

foodforthought*delivered*

FRESH FOOD • CONVENIENT ORDERING • GOURMET OFFICE DINING

BREAKFAST

Breakfast

Continental Breakfast

An Assortment of Freshly Baked Muffins, Scones, Danishes and Cinnamon Rolls

\$35 small serves 10

\$65 large serves 16-20

Bagel Assortment

An Assortment of Freshly Baked "New York" Style Bagels with Plain and Chive Cream Cheese and Butter

\$25 small serves 12

\$50 large serves 24

Sliced Smoked Salmon

Served with Whipped Cream Cheese, Cucumbers, Tomato, Capers, Sour Cream and Lemon

\$13.95 per person (10 person minimum)

Yogurt Parfait Platter

Low-Fat Creamy Vanilla Yogurt Layered with Fresh Seasonal Berries and Topped with All Natural Granola

\$35 serves 10

Fruit Bowl

A Beautiful Selection of Seasonal Fresh Cut Fruit and Ripe Berries

\$40 small serves 10-15

\$65 large serves 16-20

Breakfast A La Carte

Freshly Baked Croissants

Served with Whipped Raspberry-Honey Butter

\$28/dozen

An Assortment of Freshly Baked Muffins

Including Carrot-Cinnamon, Raisin-Whole Bran, Cranberry Citrus, Fresh Blueberry, Lemon Poppyseed, and Banana Walnut

\$20/dozen

An Assortment of Freshly Baked Scones

Including Blueberry, Chocolate Chip, Butterscotch, Cinnamon-Pecan, and Raspberry Lemon

\$24/dozen

Hot Breakfast ~ 48 hours notice

All American Hot Breakfast Buffet

- Buttermilk Scrambled Eggs
 - Roasted Potato Hash Browns with Onions
 - Maple Glazed Bacon or Sweet Pork Sausage Links
- \$7.95** per person (10 person minimum)

French Toast Casserole Buffet

- French Toast Casserole Served with Butter, Maple Syrup and Fresh Fruit Compote
 - Crisp Maple Glazed Bacon or Sweet Pork Sausage Links
 - Assortment of Season's Freshest Fruits
- \$12.95** per person (10 person minimum)

Frittata Breakfast Buffet

- Asparagus, Tomato, and Spinach Frittata with All Natural Eggs and Asiago Cheese
 - All-Natural Turkey Fennel Sausage
 - Roasted Breakfast Potatoes
 - Garnished with Genovese Salsa and Fresh Basil
 - Assortment of Season's Freshest Fruits
 - Pane Uva Italian Raisin Breakfast Bread with Whipped Cinnamon Butter
- \$13.95** per person (10 person minimum)

Hot Breakfast A La Carte ~ 48 hours notice

Savory Quiche

Baked with Raisin River Bacon, Gruyere Cheese and Caramelized Onions

\$26 serves 8

Roasted Vegetable Quiche

Baked with Roasted Zucchini, Tomatoes, Bell Peppers, Baby Spinach and Parmesan Reggiano Cheese

\$26 serves 8

Corned Beef Hash

Home-cured Corned Beef Hash Patties (3 oz. each) with New Potato, Roasted Shallot and Sweet Red Peppers

\$20 serves 6

Maple Glazed Bacon

\$13.50/dozen

Sweet Pork Sausage Links

\$12.50/dozen

All Natural Turkey Fennel Sausage

\$12.50/dozen

Sandwich Platters & Boxes

Sandwich Buffet Platter

Choose up to four of our sandwiches (see sandwich choices at right). Your choice of our sandwiches and wraps beautifully displayed on a disposable platter served with individual bags of potato chips.

\$65 small serves 8 - 10

\$95 medium serves 11 - 15

\$120 large serves 16 - 20

Sandwich Deli Platter

Allow your guests to create their own specialty sandwich.

Ingredients Include:

Thinly Sliced Honey Roasted Turkey, Smoked Black Forest Ham, Roast Beef and Cranberry Chicken Salad, White Cheddar and Baby Swiss Cheeses, Lettuce, Vine Ripened Tomato, Red Onion, Pickles, Mayonnaise and Dijon Mustard, Soft Pretzel Rolls, Country Rolls, Italian Ciabatta, and Onion Kaiser Rolls

Served with Individual Bags of Chips

\$11.50 per person

Lunch Box

On the run? Sandwich Lunch Box includes Pasta Salad, Fruit Salad and a Fresh Baked Sweet

\$9.95 per box



Sandwiches

11-Grain Wheat Bread Available as an Alternative to Breads Listed

Nan's Ham Sandwich

Pinewood Smoked Black Forest Ham with a Semi-Soft Whole Milk Baby Swiss Cheese, Grainy Dijon Mustard Dressing, Whole Leaf Crisp Green Lettuce and Vine Ripened Tomato on a Bavarian Pretzel Roll

Turkey Fresco

Shaved Honey Roasted Turkey Breast Piled High With an Aged Creamy White Cheddar, Whole Leaf Crisp Green Lettuce, Vine-Ripened Tomato and a Basil & Tarragon Infused Aioli on a Fresh Golden Artisan "Windy City" Roll

Southern Onion Roast Beef

Tender Roast Beef served in a Roasted Onion Roll with Whole Leaf Crisp Green Lettuce, Vine Ripened Tomato and Dressed with our Signature Horseradish, Cracked Black Pepper and Caramelized Sweet Onion Aioli

"Windy City" Chicken Salad

Our Famous Chicken Salad Sandwich Featuring White Pepper Poached Diced Chicken Breast with Dried Craisins, Granny Smith Apple, Caramelized Sweet Red Onion and a Splash of Fresh Squeezed Lemon Juice on a Fresh Golden Artisan "Windy City" Roll

The 9 Harbor Tuna

Our Mayo-Less Albacore Tuna Sandwich Featuring Sweet Red & Yellow Peppers, Celery, Scallions and Cilantro in our Signature Toasted Cumin Lime Vinaigrette on a Bakery Fresh Ciabatta

Kicked-Up Chicken Caesar Wrap

Grilled Chicken Breast with Crisp Romaine Lettuce, Seasoned Golden Croutons Wrapped in a Tomato Tortilla with "Kicked Up" Red Chipotle Pepper Caesar Dressing.

Greek Steak Caesar Wrap

Grilled Steak with Romaine Lettuce, Grilled Flatbread, Tomato, Cucumber and Lemon and Herb Dressing in a Tomato Tortilla

Hummus & Veggie Wrap

Spiced Hummus Compliments Balsamic and Herb Marinated Grilled Vegetables and Crisp Romaine Lettuce Wrapped in a Spinach Tortilla

Vine-Ripened Tomato and Fresh Mozzarella Ciabatta

With Roasted Peppers, Watercress, and Black Olive Tapenade

Roasted Beet and Brie Cheese Country Roll

With Stone Fruit Compote, Arugula, and Balsamic Mayo

SALADS • SOUPS

A selection of classic and signature salads. Each salad features only the freshest of ingredients.

Classic Salad Selections

Choose from one of our classic salad selections below

\$30 small serves 8 - 12

\$45 large serves 16 - 20

Add Grilled Chicken:

\$10 small

\$18 large

House Salad

Blend of Crisp Romaine and Iceberg, Ripe Roma Tomatoes, Cucumbers, Carrots and Croutons with an Italian Vinaigrette

Caesar Salad

Romaine, Cherry Tomatoes, Aged Parmesan Cheese and Crisp Croutons with a Classic Caesar Dressing

Pasta Salad

Rotini Pasta with Red Pepper, Celery, Parsley, Cherry Tomatoes, Red Onion and Cucumbers Tossed in an Italian Vinaigrette

Salad Lunch Box

All of our Classic and Signature Salads are available as a Boxed Lunch. Each Salad Lunch Box comes with a Fresh Roll and a Homemade Sweet

\$9.95 per box

Add Grilled Chicken

\$1.95

Signature Salad Selections

Choose from one of our signature salad selections below

\$40 small serves 8 - 12

\$55 large serves 16 - 20

Add Grilled Chicken:

\$10 small

\$18 large

Chopped Salad

Chopped Crisp Greens, Tomatoes, Hickory Smoked Bacon, Grilled Corn, Scallions, Pasta, and Bleu Cheese Crumbles with a Red Wine Vinaigrette

Mandarin Salad

Shredded Napa and Romaine Lettuce with Red Pepper, Water Chestnuts, Almonds, Crispy Wontons, Orange Segments with a Sesame-Ginger Vinaigrette

Greek Country Salad

Romaine and Bibb Lettuce with Cucumbers, Sweet Peppers, Red Onions, Feta Cheese, Kalamata Olives, Gigante Beans, and Grilled Pita Bread Croutons; Served with an Oregano-Red Wine Vinaigrette

Vegetable Caprese Salad

A Blend of Grilled Zucchini, Yellow Squash, Eggplant, Crimini Mushrooms, Red Peppers, Hearts of Palm, Ciabatta Croutons, Tomato, and Mozzarella Over a Bed of Romaine Lettuce and Served with a Basil Infused Italian-Style Vinaigrette

Mediterranean Grain Salad

Quinoa and Israeli Couscous with Feta Cheese, Kalamata Olives, Peppers, Cucumbers, Tomatoes, Dill, Oregano, Fresh Lemon and Extra Virgin Olive Oil

Spinach and Goat Cheese Salad

Baby Spinach, Egg, Roasted Tomatoes and Bacon with Balsamic Vinaigrette

Soup Box

Choose from one of our soups.

\$60 serves 20

A selection of classic and tasty soup options. All soups will be served in insulated soup boxes.

Chicken Noodle

A Warming Everyday Classic Soup

Tomato Bisque

A Creamy Blend of Tomatoes and Mild Herbs

Authentic Tortilla Soup

A Rich Blend of Roasted Vegetables and Authentic Mexican Herbs & Spices Served with Crispy Tortillas

Chili

A Rich and Meaty Blend of Beans and Spices

Executive Box Lunch ~ 48 hours notice



Honey Grilled All-Natural Chicken

Served on Farmer's Greens with Riesling Poached Granny Smith Apples, Haricot Vert, Maytag Blue Cheese, Red Globe Grapes and a Toasted Walnut Vinaigrette. Accompanied by a Roasted Sweet Potato Salad, and Artisan Baked Roll and Dessert Bar

\$14

Grilled Angus Sirloin

Cooked to Medium Rare and Sliced Thin with Whole Grain Mustard. Marinated Fingerling Potatoes, Roasted Green Beans and Caramelized Shallot Marmalade. Accompanied by a side of Grilled Vegetable Salad, Artisan Baked Onion Roll and Dessert Bar

\$15.00

Poached Jumbo Shrimp & Baby Spinach Salad

Flavored with a Horseradish and Tomato-Seed Vinaigrette with a Medley of Fennel, Zucchini, and Sweet Peppers. Accompanied by a side of our Five-Grain Salad, Artisan Baked Flatbread and Dessert Bar

\$16.00

Salmon Bento Box

Grilled Salmon Yakitori with Gingered Soba Noodle, Julienne Vegetables, and Toasted Sesame. Accompanied by a side of Cucumber-Nori Salad, Edamame Beans and Dessert Bar

\$16.00

Mediterranean Spiced Tofu & Roasted Vegetables

Served with Artichoke, Portobello Mushroom, Alfalfa Sprouts, Saffron Aioli and a Dried Fruit Relish. Accompanied by a side of Mint Tabouleh, Grilled Flatbread, Crumbled Feta Cheese and Dessert Bar

\$13.00

Snacks

Fruit Platter

A Beautiful Selection of Seasonal Fresh Cut Fruit and Berries

\$40 small serves 10 - 15

\$65 large serves 16 - 20

Grilled & Raw Vegetable Platter

Fresh Seasonal Grilled and Raw Vegetables Served with a Caramelized Onion and Garlic Dip

\$35 small serves 10 - 15

\$65 large serves 16 - 20

Midwestern Cheese Display

Served with French Bread, Dried Fruit and Candied Walnuts

\$52 small serves 10 - 15

\$85 large serves 16 - 20

Gourmet Potato Chips

A Trio of our House-Made Potato Chips including:

Smoked Sea Salt, Dry Rub BBQ Spice and Garlic-Truffle-Parmesan

\$20 small serves 20

\$40 large serves 40

Guacamole & Salsa

Our Creamy Guacamole and Zesty Salsa Served with House-Made Tortilla Chips

\$25 small serves 10 - 15

\$45 large serves 16 - 20

Hummus & Toasted Pita

Creamy Hummus accompanied by Toasted Pitas

\$25 small serves 10 - 15

\$45 large serves 16 - 20

Mediterranean Olives

A Blend of Olives Marinated in Extra Virgin Olive Oil with Garlic, Cardamom, Fennel Seed and Crushed Red Pepper

\$20 small serves 15 - 20

\$40 large serves 25 - 30



HORS D'OEUVRES

Meat/Poultry Hors d'oeuvres

Chilled Antipasti Skewer (Cold)

Chicken Sausage, Marinated Artichoke, Basil Ovalini, and Oven-Dried Tomato

\$22 / dozen

Chilled Salt and Spicy Beef Skewer (Cold)

\$22 / dozen

Grilled Lemongrass Chicken (Hot)

Served on a Sugarcane Skewer with Sweet and Spicy Chili Glaze

\$21 / dozen

Smoked Chicken Strudel (Hot)

with Dijon Mustard

\$24 / dozen

Asian Duck Croque Monsieur (Hot)

\$24 / dozen

Nueske Bacon and Brie Quiche (Hot)

\$24 / dozen

Truffled Beef Shepherd's Pie (Hot)

in a Petite Herb Pasty Crust

\$24 / dozen

Red Wine Braised Beef and Vegetable Strudel (Hot)

with Truffle Aioli

\$26 / dozen

Bacon Wrapped Dates (Hot)

with Crushed Marcona Almonds

\$28 / dozen

Braised Beef Short Rib "Beignet" (Hot)

with Horseradish Cream and Chive

\$28 / dozen

Crowd Pleasers

Mini Beef Tenderloin Sandwiches

Thinly Sliced All-Natural Beef Tenderloin with Crumbled Maytag Blue Cheese, Grilled Red Onion and Horseradish Mustard

\$70 / dozen

Nacho Bar

Build your Nachos with 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 and Scallions

\$50 serves 10

Seafood Hors d'oeuvres

Charred Ahi Tuna and Daikon "Cannelloni" (Cold)

with Basil, and Sweet Onion Sriracha

\$28 / dozen

Coconut Battered Shrimp (Hot)

with Mango Sauce

\$28 / dozen

Vegetarian Hors d'oeuvres

Brie and Pear Quesadilla (Hot)

with Mango Salsa

\$16 / dozen

Cucino Cucumber Sweet Rice Noodle Spring Rolls (Cold)

with Julienne Vegetables, Thai Herbs, and Carrot Dipping Sauce

\$16 / dozen

Mushroom Bouchee (Hot)

with melted Gruyere Cheese & Chives

\$18 / dozen

Savory Dried Mission Fig "Truffles" (Cold)

with Garam Masala and Coconut

\$18 / dozen

Saffron Poached Fingerling (Hot)

with Basil Mouseline and Shaved Red Pepper

\$18 / dozen

Risotto and Farro Grain "Arancini" (Hot)

with Wild Mushrooms, Parmigiano Reggiano and Basil

\$22 / dozen

Mini Quinoa Veggie Burger (Hot)

Sesame Brioche with Fresh Mozzarella and Tomato Caviar

\$32 / dozen

Wing "Flight"

Toss Your Own Crisp and "Un-breaded" Chicken Wings with Our House Recipe Sauces. Including Our Traditional Buttery Buffalo Sauce, Sweet and Spicy "Seoul" Sauce, and Bourbon Honey-Dijon BBQ Sauce. Accompanied with Celery Sticks, Buttermilk Ranch Dip and Our Homemade Sweet Garlic Hot Sauce

\$75 serves 50 wings

Asian Wok

Mandarin Salad

Shredded Napa and Romaine Lettuce, Red Pepper, Water Chestnuts and Orange Segments, Tossed with Sesame Vinaigrette

Szechwan Beef Stir Fry

Szechwan Marinated Beef, Red Pepper, Bean Sprouts, Baby Corn, Fresh Ginger and Garlic Served with Steamed White Rice

Asian Vegetable and Glass Noodle Salad

Glass Noodles and Crisp Julienne Vegetables Tossed in a Toasted Sesame Rice Wine Vinaigrette

Assorted Home-Style Bars and Cookies

\$12.95 per person

Mediterranean

Greek Caesar Salad

Romaine, Tomatoes, Cucumbers and Grilled Flatbread with Lemon-Herb Dressing

Grilled Yogurt-Sesame Marinated Bone-In All-Natural Chicken

Topped with a Preserved Lemon and a Mediterranean Dried Apricot and Olive Relish

Whole Wheat Couscous

Prepared with a Balsamic Scented Vegetable Broth, Caramelized Yellow Squash, Cherry Tomato, Basil, and Mint

Assorted Home-Style Bars and Cookies

\$12.95 per person



Little Italy

Vegetable Caprese Salad

Roasted and Grilled Vegetables, Hearts of Palm, Ciabatta Croutons, Tomato and Fresh Mozzarella tossed in an Italian Vinaigrette

Chicken Abruzzi

Pan Seared Chicken Breast with a Light White Wine-Sun Ripened Tomato Sauce, Garlic, Fresh Basil and a hint of Fresh Rosemary

Rigatoni Cacciatore

Rigatoni Pasta with Sweet Peppers & Mushrooms, Tossed with Oregano and Zesty Tomato Sauce and Topped with Parmesan Cheese

Assorted Home-Style Bars and Cookies

\$12.95 per person



Burger Buffet

Burgers

Choose Two of Our Favorite 1/3 lb Burger Recipes:

Hand-Formed Angus Steak Burger, Sweet Herb and Caramelized Onion Turkey Burger, or our House Specialty Vegetarian Quinoa Burger

Toppings

Build Your Burger Traditional Sides Including:

Aged Cheddar, American, or Swiss Cheese, Sliced Vine-Ripened Tomato, Sweet Red Onion, Bibb Lettuce, Mayo, Ketchup, Mustard, and Sliced Pickles with Classic Sesame Butter Buns

Cole Slaw Salad

Colorful Blend of Shredded Cabbage, Sweet Carrots, and Red Onion, atop Mixed Lettuces with Cucumber, Chopped Tomato, and Buttermilk Ranch Dressing

Three Cheese Tater Tots

Grated Parmesan, Cheddar, and Asiago Cheese Dressed Tater Tots with Fresh Chives and Parsley

Assorted Home-Style Bars and Cookies

\$14.95 per person

Fajita Bar

Fajitas

Choice of Chipotle Tofu and Vegetable Fajitas, Cumin-Lime Marinated Chicken Fajitas, or Corona Marinated Flank Steak Fajitas

Served with Sauteed Onions and Peppers, Sun Ripened Tomato, Shredded Chihuahua Cheese, Soft Flour Tortillas, Guacamole, Pico de Gallo, Chopped Lettuce and Mexican Crema

Mexican Rice

With Carrots, Corn and Peas

Black Beans

Black Beans Simmered with Sofrito and Cilantro

Assorted Home-Style Bars and Cookies

Tofu Vegetable

\$14.95 per person

Chicken

\$15.95 per person

Beef

\$17.95 per person



Middle-Eastern Buffet

Traditional Fattoush Salad

Chopped Lettuce, Tomatoes, Red Onion, Cucumber, Green Peppers and Parsley, Tossed with Toasted Garlic Pita Bread with a Lemon-Mint Vinaigrette

Fennel Poached Alaskan Cod

with Tangine Vegetables and Basil Mint Oil

Israeli Cous Cous

with Harissa, Olives, Preserved Lemon, Toasted Almonds and Sweet Peas

Assorted Home-Style Bars and Cookies

\$16.95 per person

Pan Seared Fennel Chicken

Mesclun Green Salad

with Roasted Squash, Red Onion, Dried Cranberries, Candied Walnuts, and Apple Cider Vinaigrette

Pan Seared Chicken Breast

with Roasted Fennel, Roma Tomato, and Natural Chicken Jus

Baked Polenta

with Butternut Squash, Winter Herbs, and Grated Pecorino Romano

Assorted Home-Style Bars and Cookies

\$17.95 per person

Chicken Marsala

Farmer's Greens

with a Roasted Sweet Potato and Apple Salad, Spiced Pecans, Dried Currants, and Orange Dijon Mustard Dressing

Grilled Chicken Medallions

with Marsala Glaze, Cremini Mushrooms, and Caramelized Pearl Onions

Orecchiette Pasta Salad

with Fresh Oregano, Cannellini Beans, Sauteed Spinach, and Fire-Roasted Peppers

Assorted Home-Style Bars and Cookies

\$17.95 per person

Thyme Roasted Chicken

Mesclun Green Salad

with Herbs de Provence Roasted Vegetables, Creamy Chevre, and Baguette Croutons, and Dijon Mustard Dressing

Roasted Chicken Breast

with Roasted Fingerling Potatoes, Caramelized Shallots, and Thyme Au Jus

Whole Wheat Crepes Florentine

with Sautéed Baby Spinach and Gruyere Cheese Crème

Assorted Home-Style Bars and Cookies

\$18.95 per person

DESSERT • BEVERAGES

Dessert

Fresh Baked Cookie Platter

An Assortment of Fresh Baked Cookies Including: Chocolate Chip, White Chocolate Macadamia Nut, Sugar and Oatmeal Raisin

\$25 small serves 10 - 15

\$40 large serves 16 - 20

Home-Style Bars

Mixed Berry Linzer Bar, Trail Mix Bar with Chocolate, Coconut Bar, Key Lime Crumble Bars, Valrhona Walnut Brownies and Cream Cheese Brownie with Chocolate Cream Cheese Frosting

\$25 small serves 10 - 15

\$40 large serves 16 - 20

Miniature Cake Bites

Choose Two of Our Favorite Cake Flavors: Lemon Coconut, Peanut Butter Cup, Cocoa and Whipped Chocolate, Fresh Strawberry and Carrot Walnut

\$35 small serves 10 - 15

\$45 large serves 16 - 20



Beverages

Hot Coffee and Tea Box

Freshly Brewed Intelligentsia Coffee Comes in this Convenient Insulated Box Accompanied by with Sugars, Creamers and Coffee Cups. The Tea Box Includes a Variety of Twinning's Tea with Fresh Cut Lemon and Sugar

\$19 small Coffee Box serves 10

\$35 large Coffee Box serves 35 - 45

\$19 small Tea Box serves 10

Cold Beverage Box ~ serves 10

\$22 Freshly Brewed Iced Tea

\$22 Home-Squeezed Lemonade

\$22 Arnold Palmer (a blend of Iced Tea and Lemonade)

\$22 Fresh Brewed Rishi Mango Tea (Organic, Fair Trade Iced Tea)

Individual Beverages

\$1.75 Coke, Diet Coke, Sprite, Diet Sprite

\$1.50 Juices (Apple, OJ, Cranberry)

\$2 Bottled Water (16.9 ounces)

\$2 Bottled Iced Tea



ORDER DETAILS & GUIDELINES

HOW TO ORDER

Call one of our sales representatives at:

312.572.7233

to order or assist you with any questions you may have.

Order online at:

www.fftchicago.com/drop-off_services.html

Just give us **24-48 hours notice** and we will flawlessly coordinate your food and delivery to insure your order is on time and at its peak freshness.

GUIDELINES

We are able to accommodate all deliveries with enough notice. Our delivery charge varies depending on the location, however most delivery charges within the Chicagoland area are \$35. **Please allow a minimum order of 10 guests.**

We accept Visa, Master Card, American Express, and Discover or pay by check.

24 hours notice for any cancellations