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FOOD OR THOUGHT

DELIVERED

BBQ Menu

Build Your Own Buffet

10 PERSON MINIMUM, PRICING PER PERSON

SALADS

ICEBERG WEDGE SALAD

Wedges of Iceberg Lettuce served with Bacon, Tomato, Blue Cheese & Green Goddess Dressing
\$5.20 PP

MARINATED SUMMER TOMATO SALAD VGN GF

Marinated Tomatoes, Red Wine Vinegar, Extra Virgin Olive Oil, Herbs
\$3.75 PP

ROASTED RED POTATO SALAD VGT GF

Dill, Creme Fraiche
\$4.25 PP

ROASTED VEGETABLE SALAD VGN GF

Seasonal Roasted Vegetables, Balsamic Vinaigrette
\$4.25 PP

ENTREES

1/3 LB. ANGUS BEEF HAMBURGERS

Kaiser Roll, Condiment Platter of American & Swiss Cheese, Sliced Onion, Tomato, Pickle, Lettuce, Mustard, Ketchup
\$10.00 PP

ALL BEEF HOT DOGS

Traditional Chicago Bun, Condiment Platter of Ketchup, Mustard, Sweet Relish, Tomato, Chopped Onion, Sport Peppers, Celery Salt
\$6.50 PP

BBQ GRILLED CHICKEN GF DF

24-Hour Brined Bone-In Chicken Breast, Legs, Thighs & Wings, with BBQ Sauce
\$6.00 PP

BBQ SALMON GF DF

Pineapple Habanero Mojo Sauce
\$15.00 PP

SAUSAGE & PEPPERS DF

Hot or Mild Grilled Italian Sausage, Sauteed Red & Green Peppers, Onions, Italian Bread
\$7.00 PP

SHREDDED BBQ PORK SHOULDER

Served on a Sesame Bun
\$8.00 PP

JAMAICAN JERK GRILLED CHICKEN GF DF

Traditional Sweet & Spicy Seasoned Chicken Breasts, Legs, Thighs & Wings, with extra Jerk Marinade Sauce
\$5.50 PP

SIDES

TRADITIONAL HAND-CUT COLESLAW VGT GF

Creamy Dressing
\$3.00 PP

GRILLED VEGETABLE PLATTER VGN GF

Seasonal Grilled Vegetables, Olive Oil, Balsamic Vinaigrette, Fresh Herbs
\$4.50 PP

SWEET CORN ON THE COB VGT GF

Sea Salt, Butter
\$2.75 PP

GRILLED POTATOES VESUVIO VGN GF

Grilled Potato Wedges, Herbed White Wine Broth
\$3.75 PP

VEGETABLE PASTA SALAD VGN

Hot or Mild Grilled Italian Sausage, Sauteed Red & Green Peppers, Onions, Italian Bread
\$3.50 PP

DESSERTS

BOURBON RICE KRISPIES.....\$2.50 EA

STRAWBERRY SHORTCAKE.....\$3.75 EA
Cointreau Macerated Strawberries, Vanilla Whipped Cream

SEASONAL FRUIT COBBLER VGT.....SM \$40 LG \$75
Chef's Selection of Seasonal Fruit Cobbler topped with Streusel
SM: 15 - 16 servings, LG: 30-32 servings

MINI COOKIES.....\$24 / DZ
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Sugar

SEEDLESS WATERMELON WEDGES VGN GF.....\$1.50 EA

Composed Buffets

10 PERSON MINIMUM, PRICING PER PERSON

ALL AMERICAN BBQ

MOZZARELLA, TOMATO & BASIL SALAD VGT GF

Grape Tomatoes, Boccaccini Mozzarella, Mixed Greens, Olive Oil, Fresh Basil

BBQ SMOKED BEEF BRISKET GF DF

Smoked Beef Brisket, Sweet & Spicy BBQ Sauce

OLD FASHIONED MACARONI & CHEESE VGT

Elbow Macaroni, Rich Cheddar Cheese Sauce, Crisp Bread Crumb Topping

ALL AMERICAN BBQ

DESSERTS

CHOOSE ONE OF THE FOLLOWING:

STRAWBERRY SHORTCAKE

Cointreau Macerated Strawberries, Vanilla Whipped Cream

SEASONAL FRUIT COBBLER VGT

Chef's Selection of Seasonal Fruit Cobbler topped with Streusel

\$21.95 PP

BEVERAGES

FRESH SQUEEZED LEMONADE

\$2.50 EA

SODAS

\$1.95 EA

WATER

\$1.75 EA

BACKYARD BBQ

PLEASE SELECT FROM ALL BEEF HOT DOGS,
1/3 LB ANGUS HAMBURGERS,
OR BEYOND BURGERS:

ALL BEEF HOT DOGS, STEAMED

Traditional Chicago Bun, Condiment Platter of Ketchup, Mustard,
Sweet Relish, Tomato, Chopped Onion, Sport Peppers, Celery Salt

1/3 LB. ANGUS BEEF HAMBURGERS

Kaiser Roll, Condiment Platter of American & Swiss Cheese,
Sliced Onion, Tomato, Pickle, Lettuce, Mustard, Ketchup

BEYOND BURGER VGN

Meatless Beyond Burger, Wheat Kaiser Roll, Condiment Platter:
American & Swiss Cheeses, Slice Onion, Tomato, Pickle, Lettuce, Mustard, Ketchup

SWEET CORN ON THE COB VGT GF

Sea Salt, Butter

HOME-CUT STEAK FRIES VGT GF

Grated Parmesan, Fresh Parsley, Truffle Essence

BACKYARD BBQ

DESSERTS

CHOOSE ONE OF THE FOLLOWING:

BOURBON RICE KRISPIES

SEEDLESS WATERMELON WEDGES VGN GF

\$21.95 PP

TO ORDER:

PLEASE CALL 312-572-7233
OR EMAIL DELIVERED@FFTCHICAGO.COM