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

Savory Dried Mission Fig Truffles
With Garam Masala and Coconut

Golden Beet Crostini
With Feta Cheese, Grilled Red Onion and Oregano

Chilled Tiger Shrimp
With Yellow Tomato Pepperade, Cucumber and Chive

Ahi Tuna and Shiso
Served with Lotus Root Chip and Wasabi Crema

HOT HORS D’OEUVRE

Spanish Style Flatbread
With Spiced Olives, Paprika Braised Tomato and Shaved Manchego

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

Bacon Wrapped Dates
With Crushed Almonds and Brown Sugar Glaze

Hopleaf Braised Shortrib
With New Potato, Crispy Shallot, and Parsley Leaf

Fire Roasted Vegetable Quesadilla
With Spanish Aioli

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

Please speak with your consultant for additional options and to create a customized menu.
FIRST COURSE

Red, Striped, and Golden Beet Salad
Served over Organic Mesclun Greens, Honey Brittle, Goat Cheese and Tangerine Essence

Bread Basket
To Include Plain Flatbread, Cracked Pepper Brioche Roll, Chapeau, Pumpernickel, Onion Torpedo and Onion Rosemary Baguette with Sweet Butter

ENTRÉE

Pan Seared Frenched Breast of Chicken
Served with Spring Risotto, Morel Mushrooms, Citrus Glazed Baby Carrots, Wilted Spinach and Thyme Jus

DESSERT

Client Provided Customized Wedding Cake
Food For Thought will work with you to select a bakery that specializes in wedding cake production.

We will coordinate delivery, garnish and serve cake at no additional fee.

Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Tea Service
We at Food For Thought are proud to partner with Intelligentsia Coffee.
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 Artisan Bread
Sesame Flatbread, Cracked Pepper Brioche Roll and Ciabatta Olio with Sweet Butter

INTERMEZZO

Pear Sorbet
Garnished with Crystallized Sugar Apple Crisp

ENTRÉE

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

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FIRST COURSE

Sweet Water Prawn “Cocktail”
Heirloom Tomato, Avocado, Celery, and Lemon Verbena

Bread Basket
To Include Plain Flatbread, Cracked Pepper Brioche Roll, Chapeau, Pumpernickel, Onion Torpedo and Onion Rosemary Baguette with Sweet Butter

ENTRÉE

Beef Tenderloin Marinated in Garlic and Thyme
Served with Purple Confit Potatoes, Butter Poached Baby Spinach, Thum- belina Carrot Purée, Black Trumpets and a Cabernet Jus

DESSERT

Planetary Sphere
Angel Food Cake Served with Fresh Strawberry Compote, Whipped Cream and a Strawberry Mousse Sphere

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FIRST COURSE
Cream of Roasted Butternut Squash
Crème Fraîche, Chives and Cinnamon Croutons

SECOND COURSE
Farmer’s Greens Dressed with Thyme Vinaigrette
Lavender Marinated Figs, Savory Citrus-Olive Biscotti and Rouge et Noir

Individual Plated Artisan Bread
Sesame Flatbread, Cracked Pepper Brioche Roll and Ciabatta Olio with Sweet Butter

ENTRÉE
Pan Seared Striped Bass
Served with Marinated Heirloom Tomatoes, Parmesan Polenta Cake, Shaved Fennel Salad and a Tomato and Picholine Olive Vinaigrette

VEGETARIAN/VEGAN ENTRÉE
Miso and Sesame Crusted Eggplant Steak
Braised Baby Bok Choy, Vegetable Gyoza and Wonton Crisps Served with Soy-Ginger Dressing

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

Please speak with your consultant for additional options and to create a customized menu.
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 Jícama, Mango and 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

All Day Braised Pork Belly
Caramelized Plum Mustard BBQ Sauce, Vegetable Slaw and Radish Chips

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

Please speak with your consultant for additional options and to create a customized menu.
SOMETHING SWEET

In addition to a wedding cake, please consider the following sweets to enhance your evening. Please 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:

**Dessert Chocolate Martini**
Dark Manjari Chocolate Martini Mix over a Chocolate Hot Melting Cake, Whipped Cream and Garnished with Valrhona White Chocolate Pearls
Or White Chocolate Martini Mix over White Chocolate Godiva Semifreddo and a Miniature Cocoa Marshmallow

**Build Your Own Pie Station:**
Chocolate Marshmallow Whoopie Pie, Strawberry Shortcake Whoopie Pie, Peach Plum Crostata, Black Cherry Pie and Mixberry Streusel Pie with assorted sauces and toppings.

SAMPLE PETITE SWEETS

Presented Buffet Style or Passed to Guests

**Apple Triangle with Cinnamon Caramel**
**Miniature Mango Gelato Sandwich**
**Nutella Tiramisu**
**Chocolate and Vanilla Crème Brûlée**
**Chocolate Peanut Butter Dome**
**Key Lime Tart with Whipped Cream**
**Chocolate-Strawberry Opera Cake**
**Cheesecake Lollipops Dipped in Dark Chocolate**
**Kiwi Cheesecake**
**Mango -Passion Tarts with Coconut Cream**
**Cherry Pie Pop**
**Brown Sugar Bites**
**Mini Reese’s Cupcake**
**Mini Strawberry Marshmallow Cupcake**
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

Duck Confit Nachos
Shredded Cheddar, Guacamole and Black Bean Salsa
Served in a Paper Boat

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
Sauza Tequila
House 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
Jack Daniel’s
Dewar’s White Label Scotch
Crown Royal Whiskey
Appleton Rum
Sauza Tres Generaciones Tequila
House Red and White Wine Selections
Budweiser and Bud Light
Goose Island Seasonal, Stella Artois
Soft Drinks, Assorted Juices, Mineral Water and Mixers

LUXURY BAR
Grey Goose Vodka
Hendricks Gin
Woodford Bourbon
Black Bush Irish Whiskey
10 Cane Rum
Glenfiddich 12 Year Single Malt Scotch
Don Julio Tequila
House Red and White Wine Selections
Budweiser and Bud Light
Goose Island Seasonal, Stella Artois
Sam Adams Light
Soft Drinks, Assorted Juices, Mineral Water and Mixers

SUSTAINABLE
Barra Organic Chardonnay
Barra Organic Cabernet Sauvignon
Koval Rye Organic Vodka
Few Gin
Few Bourbon
Highland Harvest Organic Scotch
Lion’s Pride Dark Oak Organic Whiskey
Crusoe Organic Rum
Organic Taquila (TBD)
Finch’s, Metropolitan and Half Acre Beer
Filbert’s Soft Drinks and Mixers
Longbranch Bloody Mary Mix
FFT Orange and Cranberry Juice
The below pricing is estimated and is intended to give ranges of our service. Food For Thought works with each and every couple 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.

**DINNER RECEPTION**

<table>
<thead>
<tr>
<th>BUDGET SUMMARY</th>
<th>Per Person Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Menu:</strong></td>
<td></td>
</tr>
<tr>
<td>Passed Hors d’oeuvre</td>
<td>$10.00 - $15.00</td>
</tr>
<tr>
<td>Buffet or Seated Dinner</td>
<td>$31.00 - $55.00</td>
</tr>
<tr>
<td><strong>Beverage Service:</strong></td>
<td>$26.00 - $54.00</td>
</tr>
<tr>
<td><strong>Staffing:</strong></td>
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<tr>
<td><strong>Equipment:</strong></td>
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</tr>
<tr>
<td><strong>Linen:</strong></td>
<td>$6.00 - $14.00</td>
</tr>
<tr>
<td><strong>Trucking:</strong></td>
<td>$1.00</td>
</tr>
</tbody>
</table>

**TOTAL ESTIMATE RANGE:** $133 - $222 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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