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!

VGT = VEGETARIAN   GF = GLUTEN FREE   VGN = VEGAN

FOOD FOR THOUGHT DELIVERED MENU

DELIVERED@FFTCHICAGO.COM
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, buttermilk 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 $3.00 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 $20.00 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 $32.00 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, butter, 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 eggplant, 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 VGT
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
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 VGT
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

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<th>Item</th>
<th>VGT</th>
<th>GF</th>
<th>VGN</th>
<th>sm</th>
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<td>FRESH FRUIT PLATTER</td>
<td>VGT</td>
<td>GF</td>
<td>VGN</td>
<td>$45.00</td>
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<td>seasonal fruit</td>
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<td>A TRIO OF HOMEMADE DIPS</td>
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<td>marsala roasted vegetable dip, spinach ricotta dip, slow braised roasted garlic cannellini bean dip, sliced baguette, assorted flatbreads</td>
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<td>smoked sea salt or garlic truffle parmesan</td>
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<td>guacamole, chips &amp; salsa</td>
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<td>HUMMUS</td>
<td>VGT</td>
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<td>hummus, preserved lemon, fresh pita</td>
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#### 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 butty buffalo sauce, sweet & spicy “seoul” sauce, bourbon honey-dijon bbq sauce
- Celery sticks, buttermilk ranch dip

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**FAN FAVORITES**

#### NACHO BAR

$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

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**FOOD FOR THOUGHT DELIVERED MENU**

**DELIVERED@FFTCHICAGO.COM**
FOR STARTERS
minimum order 10 people

-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
SWEET POTATO 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
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
LAMB SHAWWARMA $3.00 ea
pita, feta, cucumber

-HOT HORS D’OEUVRES-

PETITE PAN FRIED MARYLAND CRAB CAKES $3.00 ea
spicy aioli
GRILLED LEMONGRASS CHICKEN SKEWER GF $3.00 ea
BACON WRAPPED DATES GF $2.50 ea
marcona almonds
BRAISED BEEF SHORT RIB “BEIGNET” $2.50 ea
horseradish cream, chive
COCONUT BATTERED SHRIMP $2.50 ea
served with mango sauce
CRISPY CHICKEN TAQUITOS $2.50 ea
mini tortilla, chicken, salsa verde
VIETNAMESE MEATBALLS $2.50 ea
pork & beef, serrano chile, kaffir lime aioli, soy, peanuts

-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
RISOTTO & FARRO GRAIN “ARANCINI” VGT $2.00 ea
wild mushrooms, parmigiano reggiano & basil
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, 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
upon request
CAESAR SALAD VGT
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 VGT
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

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

à la carte entrees $10.95 pp

add bread for $2.75 pp

BEFORE those are delivered

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 ARTICHOKES *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

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 MAHI-Mahi GF
mahi-mahi, 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

QUATRO 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

FRESHLY BAKED BREADS

served with packets of butter

RUSTIC ITALIAN BREAD DISPLAY VGT
fennel raisin twist, olio ciabatta, multigrain sunflower baguette, sesame flatbread, mini round
tomato focaccia

PARKER HOUSE DINNER ROLLS VGT

SALTED TRUFFLE PAN BREAD VGT

CORNFMEAL DUSTED CIABATTA VGT
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, 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 $1.50 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

BOWL OF GOURMET FLAVORED POPCORN VGT

$5.00 ea
caramel corn, cheese or chocolate drizzled

RICE KRISPIE TREATS VGT

$1.50 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
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 $45.00 lg
red velvet, double chocolate, peanut butter,
white chocolate pistachio

PETITE SWEET TRAY $30.00 sm $45.00 lg
mango-passion tarts with coconut cream
cashew caramel turtles with sea salt GF
chocolate raspberry tartlet GF
lemon french macaroon 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 $55.00 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

LEMONADE VGT GF VGN $30.00 gal

ICED TEA VGT GF VGN $22.00 gal

LEMONADE VGT GF VGN $22.00 gal

SODA $1.75 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
Organic Fair Trade Colectivo & decaf coffee, sugar, cream, milk,
sweeteners. served in an insulated box
serves 10  serves 40

TEA VGT $16.00 sm $40.00 lg
mighty leaf tea, sugar, cream, milk, lemon, sweeteners. served
in an insulated box.
serves 10  serves 40

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
toppings: whipped cream, chocolate shavings, colored sprinkles,
 crushed peppermint, marshmallow