

FALL / WINTER SPECIALS

BREAKFAST

BAHARAT SPICED OVERNIGHT OATS **\$7.25 PP**

with Dried Figs & Sunflower Seeds

**Made with Almond Milk*

VEGETARIAN | DAIRY-FREE

MINI CINNAMON ROLLS **\$35.00 DZ**

with Pumpkin Spiced Cream Cheese Frosting

VEGETARIAN

"PECAN PIE" FRENCH TOAST **\$7.25 PP**

French Toast with Pecan Pie Spices, Candied Pecans,
Served with Maple Syrup and Honey Butter

VEGETARIAN

SIDES

GARLIC & CHILI SAUTEED BROCCOLI **\$4.75 PP**

with Pickled Golden Raisins & Romesco Sauce

VEGETARIAN

HERB ROASTED SWEET POTATO WEDGES **\$4.75 PP**

with Toasted Walnuts & Sunflower Seed Pesto

VEGETARIAN

COLD HORS D'OEUVRES

MISO GLAZED BEET

Heirloom Baby Beet, Sesame Wonton, Crispy Shallot, Micro Chives

VEGAN

BLUE CHEESE & ONION STRUDEL

Monte Chevre en Bleu, Caramelized Onion, Flaky Pastry, Parsley

VEGETARIAN

\$39.00 DZ

HOT HORS D'OEUVRES

KOHLRABI TURNOVER **\$39.00 DZ**

Cauliflower Crème, Green Apple Slaw, Cider Reduction, Chive

VEGETARIAN

SWEET POTATO FLAUTA **\$45.00 DZ**

Sweet Potato Fries, Scallion Cream Cheese, Bread and Butter Pickle,
Crispy Flour Tortilla, Hot Honey

VEGETARIAN

EGGPLANT PARMESAN SLIDERS **\$54.00 DZ**

Lightly Breaded Eggplant Cooked in Red Sauce, Mozz & Parm, Lemon
Garlic Parker House Roll

VEGETARIAN

WHEAT BEER BRAISED SHORT RIBS



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

with Feta Cheese, Caramelized Onion, Oil-Cured Tomato Aioli & Petite Watercress

VEGETARIAN

STANDARD BOX

Sandwich/Wrap, Potato Chips & Chocolate Chip Cookies

\$18.25 PP

EXECUTIVE BOX

Sandwich/Wrap, Potato Chips, Pesto Pasta Salad & Chocolate Chip Cookies

\$20.50 PP

BROWN BAG

Sandwich/Wrap & Potato Chips

\$16.75 PP

STANDARD PLATTER

Choice of 4 Sandwiches/Wraps, Potato Chips & Chocolate Chip Cookies

\$18.25 PP

EXECUTIVE PLATTER

Choice of 4 Sandwiches/Wraps, Potato Chips, Pesto Pasta Salad & Chocolate Chip Cookies

\$20.50 PP

A LA CARTE ENTREES

WHOLE GRAIN MUSTARD & MAPLE GLAZED CHICKEN THIGHS

\$17.50 PP

with Creamed Leek Chicken Jus

GLUTEN-FREE

WHEAT BEER BRAISED BEEF SHORT RIBS

\$28.50 PP

with Fire Roasted Shallot Demi-Glace

DAIRY-FREE

LEMON & PEPPER SLOW ROASTED ATLANTIC COD

\$22.50 PP

with Caramelized Fennel & Burnt Orange Pan Sauce

GLUTEN-FREE | DAIRY-FREE

STUFFED ACORN SQUASH

\$18.50 PP

Curry Braised Lentils and Split Peas, Baby Spinach, Coconut Riata, Lemon Tahina, Crispy Chickpea

VEGAN | GLUTEN-FREE

SALAD

BABY KALE & ARUGULA GREENS

Ras el Hanout Spiced Acorn & Butternut Squashes, Toasted Pumpkin Seeds, Dried Cranberries, Sheep's Milk Feta, Aged Sherry & Maple Vinaigrette

VEGETARIAN | GLUTEN-FREE

ADD TO YOUR BUFFET

Served A La Carte Family-Style. Cookies & Rolls Not Included.

\$5.75 PP

SOUP

VINE TOMATO & HERB BISQUE

Herb Focaccia Croutons (not GF, served on side)

VEGETARIAN | GLUTEN-FREE

FOUR BEAN & HOMINY CHILI

Chihuahua Cheese, Scallions, Lime Crema (toppings not VGN, served on side)

VEGAN | GLUTEN-FREE

GREEK WEDDING SOUP

Braised Chicken, Lemon & Rice

DAIRY-FREE

\$4.00 PP

SUGAR COATED GINGERSNAPS



MOCKTAIL

GINGER CINNAMON APPLE CIDER

\$39.25 GALLON

DESSERT

SUGAR COATED GINGERSNAPS

Soft Molasses Cookies

VEGETARIAN

\$27.00 DZ

PECAN SNOWBALL COOKIES

Pecan Shortbread Rolled in Powdered Sugar

VEGETARIAN

\$24.00 DZ

HOW TO ORDER

312-572-7233

WORKSPACE@FFTHOSPITALITY.COM

25 PERSON MINIMUM - PLEASE PLACE ORDERS 96 HOURS IN ADVANCE