



# Fall & Winter Specials

10 PERSON MINIMUM

## BREAKFAST

### **Baharat Spiced Overnight Oats VGT DF**

with Dried Figs & Sunflower Seeds

*\*Made with Almond Milk*

**\$6.00 pp**

### **Mini Cinnamon Rolls VGT**

with Pumpkin Spiced Cream Cheese Frosting

**\$30.00 / dz**

### **“Pecan Pie” French Toast VGT**

**\$7.00 pp**

## SIDES

### **Garlic & Chili Sauteed Broccoli VGT**

with Pickled Golden Raisins & Romesco Sauce

**\$4.75 pp**

### **Herb Roasted Sweet Potato Wedges VGT**

with Toasted Walnuts & Sunflower Seed Pesto

**\$4.00 pp**

## COLD HORS D’OEUVRES

### **Cage Free Deviled Egg**

Honey Mustard, Espelette Chili & Crisp Holiday Ham

### **Feta Mousse on Endive VGT GF**

Red Belgium Endive & Rosemary Infused

Feta Mousse w/ Peppadew Pepper

**\$38.00 / dz**

## HOT HORS D’OEUVRES

### **Fire Roasted Vegetable Empanada VGT**

with Toasted Pumpkin Seed Chimichurri

### **Slow Roasted Turkey & Sweet Potato Brochette GF**

with Sage & Jalapeno Pesto

**\$42.00 / dz**

## A LA CARTE ENTREES

**Whole Grain Mustard  
& Maple Glazed Chicken Thighs GF**  
with a Creamed Leek Chicken Jus  
**\$18.50 pp**

**Wheat Beer Braised  
Beef Short Ribs DF**  
with a Fire Roasted Shallot Demi-Glace  
**\$22.50 pp**

**Lemon & Pepper Slow Roasted  
Atlantic Cod GF DF**  
with a Caramelized Fennel & Burnt Orange Pan Sauce  
**\$21.50 pp**

**Pumpkin & Ricotta Ravioli VGT**  
with Toasted Pumpkin Seeds, Brown Butter  
& Sage Cream Sauce  
**\$18.50 pp**

## SALAD

**Baby Mixed Kale & Arugula Greens VGT**  
Ras el Hanout Spiced Acorn & Butternut Squashes,  
Toasted Pumpkin Seeds, Dried Cranberries,  
Sheep's Milk Feta, Aged Sherry & Maple Vinaigrette

### ADD TO YOUR BUFFET

Served a la carte family-style.  
Cookies and rolls not included.

**\$5.00 pp**

## SOUP

**Vine Tomato & Herb Bisque VGT GF**  
Herb Focaccia Croutons (not GF, served on side)

**Four Bean & Hominy Chili VGN GF**  
Chihuahua Cheese, Scallions,  
Lime Crema (not VGN or GF, served on side)

**Greek Wedding Soup DF**  
Braised Chicken, Lemon & Rice

**\$3.85 pp**

## SANDWICHES

**Smoked Turkey Breast**  
Smoked Bacon, Cranberry Aioli, Baby Arugula,  
Sage & Lemon Infused Goat Cheese Mousse,  
Toasted Seeded Rye

**Roasted Mushrooms  
& Wild Rice Pilaf Wrap VGT**  
with Feta Cheese, Caramelized Onion,  
Oil-Cured Tomato Aioli & Petite Watercress

**STANDARD BOX**  
Sandwich/Wrap,  
Chips & Cookie  
**\$13.75 pp**

**EXECUTIVE BOX**  
Sandwich/Wrap,  
Pesto Pasta Salad,  
Chips & Cookie  
**\$15.95 pp**

**BROWN BAG**  
Sandwich/Wrap  
& Chips  
**\$12.50 pp**

**STANDARD PLATTER**  
Choice of 4 Sandwiches/Wraps,  
Chef's Choice Side or Kettle Chips,  
& Cookies  
**\$13.75 pp**

**EXECUTIVE PLATTER**  
Choice of 4 Sandwiches/Wraps,  
Chef's Choice Side or Fresh Fruit,  
Kettle Chips & Cookies  
**\$15.95 pp**

## DESSERT

**Mini Double Fudge Cookies VGT**  
**\$18.00 / dz**

## MOCKTAIL

**Ginger Cinnamon Apple Cider**  
**\$37.50 / gallon**

## How To Order

Order directly at **312-572-7233** or  
email **DELIVERED@FFTCHICAGO.COM**

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