FULL-SERVICE CATERING SAMPLE MENUS

SAMPLE MENUS

FOODFORTHoughtCHICAGO.COM
FOOD FOR THOUGHT

(847) 982-2608
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foodforthoughtchicago.com
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## Catering Reimagined

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WHO WE ARE

NANCY GARCIA SHARP
FOUNDER & CEO

PROUD TO BE A
MINORITY AND WOMAN
OWNED BUSINESS

With a workforce that's composed of approximately 60% women, Food For Thought is proud to be a women founded and led company, encouraging women in leadership positions and at all levels.

Food For Thought's team members also represent 22 different countries, promoting diversity and inclusion throughout the organization.

CHICAGO'S FAVORITE CATERER

ADLER CELESTIAL BALL 1998-present, 600 guests
CHICAGO BOTANIC GARDENS SUMMER DINNER DANCE 2018, 425 guests
MORTON ARBORETUM GALA 2018, 390 guests
BROOKFIELD ZOO GALA 2018, 530 guests
UNIVERSITY OF CHICAGO GRADUATION 2010 - Present, 15,000 guests

WWW.FOODFORTHOUGHTCHICAGO.COM
As Executive Chef, Jason White leads menu innovation to keep Food For Thought on the forefront of institutional dining concepts and best-in-class meetings and events catering.

Prior to joining Food For Thought, Chef anticipated opening of the Soho House in Chicago. This followed back-to-back Michelin Star Awards as Chef de Cuisine at Seasons Restaurant, where he served during an 11 year career at the Four Seasons in Chicago.

Chef Jason is graduate of the Cooking & Hospitality Institute of Chicago, and we are honored that he joins us as a veteran of the United States Navy.
CUSTOM EVENT DISPLAYS

We believe food presentation should be awe-inspiring. That’s why we work with clients to design and custom-build food presentation pieces to take your event to the next level. Our solutions identify decor opportunities that work seamlessly with your menu, ensuring your event is uniquely YOU.
HORS D'OEUVRNES

SAMPLE MENU ITEMS
CHILLED HORS D'OEUVRES

BBQ BEET GRAVLAX
Apple Salad, Egg Yolk Dust, Cracklebread

LOADED FINGERLING POTATO
Aged Cheddar Mousse, Tarragon & Chive Crème Fresh

GRILLED FIG CANNOLI
Bourbon Caramel Sauce, Smoked Almonds

HEIRLOOM CARROT “TARTARE”
Jalapeno Yogurt, Hazelnut, Toasted Cumin Dressing, Micro Cress, Phyllo Cup

CHARRED PARSNIP MOUSSE CONE
Fresh Chevre, Preserved Lemon, Brown Butter Snow, Crispy Capers

POOR MANS “SHRIMP” COCKTAIL
Old Bay Marinated Mozzarella, Southern Boiled Cauliflower, Toasted Chili Cocktail Sauce

MISO & PICKLED GINGER DEVILED EGG
Radish Kimchi Slaw, Togarashi

CONFIT TOMATO TARTINE
Pork Belly, Charred Knob Onion & Caper Relish, Toasted Baguette, Crisp Oregano

THAI STYLE AHI TUNA
Kaffir Lime Vinaigrette, Pickled Fresno Chilies, Crisp Lotus, Micro Coriander

SWEET CORN & BLUE CRAB SALAD
Parmesan Phyllo Cup, Dijonnaise, Popcorn
HOT HORS D'OEUVRÉS

KIMCHI GLAZED BRUSSELS SPROUT
Black Bean Aioli, Crispy Spiced Rice

IMPOSSIBLE “WHOPPER” SKEWER
Aged Cheddar Juicy Lucy Fritter, House Pickle, Roasted Tomato Secret Sauce

ESPRESSO CRUSTED HEARTS OF PALM
Smoked Pumpkin, Citrus Mayo, Pumpkin Seeds

JACKFRUIT AL PASTOR TACO
Lime Crème, Pineapple Salsa, Cilantro

PHILLY SLOPPY JOE
Provolone, Charred Pepper Relish, Brioche

FIRE ROASTED ZUCCHINI FRITTER
Arborio Rice, Feta Cheese, Shakshuka Sauce, Coriander

CARAMELIZED CAULIFLOWER & GARBANZO CROQUETTE
Mint Chutney Yogurt, Za'atar Spice

TEMPURA PEPPADEW PEPPER
Roasted Tomato & Fresh Goat Cheese Stuffing, Saffron Aioli

SEAFOOD “ALFREDO”
Shrimp Mousse Stuffed Rigatoni, Herbed Breading, Parmesan Garlic Crema

BUFFALO BRAISED CHICKEN THIGH MEATBALL
Blue Cheese Mousse, Celery Leaf, Crispy Chicken Skin

WHEAT BEER BRAISED SHORT RIB WONTON
Orange-Cilantro Chimichurri
SPRING + SUMMER SEATED DINNER

SAMPLE MENU ITEMS
FIRST COURSE

FARMER’S MARKET FORAGED GREENS & TORN HERBS
Toasted Cracked Wheat Salad, Roasted Carrot Hummus, Blistered Grape Tomatoes, Hibiscus Pickled Pearl Onions, Queso Fresco, Charred Lemon Vinaigrette

SEA SALT & OLIVE OIL CIABATTA
Rosemary & Roasted Garlic Whipped Butter

ENTREE COURSE

OREGANO & LEMON MARINATED ATLANTIC SALMON
Grilled Baby Gem Lettuce & Baby Arugula, Pomodoraccio Tomatoes, Sweet & Sour Cucumbers, Charred Eggplant Puree, Marinated Olives, Crispy Chickpeas, Salmoriglio Vinaigrette

DESSERT

LEMON GREEN TEA TART
Green Tea Tart Shell, Lemon Curd, Berry Mélange, Zest Confit, Madagascar Vanilla Bean Cream, Green Tea Milk Jam
SEATED DINNER MENU II

FIRST COURSE

SUMMER MELON & FORAGED GREENS
Marinated Feta Cheese, Toasted Walnuts, Ginger-Mint Vinaigrette, Honey Brittle

HOUSE-MADE PULL APART BUNS
Tomato & Green Olive

ENTREE COURSE

GARLIC & LIME GLAZED WHOLE ROASTED BEEF STRIP LOIN
“Elotes” Style Carnaroli Risotto, Black Eye Pea, Black Bean & Avocado Salad,
Red Bell Pepper Coulis, Petite Torn Herbs

DESSERT

CHOCOLATE APRICOT HAZELNUT CAKE
Manjari Chocolate Cognac Cake, Hazelnut Praline Mousse,
Poached Stone Fruit, Apricot Black Pepper Sorbet
 FALL + WINTER SEATED DINNER

SAMPLE MENU ITEMS
FIRST COURSE

RED & GREEN OAK LEAF LETTUCES WITH TORN HERBS
Roasted Delicata & Buttercup Squashes, Pickled Michigan Cherries,
Sunflower Seed Brittle, Fresh Chevre Croquette, Guajillo-Lime Vinaigrette

PULL APART PARKER HOUSE DINNER ROLLS
Pumpkin Seed & Maple

ENTREE COURSE

PAN SEARED & CARVED CHICKEN ROULADE
Confit Chicken Thigh & Truffle Stuffing, Evoo Pomme Puree, Creamed Black & Green Kale,
Glazed Baby Carrots, Fresh Thyme Natural Pan Jus, Crispy Leeks

DESSERT

AUTUMN APPLE CAKE
Brown Butter Apple Cake, Salted Caramel Sauce, Pickled Celery,
Crème Fraiche Chantilly, Green Apple Sorbet
SEATED DINNER MENU II

FIRST COURSE

CARAMELIZED PARSNIP SOUP
Slow Roasted Pork Belly, Herb Oil, Crisp Sage, Pumpernickel Crouton

HERBED FOCACCIA
Rosemary & Parmesan Sweet Cream Butter

ENTREE COURSE

HERB MARINATED WHOLE ROASTED BEEF TENDERLOIN
Sautéed Baby Turnips & Greens, Garnet Sweet Potato Puree, Pickled Fresno Chilies,
Arugula & Smoked Almond Pesto, Grey Shallot Demi-Glace

DESSERT

MONT BLANC
Blackcurrant Gelee, Chestnut Mousse, Milk Chocolate Cremeux,
Macerated Cassis Blackberry, Flourless Chocolate Cake
DINNER STATIONS

SAMPLE MENU ITEMS
DINNER STATIONS

A GARDEN RETREAT

DIP BAR
Served with Vegetable Crudité “Chips”, Toasted Baguette & Seeded Flatbread
- Labneh W/ Zaatar, Pistachio, Strawberry & Mint Relish
- Garbanzo Bean & Avocado W/ Queso Fresco, Pickled Red Onion & Petite Cilantro
- Sweet Pea & Artichoke W/ Crispy Parma Ham And Basil Pesto
- Rainbow Swiss Chard & Tahini W/ Spicy Zhug Relish

EUCALYPTUS MIST STATION
EVOO Confit Of Globe Artichokes Two Ways
- Grilled & Pureed, Saffron Glazed Fingerling Potatoes,
- Hibiscus Pickled Red Onion, Castelvetrano Olives, Petite Herb Shoots

CITRUS MIST STATION
EVOO Confit Of Atlantic Salmon
- Shaved Fennel & Herb Salad, Celery Root Puree,
- Charred Lemon & Orange Vinaigrette, Crisp Lotus Root Chip
DINNER STATIONS

A CHICAGO FOOD CRAWL

GOLD COAST RAW BAR
Uniformed Chefs to Freshly Shucked West & East Coast Oysters,
Maine Lobster Tail Medallions, Jonah Crab Claws, Jumbo Colossal U8 Prawns
Fresh Horseradish Cocktail Sauce, Tabasco Sauce, Sriracha Aioli,
Pink Peppercorn Mignonette Dijonnaise, Fresh Meyer Lemon

WEST LOOP SUSHI
Assorted Maki Rolls & Nigiri
Served With Pickled Ginger, Wasabi, Soy Sauce

LITTLE ITALY PASTA STATION
Presented In Large Wheel Of Parmesan Reggiano Cheese
Cacio E Pepe Gnocchetti Sardi
Pecorino, Romano & Parmesan Cheese,
Freshly Cracked Black Pepper, Torn Herbs

Black Truffle Campanelle
Truffled Cream Sauce, Ricotta Salata, Fresh Snipped Herbs, Pangrattato
DINNER STATIONS

A CHICAGO FOOD CRAWL - CONTINUED

CHINATOWN DIM SUM
Steamer Baskets Filled With A Selection Of Dim Sum
Duck Dumpling, Vegetable Pot Stickers, Chicken Shumai & Seafood Wonton
Served with Ponzu, Hoisin, Plum, Scallion & Chili Tamari Dipping Sauces

PILSEN EMPANADAS
Smoked Brisket Picadillo, Chicken Ropa Vieja & Roasted Vegetable Empanadas
Served with Lime Crema, Chipotle Salsa Roja & Pico De Gallo

MEAT PACKING DISTRICT
Hand Cranked Berkel Charcuterie Station
Locally Sourced Cured Meats & Cheeses
Served with Seasonal Grapes, Dried Stone Fruits,
Marinated Olives & Pickles, Toasted Breads, Crackers,
House Chutneys, Local Honeycomb, Mustards & Roasted Nuts
DINNER STATIONS

A TAPAS INSPIRED SPANISH ROAD TRIP

PAN SEARED ROASTED MUSHROOMS
Morel, Beech, Black Trumpet & Chanterelle, Egg Yolk, Freshly Snipped Herbs

BRAVAS FINGERLING POTATOES
Parmesan Cheese, Lemon, Parsley, Cracked Pepper, Smoked Paprika Aioli

STEAMED PEI MUSSELS ON TOAST
Spanish Chorizo, Green Olives, Local Mighty Vine Cherry Tomatoes, Grilled Sourdough

GRILLED OCTOPUS SALAD
Blistered Cantimpalito Sausage, Radish, Fennel, Charred Lemon Vinaigrette, Romesco Sauce, Micro Herb Salad

PINCHO LAMB LOLLIPOP CHOPS
Jerez Sherry Glaze, Green Onions, Toasted Marcona Almonds

SEAFOOD & CHICKEN PAELLA RISOTTO STYLE
Jumbo Lump Crab, Gulf Shrimp, Manila Clams, Pei Mussels, Chicken Thighs, Merguez Sausage,
Roasted Piquillo Peppers, Sweet Peas, Saffron Rice, Lemon

VEGETABLE PAELLA RISOTTO STYLE
Roasted Fennel, Baby Artichokes, Haricot Vert, Roasted Piquillo Peppers,
Garbanzo Beans, Sweet Peas, Oil Cured Tomatoes, Saffron Rice, Lemon
COCKTAIL RECEPTION STATIONS

A BRUNCH LOVE AFFAIR

INDIVIDUAL GREEK YOGURT PARFAITS
Toasted Oat & Roasted Nut Granola, Fresh Berries, Local Honey

SOFT POLENTA BRUNCH BOWL
Creamy Parmesan Polenta, Soft Boiled Cage Free Egg, Caramelized Pork Belly, Shaved Fennel Salad

BYO MINI SKILLET WAFFLES
Popcorn Fried Chicken, Soft Scrambled Cage Free Eggs, Smoked Paprika Maple Syrup
Carolina BBQ Pulled Pork, Soft Scrambled Cage Free Eggs, Thyme Infused Sorghum Syrup
Berry Compote, Pecan Streusel, Blueberry Infused Maple Syrup, Chantilly Cream

SMOKED SALMON & AVOCADO TOAST
Oil-Cured Tomatoes, Puffed Capers, Fresh Picked Dill, Herb Ciabatta, Marinated Red Onion

WOODLAND MUSHROOM CREPES
Creamed Spinach, Black Truffle Crème, Crispy Fried Shallot
LATE NIGHT SNACKS

SAMPLE MENU ITEMS
LATE NIGHT SNACKS

CRISPY FRIED RAVIOLI
Ricotta Stuffed, “Deep Dish” Sauce, Crispy Giardiniera, Pickled Mustard Seeds, Micro Herbs

PICKLE BRINED & FRIED CHICKEN SANDWICH
Smoked Paprika Dijonnaise, Bread & Butter Pickle, Shredded Lettuce, Vine Tomato, Brioche Bun

TOSTADA “PIZZA”
Guajillo Braised Beef Short Rib, Red Bean Mash, Pickled Red Onion, Queso Fondito, Red Radish, Cilantro, Green Chili Rice Cracker “Chicharron”

“IS IT ALREADY BREAKFAST” BURRITO
Cage Free Scramble With Chihuahua, Chorizo, Guajillo Salsa, Refried Black Beans, Cilantro, Flour Tortilla

SHAWARMA SAMMICH
Char-Grilled Chicken, Zaatar Spices, Crumbled Feta, Tzatziki Sauce, Lettuce, Kalamata Olives, Oil-Cured Tomatoes, Brioche

BLACK ANGUS SMASH BURGER
Aged White Cheddar, Secret Sauce, Shredded Lettuce, Vine Tomato, Griddled Onions, Bread & Butter Pickle, Brioche Roll

WALKING CUP OF RAMEN
Asian Slaw, Pickle Brined Chicken Thighs, American Cheese

MISO BUTTERSCOTCH MILKSHAKES
Vanilla Bean Ice Cream, Miso Butterscotch Sauce, Almond Sesame Cookie

MINI "ALFAJORES" ICE CREAM SANDWICHES
Light Lemon Cookie, Dulce De Leche, Shaved Coconut
DESSERTS

SAMPLE MENU ITEMS
DESSERTS

INTERACTIVE DESSERT STATIONS

COOKIE DOUGH EXTRAVAGANZA
Classic Cookie Dough Prepared By Action Chef On A Marble Plaque, Incorporating Miniature Chocolate Chips Or Rainbow Sprinkles

Additional Cookie Dough Types: Almond Chocolate (Gluten Free), Eggnog Butter Cookie

Additional Toppings: Spiced Candied Pecan, Holiday Sprinkles, Maple Miniature Marshmallows, Crushed Candy Cane, Toasted Coconut, Candied Orange Zest, Dried Cranberries

SPECULOOS CRÊPE SUZETTE

Flambéed Upon Request

French Crêpes, Citrus Brown Sugar Butter, Fresh Citrus Supreme, Grand Marnier, Speculoos Chantilly, Gingerbread Streusel, Candied Orange Zest
DESSERT

PASSED OR BUFFET STYLE PETITE SWEETS

BLUEBERRY SNICKERDOODLE ICE CREAM SANDWICH
MALASADA DONUTS
MINI APPLE CINNAMON FRIED PIE
MINI STRAWBERRY RHUBARB PIE
PASSION FRUIT CHOCOLATE ÉCLAIR
PINEAPPLE UPSIDE DOWN CAKE
PETITE ICE CREAM CONES
RED VELVET CAKE POP
CHOCOLATE HAZELNUT YULE LOG
BUTTERSCOTCH PUDDING
SPIKED TRES LECHES
BAR SERVICE

SAMPLE MENU ITEMS
## BAR SERVICE

### BAR PACKAGES

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<th>PREMIUM BAR</th>
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<td>Smirnoff Vodka</td>
<td>Tito's Vodka</td>
<td>Grey Goose Vodka</td>
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<td>Bombay Gin</td>
<td>Bombay Sapphire Gin</td>
<td>Hendricks Gin</td>
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<tr>
<td>Jim Beam Bourbon</td>
<td>Buffalo Trace</td>
<td>Basil Hayden Bourbon</td>
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<tr>
<td>Usher's Scotch</td>
<td>Dewar's White Label Scotch</td>
<td>Black Bush Irish Whiskey</td>
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<td>Seagram's Seven Whiskey</td>
<td>Crown Royal Whiskey</td>
<td>Ron Atlantico Platino Rum Glenfiddich</td>
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<td>Bacardi Rum</td>
<td>Brugal Rum Sauza</td>
<td>12 Year Single Malt Scotch</td>
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<tr>
<td>Milagro Tequila</td>
<td>Tres Generaciones</td>
<td>Milagro Single Barrel Tequila</td>
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<td>Red and White Wine Selections</td>
<td>Specialty Cocktails</td>
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<td>Budweiser and Bud Light</td>
<td>Red and White Wine Selections</td>
<td>Red and White Wine Selections</td>
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<td>Mineral Water and Mixers</td>
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ESTIMATED PRICE RANGES

$190 - $275+
PER PERSON

INCLUDES:
PASSÉD HORS D’OEUVRES
TWO COURSE DINNER
COFFEE SERVICE
FULL STANDARD BAR
STAFFING
EQUIPMENT
LINEN
TRUCKING

*ESTIMATES BASED ON 150+ GUESTS
**RANGE PRICING VARIES BASED ON MENU SELECTIONS,
GUEST COUNT & EVENT DURATION