

WINTER TREATS

SEASONAL CATERING MENU



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12 PERSON MINIMUM FOR ALL ORDERS

FALL HARVEST

- APPLE FRITTERS** VGT \$3.00 EA
freshly made apple fritters
- APPLE CINNAMON MUFFIN** VGT \$3.25 EA
fresh apple and cinnamon swirl
- CINNAMON CHURROS** VGT \$2.00 EA
fresh and hot cinnamon churros
- HOT APPLE CIDER** VGN GF \$3.50 EA
includes cinnamon sticks & caramel sauce

PARFAITS

- MAPLE BANANA** VGT \$4.50 EA
sliced banana, maple cinnamon pepita granola, greek yogurt
- BERRY CHEESECAKE** VGT \$4.50 EA
house made berry compote, crushed graham cracker, greek yogurt cream
- BLUEBERRY LEMON** VGT \$4.50 EA
lemon poundcake, blueberry lemon whipped cream, vanilla pudding

ASSORTED CUPCAKES

- VANILLA CARAMEL** VGT \$4.00 EA
vanilla batter, rich caramel frosting
- HOLIDAY CHOCOLATE** VGT \$4.00 EA
rich chocolate batter, chocolate frosting
- HOLIDAY VANILLA** VGT \$4.00 EA
vanilla batter, creamy vanilla frosting
- RED VELVET** VGT \$4.00 EA
cocoa-infused batter, cream cheese frosting

SEASONAL PIES SOLD INDIVIDUALLY - NO MINIMUMS

- FRENCH SILK** VGT \$20.00 EA
chocolate mousse filled pie crust topped with white vanilla chantilly cream & shaved chocolate
- APPLE CRANBERRY** VGT \$20.00 EA
vanilla & cinnamon spiced apples & cranberries with a buttery crumble topping
- PUMPKIN** VGT \$20.00 EA
rich pumpkin pie topped with whipped cream
- PECAN** VGT \$20.00 EA
pecan pie with maple, brown sugar & vanilla