# CATERING MENU

fresh concepts 2015



We get that not everyone in your crowd eats the same thing. We're here to help you. Food for Thought can accommodate special requests. Whether it's to place an order, or just ask a few questions, don't hesitate to call. In order to secure your desired delivery time and menu selection we recommend placing your order at least 48 hours in advance. We ask a \$25 fee for last minute (under 24 hours) orders.

FFTCHICAGO.COM/ACE

## RISE

### Get off to a great start with these morning meal selections

BREAKFAST BOX coffee cake, cinnamon rolls,	S		FRUIT TRAY	S	M	L
assorted bagels, muffins & do-	(16 pc) \$32	(32 pc) \$64	sliced cantaloupe, kiwi, grape-	\$26	\$50	\$88
nuts		ΨΟ4	fruit, oranges, pineapple, grapes & seasonal berries	serves 8-10	serves 11-15	serves 16-20
ASSORTED MUFFIN BOX lemon poppyseed, cranberry walnut, blueberry streusel,	S (12 pc)	(24 pc)				
walnut, blueberry streusel, chocolate fudge or banana nut	\$18	\$36	FRUIT BOWL	S	M	L
chocolate roage of Bahana noi			diced melon, pineapple & grapes	\$20	\$50	\$100
ACCORTED DAGEL DOV				serves	serves	serves
ASSORTED BAGEL BOX plain, whole wheat, everything,	\$30/			10	25	50
cinnamon raisin, apple crisp, & sesame (served with cream	dozen		ASSORTED HAND FRUIT	\$1.50 e	each	
cheese)			fuji & granny smith apples, orang-			
ACCORTED DON HIT DOV	¢00/1		es & bananas			
ASSORTED DONUT BOX apple chunk, powdered sugar,	\$20/dozen		ACCORTED CEREAL CLIRC	<b>\$</b> 0.00	1	
chocolate, cinnamon sugar&			ASSORTED CEREAL CUPS	\$3.00 €	each	
vanilla glazed			old school favorites & wellness			
DUELING PARFAITS low fat vanilla yogurt with seasonal berries & granola	\$4.00 each		cereal cups with skim & 2% milk			
low fat strawberry yogurt with toast-			SMOKED SALMON PLATTER	S		L
ed almonds, honey & bananas			lightly smoked salmon is thinly	\$85		\$170
			sliced and served with traditional	serves		serves
LIGHTENED UP BUFFET	S M	L	accompaniments. Includes lemon	10		20
scrambled egg whites	\$53 \$79	\$105	caper cream cheese and			

bagel platter

LIGHTEINED OF BUFFET	3	/ / \	L
scrambled egg whites	\$53	\$79	\$105
topped with spinach & po- madorrichio tomatoes and sides of turkey sausage, roasted potatoes & honey	serves 8-10	serves 11-15	serves 16-20
CLASSIC COMFORTS scrambled eggs, apple-	<b>S</b> \$50	M \$75	L \$100
wood smoked bacon, sausage links, roasted potatoes & southern biscuits	serves 8-10	serves	serves 16-20

### FRESHLY BREWED COFFEE

regular or decaf Intelligentsia™ coffee served with half & half, sugar and sweeteners

#### **HOT TEA**

Mighty Leaves™ tea served with sugar, sweeteners & honey

S	L
\$16	\$32
serves 10	serves 16-32

### S \$16 \$8 serves 16-32

#### BREAKFAST SANDWICHES \$3.00 each

- 1. PICK YOUR BREAD english muffin (wheat or plain), bagel (wheat or plain), croissant, ciabatta or wrap (wheat or flour)
- 2. CHOOSE EGG OR EGG WHITES
- 3. CHOOSE YOUR FILLING spinach, tomato & white cheddar ham & white cheddar sausage & white cheddar

serves 10

## LUNCH

#### SANDWICH BOX

a selection of four of our chef crafted sandwiches

\$\$48(6 sandwiches) L\$96 (12 sandwiches)

#### SANDWICH PLATTER

a selection of four of our chef crafted sandwiches

\$ \$35(4-5 servings)

M \$56 (7-8 servings)

L \$84 (11-12 servings)

#### REGULAR BOX \$9

#### **EXECUTIVE BOX \$11**

one sandwich with

potato chips or baby carrots

pickle spear

cookie, brownie or whole fruit

one sandwich with

all american potato salad or seasonal pasta salad

potato chips or baby carrots

pickle spear

fresh fruit cup

cookie or brownie

#### SIGNATURE SALADS

Individual Entrée Salad \$7.00

(served with freshly baked bread)

S \$30 (10 servings) M \$60 (20 servings) L \$90

(30 servings) choose one signature salad

#### CIASSIC SAIADS

S \$25 (10 servings) M\$50 (20 servings) L \$75 (30 servings) classic caesar (served with caesar dressing) or garden vegetable salad (served with ranch & balsamic dressing)

#### ON THE SIDE

\$ \$22 (15 servings) M \$39 (30 servings) L \$77 (60 servings)

seasonal pasta salad, coleslaw or all american potato salad

#### CHEF CRAFTED SANDWICHES

ADOBO TURKEY shaved turkey, white cheddar, bacon, chipotle aioli, lettuce & tomato on french bread

CHICKEN CAESAR sliced grilled chicken, chipotle caesar dressing, parmesan cheese, lettuce, tomato & onion in a wrap

TURKEY AVOCADO CLUB shaved turkey, provolone, avocado, lettuce & tomato on 9 grain

PESTO CHICKEN pesto chicken, provolone, tomato & field greens with balsamic vinaignette in a wrap

HONEY HAM sliced ham, white cheddar, lettuce, tomato, onion & dijonaiise on marble rye

TUSCAN STEAK medium rare roast beef, pesto, roasted peppers, onions & white cheddar with lettuce & tomato on french bread

BUFFALO CHICKEN sliced grilled chicken, buffalo sauce, blue cheese, lettuce, onion & tomato in a wrap

ITALIAN COMBO provolone, medium rare roast beef, pepperoni & salami with cherry peppers, lettuce, onion, tomato & red wine vinaigrette on french bread

MEDITERRANEAN VEGGIE hummus, feta cheese, fresh dill, roasted veggies, pomadorrichio tomatoes, lettuce & lemon oregano vinaigrette in a wrap

MUSHROOM CAPRESE marinated mushrooms, fresh mozzarella cheese, pomadorrichio tomato, fresh basil, extra virgin olive oil & balsamic vinegar on 9 grain

#### SIGNATURE SALAD SELECTIONS

BBQ CHOPPED CHICKEN grilled chicken, romaine, corn, black beans, tortilla strips & BBQ ranch dressing

THE FARMSTAND field greens, candied walnuts, grape tomatoes, goat cheese & sherry raisin vinaigrette

WASABI CHICKEN asian greens, grilled chicken, hoisin drizzle, marinated daikon, carrot & wasabi peas with coconut vinaigrette

KALE CAESAR chopped kale, shaved brussels sprouts, grilled chicken, shaved parmesan cheese, grape tomatoes & croutons with caesar dressing

CAPRESE grape tomatoes, fresh mozzarella, fresh basil, artichoke hearts, black olive s & field greens with balsamic vinaigrette

## HOT LUNCH

### HOT BUFFETS \$11.95 / person

minimum 8 guests per selection 48 HRS NOTICE NEEDED

ORANGE CHICKEN tempura battered chicken or tofu tossed with a housemade orange sauce served with jasmine rice and a vegetarian egg roll

HUNAN SHRIMP sautéed shrimp or tofu tossed with garlic, ginger, onion & hunan sauce served with jasmine rice and a vegetarian egg roll

CHICKEN SALTIMBOCCA seared chicken breasts topped with prosciutto & provolone cheese in a white wine pan sauce served with vesuvio roasted potatoes & steamed spinach

TILAPIA SCALOPPINE pan seared tilapia with garlic, mushrooms & capers in a lemon butter sauce served with toasted rice pilaf & steamed broccoli

BLACKJACK BBQ'd RIB TIPS smoked & braised rib tips glazed with Jack Daniel's<sup>TM</sup> bbq sauce served with buttered corn, four cheese macaroni & cornbread

PANKO CRUSTED CHICKEN BREASTS served with creamy mashed potatoes, sage gravy & steamed green beans

#### TACO BAR

braised chicken tinga and seasoned ground beef served with flour & corn tortillas along with traditional toppings

#### MIDDLE EASTERN GRILL

warm pita served with gyros, chicken shawarma, tzatziki sauce, hummus, quinoa tabouleh, sliced cucumber, tomato & yellow onion

#### ON THE SIDE

BUFFALO WINGS \$12.75/dozen option of buffalo or espresso bbq served with celery & blue cheese or ranch

BLACKJACK MEATBALLS \$12.50/dozen beef meatballs with espresso bbq

## **PIZZA**

10" DEEP DISH	per topping	cheese
(serves 4-6)		
	\$1. <i>75</i>	\$16
14" THIN CRUST	per topping	cheese
(serves 4-6)		
	<b>\$</b> 1. <i>7</i> 5	\$22
10" Gluten free	per topping	cheese
(serves 2-3)		
	\$1. <i>75</i>	\$19

### Toppings:

italian sausage, pepperoni, diced ham, grilled chicken, sautéed spinach, black olives, onions, tomatoes, pineapple, jalapenos, broccoli, green peppers & mushrooms \$1.75 for each topping

## **PLATTERS**

ANTIPASTO s \$50 (8-10) M \$75 (11-15) L \$100 (16-20) nitrite-free prosciutto, salami and pepperoni, marinated mozzarella, provolone, olives, roasted artichoke hearts, roasted peppers and marinated mushrooms served with toasted flatbread

KEY VVEST SHRIMP S \$72 (69) M \$120 (12-15) L \$16(17-20) Lightly poached, jumbo Key West pink shrimp served with fresh lemon slices and zesty cocktail sauce

DOMESTIC CHEESE s \$48(8-10) M \$72 (11-15) L \$96 (16-20) Our favorite local and seasonal selections to include: Goat Cheese, Blue Cheese, Smoked Gouda & White Cheddar. Accompanied by caramelized walnuts, seasonal fruit, dried fruit, specialty bread and crackers

SWEET & SALTY s \$32 (8-10) M \$48 (11-15) L \$64 (16-20) yogurt covered pretzels, california trail mix, mini M&M's™, mini grape bunches & roasted mixed nuts

SIGNATURE CHIPS & DIPS (choose one)
upgrade fresh veggies in place of chips/bread for
\$15

blue, red and yellow corn tortilla chips with our authentic salsa & fresh guacamole

\$ \$24 (8-10) M \$38 (14-16) L \$77 (30-32)

fresh cut chips with feta dill yogurt or caramelized onion & chive dip

S \$20 (8-10) M \$33 (14-16) L \$76 (30-32)

rosemary & sea salt flatbread with tuscan white bean dip and roasted red pepper, ricotta & goat cheese dip

S \$27 (8-10) M \$43 (14-16) L \$86 (30-32)

### BEVERAGES

CANNED SODA \$1.50/each

Coke, Diet Coke, Sprite, and Sprite Zero

BOTTIFD SODA \$2.00/each

Coke, Diet Coke, Sprite, and Sprite Zero

BOTTLED JUICES \$2.00/each

grapefruit, orange, cranberry, and apple

BOTTLED WATER \$1.50/each

## **SWEETS**

COOKIES & BARS PLATTER S \$24 (8-10) M \$30 (11-15) L \$38 (16-20) Assorted house made cookies and brownies

MINI PASTRY CATERING PLATTER S \$50 (8-10) L \$67 (11-15) L \$90 (16-20) Assorted mini pastries including mini cheesecakes, dessert bars and cannoli

CHOCOLATE COVERED STRAWBERRIES \$20/dozen

CUPCAKES \$30/dozen

assorted chocolate & yellow cake with chocolate and vanilla buttercream icing