



SAMPLE MENUS

FOODFORTHOUGHTCHICAGO.COM

CONTACT US



FOOD FOR THOUGHT

☎ (847) 982-2608

✉ INFO@FFTCHICAGO.COM

🌐 foodforthoughtchicago.com



ADLER EVENT SPACES

GRAINGER SKY THEATER



DAVID MILLER PHOTOGRAPHY



TAM B

**DANIEL F. AND
ADA L. RICE
SOLARIUM**



TIM TAB STUDIOS

**NANCY A.
PETROVICH
SKYLINE TERRACE**



**CLARK FAMILY
WELCOME
GALLERY**

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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.

**100+
VENUE
PARTNERS**

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



OUR CULINARY TEAM



MATT JOHNSON
CHEF DE CUISINE

JASON WHITE
EXECUTIVE CHEF

LIGIA MIHUT
PASTRY CHEF

OUR EXECUTIVE CHEF

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.

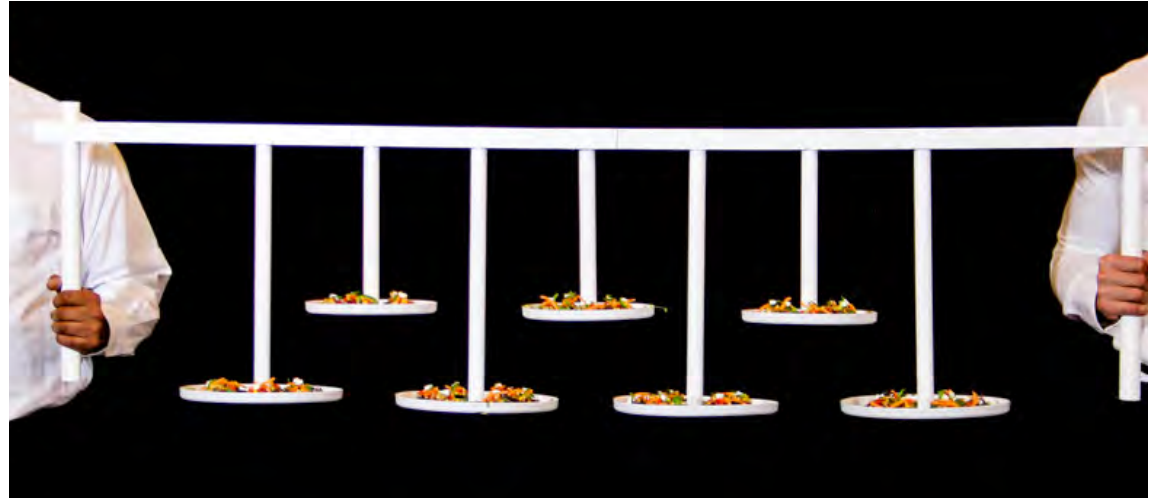


FFT CREATIVE

*Your Vision.
Realized.*

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'OEUVRES

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 DEVEILED 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'OEUVRES

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



SEATED DINNER MENU I

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



SEATED DINNER MENU I

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

STANDARD BAR

Smirnoff Vodka
Bombay Gin
Jim Beam Bourbon
Usher's Scotch
Seagram's Seven Whiskey
Bacardi Rum
Milagro Tequila
Red and White Wine Selections
Budweiser and Bud Light
Soft Drinks, Assorted Juices, Mineral
Water and Mixers

PREMIUM BAR

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

LUXURY BAR

Grey Goose Vodka
Hendricks Gin
Basil Hayden Bourbon
Black Bush Irish Whiskey
Ron Atlantico Platino Rum Glenfiddich
12 Year Single Malt Scotch
Milagro Single Barrel Tequila
Seasonal Specialty Cocktails
Red and White Wine Selections
Budweiser and Bud Light
2 Beer List Selections
Stella Artois
Soft Drinks
Assorted Juices
Mineral Water and Mixers

ESTIMATED PRICE RANGES

**\$225 - \$ 325+
PER PERSON**

INCLUDES:

PASSED HORS D'OEUVRES

TWO COURSE DINNER

COFFEE SERVICE

FULL STANDARD BAR

STAFFING

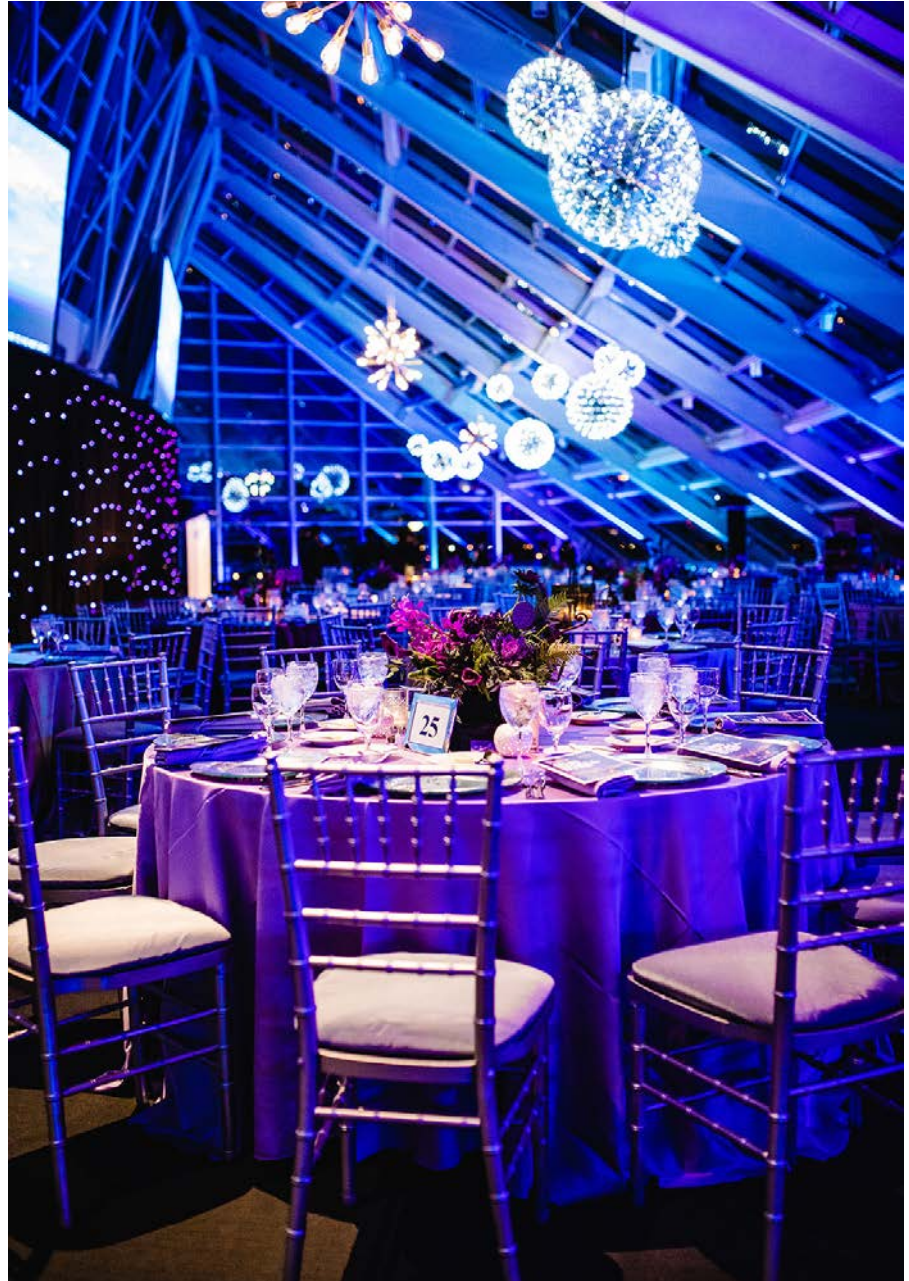
EQUIPMENT

LINEN

TRUCKING

*ESTIMATES BASED ON 150+ GUESTS

**RANGE PRICING VARIES BASED ON MENU SELECTIONS,
GUEST COUNT & EVENT DURATION





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