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# CORPORATE & SOCIAL EVENTS



**ADLER**  
PLANETARIUM



**FOOD & THOUGHT**  
—CATERING GROUP—

847.982.2608    FFTCHICAGO.COM

## PASSED HORS D'OEUVRE

*Guests will be Greeted by Waiters Passing Hors d'oeuvre 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

#### **Saffron Poached Fingerling Potato**

With Basil Mousseline and Shaved Red Pepper

#### **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**

#### **Crispy Shrimp Spring Rolls**

With Sweet Lemongrass Vinegar

#### **Pan Seared Diver Scallop**

With Vanilla Roasted Pineapple



## SEATED DINNER SAMPLE MENU I



### FIRST COURSE

#### **Red, Striped, and Golden Beet Salad**

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

#### **Bread Basket**

To Include Pumpernickel Onion, Multigrain Twist, Herbed Ciabatta, Pretzel Rolls and Seeded Flatbread with Sweet Cream Butter

### ENTREE

#### **Pan Seared Frenched Breast of Chicken**

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

### DESSERT

#### **Mixed Berry Shortcake**

With Almond Crumble, Mixed Berry Compote, Strawberry Sorbet, Vanilla Yogurt Sauce

#### **Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Tea Service**

We at Food For Thought are proud to partner with Intelligentsia 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

**Individual Plated Bread**

Pretzel Roll, Asiago Cracker. Sweet Cream Butter

### 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

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## SEATED DINNER SAMPLE MENU III



### FIRST COURSE

#### **Shrimp Poached Salad**

Green Onion Hummus, Chickpea and Blackberry Salad, Petite Greens

#### **Bread Basket**

To Include Pumpernickel Onion, Multigrain Twist, Herbed Ciabatta, Pretzel Rolls and Seeded Flatbread with Sweet Cream Butter

### ENTREE

#### **Grilled Hanger Steak**

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

### DESSERT

#### **Aerated Chocolate**

Milk Chocolate Mousse, Mint Gel, Cocoa Crumb, Crushed Meringue

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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

### ENTREE

#### **Herb Whitefish**

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

### 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**

#### **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

#### **Pan Seared Diver Scallop**

Charred Corn, Local Beets, Prosciutto and White Wine Gasrtique

#### **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

#### **Bread and Butter Pudding Station**

Sea Salt Caramel and Chocolate Fudge Sauce  
White Chocolate Whipped Cream, Dark Chocolate Curls,  
Candied Peanuts, Rum Raisin Compote

### SAMPLE PETITE SWEETS

*Presented Buffet Style or Passed to Guests*

**Apple Triangle with Cinnamon Caramel**

**Nutella Tiramisu**

**Chocolate and Vanilla Crème Brûlée**

**Chocolate Peanut Butter Dome**

**Key Lime Tart with Whipped Cream**

**Kiwi Cheesecake**

**Mango Passion Tarts with Coconut Cream**

**Cherry Pie Pop**

**Mini Reese's Cupcake**

**Mini Strawberry Marshmallow Cupcake**

**Dulce De Leche Mousse Dome**

**Almond and Citrus Cake**

**Mini Double Chocolate Whoopie Pie**

**Lemon Meringue Wafer Basket**



## 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

**TOTAL ESTIMATE RANGE:**  
**\$140 - \$232 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.

## 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 - \$61.00
Staffing:	\$35.00 - \$44.00
Equipment:	\$28.00 - \$42.00
Linen:	\$6.00 - \$14.00
Trucking:	\$1.00



SB CHILDS PHOTOGRAPHY

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