

FFT
WORKSPACE
DROP-OFF

 312-572-7233

 WORKSPACE@FFTHOSPITALITY.COM

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HOLIDAY MENU

STARTERS

10 PERSON MINIMUM
96 HOUR ADVANCE NOTICE REQUIRED FOR ORDERS

COLD HORS D'OEUVRES

SMALL SERVES 10-15 | LARGE SERVES 15-20

GRILLED & RAW VEGETABLE PLATTER ^{VGN GF}

Fresh Seasoned Grilled and Raw Vegetables, Served with Pumpkin Hummus

\$55.00 ^{SML} | **\$90.00** ^{LRG}

CHILLED SHRIMP & CRAB DISPLAY ^{GF DF}

Jumbo Shrimp Cocktail and Jonah Crab Claws with Spicy Cocktail Sauce and Lemon

\$150.00 ^{SML} | **\$210.00** ^{LRG}

HOT HORS D'OEUVRES

BACON WRAPPED BRUSSELS SPROUT ^{GF DF}

Local Maple Syrup, Chili-Nutmeg Toasted Almonds

\$42.00 ^{DZ}

BOUCHÉE OF BRIE ^{VGT}

Served with Vanilla and Plum Relish

\$39.50 ^{DZ}

CHICKEN SKEWERS ^{GF DF}

with Coconut and Pickled Fresno Chili Peppers

\$42.50 ^{DZ}

MINI MEATBALLS

Choose Two Types of Meatballs:

Chipotle Tomatillo Pork ^{GF}

Swedish

Chimichurri Beef ^{GF}

Picadillo Lamb ^{GF DF}

Grilled Vegetable & Quinoa ^{VGT DF}

Italian Turkey Meatball with Tomato Sauce ^{GF}

\$46.50 ^{DZ}

SALADS

SMALL SERVES 6 | LARGE SERVES 12

STILTON CHEESE & PEAR SALAD ^{VGT GF}

Mixed Greens, Stilton Cheese, Bosc Pear, Toasted Walnuts, Port Wine Vinaigrette

\$38.00 ^{SML} | **\$68.00** ^{LRG}

ENDIVE AND WINTER CHICORY SALAD ^{VGT}

Peppered Pecorino Cheese, Candied Pecans, Crisp Asian Pear, Dried Currants, Maple Sherry Vinaigrette

\$38.00 ^{SML} | **\$68.00** ^{LRG}

AUTUMN BABY SPINACH SALAD ^{VGT}

Organic Baby Spinach, Granny Smith Apple Chutney, Bourbon Roasted Cranberries, Imported Brie Cheese, Candied Pecans, Champagne Vinaigrette

\$38.00 ^{SML} | **\$68.00** ^{LRG}

SOUPS

SMALL SERVES 6 | LARGE SERVES 12

WILD MUSHROOM BISQUE ^{VGT}

Late Harvest Wild Woodland Mushrooms Blended with Thyme and Palomino Sherry

\$30.00 ^{SML} | **\$55.00** ^{LRG}

CREAM OF ROASTED BUTTERNUT SQUASH ^{VGT}

Served with Crème Fraiche and Saigon Cinnamon Croutons

\$30.00 ^{SML} | **\$55.00** ^{LRG}

MAIN COURSE

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ENTREES

THYME MAPLE GLAZED TURKEY

Whole Roasted 14 lb. Turkey ^{GF} with Pan Roasted Shallot Gravy

\$225.00 | * SERVES 14-18 - LIMITED QUANTITIES AVAILABLE

CLOVE STUDDED BONE-IN HAM ^{GF DF}

Ready to Slice 10 lb. Ham accompanied by Michigan Cherry Compote

\$150.00 | * SERVES 14-18

ROASTED BABY LAMB CHOPS ^{GF DF}

Served with Dried Cherry Chutney

\$165.00 ^{SML} | **\$240.00** ^{LRG} | *3 BONES ^{PP}

ROASTED CHICKEN ^{GF}

with Herb Vegetable Fricassee and Citrus-Chicken Jus

\$70.00 ^{SML} | **\$137.00** ^{LRG}

SAVORY BRAISED BEEF BRISKET WITH TOASTED ONION CONFIT ^{DF}

with Onion Jus and Crispy Onion Straws

\$80.00 ^{SML} | **\$150.00** ^{LRG}



ROASTED BABY LAMB CHOPS

BREAD

PARKER HOUSE DINNER ROLLS ^{VGT}

Served with Melted Garlic Butter, Shredded Parmesan & Chopped Parsley

\$42.00 | * SERVES 12

SALTED TRUFFLE PAN BREAD ^{VGT}

Parmesan and Parsley Butter Crust

\$42.00 | * SERVES 12

SWEET WALNUT AND SALTED CARAMEL BREAD ^{VGT}

Currants and Coarse Sea Salt

\$42.00 | * SERVES 12

PASTA

SMALL SERVES 6 | LARGE SERVES 12

PUMPKIN & RICOTTA RAVIOLI ^{VGT}

Toasted Pumpkin Seeds and Fresh Sage

\$70.00 ^{SML} | **\$127.00** ^{LRG}

HANDMADE RICOTTA GNOCCHI WITH MUSHROOMS ^{VGT}

Madeira and Thyme Veloute, Pine Nuts, Tomatoes, and Shaved Parmesan

\$62.00 ^{SML} | **\$112.00** ^{LRG}

BRAISED BEEF RAVIOLI

Red Wine, Smoked Tomato Sauce, Pecorino

\$80.00 ^{SML} | **\$154.00** ^{LRG}

SIDES & VEGETABLES

10 PERSON MINIMUM
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VEGETABLES

SMALL SERVES 6 | LARGE SERVES 12

BLUE LAKE GREEN BEAN CASSEROLE ^{VGT}

Wild Mushroom Velouté, Pearl Onion, Crispy Fried Onions

\$30.00 ^{SML} | \$56.00 ^{LRG}

AUTUMN HARVEST VEGETABLE GRATIN ^{VGT}

with Rosemary Sweet Butter and Crumbled Cornbread

\$32.00 ^{SML} | \$60.00 ^{LRG}

TENDER SWEET CARROTS ^{VGT GF}

Glazed with Brown Sugar, Butter and a Hint of Ginger

\$27.00 ^{SML} | \$50.00 ^{LRG}

LEMON BASTED BROCCOLI ^{VGT GF}

with Poached Garlic and Lemon Butter

\$32.00 ^{SML} | \$60.00 ^{LRG}

OVEN ROASTED BRUSSELS SPROUTS ^{VGN GF}

with Caramelized Onions, Chopped Parsley and Smoked Almonds

\$34.00 ^{SML} | \$64.00 ^{LRG}

COLORFUL BEETS SALAD ^{VGN GF}

with Tangerine & Whole Grain Mustard Vinaigrette and Spiced Hazelnuts

\$34.00 ^{SML} | \$64.00 ^{LRG}



SIDES

SMALL SERVES 6 | LARGE SERVES 12

RUSTIC BREAD & CHESTNUT STUFFING ^{VGT}

Herbed Croutons with Roasted Chestnuts Seasoned with Fresh Thyme, Garlic and Sweet Vidalia Onions

\$20.00 ^{SML} | \$36.00 ^{LRG}

SAUSAGE STUFFING

Cornbread Stuffing with Sage & Pork Sausage, Onions & Thyme

\$20.00 ^{SML} | \$36.00 ^{LRG}

INDIVIDUAL CORN CASSEROLE SOUFFLES ^{VGT}

with Poblano Peppers and White Beans

\$20.00 ^{SML} | \$36.00 ^{LRG}

PAN ROASTED SHALLOT GRAVY

\$14.00 ^{PER QUART}

ROASTED PARSNIP AND YUKON MASHED POTATOES ^{VGT GF}

with Sweet Cream Butter and Buttermilk

\$26.00 ^{SML} | \$48.00 ^{LRG}

WISCONSIN CRANBERRY CHUTNEY ^{VGN GF}

Stonelake Cranberries Stewed with Orange Saigon Cinnamon and Cloves

\$20.00 ^{SML} | \$36.00 ^{LRG}

CANDIED SWEET POTATOES ^{VGT GF}

Mashed with Brown Sugar, Maple Syrup

\$28.00 ^{SML} | \$52.00 ^{LRG}

DESSERTS

10 PERSON MINIMUM
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SHAREABLES

SMALL SERVES 6 | LARGE SERVES 12 - UNLESS NOTED

PEPPERMINT BARK VGT GF NF

\$16.00 SML | \$32.00 LRG

PUMPKIN PIE

9" Pie Served with Clementine Clove Whipped Creme Fraiche and Frangelico Caramel Sauce

\$27.00 | *SERVES 8

PECAN PIE

9" Pie, garnished with Whipped Cream

\$30.00 | *SERVES 8

CRISP APPLE & STONELAKE CRANBERRY PIE

9" Pie with Honey and Oatmeal Streusel Topping

\$27.00 | *SERVES 8

HAZELNUT BUCHE DE NOEL GF

Flourless Chocolate Cake, Vanilla Diplomat, Hazelnut Chocolate Ganache, Winter Decorations

\$80.00 | *SERVES 10

FLOURLESS CHOCOLATE CAKE VGT GF NF

8" Cake with Fresh Raspberries and Chocolate Shavings

\$80.00 | *SERVES 12

ASSORTED HAND ROLLED TRUFFLES VGT

\$36.00 DZ

HOLIDAY BITES

GINGERBREAD MEN VGT NF

Gingerbread Cookie, Traditional Royal Icing Decorations

\$75.00 DZ

MINI GINGERBREAD CUPCAKES VGT NF

with Orange Cream Cheese Icing

\$36.00 DZ

MINI RED VELVET CUPCAKES VGT NF

\$36.00 DZ

MINI CANDY CANE CUPCAKES VGT NF

\$36.00 DZ

COCONUT MACAROONS VGT GF

Dipped Halfway in Dark Chocolate

\$33.00 DZ

ASSORTED HOLIDAY COOKIES VGT

Choose up to 3 types:

Cinnamon Star, Pecan Snowball, Sugar-Coated Gingersnaps, Salted Caramel Chocolate Crisps, Coconut Macaroons

\$48.00 DZ

HOLIDAY DECORATED SUGAR COOKIES VGT

Choose up to 3 types:

Snowman, Mittens, Snowflake, Ornament, Santa's Hat, Sleigh, Star of David, Dreidel, or Menorah

\$108.00 DZ

DESSERT KITS

DECORATE YOUR OWN COOKIES KIT VGT

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

\$50.00

BUILD YOUR OWN TRIFLE KIT

Choice of Chocolate Cake with Madagascar Vanilla Diplomat Cream or Vanilla Sponge Cake with Lemon Curd

Toppings to include: Raspberry Coulis, Whipped Cream, Roasted Marcona Almonds, Assorted Chocolate Pearls, and Seasonal Fresh Fruit

\$60.00 | *SERVES 10



DECORATE YOUR OWN COOKIE KIT