
CORPORATE & SOCIAL EVENTS



ADLER
PLANETARIUM



847.982.2608 FFTCHICAGO.COM

FOOD & THOUGHT
— CATERING GROUP —

PASSED HORS D'OEUVRE

Guests will be Greeted by Waiters Passing Hors d'oeuvr e 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

Latin Chicken Tostone

With Avocado, Citrus Sour Cream and Cilantro

Goat Cheese Cones

Caramelized Quince and Humboldt Fog Goat Cheese Cone

"Pho" On A Spoon

Pork Belly, Spicy Shrimp, Scallion, Bacon-Dashi Caviar, Crisp Noodles

Golden Beet Crostini

With Feta Cheese, Grilled Red Onion and Oregano

Chilled Tiger Shrimp

With Yellow Tomato Pepperade, Cucumber and Chive

Spicy Tuna Cone

Tobiko, Spicy Mayo



HOT HORS D'OEUVRE

Mushroom Agnolotti

Cauliflower Gremolata

Monte Cristo

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

Bacon Wrapped Dates

With Crushed Almonds and Brown Sugar Glaze

Braised Beef Shortrib

Peanuts, Cilantro Pistou, Soy Glaze

Pork-Bacon Meatball

Smoke Tomato Sauce, Brioche

Crisp Ravioli

Truffled New Potato, Taleggio Cheese and Chive

Asian Duck Croque Monsieur

Duck Confit, Hoisin, White Cheddar

Crispy Shrimp Spring Rolls

With Sweet Lemongrass Vinegar

Pan Seared Diver Scallop

With Vanilla Roasted Pineapple



SEATED DINNER SAMPLE MENU I



FIRST COURSE

Trio of Beet Salad

Served over Organic Mesclun Greens, Honey Brittle, Goat Cheese and Tangerine Essence

Salted Truffle Pan Bread

ENTREE

Pan Seared Frenched Breast of Chicken

Served with Spring Risotto, Morel Mushrooms, Citrus Glazed Baby Carrots, Wilted Spinach and Thyme Jus

DESSERT

Raspberry Rose Litchi Tart

Fresh Raspberries, Litchi, Crystalized Rose Meringue, Whipped Cream and Raspberry Sauce

Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Tea Service

We at Food For Thought are proud to partner with Colectivo Organic Fair Trade Coffee.



SEATED DINNER SAMPLE MENU II



FIRST COURSE

Mesclun Greens Tossed in a Honey Truffle Vinaigrette

Served with Braised Puy Lentils, Humboldt Fog Goat Cheese, Nutmeg and Parmesan Cracker

Sweet Walnut and Salted Caramel Pull-Apart Bread

ENTREE

Thyme-Rubbed Beef Tenderloin with Herb Rubbed Grouper Fillet

Vierge and Mascarpone Crushed Yukon Gold Potatoes, Baby Stemmed Carrots, Pattypan Squash, Micro Greens Garnish
Red Wine Demi-Glace

DESSERT

Sticky Toffee Pudding

Warm Toffee Sauce, Crystallized Ginger Ice Cream

Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Tea Service

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SEATED DINNER SAMPLE MENU III



FIRST COURSE

Butter Lettuce and Mixed Greens with White Gazpacho

Butter Lettuce, Farmer's Mixed Greens, Sweet Mango, Jicama, Pineapple, Cilantro-Pecan Tuile, Lime Vinaigrette Paired with White Gazpacho, Summer Melon

Velvet Ciabatta with Sweet Cream Butter

ENTREE

Grilled Hanger Steak

Sweet Potato Crema, Truffle Haricot Verts, Melted Shallots, Toasted Pumpkin Seed Demi

DESSERT

Truffle Bar

Grand Cru Chocolate Ganache, Manjari Chocolate Cake, Praline Cremeux, Lemon Praline Sauce, Candied Hazelnut, Citrus Marigold

Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Tea Service

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SEATED DINNER SAMPLE MENU IV



FIRST COURSE

Slow Roasted Butternut Squash Soup

Goat Cheese, Ciabatta, Bacon Jam, Parmesan Mousse and Sorrel

Individual Plated Bread

Pretzel Roll, Asiago Cracker, Sweet Cream Butter

CHOICE OF ENTREE

Herb Whitefish

Sundried Tomato Risotto, Mushroom Ragoût, Rapini, Lemon Beurre Blanc

Braised Beef Short Rib

Rosemary Scented Lentils, Celery Root Puree, Roasted Broccolini, Shitake Mushroom Jus

DESSERT

Chocolate Caramel Cream

Cocoa Gel, Dried Meringue, and Micro Basil

Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Tea Service

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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

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 & Bread Display

Moroccan Roll, Pumpernickel Roll, Classic Tuscan Boule and Challah Knot with Sweet Cream Butter



UP & MOVING SAMPLE COCKTAIL 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 Jicama, Mango & Cucumber

With Cilantro, Lime Juice, Chili Powder with Micro Green

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

Steakhouse

Carved Beef Strip Loin, Black Pepper & Parmesan Fingerlings, Rainbow Swiss Chard, Braised Cipollini Onion, Black Cardamom Demi

Braised Free Bird Chicken Thighs

Cornmeal Gnocchi, Charred Leeks, and Crimson Grape Braising Jus

Pork Belly

Pickled Mustard Seeds, Grilled Sourdough and Soft Boiled Egg

Roasted Fennel and Pear Strudel

Presented with Candied Yams, Spiced Walnuts 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



SOMETHING SWEET

*Please consider the following sweets to enhance your evening.
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:

Pie Station

Individual Tarts Filled with Vanilla and Chocolate Pastry Cream. Served with Fresh Fruit and Berries. Sauces Include Raspberry Coulis, Creme Anglaise, and Chocolate Sauce

Doughnuts

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

Nutella Tiramisu

Chocolate and Vanilla Crème Brûlée

Chocolate Peanut Butter Dome

Kiwi Cheesecake

Pink Rose Milkshake

Chocolate Pudding Pop

Pineapple Upside Down Cake

Mango Passion Tarts with Coconut Cream

Cherry Pie Pop

Mini Reese's Cupcake

Dulce De Leche Mousse Dome

Almond and Citrus Cake

Mini Double Chocolate Whoopie Pie

Lemon Meringue Vanilla Tart



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 • Please Select One to Two

Mini Blue Cheese and Bacon Burger

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

Chicken Tinga Burritos-Chicken

Black Bean, Pico de Gallo, and Citrus Sour Cream

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. Liquor & Wine upgrades available.

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
Budweiser and Bud Light
Soft Drinks
Assorted Juices
Mixers

PREMIUM BAR

Tito's Vodka
Bombay Sapphire Gin
Buffalo Trace Bourbon
Dewar's White Label Scotch
Crown Royal Whiskey
Brugal Rum
Sauza Tres Generaciones Tequila
House Red and White Wine Selections
Budweiser and Bud Light
Stella Artois
Tier 1 Beer Selection
Seasonal Specialty Cocktails
Soft Drinks
Assorted Juices
Mixers

LUXURY BAR

Grey Goose Vodka
Hendricks Gin
Basil Hayden Bourbon
Black Bush Irish Whiskey
10 Cane Rum
Glenfiddich 12 Year Single Malt Scotch
Milagro Single Barrel Tequila
House Red and White Wine Selections
Budweiser and Bud Light
Stella Artois
Tier 1 & Tier 2 Beer Selections
Seasonal Specialty Cocktails
Soft Drinks
Assorted Juices
Mixers

CHICAGO

CH Vodka
CH Dry Gin
Koval Bourbon
Koval Four Grain Whiskey
Tailwinds Rum
Tailwinds Silver Agave
House Red and White Wine Selections
Finch's & Metropolitan Beer
Filbert's Soft Drinks and Mixers
Longbranch Bloody Mary Mix
Assorted Juices



ESTIMATE CONTRACT

The below pricing is estimated and is intended to give ranges of our service. Food For Thought works with each client to customize their ideal event. Price estimate varies depending on venue selection, menu selection, event timing and upgrades. **The range below is based on a five hour event and an estimated guest count of at least 150.** We are happy to put together a customized proposal with specialized choices.

RECEPTION

BUDGET SUMMARY	Per Person Cost
Passed Hors d'oeuvre	\$10.00 - \$15.00
Buffet or Seated Dinner	\$31.00 - \$55.00
Beverage Service:	\$29.00 - \$62.00
Staffing:	\$40.00 - \$60.00
Equipment:	\$32.00 - \$50.00
Linen:	\$8.00 - \$16.00
Trucking:	\$1.00

TOTAL ESTIMATE RANGE:

\$151 - \$259 per person*

*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.



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