LET’S GET YOUR ORDER STARTED

(p) 440.946.0383  |  (f) 440.946.8801
foodforthought-ohio.com

7574 St. Clair Avenue
Mentor, Ohio 44060

PRICING POLICY

Pricing, as the need arises, may be changed without notice.
Some menu items require a minimum of 5 servings for ordering.
HOT BREAKFAST

CASSEROLE
sausage • bacon • vegetable • southwest
32.99 | serves 8-10

Other varieties of Casseroles or Quiches include:
smoked corn & chicken • sausage & pepper • potato, rosemary & brie • greek • crab • broccoli & cheddar • sweet potato jarlsberg & asparagus

QUICHE
bacon • ham • spinach • mushroom
20.99 | serves 6-8

BIGGIE OMELET MEALS WITH ROASTED REDSKINS serves 8-10 | GF
three cheese • vegetable & cheese | 62.99
ham & cheese • bacon & cheese • western with home fries | 69.99

FOOD FOR THOUGHT SUNRISE BREAKFAST
scrambled eggs, bacon and redskin potatoes
59.99 | serves 10 | GF

BREAKFAST BURRITO
egg, sausage, potato, peppers and cheese with sour cream and picante on the side
5.75 | vegetarian option available | VEG

Food for Thought Breakfast Sandwich
egg, canadian bacon, american cheese on an English muffin
5.50 | advance notice required

BREAKFAST CROISSANT
bacon, sausage or ham with egg and american cheese
5.25 | advance notice required

BACON STRIPS / CANADIAN BACON
2.50 | 2 per person

BREAKFAST SAUSAGE
Links or Patties | 3.25 | 2 per person

COLD BREAKFAST

BREAKFAST CROISSANT TRAY
pretzel, whole grain and butter
plain and whipped cinnamon honey butters included
22.99 | dozen

COFFEE CAKE ASSORTMENT
cinnamon, chocolate raspberry, blueberry and raspberry
34.99 | 16 pieces

YOGURT
blueberry, strawberry or peach
2.75 | yoplait GF 3.00 | chobani GF

YOGURT PARFAITS
• greek • healthy yogurt & granola •
• mixed berry & vanilla w/ honeyed strawberries & granola •

GF-Gluten Free  Veg -Vegetarian  V -Vegan

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# Food for Thought 2018 Menu

## Soup
Served in re-sealable containers | gallon | 12 servings

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Noodle</td>
<td>38.25</td>
</tr>
<tr>
<td>Chicken Tortilla</td>
<td>51.85</td>
</tr>
<tr>
<td>Cream of Broccoli</td>
<td>44.75</td>
</tr>
<tr>
<td>Garden Vegetable</td>
<td>38.25</td>
</tr>
<tr>
<td>Italian Wedding</td>
<td>37.25</td>
</tr>
<tr>
<td>Minestrone</td>
<td>41.25</td>
</tr>
<tr>
<td>New England Clam Chowder</td>
<td>54.60</td>
</tr>
<tr>
<td>Toscana</td>
<td>41.60</td>
</tr>
<tr>
<td>Pasta Fagioli</td>
<td>41.25</td>
</tr>
<tr>
<td>Creamy Roasted Red Pepper</td>
<td>45.75</td>
</tr>
<tr>
<td>Tomato &amp; Parmesan Croutons</td>
<td>42.10</td>
</tr>
<tr>
<td>Baked Potato</td>
<td>41.25</td>
</tr>
<tr>
<td>Lemon Chicken Orzo</td>
<td>37.84</td>
</tr>
<tr>
<td>Lemon Chicken Orzo</td>
<td>37.84</td>
</tr>
<tr>
<td>Hearty Beef &amp; Vegetable</td>
<td>45.10</td>
</tr>
<tr>
<td>Suzie’s Chicken &amp; Dumpling</td>
<td>43.50</td>
</tr>
<tr>
<td>Lasagna</td>
<td>50.60</td>
</tr>
</tbody>
</table>

## Chili
Served in re-sealable containers | gallon | 12 servings

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Con Carne</td>
<td>64.25</td>
</tr>
<tr>
<td>White Bean &amp; Chicken</td>
<td>61.25</td>
</tr>
<tr>
<td>Vegetarian</td>
<td>48.75</td>
</tr>
<tr>
<td>Healthy BBQ Chicken</td>
<td>43.35</td>
</tr>
</tbody>
</table>

## Sandwiches

### Mini Croissant
- turkey • ham • vegetable • chicken salad • tuna salad
  - 7.50 | 2 per person
- roast beef
  - 8.00 | 2 per person

### 6” Wrap
- buffalo chicken • chicken caesar • tuna salad • chicken salad •
  vegetable • healthy grilled chicken
  - 4.50

### Premium
- roast beef • reuben • turkey • ham • italian
  - 5.25
Ask about our monthly feature wrap !!

### Overstuffed Deli
- turkey • ham • vegetable • chicken salad
- tuna salad • Italian
  - 7.95
- roast beef • corned beef
  - 9.50

### Traditional Deli
- turkey • ham • vegetable • chicken salad • tuna salad
  - 5.95
- roast beef • corned beef • italian
  - 6.95

### Deli Split Top
- turkey • ham • chicken salad • tuna salad • italian
  **Special Request:** blt • vegetable • egg salad
  - 5.75
- roast beef, corned beef
  - 6.25

### Chicken Split Top
- honey mustard • bbq • buffalo • caesar
  - 6.25

### Cold Subs
- chicken salad • tuna salad • vegetable •
- buffalo • bbq chicken
  - 7.00
- ham • turkey • italian • roast beef
  - 8.00

### Hot Subs
- italian • meatball
  - 8.25
- french dip
  - 9.25
- roasted red pepper & broccoli hoagie
  - 7.95 | Vegan

### Hot Sandwiches
- chicken parmesan
  - 5.00
- hawaiian chicken
  - 6.75
- pulled pork with coleslaw
  - 7.75
- chicago style Italian beef with red peppers
  - 6.75

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GF-Gluten Free  Veg -Vegetarian  V-Vegan

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# COLD APPETIZERS

## FLAT BREAD FINGER SANDWICHES
- BBQ grilled chicken • chili-rubbed pork • vegetable
  - 25.00 | dozen

## FRUIT KABOBS (4 PC)
- 2.50 each | GF V

## FRUIT DUETS (2 PC)
- 1.25 each | GF V

## PINWHEEL SANDWICHES
- turkey • ham • roast beef • bacon ranchero • veggie •
  - Italian • buffalo chicken
  - 17.50 | 10 pc roll
- smoked salmon with cucumber, dill and cream cheese
  - 22.00 | 15 piece roll
- pico cheese-a two bite roulette of cheese and pico salsa in a flour tortilla
  - 10.00 | 15 piece roll | VEG

## MINI ANTIPASTO SKEWERS
- capicola, salami, mozzarella, tomato
  - 18.00 | dozen | three dozen minimum

## VEGETABLE ANTIPASTO SKEWERS
- mozzarella, mushroom, hot pepper jack cheese, olives, tomatoes
  - 18.00 | dozen | three dozen minimum | VEG

## MINI RAVIOLI SKEWERS
- 18.00 | dozen | three dozen minimum | VEG

## APPETIZER CHEESECAKE WHEELS
- salmon with crackers • southwest with crackers
  - 45.00 | serves 20 | 48 hour notice
- sun-dried tomato & herb with fresh vegetables with ranch pita chips
  - 58.95 | serves 20 | 48 hour notice

## STUFFED PINWHEELS OF CHICKEN
- stuffed pinwheels of chicken with a cayenne garlic mayo
  - 23.00 | dozen | 24 hour notice

## DEVILED EGGS GF
- classic • blue cheese & walnut • blt • cucumber dill •
  - spinach artichoke • southwest guacamole • butternut squash & bacon
  - 21.99 | dozen

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# APPETIZERS BY TRAY

## FRESH FRUIT VGF
- 32.25 | serves 5-10
- 61.50 | serves 15-20
- 90.75 | serves 25-30

## FRESH FRUIT & CHEESE WITH CRACKERS VEG
- 36.99 | serves 5-10
- 71.99 | serves 15-20
- 106.99 | serves 25-30

## VEGETABLE CRUDITÉ WITH RANCH DIP VEG GF
- (black bean peppadew, sweet onion tarragon, or roasted garlic gorgonzola dip available at an additional charge)
  - 28.99 | serves 8-15
  - 58.99 | serves 15-25
  - 87.99 | serves 30-45

## DOMESTIC CHEESE & CRACKERS & TRAIL MIX VEG
- 41.99 | serves 10-15
- 69.99 | serves 18-25
- 103.99 | serves 28-35

## CHARCUTERIE AND CHEESE TRAY
- sopressata, cured speck, artigiano vino rosso, fontina and blue cheeses, iberico chorizo sausage, cinnamon almonds, stone ground mustard and fig jam. served with crackers
  - 52.50 | serves 6-8

## IMPORTED CHEESE TRAY VEG
- brie, fontina, blue, irish cheddar, havarti dilled and smoked gouda cheese. served with crackers
  - 145.75 | serves 40-45

## COLD APPETIZER ASSORTMENT
- blue cheese stuffed celery stalks, crab balls, pepperoni provolone coronets, mini ravioli skewers, oven roasted szechwan asparagus, turkey hye roller pinwheels and roasted red pepper hummus. served with crackers
  - 92.99 | serves 15-20

## SHRIMP COCKTAIL WITH | GF

## CREOLE COCKTAIL SAUCE
- 87.99 | 40 piece
- 174.99 | 80 piece
HOT APPETIZERS

MEATBALLS
italian • bbq • sweet & sour • asiago • swedish
(for a healthy option, substitute ground chicken)
11.00 | 3 dozen minimum

CHICKEN TENDERS
italian breaded (choice of honey mustard, ranch or bbq sauce)
pretzel crusted (mustard dill sauce)
21.99 | 3 dozen minimum

POTSTICKERS
lemon grass chicken | 23.25
vegetarian | 24.00
kale and edamame | 28.50

RUMA WKI
sherry laced water chestnuts wrapped in bacon
18.00 | 3 dozen minimum

SWEET POTATO MAKI
12.00 | 3 dozen minimum | GF

MANDARIN VEGETABLE SPRING ROLLS
tomato ginger jam, wasabi and sweet teriyaki dipping sauces
19.00 | 3 dozen minimum | VEG

MANDARIN CHICKEN SPRING ROLLS
18.00 | 3 dozen minimum

MINI CRAB CAKES WITH WASABI
27.00 | 2 dozen minimum

MINI ZUCCHINI CAKES WITH CAJUN
REMOULADE SAUCE
11.00 | 3 dozen minimum | VEG

ROSEMARY PORK TENDERLOIN SATAY
9.00 | 3 dozen minimum | GF

SALMON SATAY
27.00 | 3 dozen minimum

GRILLED CHICKEN SATAY
bbq • buffalo • honey mustard • teriyaki
14.00 | 3 dozen minimum

TERIYAKI BEEF SATAY
21.00 | 3 dozen minimum

HOISIN GINGER BEEF SATAY
21.00 | 3 dozen minimum | GF

FOOD FOR THOUGHT 2018 MENU

SLIDERS
2 dozen minimum
buffalo chicken • mini brat • hamburger • chicken
hot dog • chicken parmesan 30.00 | dozen
mini meatball 33.00 | dozen
pulled turkey 36.00 | dozen
chicken on a pretzel bun 34.00 | dozen
pulled pork 34.00 | dozen
chicago italian beef 42.00 | dozen

GOURMET APPETIZERS
Served at room temperature 24-hour notice required

GRILLED PORK TENDERLOIN WITH BAGUETTE BREAD
(in increments of 5)
chili rubbed • ginger bourbon • garlic lime marinade 34.00

MUSTARD ENCRUSTED BEEF TENDERLOIN WITH BAGUETTE AND HORSERADISH SAUCE 60.00
(in increments of 5)

BEEF & PORK TENDERLOIN TRIO | GF
horseradish sauce, cranberry wholegrain mustard chutney and baguette bread 53.75

BEEF & MARINATED CHICKEN APPETIZER TRAY
unbelievable chicken, mustard encrusted beef tenderloin, cranberry wholegrain mustard chutney & horseradish sauce served with parkerhouse rolls 225.00

MAPLE GLAZED OR LEMON PEPPERED CEDAR PLANKED SIDE OF SALMON
143.99 | serves 10-15

DIPS

ARTICHOKE WITH PITA CHIPS
served warm with toppers
34.99 | serves 20 | VEG

CRAB WITH BAGUETTE BREAD
42.99 | serves 20

HUMMUS WITH VEGETABLES
red pepper strips, carrots, celery, cucumber broccoli GF V
24.99 | serves 8-10
48.99 | serves 16-20
72.99 | serves 24-30

NINE LAYER WITH NACHOS
68.99 | serves 20 | VEG

BUFFALO CHICKEN WITH BAGUETTE BREAD
48.99 | serves 10-15

SPINACH WITH PUMPERNICKEL ROUND BREAD
33.99 | serves 20 | VEG

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## ENTRÉE SALADS

*(See Sensational Salad Menu for Descriptions)*

5 serving minimum | single serving salad with flatware

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price Per Person</th>
<th>Price Per Serving</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Antipasto Style with Pepperoni</td>
<td>2.75</td>
<td>8.75</td>
<td>GF</td>
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<tr>
<td>BBQ Chicken</td>
<td>6.50</td>
<td>11.50</td>
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<tr>
<td>Blackened Salmon Caesar</td>
<td>13.75</td>
<td>15.75</td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken</td>
<td>5.50</td>
<td>10.00</td>
<td></td>
</tr>
<tr>
<td>Caesar with Grilled Chicken</td>
<td>5.25</td>
<td>9.00</td>
<td></td>
</tr>
<tr>
<td>California</td>
<td>5.00</td>
<td>9.50</td>
<td>VEG</td>
</tr>
<tr>
<td>Chef (with Roast Beef, Turkey &amp; Ham)</td>
<td>6.75</td>
<td>12.75</td>
<td>GF</td>
</tr>
<tr>
<td>Chicken Stir Fry</td>
<td>6.50</td>
<td>11.25</td>
<td></td>
</tr>
<tr>
<td>Chinese Chicken &amp; Pasta</td>
<td>4.75</td>
<td>9.00</td>
<td></td>
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<tr>
<td>Country Ranch Chicken</td>
<td>6.25</td>
<td>13.75</td>
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<tr>
<td>El Paso Chicken</td>
<td>5.00</td>
<td>9.50</td>
<td>GF</td>
</tr>
<tr>
<td>El Paso Steak</td>
<td>8.75</td>
<td>14.00</td>
<td>GF</td>
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<tr>
<td>Firecracker Chicken &amp; Vegetable</td>
<td>7.25</td>
<td>13.75</td>
<td>GF</td>
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<tr>
<td>Gorgonzola Steak</td>
<td>7.50</td>
<td>14.00</td>
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<tr>
<td>Grilled Steak</td>
<td>8.25</td>
<td>15.00</td>
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<tr>
<td>Health Kick with Turkey</td>
<td>7.75</td>
<td>13.00</td>
<td>GF</td>
</tr>
<tr>
<td>Mesclun with Grilled Chicken</td>
<td>7.00</td>
<td>12.75</td>
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<tr>
<td>Mexican Chicken</td>
<td>5.75</td>
<td>10.75</td>
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</tr>
<tr>
<td>Oriental Cobb with Chicken</td>
<td>6.25</td>
<td>10.00</td>
<td></td>
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<tr>
<td>Rainbow Salad with Chicken</td>
<td>6.75</td>
<td>11.25</td>
<td>GF</td>
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<tr>
<td>Red Leaf &amp; Apple with Chicken</td>
<td>5.75</td>
<td>9.00</td>
<td>GF</td>
</tr>
<tr>
<td>Southwest Salad with Taco Chicken</td>
<td>6.50</td>
<td>10.00</td>
<td></td>
</tr>
<tr>
<td>Spiced Pecan Chicken &amp; Pasta</td>
<td>6.25</td>
<td>10.50</td>
<td></td>
</tr>
<tr>
<td>Thai Chicken</td>
<td>5.75</td>
<td>10.00</td>
<td></td>
</tr>
<tr>
<td>Think Spring with Chicken</td>
<td>5.50</td>
<td>9.75</td>
<td>GF</td>
</tr>
<tr>
<td>Traditional Cobb (Turkey &amp; Bacon)</td>
<td>7.50</td>
<td>13.25</td>
<td></td>
</tr>
</tbody>
</table>

GF-Gluten Free   Veg -Vegetarian   V -Vegan
SIDE SALADS
5 serving minimum

**APPLE ROMAINE** 2.00 | V GF
romaine, apples, nuts, (poppyseed)

**FRESH FRUIT** 3.25 | V GF
cantaloupe, honeydew, strawberries, grapes, pineapple

**HEALTH KICK** 4.50 | VEG GF
iceberg, romaine, mozzarella, tomatoes, garbanzo beans
pistachios cucumber eggs (balsamic vinaigrette)

**RAINBOW** 3.00 | V GF
greens, strawberries, kiwi, mandarin oranges, cashews
(poppyseed)

**SPINACH MANDARIN** 2.25 | VEG GF
spinach, scallions, mandarin oranges, almonds (honey
mustard vinaigrette)

**THINK SPRING** 2.50 | VEG GF
romaine, mandarin oranges, craisins, cinnamon almonds,
feta (balsamic vinaigrette)

**DIRECTOR’S** 3.00 | VEG GF
iceberg, spinach, walnuts, garbanzo beans, roasted red
peppers, olives, feta (balsamic vinaigrette)

**GRILLED SWEET POTATO** 2.75 | VEG GF
sweet potatoes, pecans coconut, brown sugar, honey &
spices

**TOMATO CUCUMBER** 2.00 | V GF
tomatoes, cucumbers (garlicky dressing)

**MARTHA’S VINEYARD** 3.75 | VEG GF
romaine and red leaf lettuce, goat cheese, cranberries, red
onion and almonds (roasted red pepper vinaigrette)

**THREE BEAN** 2.00 | V GF
kidney, black and great northern beans with peppers, red
onion & corn (vinaigrette dressing)

**VEGETABLE RICE** 2.75 | V GF
rice, peppers, onion, currants, peas, olives, dill (vinaigrette)

**BROCCOLI DELIGHT** 3.50 | GF
broccoli, raisins, red onion, bacon, cashews (house-made
sweet & tangy dressing)

**CREAMY POTATO** 2.00 | VEG GF

**LOADED POTATO** 2.75
potatoes, onion, egg, bacon, cheddar (ranch dressing)

**MESCLUN** 4.00 | VEG
artisan mix, iceberg, romaine, spiced pecans, tomatoes,
cucumbers, bleu cheese (roasted garlic vinaigrette)

**ROASTED CORN** 2.75 | V GF
roasted sweet corn, colored peppers, red onion, lime juice,
cilantro & spices

**TOSSED MIXED GREENS** 2.50 | V GF
mixed greens, cucumber, tomatoes, carrots, (italian &
ranch)

**CUCUMBER FETA** 3.25 | VEG GF
cucumber, feta, onion, spices, lemon juice

**BASIL & TOMATO CAPRESE** 4.00 | VEG GF
mozzarella, tomatoes, cucumber, fresh basil, cheese, pesto

**CREAMY COLESLAW** 2.25 | VEG GF

**STRAWBERRY QUINOA** 3.50 | VEG
quinoa, strawberries, cucumber, arcadian mix, lettuce,
 asian mix (sesame ginger)

**QUINOA 3 BEAN** 2.00 | V
2 types of quinoa, black, kidney, great northern beans,
peppers, corn, onion, spices, red wine vinegar

**STRAWBERRY & GOAT CHEESE** 4.25 | VEG GF
greens, sliced strawberries, goat cheese, cinnamon
almonds, red onion (black pepper vinaigrette)

**CITRUS ANCHO CORN SLAW** 3.00
sweet corn, grape tomatoes, golden raisins, cabbage, chow
mein noodles, manchego cheese (tangy ancho chili sauce)
PASTA SALADS
5 serving minimum

GARDEN 2.50 | V
rainbow rotini, olives, mushrooms, peppers, broccoli, carrots, zucchini, yellow squash (golden Italian)

SUMMER 2.75 | VEG
broccoli, cucumbers, provolone, grape tomatoes, snow peas, roasted red peppers, carrots, penne pasta (golden Italian)

TORTELLINI FRUIT 4.25 | VEG
tri-colored tortellini, pineapple, kiwi, strawberries (poppyseed)

ORECCHIETTE 2.75 | VEG
orecchiette pasta, spinach, feta, olives, artichoke hearts, sun dried tomatoes, spices (red wine vinegar)

MEDITERRANEAN 5.75 | VEG
cheese tortellini artichoke hearts, sun dried tomatoes, walnuts, olives (mediterranean vinaigrette)

MACARONI 2.00 | VEG

VEGETABLE BOWTIE 2.75 | VEG
bowtie pasta, olives, mushrooms, peppers, broccoli, carrots, zucchini, yellow squash (white balsamic vinaigrette)

ASIAN NOODLE 3.25 | V
wheat noodles, red peppers, peas, green onions, peanuts, cilantro (house-made asian dressing)

VEGETABLE LEMON ORZO 4.00 | VEG
Orzo, feta, pecans, eggplant, peppers (lemon olive oil)

GF-Gluten Free  Veg-Vegetarian  V-Vegan
## ENTRÉES
5 serving minimum

### PORK & BEEF

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Pork Tenderloin (6 oz) (Rosemary or Garlic Lime)</td>
<td>8.25/serving</td>
</tr>
<tr>
<td>Roasted Pork Loin with Artichoke Mustard Sauce (6 oz)</td>
<td>8.25/serving</td>
</tr>
<tr>
<td>Grilled Steak Au Poivre &amp; Parmesan Redskins</td>
<td>11.50/serving</td>
</tr>
<tr>
<td>Mongolian Beef &amp; Pan Fried Noodles</td>
<td>10.25/serving</td>
</tr>
<tr>
<td>Mustard Encrusted Beef Tenderloin</td>
<td>Market price</td>
</tr>
<tr>
<td>Sliced Roast Beef Au Jus</td>
<td>8.50/serving</td>
</tr>
<tr>
<td>Sliced Roast Beef with Mashed Potatoes and Gravy</td>
<td>12.75/serving</td>
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<tr>
<td>Cheese Stuffed Tortellini with Braised Beef</td>
<td>9.25/serving</td>
</tr>
<tr>
<td>Grilled Steak &amp; Vegetables with Rice</td>
<td>11.50/serving</td>
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### SPECIALTY BARS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Baked Potato or Sweet Potato Bar with Toppers</td>
<td>5.75/serving</td>
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<tr>
<td>Pierogi Bar with Toppers</td>
<td>7.25/serving</td>
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<tr>
<td>Fajita Bar with Toppers</td>
<td>11.25/serving</td>
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<tr>
<td>Roasted pork loin with Artichoke mustard sauce</td>
<td>8.25/serving</td>
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<tr>
<td>Sliced Roast Beef with Mashed Potatoes and Gravy</td>
<td>12.75/serving</td>
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<tr>
<td>Sliced Roast Beef</td>
<td>8.25/serving</td>
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<tr>
<td>Sliced Roast Beef with Mashed Potatoes and Gravy</td>
<td>12.75/serving</td>
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### SEAFOOD

<table>
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<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Fillet of Salmon Encrusted with Parmesan Black Pepper</td>
<td>14.95/serving</td>
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<tr>
<td>Grilled Salmon &amp; Vegetables with Rice</td>
<td>10.75/serving</td>
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<tr>
<td>Shrimp &amp; Broccoli in a Basil Cream Sauce</td>
<td>9.75/serving</td>
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<tr>
<td>Cajun Shrimp Linguni</td>
<td>8.50/serving</td>
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### ENTRÉES BY THE TRAY
each serves 8-10

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Traditional Italian Lasagna</td>
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<td>Gourmet Vegetable Lasagna</td>
<td>39.75</td>
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<td>Chicken &amp; Spinach Lasagna</td>
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<td>Goat Cheese Vegetable Lasagna</td>
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<tr>
<td>Black Bean &amp; Mushroom Lasagna</td>
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<td>Fresh Tomato &amp; Basil Lasagna</td>
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<tr>
<td>Artichoke Spinach &amp; Mushroom Lasagna</td>
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<tr>
<td>Cremini Mushroom &amp; Kale Lasagna</td>
<td>49.50</td>
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<tr>
<td>Chicken Parmesan</td>
<td>40.00</td>
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<tr>
<td>Stuffed Eggplant Parmesan</td>
<td>48.75</td>
</tr>
</tbody>
</table>

GF-Gluten Free  Veg -Vegetarian  V -Vegan

440.946.0383  foodforthought-ohio.com
**PASTA**

5 serving minimum

**CAJUN CHICKEN LINGUINI**
strips of cajun chicken tossed with linguini and finished with a cream sauce with green onions 6.50/serving

**CAJUN VEGETABLE LINGUINI**
fresh vegetables tossed with linguini and finished with a cream sauce with green onions 5.25/serving | VEG

**CHICKEN STROGANOFF**
strips of chicken, mushrooms, spanish onion, in an herbed wine sour cream sauce with egg noodles 6.50/serving

**COBB CHICKEN SAUTÉ WITH PENNE PASTA**
chicken strips, tomatoes, turkey breast, bleu cheese, bacon, green pepper, in a cream sauce with penne 6.00/serving

**MEXICAN CHICKEN ALFREDO**
breast of chicken, red pepper, mushrooms, green onion, white wine, in an alfredo sauce with linguini 6.50/serving

**PAPPARDELLE PASTA & FETA WITH SUN DRIED TOMATOES**
strips of pasta with a romano cream sauce and sun dried tomatoes 6.75/serving | VEG

**PASTA SAUCE RAPHAËL**
tortellini with marinated artichoke hearts, spanish onion, tomato, parmesan cheese in a tomato sauce 6.75/serving | VEG

**PENNE PASTA WITH MARINARA, PARMESAN CHEESE AND MEATBALLS** 5.50/serving

**PENNE PASTA WITH MARINARA, PARMESAN CHEESE AND ITALIAN SAUSAGE PIECES** 5.75/serving

**PIEROGI & CHICKEN RANCHERO**
potato and cheese pierogis, sliced chicken breast, red, yellow & green peppers in a creamy ranch sauce 6.50/serving

**PIEROGI RANCHERO**
potato and cheese pierogis, red, yellow & green peppers in a creamy ranch sauce 5.00/serving | VEG

**POT ROAST STROGANOFF**
tender beef, cremini mushrooms in a cream sauce with egg noodles 8.00/serving

**POTATO & CHEESE PIEROGIS WITH SAUTÉED ONIONS**
potato and cheese pierogis, sautéed onions and sour cream 4.75/serving | VEG

**RAVIOLI WITH A FRESH VEGETABLE SAUTÉ**
ravioli, yellow peppers, red onion, asparagus, parmesan cheese, tossed with garlic and olive oil 6.25/serving | VEG

**STIR FRY**

**CHICKEN** 6.00/serving
**SHRIMP** 7.75/serving
**VEGETABLE** 5.50/serving | VEG
**BEEF** 9.25/serving
served with your choice of white or brown rice

**PONZU CHICKEN STIR FRY WITH PAN-FRIED NOODLES** 6.50/serving

**PONZU VEGETABLE STIR FRY WITH PAN-FRIED NOODLES** 6.25/serving | VEG
FOOD FOR THOUGHT 2018 MENU

ENTRÉES
5 serving minimum

CHICKEN

APRICOT BBQ CHICKEN WITH CONFETTI BROWN RICE
marinated grilled chicken strips with an apricot bbq glaze
5.50/serving

CHICKEN IN BASIL CREAM SAUCE WITH ORZO (OR PENNE PASTA)
chicken strips, black olives, sun-dried tomatoes in a cream sauce with penne or orzo 6.25/serving

CHICKEN TENDERS
choice of sauce, bbq, ranch, or honey mustard
21.99/dozen | 3 dozen minimum

SWEET & SPICY CHICKEN WITH BASMATI RICE
marinated chicken, grilled and topped with soy-ginger sauce and served with basmati rice 4.75/serving GF

CRANBERRY CHICKEN WITH ORZO
chicken strips sautéed and served with a sweet cranberry sauce 6.00/serving

GINGER BOURBON CHICKEN WITH GRILLED VEGETABLES
strips of chicken in a ginger bourbon sauce with cremini mushrooms, zucchini, squash, yellow and red peppers and onion 5.75/serving

GRILLED CHICKEN BREAST (WHOLE OR SLICED) WITH VEGETABLES & RICE
7.50/serving | GF

GRILLED CHICKEN WITH SPICED PINEAPPLE & PAN FRIED NOODLES
chicken breast in a pineapple sauce served with pan fried noodles 8.50/serving

GRILLED LEMON SHERRY CHICKEN WITH ORIENTAL PILAF
tangy lemon sherry sauce tops this soy marinated sliced chicken breast. served with oriental pilaf 6.00/serving

MONTREAL CHICKEN WITH ROASTED GARLIC SAUCE & BISTRO BLEND VEGETABLES
chicken with montreal seasoning grilled and cut into strips & finished with a roasted garlic sauce, served with green beans, waxed beans, tomatoes & yellow carrots 6.50/serving

PRETZEL CRUSTED CHICKEN BREAST WITH MUSTARD DILL SAUCE 6.75/serving

STRIPS OF CHICKEN MARSALA WITH BASMATI RICE
strips of chicken surrounded by mushrooms and garlic in a marsala wine sauce 7.75/serving

SUMMER MARINATED GRILLED CHICKEN WITH ORZO
glazed with a warm vegetable sauce, served with orzo pasta 7.25/serving

UNBELIEVABLE CHICKEN WITH VEGETABLE LEMON ORZO
grilled marinated chicken breast with a warm vegetable lemon orzo and pecans 6.50/serving

CHICKEN A LA CARTE

BREAST OF CHICKEN FRANÇOIS
breast of chicken in a lemon wine sauce 7.00/serving

BREAST OF CHICKEN MARSALA
breast of chicken surrounded by mushrooms and garlic in a marsala wine sauce. 7.75/serving

BREAST OF CHICKEN MONTEREY
breast of chicken in a monterey jack cheese sauce with tomatoes and scallions 7.25/serving

BREAST OF CHICKEN PICCATA
breast of chicken accented by a lemon wine sauce and capers 7.00/serving

CHICKEN BRUSCETTA
topped with pesto, grilled tomato basil salsa and parmesan cheese 5.00/serving | GF

GRILLED BREAST OF CHICKEN (PLAIN OR CHOICE OF HONEY MUSTARD, BBQ OR TERIYAKI SAUCE) 5.50/serving | GF

ITALIAN BREADED CHICKEN BREAST
6.50/serving

GF-Gluten Free   Veg -Vegetarian   V -Vegan
### Sides
5 serving minimum

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<tr>
<th>Item</th>
<th>Price</th>
<th>VEG</th>
<th>GF</th>
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<tbody>
<tr>
<td>Cheddar Macaroni &amp; Cheese</td>
<td>3.50/serving</td>
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<tr>
<td>Boiled Parsley Redskin Potatoes</td>
<td>2.25/serving</td>
<td>VEG</td>
<td>GF</td>
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<tr>
<td>Roasted Redskin Potatoes</td>
<td>2.50/serving</td>
<td>VEG</td>
<td>GF</td>
</tr>
<tr>
<td>Goat Cheese Smashed Potatoes</td>
<td>4.25/serving</td>
<td>VEG</td>
<td>GF</td>
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<tr>
<td>Homemade Mashed Potatoes</td>
<td>2.00/serving</td>
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<tr>
<td>Scalloped Potatoes Au Gratin</td>
<td>½ pan (serves 10) 25.00</td>
<td>full pan (serves 20) 50.00</td>
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<tr>
<td>Grilled Vegetables in Herbed Olive Oil</td>
<td>3.25/serving</td>
<td>V</td>
<td>GF</td>
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<tr>
<td>Green Beans, Baby Carrots &amp; Roasted Tomatoes</td>
<td>2.95/serving</td>
<td>V</td>
<td>GF</td>
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<tr>
<td>Green Beans Amandine</td>
<td>2.50/serving</td>
<td>VEG</td>
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<tr>
<td>Maple Glazed Carrots</td>
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<td>Roasted Sweet Corn</td>
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<tr>
<td>Country Beans</td>
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<tr>
<td>Grilled Szechwan Asparagus</td>
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<tr>
<td>Steamed Broccoli With Butter</td>
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<td>VEG</td>
<td>GF</td>
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<tr>
<td>Steamed Vegetable Medley With Butter</td>
<td>2.75/serving</td>
<td>VEG</td>
<td>GF</td>
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### Bread

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<tr>
<td>Rolls and Butter Small</td>
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<td>Rolls and Butter Medium</td>
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<td>Rolls and Butter Large</td>
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<tr>
<td>French Baguette Bread and Butter Small</td>
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<tr>
<td>French Baguette Bread and Butter Medium</td>
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<td>French Baguette Bread and Butter Large</td>
<td>27.50</td>
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<tr>
<td>Cornbread Muffins Small</td>
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<tr>
<td>Cornbread Muffins Large</td>
<td>49.25</td>
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<td>Garlic Bread</td>
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<td>Ciabatta Bread and Butter Medium</td>
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<td>Ciabatta Bread and Butter Large</td>
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</table>

GF - Gluten Free  Veg - Vegetarian  V - Vegan
DESSERTS
Custom cakes available upon request

DELUXE COOKIES
sugar • chocolate chip • peanut butter • oatmeal raisin • oatmeal walnut cranberry
16.99 (12) | 27.99 (20) | 48.99 (35) | 62.99 (45)

FROSTED SUGAR COOKIES
24 hour notice required
20.99 (12) | 34.99 (20) | 60.99 (35) | 78.99 (45)

FUDGE BROWNIES
14.99 (10) | 20.99 (14) | 41.99 (28) | 53.99 (36)

FROSTED FUDGE BROWNIES
10.99 (6) | 20.99 (12) | 27.99 (16)

DECADENT BROWNIES
20.99 (12) | 41.99 (24) | 62.99 (36)

CHOCOLATE CHIP COOKIES BARS
17.99 (12) | 26.99 (18) | 50.99 (34) | 65.99 (44)

NEW YORK OR FEATURED CHEESECAKE BARS
13.99 (6) | 22.99 (10) | 35.99 (16) | 44.99 (20)

LEMON BARS
17.99 | one dozen

MINI CHOCOLATE DIPPED PRETZEL STICKS
24.00 | two dozen

MINI CHOCOLATE BROWNIE CUPS
1.75 | 2 per person | min 10 servings

HOMEMADE FRUIT CRISPS
serves 9-12
peach | 36.99
apple | 40.99
cherry | 49.99

SIGNATURE DESSERT TRAY
mini gourmet cookies, mandarin orange tarts, thumbprint cookies, buckeye candies, dark chocolate orange truffles, grasshopper cookies, decadent brownies, chocolate dipped NY style cheesecake bars, raspberry cream sandwich, chocolate on bottom Macaroon cookie drizzled with caramel & sea salt, oatmeal scotchies and strawberries to garnish
64.99 | 83 pieces

VEGAN DESSERTS

OATMEAL BANANA OR PEANUT BUTTER COOKIES
1.50 each

BROWNIES
17.99 | one dozen

DESSERT TRAY
oatmeal banana and peanut butter cookies, brownies and strawberries
22.99 | 21 pieces

GLUTEN FREE DESSERTS

BUCKEYES | GF
9.99 | one dozen
15.99 | 18 pieces

CHOCOLATE CHIP OR PEANUT BUTTER COOKIES
1.50 each

BROWNIES
17.99 | one dozen

DESSERT TRAY
chocolate chip cookies, brownies, buckeyes and strawberries dipped in dark chocolate
24.99 | 20 pieces

GF-Gluten Free  Veg-Vegetarian  V-Vegan
BEVERAGES

ASSORTED COKE PRODUCTS
2 liter bottles and 12oz cans available

JUICE
½ gallon bottles: orange, apple cranberry
Individual bottles Minute Maid: orange, apple, cranberry, apple raspberry, cranberry grape

WATER
Dasani bottled water (20oz), cans of La Croix Sparkling Water

DISPOSABLE BEVERAGE SERVICE
cups and condiments included

COFFEE
deluxe sumatra blend (regular only)
21.60 | 12 cups
36.00 | 20 cups
decaffeinated • french vanilla • hazelnut
18.60 | 12 cups
31.00 | 20 cups

HOT TEA
24.00 | 12 cups
40.00 | 20 cups

HOT CHOCOLATE
27.50 | 20 cups

ICED TEA (FRESH BREW)
20.60 | 12 cups
30.45 | 20 cups

LEMONADE
19.35 | 12 cups
30.00 | 20 cups

DELUXE BEVERAGE SERVICE
cups and condiments included

COFFEE SERVICE**
(8-CUP THERMAL PUSH POT)
deluxe sumatra blend (regular only)
15.00
decaffeinated • french vanilla • hazelnut
12.00

TEA SERVICE
(8-CUP THERMAL PUSH POT)
16.50

HOT CHOCOLATE BAR & TOPPERS
toppers: mini marshmallows, mini chocolate chips, rainbow jimmies, toasted coconut, whipped cream, peppermint candy pieces, ginger snap crumbs
68.75 | 24 cups

INFUSED WATER SERVICE**
(48-CUP DISPENSER)
citrus • basil, cucumber • cranberry, orange
26.90
cucumber, lemon, mint • pineapple, orange, mint • strawberry, basil, lemon
29.90

**equipment set up and/or pick up charge may be incurred

CONSUMER ADVISORY
Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness