, candied pecans, champagne vinaigrette

sophisticated with
a side of adventure

SOUPS UP!

$3.95 pp

CREAMY TOMATO BISQUE  VGT  GF
CLASSIC CHICKEN NOODLE SOUP
chicken breast, egg noodles, carrots, celery, onion
SMOKED BRISKET CHILI
black beans, chipotle, hint of coffee
CREATE YOUR OWN BUFFET

minimum order 10 people
choose one salad or soup, one side and one entree for $17.95 pp

á la carte entrees $10.95 pp
add bread for $2.75 pp

BEEF ENTREES

CHIMICHURRI RUBBED FLANK STEAK GF
medium rare steak, thinly sliced steak, chimichurri rub, mesclun greens

BASIL DRESSED FLANK STEAK GF
medium rare steak, raspberry onions, horseradish sauce, mesclun greens

BRAISED BONELESS SHORT RIBS *hot GF
short ribs, orange marmalade glaze

POULTRY ENTREES

APPLE CIDER BRINED TURKEY BREAST *hot GF
turkey, cranberry jus

GRILLED LIME CHICKEN BREAST *hot GF
grilled chicken

BRAISED CHICKEN BREAST *hot GF
chicken, poblano peppers, pickled onions, diced tomatoes

LEMON & GARLIC
GRILLED CHICKEN WITH ARTICHOKE HEARTS *hot GF
chicken, olive oil roasted artichoke hearts, sliced garlic, sliced italian tomatoes, torn oregano

BALSAMIC GLAZED CHICKEN ROULADE *hot GF
chicken breast, herbs, ricotta cheese

ROASTED CHICKEN WITH HERB-VEGETABLE FRICASSEE *hot GF
chicken, citrus scented chicken jus

FRESHLY BAKED BREADS

served with packets of butter

RUSTIC ITALIAN BREAD DISPLAY VGT
multigrain twist, mini herb ciabatta, straito baguette, everything flatbread, mini round tomato focaccia, and butter

PARKER HOUSE DINNER ROLLS VGT

SALTED TRUFFLE PAN BREAD VGT

CORNMEAL DUSTED CIABATTA VGT

FISH ENTREES

GRILLED LOCAL SALMON
salmon, spicy soy glaze, pineapple chutney

THYME MARINATED SALMON
salmon, roasted red peppers, citrus vinaigrette

LIME GRILLED SALMON GF
salmon, mango cucumber vinaigrette

GRILLED SUSTAINABLE COD GF
cod, macadamia nuts, pineapple

VEGETARIAN ENTREES

BASIL DRESSED TOFU VGT GF
tofu, raspberry onions, horseradish sauce

EGGPLANT PARMESAN *hot VGT
eggplant parmesan, fresh herbs, tomato sauce

SPINACH & RICOTTA RAVIOLI *hot VGT
ravioli, tomato basil marinara, grated grana padano cheese

GLUTEN FREE PENNE PRIMAVERA *hot VGT GF
penne, extra virgin olive oil, tomatoes, peas, broccoli, red onions, yellow & red peppers

QUATTRO FORMAGGI GNOCCHI *hot VGT
italian potato dumplings, four cheese sauce (parmesan, romano, gorgonzola, asiago)

CHAR-GRILLED TOFU VGT GF VGN
tofu, extra virgin olive oil vinaigrette
CREATE YOUR OWN BUFFET

minimum order 10 people
choose one salad or soup, one side and one entree for $17.95 pp
à la carte sides $3.95 pp

TAKING SIDES (COLD)

ISRAELI COUSCOUS VGT
couscous, sundried tomatoes, baby mozzarella cheese

TOASTED BARLEY VGT VGN
barley, asparagus, roasted pepper, cider vinaigrette

SWEET POTATO SALAD VGT GF
sweet potatoes, toasted pecans, scallions, honey mustard vinaigrette

POTATO SALAD VGT GF
potato, pommery mustard, lemon scented shallots, scallions

CAPRESE SALAD VGT GF
fresh mozzarella, basil, tomato

COLORFUL QUINOA SALAD VGT GF
quinoa, citrus-mint vinaigrette, blueberries, dried apricots, strawberry slivers, edamame, shaved almonds, garnished mint leaves

PASTA SALAD VGT
rotini pasta, red pepper, red onion, celery, parsley, cherry tomatoes, cucumbers, italian vinaigrette

BASIL GNOCCHI SALAD VGT
gnocchi, pine nuts, oven roasted grape tomatoes, fresh herbs

TAKING SIDES (HOT)

ROASTED CARROTS VGT GF
carrots, sea salt, butter

LEMON BASTED BROCCOLI VGT
broccoli, garlic, lemon butter

SEASONAL SQUASH VGT GF
squash, roasted onions, granny smith apples, spiced hazelnuts

GRILLED ASPARAGUS VGT GF
asparagus, olive oil, kosher salt, pepper

GREEN BEANS VGT GF VGN
corn, butter

CAULIFLOWER VGT GF
cauliflower, turmeric

SEASONAL HERB VEGETABLES VGT GF VGN

MASHED POTATOES VGT
potatoes, mascarpone cheese, thyme

CREAMY SCALLOPED POTATOES VGT GF
potatoes, aged white cheddar

OVEN ROASTED POTATOES VGT GF VGN
red roasted potato wedges, garlic, herbs

IDAHO POTATOES VGT GF VGN
potatoes, braised leeks, whole grain mustard, flat leaf parsley

SPICED SWEET POTATO WEDGES VGT GF
oven roasted sweet potatoes, cilantro garlic aioli

VESUVIUS FUSILLI VGT
fusilli, tomatoes, brown butter

STEAMED JASMINE RICE VGT GF VGN

WILD RICE PILAF VGT GF VGN
wild rice pilaf, succotash of squash, tomatoes

BASMATI RICE VGT GF VGN
basmati rice, poblano peppers, pickled onions, diced tomatoes

SAGE BREAD STUFFING VGT
SNACK ATTACK
minimum order 10 people

WARM SOFT PRETZEL BITES $35.00 serves 10
tossed in cinnamon sugar

WARM SOFT PRETZEL BITES $35.00 serves 10
cheese sauce & honey dipping sauce

BOWL OF GOURMET FLAVORED POPCORN VGT $5.00 ea
caramel corn, cheese or chocolate drizzled

RICE KRISPIE TREATS VGT $2.00 ea

“THE FLAPJACK” VGT $3.00 ea
house made trail mix bar

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“THE FLAPJACK” VGT $3.00 ea
house made trail mix bar

**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

MINI SANDWICHES served on your choice of ciabatta or pretzel roll

PINWHEELS served on your choice of tomato, spinach or gluten free tortilla

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

MINI SANDWICHES served on your choice of ciabatta or pretzel roll

PINWHEELS served on your choice of tomato, spinach or gluten free tortilla
### SWEETS & DRINKS

**minimum order 10 people**

#### SWEET TOOTH

<table>
<thead>
<tr>
<th></th>
<th>sm serves 10-15</th>
<th>lg serves 20-25</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ALL SWEET TOOTH DESSERTS ARE</strong></td>
<td><strong>VGT</strong></td>
<td><strong>VGT</strong></td>
</tr>
<tr>
<td><strong>COOKIE ASSORTMENT</strong></td>
<td>$30.00 sm</td>
<td>$45.00 lg</td>
</tr>
<tr>
<td>chocolate chip, oatmeal raisin, sugar, white chocolate macadamia nut</td>
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<td></td>
</tr>
<tr>
<td><strong>DESSERT BAR ASSORTMENT</strong></td>
<td>$30.00 sm</td>
<td>$45.00 lg</td>
</tr>
<tr>
<td>brownie, pecan bar, lemon bar, coconut chocolate macaroon bar</td>
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<td></td>
</tr>
<tr>
<td><strong>CUPCAKE ASSORTMENT</strong></td>
<td>$30.00 sm</td>
<td>$55.00 lg</td>
</tr>
<tr>
<td>red velvet, double chocolate, peanut butter, white chocolate pistachio</td>
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<td></td>
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<tr>
<td><strong>PETITE SWEET TRAY</strong></td>
<td>$40.00 sm</td>
<td>$65.00 lg</td>
</tr>
<tr>
<td>exotic fruit petit choux bun, millionaire tartlets, chocolate coconut rum cups GF, pistachio french macarons GF</td>
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<td></td>
</tr>
<tr>
<td><strong>MINI COOKIE ASSORTMENT</strong></td>
<td>$40.00 sm</td>
<td>$55.00 lg</td>
</tr>
<tr>
<td>chocolate chip, oatmeal raisin, sugar, white chocolate macadamia nut</td>
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<td></td>
</tr>
<tr>
<td><strong>MINI CUPCAKE ASSORTMENT</strong></td>
<td>$40.00 sm</td>
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<tr>
<td>red velvet, double chocolate, peanut butter, white chocolate pistachio</td>
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#### CHILLIN’ BEVVIES

<table>
<thead>
<tr>
<th></th>
<th>gallon serves 12-15</th>
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<tbody>
<tr>
<td><strong>BLACKBERRY CITRUS</strong></td>
<td>$30.00 gal</td>
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<tr>
<td>“SANGRIA” VGT GF VGN</td>
<td></td>
</tr>
<tr>
<td><strong>PASSIONFRUIT MANGO</strong></td>
<td>$30.00 gal</td>
</tr>
<tr>
<td><strong>ICED TEA VGT GF VGN</strong></td>
<td>$30.00 gal</td>
</tr>
<tr>
<td><strong>STRAWBERRY POMEGRANATE</strong></td>
<td>$30.00 gal</td>
</tr>
<tr>
<td><strong>LEMONADE VGT GF VGN</strong></td>
<td>$30.00 gal</td>
</tr>
<tr>
<td><strong>ICED TEA VGT GF VGN</strong></td>
<td>$22.00 gal</td>
</tr>
<tr>
<td><strong>LEMONADE VGT GF VGN</strong></td>
<td>$22.00 gal</td>
</tr>
<tr>
<td><strong>SODA</strong></td>
<td>$1.95 ea</td>
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<tr>
<td>coke, diet coke, sprite, diet sprite</td>
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<tr>
<td><strong>JUICE</strong></td>
<td>$1.75 ea</td>
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<tr>
<td>apple juice, orange juice, cranberry juice</td>
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</tr>
<tr>
<td><strong>BOTTLED WATER</strong></td>
<td>$1.75 ea</td>
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<tr>
<td><strong>SEASONAL “JUICE” BAR</strong></td>
<td>$6.00 pp</td>
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<tr>
<td>strawberry pomegranate lemonade, passionfruit mango iced tea, blackberry citrus “sangria” garnishes: cherries, lemons, butter cookies</td>
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#### HOT STUFF

<table>
<thead>
<tr>
<th></th>
<th>$18.00 sm</th>
<th>$45.00 lg</th>
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</thead>
<tbody>
<tr>
<td><strong>COFFEE VGT</strong></td>
<td>serves 10</td>
<td>serves 40</td>
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<tr>
<td>Organic Fair Trade Colectivo &amp; decaf coffee, sugar, cream, milk, sweeteners. served in an insulated box</td>
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<tr>
<td><strong>TEA VGT</strong></td>
<td>$16.00 sm</td>
<td>$40.00 lg</td>
</tr>
<tr>
<td>serves 10</td>
<td>serves 40</td>
<td>mighty leaf tea, sugar, cream, milk, lemon, sweeteners. served in an insulated box.</td>
</tr>
<tr>
<td><strong>HOT CHOCOLATE VGT GF</strong></td>
<td>$30.00 sm</td>
<td>$60.00 lg</td>
</tr>
<tr>
<td>seasonal</td>
<td>serves 10</td>
<td>serves 20</td>
</tr>
<tr>
<td><strong>HOT CIDER VGT GF VGN</strong></td>
<td>$30.00 sm</td>
<td>$60.00 lg</td>
</tr>
<tr>
<td>serves 10</td>
<td>serves 20</td>
<td>original hot chocolate, mexican hot chocolate, red velvet, buttermilk hot chocolate</td>
</tr>
<tr>
<td><strong>SEASONAL HOT CHOCOLATE BAR VGT</strong></td>
<td>$6.00 pp</td>
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<tr>
<td>toppings: whipped cream, chocolate shavings, colored sprinkles, crushed peppermint, marshmallow</td>
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