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# -DROP-OFF CATERING MENU-



**FOOD FOR THOUGHT**  
-DELIVERED-

[DELIVERED@FFTCHICAGO.COM](mailto:DELIVERED@FFTCHICAGO.COM)

312 572 7233

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[FOODFORTHOUGHTCHICAGO.COM/DELIVERED](http://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.

VGT = VEGETARIAN GF = GLUTEN FREE VGN = VEGAN

### 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](tel:312-572-7233) or email us at [delivered@fftchicago.com](mailto: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



*fresh, tasty and convenient*

## 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



# 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.

## CLASSIC SALADS

\$10.95 pp add chicken \$2.95 pp

### 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

### GREEK SALAD VGT GF

romaine lettuce, cucumber, red onion, feta, kalamata olives, red wine oregano vinaigrette

### CAESAR SALAD

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

### HOUSE SALAD VGT

romaine & iceberg lettuces, tomato, cucumbers, carrot, croutons, italian vinaigrette

### SANTA FE SALAD VGT

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

### GRILLED PEAR & PISTACHIO SALAD VGT GF VGN

bibb lettuce, radicchio, pistachio vinaigrette



## GOURMET SALADS

\$15.95 pp

### CRISPY AMISH CHICKEN BREAST SALAD GF

crispy chicken, arugula, napa cabbage, roasted apple, toasted walnuts, sherry vinaigrette

### FENNEL PORK TENDERLOIN SALAD GF

pork tenderloin, champagne poached pear, roasted grapes, leaf lettuce, apple cider vinaigrette

### FARRO & QUINOA SALAD VGT VGN

farro, quinoa, grilled broccoli steaks, lettuce, tomato conserva, almonds, champagne vinaigrette

### MEDITERRANEAN SPICED TOFU & ROASTED VEGETABLES SALAD VGT VGN

tofu, artichoke, portobello mushroom, lettuce, alfalfa sprouts, saffron aioli, dried fruit relish, mint tabbouleh, grilled flatbread

### BEEF "NICOISE" SALAD

marinated sirloin, hard poached egg, artichoke, roasted truffle haricot verts, mixed greens, israeli couscous, tomato, baby mozzarella salad

### HERB MUSTARD RUBBED SALMON SALAD GF

salmon, lettuce, spicy almonds, goat cheese, green goddess dressing

### GRILLED PRAWN SALAD GF

grilled prawns, toasted marcona almonds, ricotta salata, white endives, baby romaine, citrus vinaigrette

#### 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

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

**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

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

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

**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

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



## 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

**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

**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





# FOR STARTERS

minimum order 12 pieces per hors d'oeuvres

## - COLD HORS D'OEUVRES -

<b>SHRIMP SHUMAI</b> passion fruit dipping sauce	\$3.00 ea
<b>LIME CHILI RUBBED BEEF</b> GF guacamole	\$3.00 ea
<b>CHILLED ANTIPASTI SKEWER</b> GF chicken sausage, marinated artichoke, basil ovalini, oven-dried tomato	\$3.00 ea
<b>FRIED VEGETABLE SPRING ROLL</b> VGT passion fruit dipping sauce	\$3.00 ea
<b>SRIRACHA CHICKEN SKEWER</b> GF	\$3.00 ea
<b>SWEET CHILI &amp; PINEAPPLE PORK SKEWER</b> GF	\$3.00 ea
<b>TOASTED COCONUT SWEET POTATO SKEWERS</b> VGT GF	\$3.00 ea
<b>CHILLED SALT &amp; SPICY BEEF SKEWER</b>	\$3.00 ea
<b>FRUIT SKEWERS</b> VGT GF VGN pineapple, honeydew, cantaloupe, strawberry	\$3.00 ea
<b>LAMB SHAWARMA</b> pita, feta, cucumber	\$3.00 ea
<b>MASCARPONE TARTLET</b> VGT port poached bartlett pear	\$3.00 ea
<b>HOISIN GRILLED SHRIMP</b> citrus marinade	\$2.50 ea
<b>MUSHROOM QUINOA CRISP</b> GF lime vinaigrette, chives	\$2.50 ea
<b>BUTTERNUT SQUASH SKEWER</b> VGT GF parmesan pistou sauce	\$2.00 ea
<b>CHICKPEA MEATBALL</b> VGT scallion, tahini sauce	\$2.00 ea
<b>TURMERIC POTATO</b> VGT GF potato, basil mousseline, shaved red pepper	\$1.50 ea
<b>CUCUMBER RICE NOODLE SPRING ROLLS</b> VGT GF VGN julienne vegetables, thai herbs, carrot dipping sauce	\$1.50 ea
<b>VIETNAMESE MEATBALLS</b> pork & beef, serrano chile, kaffir lime aioli, soy, peanuts	\$2.50 ea

## - HOT HORS D'OEUVRES -

<b>PETITE PAN FRIED MARYLAND CRAB CAKES</b> spicy aioli	\$3.00 ea
<b>GRILLED LEMONGRASS CHICKEN SKEWER</b> GF	\$3.00 ea
<b>BACON WRAPPED DATES</b> GF marcona almonds	\$2.50 ea
<b>BRAISED BEEF SHORT RIB "BEIGNET"</b> horseradish cream, chive	\$2.50 ea
<b>COCONUT BATTERED SHRIMP</b> served with mango sauce	\$2.50 ea
<b>CRISPY CHICKEN TAQUITOS</b> mini tortilla, chicken, salsa verde	\$2.50 ea
<b>RISOTTO &amp; FARRO GRAIN "ARANCINI"</b> VGT wild mushrooms, parmigiano reggiano & basil, served with basil parmesan aioli	\$2.25 ea



<b>ASIAN DUCK CROQUE MONSIEUR</b>	\$2.00 ea
<b>NUESKE BACON &amp; BRIE QUICHE</b>	\$2.00 ea
<b>BEEF SHEPHERD'S PIE</b> petite herb pastry crust	\$2.00 ea
<b>SMOKED CHICKEN STRUDEL</b> dijon mustard	\$2.00 ea
<b>BRAISED PORK QUESADILLAS</b> tomato salsa	\$2.00 ea
<b>CHICKEN POTSTICKER</b> ponzu glaze	\$2.00 ea
<b>ANGUS BEEF MEATBALLS</b> Maker's Mark™, brown sugar bbq glaze	\$1.50 ea
<b>MOROCCAN CHICKEN SKEWERS</b> GF ginger coconut creme	\$1.50 ea
<b>MUSHROOM BOUCHEE</b> VGT melted gruyere cheese, chives	\$1.50 ea





# 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 GF VGN

rice, chiles, paprika, corn, fresh cilantro

### BLACK BEAN SOFRITO \*hot VGT GF 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-poppseed 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

## 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



*sophisticated with  
a side of adventure*





# 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 entrées \$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 \*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, striato 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

### SWEET CORN VGT GF

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

**RAW ENERGY TRAIL MIX** VGT GF VGN \$5.00 ea  
walnuts, pumpkin seeds, sunflower seeds, cinnamon, nutmeg,  
sea salt, dried apricots, dried cranberries, chocolate chips

**SPICY & SAVORY TRAIL MIX** VGT \$5.00 ea  
almonds, sunflower seeds, wasabi peas, sesame sticks, pretzels

**SWEET SENSATION TRAIL MIX** VGT \$5.00 ea  
m&m's, peanuts, pretzels, chocolate chips, raisins

**ASSORTED MIXED NUTS** VGT GF VGN \$6.00 ea

**ASSORTED WHOLE FRUIT** VGT GF VGN \$1.50 ea

**ASSORTED DIPPED PRETZELS** VGT \$1.50 ea

**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

sm serves 10-15 lg serves 20-25

ALL SWEET TOOTH DESSERTS ARE VGT

- COOKIE ASSORTMENT** \$30.00 sm \$45.00 lg  
chocolate chip, oatmeal raisin, sugar, white chocolate macadamia nut
- DESSERT BAR ASSORTMENT** \$30.00 sm \$45.00 lg  
brownie, pecan bar, lemon bar, coconut chocolate macaroon bar
- CUPCAKE ASSORTMENT** \$30.00 sm \$55.00 lg  
red velvet, double chocolate, peanut butter, white chocolate pistachio
- PETITE SWEET TRAY** \$40.00 sm \$65.00 lg  
exotic fruit petit choux bun  
millionaire tartlets  
chocolate coconut rum cups GF  
pistachio french macarons GF
- MINI COOKIE ASSORTMENT** \$40.00 sm \$55.00 lg  
chocolate chip, oatmeal raisin, sugar, white chocolate macadamia nut
- MINI CUPCAKE ASSORTMENT** \$40.00 sm \$65.00 lg  
red velvet, double chocolate, peanut butter, white chocolate pistachio



## CHILLIN' BEVVIES

gallon serves 12-15

- BLACKBERRY CITRUS "SANGRIA"** VGT GF VGN \$30.00 gal
- PASSIONFRUIT MANGO ICED TEA** VGT GF VGN \$30.00 gal
- STRAWBERRY POMEGRANATE LEMONADE** VGT GF VGN \$30.00 gal
- ICED TEA** VGT GF VGN \$22.00 gal
- LEMONADE** VGT GF VGN \$22.00 gal
- SODA** \$1.95 ea  
coke, diet coke, sprite, diet sprite
- JUICE** \$1.75 ea  
apple juice, orange juice, cranberry juice
- BOTTLED WATER** \$1.75 ea
- SEASONAL "JUICE" BAR** \$6.00 pp  
strawberry pomegranate lemonade, passionfruit mango iced tea, blackberry citrus "sangria".  
garnishes: cherries, lemons, butter cookies



## HOT STUFF

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

