HOLIDAY MENU

312-572-7233
WORKSPACE@FFTHOSPITALITY.COM
FFTHOSPITALITY.COM

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

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

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

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

$250.00 | * SERVES 14-18 - LIMITED QUANTITES 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

$175.00 SML | $250.00 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

$90.00 SML | $170.00 LRG

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

ROASTED BABY LAMB CHOPS

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

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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

COLORFUL BEETS SALAD

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