



HOLIDAY MENU

BY FOOD FOR THOUGHT DELIVERED

312-572-7233 | DELIVERED@FFTCHICAGO.COM
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STARTERS

Cold Hors d'Oeuvres

SMALL SERVES 10 - 15 | LARGE SERVES 15 - 20

GRILLED & RAW VEGETABLE PLATTER | \$45.00 SM/\$75.00 LG

Fresh Seasoned Grilled and Raw Vegetables Served with Pumpkin Hummus VGN, GF, DF

CHILLED SHRIMP & CRAB DISPLAY | \$72.00 SM/\$144.00 LG

Jumbo Shrimp Cocktail and Jonah Crab Claws with Spicy Cocktail Sauce and Lemon GF, DF

MIDWESTERN CHEESE DISPLAY | \$78.00 SM/\$117.00 LG

A Collection of Award Winning Cheeses Supplied by Midwestern Farmers. Includes Smoked Gouda, Aged Sharp Cheddar, Amish Blue Cheese, Baby Swiss and Port Salut. Served with Crusty French Baguette, Dried Fruits and Candied Nuts VGT

Salad

AUTUMN BABY SPINACH SALAD | \$35.00 SM /\$65.00 LG

Organic Baby Spinach leaves with Granny Smith Apple Chutney, Bourbon Roasted Cranberries, wedges of Imported Brie Cheese and Candied Pecans served with a Champagne Vinaigrette VGT

STILTON CHEESE & PEAR SALAD | \$35.00 SM/\$65.00 LG

Mixed Greens, Stilton Cheese Crumbles, Bosc Pear, Garnished with Toasted Walnuts set atop Field Greens tossed with a Port Wine Vinaigrette VGT, GF

ENDIVE AND WINTER CHICORY SALAD | \$36.00 SM/\$67.00 LG

Peppered Pecorino Cheese, Candied Pecans, Crisp Asian Pear, Dried Currants, Maple Sherry Vinaigrette VGT

Hot Hors d'Oeuvres

PETITE PAN FRIED MARYLAND CRAB CAKES | \$36.00/DOZEN

Accompanied by a Celery Root Rémoulade

BOUCHÉE OF BRIE | \$24.00/DOZEN

Served with Vanilla and Plum Relish VGT

CHICKEN SKEWERS | \$36.00/DOZEN

with Coconut GF, DF

MINI MEATBALLS | \$33.00/DOZEN

Choose Two Types of Meatballs:

- Chipotle Tomatillo Pork GF
- Swedish
- Chimichurri Beef GF
- Picadillo Lamb GF, DF
- Grilled Vegetable & Quinoa VGT, DF
- Italian Turkey Meatball with Tomato Sauce GF

Soup

 SMALL SERVES 6 | LARGE SERVES 12

CREAM OF ROASTED BUTTERNUT SQUASH | \$30.00 SM/\$55.00 LG

Served with Crème Fraiche and Saigon Cinnamon Croutons VGT

WILD MUSHROOM BISQUE | \$24.00 SM/\$44.00 LG

Late Harvest Wild Woodland Mushrooms Blended with Thyme and Palomino Sherry VGT

MAIN COURSE

SMALL SERVES 6 | LARGE SERVES 12

Entrees

ORANGE ZEST & ROSEMARY ROASTED BONELESS TURKEY BREAST | \$65.00

Moist and tender 5 lb. Oven Roasted Turkey Breast accompanied by a Pan Roasted Shallot Gravy

***Serves 12-14**

THYME MAPLE GLAZED TURKEY | \$135.00

Perfectly Roasted Golden Brown Whole 14 lb. Turkey accompanied by a Pan Roasted Shallot Gravy

***Serves 14-18 - *Limited quantity available**

CLOVE STUDED WOOD SMOKED BONE-IN HAM | \$110.00

Ready to Slice 10 lb. Ham accompanied by Organic Michigan Dried Cherry Compote, Oregano and Grain Mustard ***Serves 14-18** GF, DF

ROASTED BABY LAMB CHOPS | \$72.00 SM/\$144.00 LG

Served with a Dried Cherry Chutney

***3 Bones/Person** GF, DF

SAVORY BRAISED BEEF BRISKET WITH TOASTED ONION CONFIT | \$72.00 SM/\$144.00 LG

Slow Braised in Traditional Spices and Onion Jus, Served with Crispy Onion Straws DF

ROASTED CHICKEN WITH HERB FRICASSEE \$65.00 SM/\$132.00 LG

Chicken, Citrus Jus GF

Pasta

PUMPKIN & RICOTTA RAVIOLI | \$68.00 SM/\$125.00 LG

Toasted Pumpkin Seeds and Fresh Sage VGT

HANDMADE MUSHROOM GNOCCHI MADEIRA AND THYME VELOUTE | \$60.00 SM/\$110.00 LG

Garnished with Pine Nuts, Roma Tomatoes and Shaved Padano Parmesan Shards VGT

BRAISED BEEF RAVIOLI | \$78.00 SM/\$152.00 LG

Red Wine, Smoked Tomato Sauce, Pecorino

Bread

PARKER HOUSE DINNER ROLLS | \$20.00

Served with Melted Garlic Butter, Shredded Parmesan & Chopped Parsley VGT

***Serves 12**

SALTED TRUFFLE PAN BREAD | \$30.00

Parmesan and Parsley Butter Crust VGT

***Serves 12**

SWEET WALNUT AND SALTED CARAMEL BREAD | \$24.00

Currants and Coarse Sea Salt VGT

***Serves 12**

SIDES & VEGETABLES

SMALL SERVES 6 | LARGE SERVES 12

Sides

RUSTIC BREAD & CHESTNUT STUFFING

\$18.00 SM/\$33.00 LG VGT

Herbed Croutons with Roasted Chestnuts Seasoned with Fresh Thyme, Garlic and Sweet Vidalia Onions

SAUSAGE STUFFING | \$18.00 SM/\$33.00 LG

Cornbread Stuffing with Sage & Pork Sausage, Onions & Thyme

CORN CASSEROLE | \$18.00 SM/\$33.00 LG

with Poblano Peppers and White Beans VGT

ROASTED PARSNIP AND YUKON MASHED POTATOES

\$24.00 SM/\$46.00 LG

Buttery Yukon Gold Potatoes Mixed with Roasted Parsnip Puree, Sweet Cream Butter and Buttermilk VGT, GF

PAN ROASTED SHALLOT GRAVY | \$12.00

*1 Quart

CANDIED SWEET POTATOES | \$26.00 SM/\$50.00 LG

Roasted Sweet Potatoes Mashed with Brown Sugar, Maple Syrup VGT, GF

WISCONSIN CRANBERRY CHUTNEY | \$18.00 SM/\$34.00 LG

Stonelake Cranberries Stewed with Orange Saigon Cinnamon and Cloves VGN, GF, DF

Vegetables

BLUE LAKE GREEN BEAN CASSEROLE | \$28.00 SM/\$56.00 LG

Wild Mushroom Velouté, Pearl Onion, Crispy Fried Onions VGT

AUTUMN HARVEST VEGETABLE GRATIN | \$30.00 SM/\$60.00 LG

Late Season Vegetable Gratin with Rosemary Sweet Butter and Crumbled Cornbread, Baked to a Golden Brown VGT

TENDER SWEET CARROTS | \$25.00 SM/\$48.00 LG

Glazed with Brown Sugar, Butter and a Hint of Ginger VGT, GF

LEMON BASTED BROCCOLI | \$30.00 SM/\$60.00 LG

Tender Broccoli Steamed with Poached Garlic, Finished with Lemon Butter VGT, GF

OVEN ROASTED BRUSSELS SPROUTS WITH CARAMELIZED ONIONS | \$32.50 SM/\$65.00 LG

Finished with Chopped Parsley and Smoked Almonds VGN, GF, DF

COLORFUL BEETS SALAD | \$32.00 SM/\$65.00 LG

With Tangerine & Whole Grain Mustard Vinaigrette and Spiced Hazelnuts VGN, GF, DF

DESSERTS

72 HOUR ADVANCED NOTICE REQUIRED FOR ALL DESSERTS

PEPPERMINT BARK | \$12.00 SM/\$24.00 LG

*Small Serves 6, Large Serves 12 VGN, GF, NF

PUMPKIN PIE | \$24.00

9" pie served with Clove Spiced Creme Fraiche and Frangelico Caramel *Serves 8 NF

PECAN PIE | \$27.00

9" pie *Serves 8

CRISP APPLE & STONELAKE CRANBERRY PIE | \$24.00

9" Pie with Honey and Oatmeal Streusel Topping
*Serves 8 NF

HAZELNUT BUCHE DE NOEL | \$75.00

*Serves 10 VGT

FLOURLESS CHOCOLATE CAKE | \$65.00

9" Cake with Fresh Raspberries and Chocolate Shavings
*Serves 12 VGT, GF, NF

ASSORTED HAND ROLLED TRUFFLES | \$30.00

*Per dozen VGT

MINI EGGNOG CHEESECAKE | \$27.00

*Per dozen NF

Gingerbread Cupcakes with Orange Cream Cheese Icing \$32.00

*Per dozen VGT, NF

MINI RED VELVET CUPCAKES | \$32.00

*Per dozen VGT, NF

MINI CANDY CANE CUPCAKES | \$32.00

*Per dozen VGT, NF

COCONUT MACAROONS | \$18.00

*Per dozen VGT, GF, NF

ASSORTED HOLIDAY COOKIES | \$21.00 VGT

*Per dozen. Choose up to 3 types:

- Cinnamon Star
- Cranberry Pistachio Biscotti
- Gingerbread
- Minted Chocolate Crisps
- Coconut Macaroons

HOLIDAY DECORATED SUGAR COOKIE | \$48.00 VGT, NF

*Per dozen. Choose up to 3 types:

- Snowman
- Sleigh Q
- Star of David
- Mittens
- Santa's Hat
- Dreidel
- Snowflake
- Ornament
- Menorah

When Food Matters,



You Matter.