Spring & Summer Entertaining
Separately or Together

A CATALOG OF IDEAS
Our Spring & Summer Collection

Grazing, Box Parties & Full Menu Packages
TO BE ENJOYED “SEPARATELY OR TOGETHER”

Gathering to Graze, Charcuterie & Seasonal Box Party
THE PERFECT SOLUTION FOR A SMALL GROUP SETTING

Cocktail & Mocktail Kits
CREATIVELY PRESENTED WITH BRANDING OPPORTUNITIES

Chef Hosted Food Tour
(NO PLANE TICKET REQUIRED) FOR YOU & YOUR GROUP AT OUR PRIVATE DISPLAY KITCHEN

A Food For Thought consultant will be glad to assist you with ideas and create corporate and social events whether your group is enjoying each other in small groups or dining Separately or Together
Grazing & Sweets
Separately or Together
**Grazing**

*Separately or Together*

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**VIRTUAL EVENT FAVORITE**

**Individual Grazing**

Individual bamboo boxes for a personalized entertaining solution.

Includes Capicola, Salami, Aged Cheddar, Mustard Seed Gouda, Dried and Fresh Fruit, Olives and Nuts.

$14.95  6 x 6  serves 1

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**PERFECT FOR SMALL GROUPS**

**Gathering to Graze**

Artfully created presentation for a small group gathering.

**CHARCUTERIE**

Two cured meats, two cheeses, veggies, dip, fruit, olives, nuts, crackers.

$75.00  8 x 11  serves 3-4  
$125.00  11 x 15  serves 6-10

**CRUDITÉ (V)**

Freshly cut, organic vegetables, perfect for dipping in our signature green goddess dressing.

$35.00  8 x 11  serves 2-5  
$70.00  11 x 15  serves 6-10

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**INTIMATE MEAL SOLUTION**

**Spring & Summer Picnic**

Artfully created charcuterie presentation for a small group gathering.

Charcuterie selections of meats and cheeses, mini sandwiches, salad, chips and dips.

$50.00  serves 2  
$90.00  serves 4

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**Looking for Breakfast Options?**

Ask your FFT Consultant about our Breakfast Platters
Sweetcuteries
Separately or Together

GREAT GIFT OPTIONS

**Sweet Life**
A platter of sweets to share with your besties or to order as a gift.

- $70.00  8 x 11  serves 2-5
- $95.00  11 x 15  serves 6-10

**Sweet and Savory**
Looking for the best of both worlds – here it is with a selection of meats, cheeses, veggies, olives, crackers and sweets.

- $105.00  11 x 15  serves 6-10

**Sweet & Salty**
Sweet and salty is always a delectable partnership. Enjoy a selection of our sweet and salty favorites.

- $70.00  8 x 11  serves 2-5
- $95.00  11 x 15  serves 6-10
**Box Party**

**Separately or Together**

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**Sweet Bubbly and Savory**

Includes selections of cured meats, various cheeses, vegetables, nuts, fruits, spreads, jams, olives, and chef selected desserts capped with a bottle of Taittinger champagne.

$175.00 *serves 2-4* includes bottle of champagne

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**Perfect Virtual Gathering Solution**

**Taste of Chicago**

- (1) Lou Malnati’s Small Cheese Pizza *(Pizza requires reheating)*
- (1) Chicago Mix Popcorn Bag
- (1) 5-pc Chicago’s own Frango Mints

$95.00 *serves 2*

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**Happy Hour Snack Box**

- (1) Chicago Mix Popcorn Bag
- (1) Charcuterie Snack Box
- (2) Airplane Bottles of Alcohol & Pre-Batched Mixers OR (2) Mocktail Kits

*Please refer to page 7 for cocktail & mocktail flavors*

$50.00 *serves 2*
Seasonal Specialties

Separately or Together
Thoughtful Kits & Gifts
Separately or Together

Decorate Your Own Cookie Kit

(12) Baked Vanilla Sugar Cookies, (3) Types of Frosting, (3) Types of Sprinkles

$35.00  serves 12

Breakfast in a Box

House Made Gluten Free Granola with Dried Fruits & Nuts, Oat-Ly Oatmilk Original, La Colombe Mocha Draft Latte, American Raw Wildflower Honey by The Beesponsible Honey Co., Potted Succulent, Orange-Lemon Blossom House Crafted Candle

*Box to include Menu Card, Bamboo Spoon & Mini Honey Dipper Stick
*Requires 10 Business Day Advance Notice

$75.00
St. Patrick’s Day Celebrations
Separately or Together

Box of Gold Kit

- Assorted Decorated Sugar Cookies (6)
- Bottled Green River Soda or Guinness w/ Decorative Green Straw (1)
- Gold Covered Chocolate Caramels & Coins

$28.00
Mocktails & Cocktails
Separately or Together
Mocktail & Cocktail Kits

Separately or Together

**Cocktail Kits**

*Make Your Own Cocktail Kit*
All inclusive bar kit including a mini liquor bottle, syrup, the ever-important garnish and recipe.

**BLUEBERRY FIELDS FOREVER**
Gin, Blueberry Liqueur, Fresh Thyme Cordial, Blood Orange Juice, Ginger-Mint Syrup

**A SPRING BREEZE**
Vodka, Cointreau, Thai Herb Juice, Lime Juice, Agave, Lemongrass & Kaffir Leaf Garnish

**ELDER-FASHIONED**
Bourbon, St. Germain, Bitters, Dehydrated Lemon Wheel

**Pre-Batched Cocktails by Dashfire:**
Chai White Russian, Lemon & Lavender Martini, Pomegranate El Presidente

Choose One Make-Your-Own Cocktail
$18.00

Choose Two Make-Your-Own Cocktails & One Pre-Batched Cocktail
$45.00

**Mocktail Kits**

*Make Your Own Mocktail Kit*
All inclusive bar kit including a non-alcoholic mixers, the ever-important garnish and recipe.

**Paloma**
La Vida Mockarita Mix, Izze Sparkling Grapefruit, Tajin, Dehydrated Grapefruit

**Scottish Lemonade Whisky Sour**
Mocksow Mule Mix, Spindrift Sparkling Lemon, Dehydrated Orange, Dried Sour Cherries

**Blueberry Lemon Smash**
Mocksow Mule Mix, Spindrift Sparkling Lemon, Dehydrated Blueberries, Local Honey

Choose One Make-Your-Own Mocktail
$18.00

Choose Two Make-Your-Own Mocktails
$32.00
Lowering Our Impact

Our Spring & Summer Catalog offerings are sustainably packaged in Verterra boxes and trays. Verterra trays and platters constructed from balsa wood leftover from tree stumps and rice paper are 100% renewable resources and BPI-certified compostable. No trees are ever harvested or cut down for this product. Check them out at Verterra.com

We do not own this planet, it is on loan to us from our children.

We'll work with you to identify branding opportunities that work seamlessly with your menu, ensuring your vision doesn't go unnoticed.

ASK YOUR CONSULTANT
Interactive Experiences

Separately or Together
Virtual Group Event Three Course Meal

If looking for a way to bring your team or group together to say Thank You or host a meeting or gathering the “Let’s Have Dinner Separately” program is your answer. Easy to complete Three Course Meal kits are assembled for you guests to enjoy in their own homes.

Chef Jason virtually joins the start of your event with a 20 minute taped overview of each menu course, selections, ingredient stories, sourcing, history, how prepared and production methods of the dish.

A complete seasonally flavored meal kit including Salad to start, Entrée and Dessert that simply require reheating (Instructions included). Meals can be picked up at convenient locations with FFT Staff distributing or assisting a group or company representative being the face of the program.

Every kit includes a menu card listing menu items and, if requested, personalization to event host or organizations. Please confirm all needs (2) weeks prior to event to assure proper delivery.

$79.00 - $99.00 per person
Virtual Group Event Three Course Meal

**Menu**

**Salad choose one**

- **FIELD GATHERED GREENS & HERBS**
  - Blistered Grape Tomatoes, Pickled Baby Cucumbers, Marinated Fresh Mozzarella Pearls, Chickpea “Croutons”, Red Wine & Oregano Vinaigrette

- **WATERCRESS & FRISSEE GREENS**
  - Roasted Heirloom Beets & Carrots, Toasted Hazelnuts, Navel Orange, Green Chili Yogurt| Honey-Cumin Vinaigrette

- **FIELD GATHERED GREENS & HERBS**
  - Toasted Cracked Wheat, Roasted Carrot Hummus, Pomodoraccio Tomatoes, Pickled Baby Cucumber Queso Fresco, Charred Lemon Vinaigrette

**Chicken Selections choose one**

- **GRILLED FREE-RANGE CHICKEN**
  - Roasted Peruvian Potato, Braised Rainbow Swiss Chard, Glazed Baby Carrots, Sweet Corn Puree Natural Chicken Jus

- **THYME GRILLED FRENCHED CHICKEN BREAST**
  - Twice Baked Fingerling Potatoes, Glazed Cipollini Onion, Kalamata Olive, Artichokes & Roasted Cipollini Chicken Demi-Glace

**Beef Selections choose one**

- **GRILLED FLAT IRON STEAK**
  - Baked & Crushed Fingerling Potatoes, Caramelized Vidalia Onion, Charred Carrots & Pea Salsa Verde Infused Demi-Glace

- **ROASTED SIRLOIN OF BEEF**
  - Herb Smashed Potatoes, Sautéed Savoy Spinach With Garlic & Chili, Artichoke & Sundried Tomato Red Wine Demi-Glace

**Seafood Selections choose one**

- **PAN ROASTED BARRAMUNDI**
  - New Potato Confit With Chives, Ragout Of Foraged Mushrooms, Farmer’s Market Vegetable Ragout Fines Herbes Compound Butter

- **ROAST COD WITH HERBED BUTTER CRUST**
  - Crisp Potato Wedges, White Bean, Leek & Blistered Grape Tomato Ragout, Sautéed Petite Squashes

**Vegetarian Selections choose one**

- **TANDOORI SEARED CHICKPEA CAKE**
  - Swiss Chard Paneer, Spicy Grape Tomato Chutney And Smoky Fried Chickpeas With Torn Herb Salad

- **FARMER’S MARKET VEGETABLE “TAGINE”**
  - Freekeh, Almond, & Dried Apricot Pilaf, Smoky Parsley Hummus, Harissa Verde, Sweet Pea & Corn Shoot Salad

**Dessert Selections choose one**

- **SUMMER FRUIT PAVLOVA GF**
  - Chantilly Cream, Raspberry Sauce, Micro Basil

- **RICOTTA CHEESECAKE**
  - Vanilla Graham Crust, Stone Fruit Compote, Italian Lemon Cookie Bites, White Peach Coulis

- **CHOCOLATE AND CHERRY BROWNIE**
  - Chocolate Brownie with Chocolate Mousse, Vanilla Bean Quenelle, Cherry Reduction, Lace Cookie and Micro Mint

*All meals include rustic bread & herbed butter*
Chef Hosted Food Tour
for Small Groups in our Private Tasting Room

The map shows the location, the plate shows the flavors and culture of a place. Food For Thought created Food Tours take our guests to their choice of a culinary regions of the world. Hosted in our intimate fully equipped Tasting Kitchen - Your Chef hosted evening includes a five-course meal with a glass of wine and specialty cocktail. Your Chef host introduces each course with a blend of sourcing, history, and production methods of the dish and how you can translate to your home kitchen. Photo opportunities are created when guests are offered the opportunity to participate in plating and garnishing of the courses.

Host up to guests at our Tasting Kitchen & experience a custom Chef-created multi course food tour of:

- MEDITERRANEAN CRUISE
- SOUTH AMERICAN ROAD TRIP
- FAR EAST ADVENTURE
- MIDDLE EAST FEAST
- EAST COAST VS. WEST COAST

$250.00 per person

FOOD TOUR DETAILS

- Welcome Specialty Cocktail paired to the tour destination
- Chef created (5) Course meal of flavors from select regions of the world
- Chef introduces each course blending sourcing, history, and production methods both for dish and how you can translate to your home kitchen
- House Dinner for guests
- Guests participate if they would like in garnishing or plating so they can enjoy the evening and create a photo moment
- Typical Timeline
  - Arrive at 6:00 pm
  - Cocktails and starters 45 minutes
  - Dinner and conversation 90 minutes
  - Dessert and socializing 90 minutes
  - Guests Depart 10:00 pm

Great For Micro Galas & Fundraisers
Flourishes

A DINING ADVENTURE

Sommelier Experience

Looking for a wine guide to your dining adventure? Someone knowledgeable and approachable? Our certified wine specialist can assist you in pairing and selections either in person at your event or virtually.

They will enhance your experience with a better understanding and appreciation of the history, grapes, vintage and of course what will be best paired to your meal.

Custom Pricing - Ask Your Consultant

YOUR EVENT HOST

Chef Jason White

Your virtual Food Tour event host Chef White of Food For Thought walks your guests through their courses, highlighting ingredient sources, preparation techniques and history and background of dishes.

Chef White's history includes opening Chicago's SoHo House and over ten years with the acclaimed Four Seasons Hotel.

All guests are served an evening to remember

Custom Pricing - Ask Your Consultant

FFT BAR TEAM

Mixology Class

A mixologist can be live at your virtual event to show your guests how to assemble their craft cocktail.

$25.00 serves 1
$40.00 serves 2

3 cocktails per person included, one pre-batched and two custom build-your-own inclusive of all ingredients, garnishes and liquor.

*pricing may vary based on cocktails designed- please note this package is only available with purchase of mixologist

Live Mixology Class $975.00
Class typically lasts 45 – 60 minutes
Upgrade Your Experience

Options are here to assist you in taking your event to the next level and creating a bigger experience for your guest:

- Table floral décor starting at $85.00 / unit
- Have FFT Coordinate all menu selections and RSVP with your guests $225.00
- Infuse your brand with custom labeling or inserts - ask your Consultant for ideas to make your vision come to life!
- Host can participate in distribution of meals at chosen distribution site creating a more intimate and integrated event thanking attendees for their contribution, donation, or other event goals
- Host can supply a company or group memento to complete their event goal, just get it to us 72 hours prior to delivery.

Distribution

DELIVERY
Home and office delivery is available at additional cost. Please contact your Sales Consultant for lead times and delivery charges.

OUTPOSTS
Choose two locations for your guests to pickup their package:
*Host can participate in distribution for guest and team member impact
*Not available Thanksgiving or Christmas Week

CHICAGO OUTPOSTS
North  Food For Thought 7001 Ridgeway, Lincolnwood
South  Mae District 19 East 21st Street, Chicago

SUBURBAN OUTPOSTS
Evanston  Curt’s Café 2922 Central, Evanston
Libertyville  Innovation Park 600 North US 45, Libertyville