CORPORATE & SOCIAL PACKAGE

PASSED HORS D’OEUVRES

Guests will be greeted by waiters passing hors d’oeuvres as they enter the cocktail reception

CHILLED HORS D’OEUVRE

Chilled Beef Satay
With Toasted Peanut and Sweet and Spicy Glaze
Spruce Point Smoked Salmon
With Dill Boursin, Shaved Red Onion and a Sesame Wafer
Saffron Poached Fingerling Potato
With Basil Mousseline and Shaved Red Pepper
Goat Cheese Bruschetta
With Red Onion Chutney
Savory Dried Mission Fig Truffles
With Garam Masala and Coconut
Golden Beet Crostini
With Feta Cheese, Grilled Red Onion and Oregano
Chilled Tiger Shrimp
With Yellow Tomato Pepperade, Cucumber and Chive
Amish Chicken Roulade
With an Allspice Aioli and Seeded Flatbread
Grilled Chicken Agrodolce
Fresh giardinere, sultana raisin aioli on black currant crostini
Grass Fed Tamarind Glazed Beef
On cashew flatbread, dried cherry chutney and micro oregano
Lotus Root Chip with Ahi Tuna and Shiso served with Wasabi Crema

HOT HORS D’OEUVRE

Spanish Style Flatbread
With Spiced Olives, Paprika Braised Tomato and Shaved Manchego
Latin Chicken Tostone
With Avocado, Citrus Sour Cream and Cilantro
Bacon Wrapped Dates
With Crushed Almonds and Brown Sugar Glaze
Falafel Fritter
With Cumin Yogurt
Fire Roasted Vegetable Quesadilla
With Spanish Aioli
Crispy Beef and Pea Samosa
With Cucumber Yogurt
Mini Chicken and Broccoli Quiche
With Aged Cheddar
Crispy Shrimp Spring Rolls
With Sweet Lemongrass Vinegar
Braised Beef Beignet
With Horseradish Cream and Chive
Wild Salmon and Crisp Nori
Mini Quinoa Veggie Burger on Seasme Brioche with Mozzarella and Tomato Caviar

Please speak with your consultant for additional options and to create a customized menu.
FIRST COURSE

Mozzarella and Tomato Salad
Fresh Mozzarella and Tomato Salad with Ciabatta Crouton, Balsamic and Extra Virgin Olive Oil

Bread Basket
To Include Plain Flatbread, Cracked Pepper Brioche Roll, Chapeau, Pumpernickel, Onion Torpedo and Onion Rosemary Baguette with Sweet Butter

ENTREE

Seared Frenched Chicken Breast
Served with Spring Onion and Chive Polenta, Baby Zucchini, Black Beauty Eggplant, Garlic Cured Grape Tomatoes, and Vidalia Onion Demi Glace

VEGETARIAN ENTREE (OPTION)

Savory Buckwheat Crepes
Served with Seasonal Wild Mushrooms, Grilled Asparagus, Basil-Chevre Mouseline, Micro Herb Salad and a Red Beet Reduction

DESSERT

Peach Shortcake and Crème Fraîche Sorbet
Served with Fresh Blackberries with Caramel Pecan Cheesecake and Vanilla Bean Chantilly

Freshly Brewed Regular and Decaf Coffee & Gourmet Tea Service

We at Food For Thought are proud to partner with Intelligentsia Coffee.

Please speak with your consultant for additional options and to create a customized menu.
FIRST COURSE
Mesclun Greens with Ripe Strawberry
Tossed in Oil-Free Champagne Yogurt Vinaigrette and Topped with Cucumber, Farm Picked Herbs and Poppyseed Croutons

Bread Basket
To Include Plain Flatbread, Cracked Pepper Brioche Roll, Chapeau, Pumpernickel, Onion Torpedo and Onion Rosemary Baguette with Sweet Butter

ENTREE
Braised Short Rib of Beef with Thyme and Meyer Lemon
Yukon Potato Puree, Brussel Sprouts, Baby Carrots and Red Wine Jus

VEGETARIAN/VEGAN ENTREE
Miso and Sesame Crusted Eggplant Steak
Braised Baby Bok Choy, Vegetable Gyoza and Wonton Crisps
Served with Soy-Ginger Dressing

DESSERT
Dark Chocolate Mousse Dome with Crème Caramel Center
Presented with Tahitian Vanilla Bean Anglaise and Amber Sugar Glass

Freshly Brewed Regular and Decaf Coffee & Gourmet Tea Service

We at Food For Thought are proud to partner with Intelligentsia Coffee.

Please speak with your consultant for additional options and to create a customized menu.
FIRST COURSE
Cream of Roasted Butternut Squash
Crème Fraîche, Chives and Cinnamon Croutons

SECOND COURSE
Farmer’s Greens Dressed with Thyme Vinaigrette
Lavender Marinated Figs, Savory Citrus-Olive Biscotti and Rouge et Noir
Individual Plated Artisan Bread
Sesame Flatbread, Cracked Pepper Brioche Roll and Ciabatta Olio with Sweet Butter

ENTREE
Pan Seared Striped Bass
Served with Marinated Heirloom Tomatoes, Parmesan Polenta Cake, Shaved Fennel Salad and a Tomato and Picholine Olive Vinaigrette

VEGETARIAN/VEGAN ENTRÉE
Miso and Sesame Crusted Eggplant Steak
Braised Baby Bok Choy, Vegetable Gyoza and Wonton Crisps Served with Soy-Ginger Dressing

DESSERT
Client Provided Customized Wedding Cake
Food For Thought will work with you to select a bakery that specializes in wedding cake production.

We will coordinate delivery, garnish and serve cake at no additional fee.

Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Tea Service. We at Food For Thought are proud to partner with Intelligentsia Coffee.
UP & MOVING SAMPLE DINNER STATIONS

A TASTE OF ITALY

Stuffed Pasta Station
Spinach Ravioli and Ricotta Tortellini with Traditional Marinara, Mushroom Cream Sauce and Herbed Garlic Oil
Choice of Diced Grilled Vegetables, Fresh Italian Sausage, Diced Grilled Chicken, Poached Shrimp
Fresh Mozzarella and Basil Salad
Fresh Mozzarella Tossed with Petite Tomatoes Seasoned with Fresh Basil, Garlic and Olive Oil
Green and Red Romaine with Cured Tomatoes Picholine Olives, Grana Croutons and Caper Dressing
Rustic Italian Bread Display To Include Fennel Raisin Twist, Olio Ciabatta, Multigrain Sunflower Baguette, Almond Baguette, Sesame Flatbread and Mini Round Tomato Focaccia with Olive Oil

TRADITIONAL CARVING

Pepper Seared Tenderloin of Beef Served with a Horseradish Cream
Roasted Boneless Turkey Breast Apple Cider and Maple Sugar Roasted Turkey Breast Served with Peach-Ginger Chutney
Mashed Potatoes with Mascarpone Cheese and Fresh Thyme
Savory Bread Pudding Caramelized Onion and Fresh Mozzarella
Baked Autumn Harvest Vegetables Rosemary Sweet Butter and Cornbread Croutons
Petite Carving Rolls and Bread Display Moroccan Roll, Pumpernickel Roll, Classic Tuscan Boule and Challah Knot with Sweet Cream Butter

Please speak with your consultant for additional options and to create a customized menu.
UP & MOVING SAMPLE DINNER STATIONS

LATIN FLAVORS

Seafood Ceviche with Roasted Tomato
Presented over Shredded Lettuce
Served with Root Vegetable Chips

Braised Pork Quesadillas
Served with a Tomato Salsa

Charred Tilapia Tacos
With Mole Verde, Roasted Corn Salsa, Fresh
Tomato, Napa Cabbage, and White Corn or
Flour Tortillas

Tostadas
Toasted Bread Topped with Stewed Eggplant, Bell
Peppers, Red Onion, Squash, Tomato and Olive
Oil

Salad of Jícama, Mango and Cucumber

Guacamole and Salsa
Housemade Authentic Guacamole, Traditional
Pico de Gallo, Chipotle Salsa and Black Bean-
Ancho Sauce Served with Colorful Tortilla Chips

请与您的顾问讨论以获取更多选项并创建个性化菜单。
SOMETHING SWEET

In addition to a wedding cake, please consider the following sweets to enhance your evening. Please speak with your consultant for additional options and to create a customized menu.

SAMPLE INTERACTIVE DESSERTS

_A Uniform Chef to Prepare the Following to Order:

- Cheesecake Bar
- Scooped Vanilla Bean Cheesecake
- Toppings include Chocolate, Caramel and Strawberry Sauces
- Chocolate and Butterscotch Pieces, Peanut Butter Chips and Pecans

- Doughnut Station
- A Uniformed Chef to prepare Warm Doughnuts to order with our Doughnuts Machine
- Guests May Top Doughnuts with Milk or White Chocolate, Powdered Sugar, Cinnamon and Sugar, Chopped Nuts or Colorful Sprinkles

SAMPLE PETITE SWEETS

_Presented Buffet Style or Passed to Guests

- Amaretti Macaroon Dipped in Chocolate and Rolled in Crushed Almonds
- Baked Fuji Apple Lasagna
- Caramel Cream Puff
- Dark Chocolate Makers Mark Whiskey Panna Cotta Tart
- Apple Triangle with Cinnamon Caramel
- Chocolate and Vanilla Crème Brûlée
- Chocolate Peanut Butter Dome
- Chocolate Peppermint Pavé
- Graham Cracker Cheesecake Lollipops
- Kiwi Cheesecake
- Lavender Chocolate Cream Caramel Tart
- Apple Pie Parfait
- White Peach Champagne Cream Cup

Please speak with your consultant for additional options and to create a customized menu.
LET’S GET THIS PARTY STARTED!

For a fun surprise, consider serving a snack to guests late into the evening.
Please speak with your consultant for additional options and to create a customized menu.

SAMPLE LATE NIGHT SNACKS
Passed by Waiters

Tator Tots
With Warm Cheddar Dipping Cheese Sauce

Home-Cut Steak Fries
With Grated Parmesan, Fresh Parsley and Truffle Essence

Mini Chicago Famous Steamed Hot Dogs
Served with Mustard, Onion, Relish, Pickles, Sport Peppers and Celery Salt

Duck Confit Nachos
Shredded Cheddar, Guacamole and Black Bean Salsa
Served in a Paper Boat

Mini Tonkatsu Pork Sandwich
With Sesame Vegetable Slaw and Umeboshi Sauce

Cookies and Milk
Homemade Chocolate Chip Cookies Served Warm on top of a Shooter of Milk

Petite Ice Cream Cones
Miniature Almond Espresso Cones Filled with Chocolate, Vanilla, or Butter Pecan Ice Cream Passed on Painter’s Palettes

Mini Milk Shakes
Choice of Mini Vanilla Bean Milk Shake Garnished with Chocolate Cigarette Straw or Mini Chocolate Milk Shake with White Chocolate Cigarette Straw

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## CORPORATE & SOCIAL PACKAGE

### BEVERAGE PACKAGES

Your Sales Consultant can review package options and pricing.

<table>
<thead>
<tr>
<th>STANDARD BAR</th>
<th>PREMIUM BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smirnoff Vodka</td>
<td>Tito's Vodka</td>
</tr>
<tr>
<td>Bombay Gin</td>
<td>Bombay Sapphire Gin</td>
</tr>
<tr>
<td>Jim Beam Bourbon</td>
<td>Jack Daniel's</td>
</tr>
<tr>
<td>Usher's Scotch</td>
<td>Dewar's White Label Scotch</td>
</tr>
<tr>
<td>Seagram's Seven Whiskey</td>
<td>Crown Royal Whiskey</td>
</tr>
<tr>
<td>Bacardi Rum</td>
<td>Brugal Rum</td>
</tr>
<tr>
<td>Milagro Tequila</td>
<td>Suaza Tres Generacions Tequila</td>
</tr>
<tr>
<td>Budweiser, Bud Light</td>
<td>Budweiser, Bud Light</td>
</tr>
<tr>
<td>Soft Drinks, Assorted Juices, Mineral Water, and Mixers</td>
<td>Goose Island Honker's Ale, Heineken, and Amstel Lite</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>LUXURY BAR</th>
<th>LOCAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Henderick's Gin</td>
<td>Barra Organic Chardonnay</td>
</tr>
<tr>
<td>Woodford Bourbon</td>
<td>Barra Organic Cabernet Sauvignon</td>
</tr>
<tr>
<td>Black Bush Irish Whiskey</td>
<td>Koval Rye Organic Vodka</td>
</tr>
<tr>
<td>10 Cane Rum</td>
<td>Few Gin</td>
</tr>
<tr>
<td>Don Julio Tequila</td>
<td>Few Bourbon</td>
</tr>
<tr>
<td>Glenfiddich 12 Year Single Malt Scotch</td>
<td>Highland Harvest Organic Scotch</td>
</tr>
<tr>
<td>House Red and White Wine Selections Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Shiraz, Pinot Noir, Merlot</td>
<td>Lion's Pride Dark Oak Organic Whiskey</td>
</tr>
<tr>
<td>Budweiser, Bud Light</td>
<td>Crusoe Organic Rum</td>
</tr>
<tr>
<td>Goose Island 312, Heineken, Amstel Lite, and Sam Adams</td>
<td>Finch's, Metropolitan and Half Acre Beer</td>
</tr>
<tr>
<td>Soft Drinks, Assorted Juices, Mineral Water and Mixers</td>
<td>Filbert's Soft Drinks and Mixers</td>
</tr>
<tr>
<td>Longbranch Bloody Mary Mix</td>
<td>Longbranch Bloody Mary Mix</td>
</tr>
<tr>
<td>FFT Orange and Cranberry Juice</td>
<td>FFT Orange and Cranberry Juice</td>
</tr>
</tbody>
</table>
ESTIMATE CONTRACT

The below pricing is estimated and is intended to give ranges of our service. Food For Thought works with each and every client to customize their ideal event. Price estimate varies depending on venue selection, menu selection, event timing and upgrades. We are happy to put together a customized proposal with specialized choices.

BUDGET SUMMARY SEATED DINNER

<table>
<thead>
<tr>
<th>MENU:</th>
<th>Per Person Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Passed Hors d’oeuvre</td>
<td>$10.00 - $15.00</td>
</tr>
<tr>
<td>3-Course Dinner</td>
<td>$32.00 - $55.00</td>
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<tr>
<td>Beverage Service</td>
<td>$20.00 - $42.00</td>
</tr>
<tr>
<td>Trucking</td>
<td>$1.00</td>
</tr>
<tr>
<td>Staffing starting at</td>
<td>$31.00</td>
</tr>
<tr>
<td>Equipment</td>
<td>$25.00 - $35.00</td>
</tr>
<tr>
<td>Linen starting at</td>
<td>$6.00</td>
</tr>
<tr>
<td>TOTAL ESTIMATE RANGE:</td>
<td>$125.00—$180.00 PER PERSON*</td>
</tr>
</tbody>
</table>

BUDGET SUMMARY BUFFET DINNER

<table>
<thead>
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<tr>
<td>Passed Hors d’oeuvre</td>
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<tr>
<td>3-Course Dinner</td>
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<tr>
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</tr>
<tr>
<td>Staffing starting at</td>
<td>$31.00</td>
</tr>
<tr>
<td>Equipment</td>
<td>$35.00 - $45.00</td>
</tr>
<tr>
<td>Linen starting at</td>
<td>$8.00</td>
</tr>
<tr>
<td>TOTAL ESTIMATE RANGE:</td>
<td>$135.00—$180.00 PER PERSON*</td>
</tr>
</tbody>
</table>

*Price estimate is before tax and gratuity.
For planning purposes, please consider 11% tax on the total estimate.
Food For Thought leaves gratuity up to the discretion of the client. Please consider 18% gratuity on the food and beverage total.
Your WEDDING DAY

THE SCHOOL OF THE ART INSTITUTE OF CHICAGO BALLROOM

112 South Michigan Avenue • Chicago, IL 60603

312.345.3506

847.982.2608 FFTCHICAGO.COM
PASSED HORS D’OEUVRES

Guests will be greeted by waiters passing hors d’oeuvres as they enter the cocktail reception.

CHILLED HORS D’OEUVRES

- Chilled Beef Satay
- With Toasted Peanut and Sweet and Spicy Glaze

- Spruce Point Smoked Salmon
- With Dill Boursin, Shaved Red Onion and a Sesame Wafer

- Latin Chicken Tostone
- With Avocado, Citrus Sour Cream and Cilantro

- Saffron Poached Fingerling Potato
- With Basil Mousseline and Shaved Red Pepper

- Goat Cheese Cones
- Caramelized Quince and Humboldt Fog Goat Cheese Cone

- Golden Beet Crostini
- With Feta Cheese, Grilled Red Onion and Oregano

- Chilled Tiger Shrimp
- With Yellow Tomato Pepperade, Cucumber and Chive

- Ahi Tuna and Shiso
- Served with Lotus Root Chip and Wasabi Crema

HOT HORS D’OEUVRES

- Spanish Style Flatbread
- With Spiced Olives, Paprika Braised Tomato and Shaved Manchego

- Monte Cristo
- All Natural Chicken with Nueske Ham, Sourdough, Strawberry-Rhubarb Preserves

- Bacon Wrapped Dates
- With Crushed Almonds and Brown Sugar Glaze

- Hopleaf Braised Shortrib
- With New Potato, Crispy Shallot, and Parsley Leaf

- Fire Roasted Vegetable Quesadilla
- With Spanish Aioli

- Crisp Ravioli
- Truffled New Potato, Taleggio Cheese and Chive

- Crispy Shrimp Spring Rolls
- With Sweet Lemongrass Vinegar

- Pan Seared Diver Scallop
- With Vanilla Roasted Pineapple

Please speak with your consultant for additional options and to create a customized menu.
FIRST COURSE

Mozzarella and Tomato Salad
Fresh Mozzarella and Tomato Salad with Ciabatta Crouton, Balsamic and Extra Virgin Olive Oil

Bread Basket
To Include Plain Flatbread, Cracked Pepper Brioche Roll, Chapeau, Pumpernickel, Onion Torpedo and Onion Rosemary Baguette with Sweet Butter

ENTREE

Seared Frenched Chicken Breast
Served with Spring Onion and Chive Polenta, Baby Zucchini, Black Beauty Eggplant, Garlic Cured Grape Tomatoes, and Vidalia Onion Demi Glace

VEGETARIAN ENTRÉE (OPTION)

Savory Buckwheat Crepes
Served with Seasonal Wild Mushrooms, Grilled Asparagus, Basil-Chevre Mouseline, Micro Herb Salad and a Red Beet Reduction

DESSERT

Peach Shortcake and Crème Fraîche Sorbet
Served with Fresh Blackberries with Caramel Pecan Cheesecake and Vanilla Bean Chantilly

Freshly Brewed Regular and Decaf Coffee & Gourmet Tea Service

We at Food For Thought are proud to partner with Intelligentsia Coffee.

Please speak with your consultant for additional options and to create a customized menu.
FIRST COURSE
Mesclun Greens with Ripe Strawberry
Tossed in Oil-Free Champagne Yogurt Vinaigrette and Topped with Cucumber, Farm Picked Herbs and Poppyseed Croutons

Bread Basket
To Include Plain Flatbread, Cracked Pepper Brioche Roll, Chapeau, Pumpernickel, Onion Torpedo and Onion Rosemary Baguette with Sweet Butter

ENTREE
Braised Short Rib of Beef with Thyme and Meyer Lemon
Yukon Potato Puree, Brussel Sprouts, Baby Carrots and Red Wine Jus

VEGETARIAN/VEGAN ENTREE
Miso and Sesame Crusted Eggplant Steak
Braised Baby Bok Choy, Vegetable Gyoza and Wonton Crisps
Served with Soy-Ginger Dressing

DESSERT
Dark Chocolate Mousse Dome with Crème Caramel Center
Presented with Tahitian Vanilla Bean Anglaise and Amber Sugar Glass

Freshly Brewed Regular and Decaf Coffee & Gourmet Tea Service

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Please speak with your consultant for additional options and to create a customized menu.
FIRST COURSE
Cream of Roasted Butternut Squash
Crème Fraîche, Chives and Cinnamon Croutons

SECOND COURSE
Farmer’s Greens Dressed with Thyme Vinaigrette
Lavender Marinated Figs, Savory Citrus-Olive Biscotti and Rouge et Noir
Individual Plated Artisan Bread
Sesame Flatbread, Cracked Pepper Brioche Roll and Ciabatta Olio with Sweet Butter

ENTREE
Pan Seared Striped Bass
Served with Marinated Heirloom Tomatoes, Parmesan Polenta Cake, Shaved Fennel Salad and a Tomato and Picholine Olive Vinaigrette

VEGETARIAN/VEGAN ENTREE
Miso and Sesame Crusted Eggplant Steak
Braised Baby Bok Choy, Vegetable Gyoza and Wonton Crisps Served with Soy-Ginger Dressing

DESSERT
Client Provided Customized Wedding Cake
Food For Thought will work with you to select a bakery that specializes in wedding cake production.
We will coordinate delivery, garnish and serve cake at no additional fee.
Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Tea Service. We at Food For Thought are proud to partner with Intelligentsia Coffee.
A TASTE OF ITALY

Stuffed Pasta Station
Spinach Ravioli and Ricotta Tortellini with Traditional Marinara, Mushroom Cream Sauce and Herbed Garlic Oil
Choice of Diced Grilled Vegetables, Fresh Italian Sausage, Diced Grilled Chicken, Poached Shrimp

Fresh Mozzarella and Basil Salad
Fresh Mozzarella Tossed with Petite Tomatoes Seasoned with Fresh Basil, Garlic and Olive Oil

Green and Red Romaine with Cured Tomatoes
Picholine Olives, Grana Croutons and Caper Dressing

Rustic Italian Bread Display
To Include Fennel Raisin Twist, Olio Ciabatta, Multigrain Sunflower Baguette, Almond Baguette, Sesame Flatbread and Mini Round Tomato Focaccia with Olive Oil

TRADITIONAL CARVING

Pepper Seared Tenderloin of Beef
Served with a Horseradish Cream

Roasted Boneless Turkey Breast
Apple Cider and Maple Sugar Roasted Turkey Breast Served with Peach-Ginger Chutney

Mashed Potatoes with Mascarpone Cheese and Fresh Thyme

Savory Bread Pudding
Caramelized Onion and Fresh Mozzarella

Baked Autumn Harvest Vegetables
Rosemary Sweet Butter and Cornbread Croutons

Petite Carving Rolls and Bread Display
Moroccan Roll, Pumpernickel Roll, Classic Tuscan Boule and Challah Knot with Sweet Cream Butter
UP & MOVING SAMPLE DINNER STATIONS

LATIN FLAVORS

Seafood Ceviche with Roasted Tomato
Presented over Shredded Lettuce
Served with Root Vegetable Chips

Braised Pork Quesadillas
Served with a Tomato Salsa

Charred Tilapia Tacos
With Mole Verde, Roasted Corn Salsa, Fresh
Tomato, Napa Cabbage, and White Corn or
Flour Tortillas

Tostadas
Toasted Bread Topped with Stewed Eggplant, Bell
Peppers, Red Onion, Squash, Tomato and Olive Oil

Salad of Jícama, Mango and Cucumber

Guacamole and Salsa
Housemade Authentic Guacamole, Traditional
Pico de Gallo, Chipotle Salsa and Black Bean-
Ancho Sauce Served with Colorful Tortilla Chips

SMALL PLATES WITH ACTION CHEFS

Mini Steakhouse Plate
Salt Crusted Rib Roast of Angus Beef, Garlic
Potato Puree, Roasted Green Beans, Puff Twist
and Horseradish Creme Fraiche

Braised Free Bird Chicken Thighs
Cornmeal Gnocchi, Charred Leeks, and
Crimson Grape Braising Jus

All Day Braised Pork Belly
Caramelized Plum Mustard BBQ Sauce,
Vegetable Slaw and Radish Chips

Roasted Fennel and Pear Strudel
Presented with Candied Yams, Spiced Nuts and
Garnished with Chipotle Marshmallows

Lightly Cooked Wild Alaskan Salmon
on Cedar Wood
Accompanied by Sweet Kane Candy Corn,
Piquillo Pepper and Smoked Garlic Coulis

Please speak with your consultant for additional options and to create a customized menu.
SOMETHING SWEET

In addition to a wedding cake, please consider the following sweets to enhance your evening. Please speak with your consultant for additional options and to create a customized menu.

SAMPLE INTERACTIVE DESSERTS

* A Uniform Chef to Prepare the Following to Order:

Cheesecake Bar
Scooped Vanilla Bean Cheesecake
Toppings include Chocolate, Caramel and Strawberry Sauces
Chocolate and Butterscotch Pieces, Peanut Butter Chips and Pecans

Doughnut Station
A Uniformed Chef to prepare Warm Doughnuts to order with our Doughnuts Machine

Guests May Top Doughnuts with Milk or White Chocolate, Powdered Sugar, Cinnamon and Sugar, Chopped Nuts or Colorful Sprinkles

SAMPLE PETITE SWEETS

* Presented Buffet Style or Passed to Guests

Amaretti Macaroon Dipped in Chocolate and Rolled in Crushed Almonds
Baked Fuji Apple Lasagna
Caramel Cream Puff
Dark Chocolate Makers Mark Whiskey Panna Cotta Tart
Apple Triangle with Cinnamon Caramel
Chocolate and Vanilla Crème Brûlée
Chocolate Peanut Butter Dome
Chocolate Peppermint Pavé
Graham Cracker Cheesecake Lollipops
Kiwi Cheesecake
Lavender Chocolate Cream Caramel Tart
Apple Pie Parfait
White Peach Champagne Cream Cup

Please speak with your consultant for additional options and to create a customized menu.
LET’S GET THIS PARTY STARTED!

For a fun surprise, consider serving a snack to guests late into the evening. Please speak with your consultant for additional options and to create a customized menu.

SAMPLE LATE NIGHT SNACKS
Passed by Waiters

Tator Tots
With Warm Cheddar Dipping Cheese Sauce

Home-Cut Steak Fries
With Grated Parmesan, Fresh Parsley and Truffle Essence

Mini Chicago Famous Steamed Hot Dogs
Served with Mustard, Onion, Relish, Pickles, Sport Peppers and Celery Salt

Duck Confit Nachos
Shredded Cheddar, Guacamole and Black Bean Salsa
Served in a Paper Boat

Mini Tonkatsu Pork Sandwich
With Sesame Vegetable Slaw and Umeboshi Sauce

Cookies and Milk
Homemade Chocolate Chip Cookies Served Warm on top of a Shooter of Milk

Petite Ice Cream Cones
Miniature Almond Espresso Cones Filled with Chocolate, Vanilla, or Butter Pecan Ice Cream Passed on Painter’s Palettes

Mini Milk Shakes
Choice of Mini Vanilla Bean Milk Shake Garnished with Chocolate Cigarette Straw or Mini Chocolate Milk Shake with White Chocolate Cigarette Straw
# BEVERAGE PACKAGES

Your Sales Consultant can review package options and pricing.

## STANDARD BAR
- Smirnoff Vodka
- Bombay Gin
- Jim Beam Bourbon
- Usher’s Scotch
- Seagram’s Seven Whiskey
- Bacardi Rum
- Milagro Tequila
- House Red and White Wine Selections: Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Merlot
- Budweiser, Bud Light
- Soft Drinks, Assorted Juices, Mineral Water, and Mixers

## LUXURY BAR
- Henderick’s Gin
- Woodford Bourbon
- Black Bush Irish Whiskey
- 10 Cane Rum
- Don Julio Tequila
- Glenfiddich 12 Year Single Malt Scotch
- House Red and White Wine Selections: Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Shiraz, Pinot Noir, Merlot
- Budweiser, Bud Light
- Goose Island 312, Heineken, Amstel Lite, and Sam Adams
- Soft Drinks, Assorted Juices, Mineral Water and Mixers

## PREMIUM BAR
- Tito’s Vodka
- Bombay Sapphire Gin
- Jack Daniel’s
- Dewar’s White Label Scotch
- Crown Royal Whiskey
- Brugal Rum
- Suaza Tres Generaciouns Tequila
- House Red and White Wine Selections: Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Merlot
- Budweiser, Bud Light
- Goose Island Honker’s Ale, Heineken, and Amstel Lite
- Soft Drinks, Assorted Juices, Mineral Water and Mixers

## LOCAL
- Barra Organic Chardonnay
- Barra Organic Cabernet Sauvignon
- Koval Rye Organic Vodka
- Few Gin
- Few Bourbon
- Highland Harvest Organic Scotch
- Lion’s Pride Dark Oak Organic Whiskey
- Crusoe Organic Rum
- Finch’s, Metropolitan and Half Acre Beer
- Filbert’s Soft Drinks and Mixers
- Longbranch Bloody Mary Mix
- FFT Orange and Cranberry Juice
The below pricing is estimated and is intended to give ranges of our service. Food For Thought works with each and every client to customize their ideal event. Price estimate varies depending on venue selection, menu selection, event timing and upgrades. We are happy to put together a customized proposal with specialized choices.

### BUDGET SUMMARY SEATED DINNER

**Per Person Cost**

<table>
<thead>
<tr>
<th>MENU:</th>
<th>Per Person Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Passed Hors d’oeuvre</td>
<td>$10.00 - $15.00</td>
</tr>
<tr>
<td>3-Course Dinner</td>
<td>$32.00 - $55.00</td>
</tr>
<tr>
<td>Beverage Service</td>
<td>$20.00 - $42.00</td>
</tr>
<tr>
<td>Trucking</td>
<td>$1.00</td>
</tr>
<tr>
<td>Staffing starting at</td>
<td>$31.00</td>
</tr>
<tr>
<td>Equipment</td>
<td>$25.00 - $35.00</td>
</tr>
<tr>
<td>Linen starting at</td>
<td>$6.00</td>
</tr>
<tr>
<td>TOTAL ESTIMATE RANGE:</td>
<td>$125.00—$180.00 PER PERSON*</td>
</tr>
</tbody>
</table>

### BUDGET SUMMARY BUFFET DINNER

**Per Person Cost**

<table>
<thead>
<tr>
<th>MENU:</th>
<th>Per Person Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Passed Hors d’oeuvre</td>
<td>$10.00 - $24.00</td>
</tr>
<tr>
<td>3-Course Dinner</td>
<td>$30.00 - $55.00</td>
</tr>
<tr>
<td>Beverage Service</td>
<td>$20.00 - $42.00</td>
</tr>
<tr>
<td>Trucking</td>
<td>$1.00</td>
</tr>
<tr>
<td>Staffing starting at</td>
<td>$31.00</td>
</tr>
<tr>
<td>Equipment</td>
<td>$35.00 - $45.00</td>
</tr>
<tr>
<td>Linen starting at</td>
<td>$8.00</td>
</tr>
<tr>
<td>TOTAL ESTIMATE RANGE:</td>
<td>$135.00—$180.00 PER PERSON*</td>
</tr>
</tbody>
</table>

*Price estimate is before tax and gratuity.

For planning purposes, please consider 11% tax on the total estimate.

Food For Thought leaves gratuity up to the discretion of the client. Please consider 18% gratuity on the food and beverage total.