

Catering Menu



APPETIZERS

Prices are per dozen appetizers.
Minimum order of two dozen per appetizer.

Stuffed Mushrooms \$24

Italian sausage, cherry peppers, jumbo mushrooms, parmesan, basil

Barbecue Meatballs \$24

housemade bourbon barbecue sauce, beef meatballs with sharp cheddar

Bacon Wrapped Dates \$24

plump dates wrapped in applewood-smoked bacon, served with romesco sauce (gf)

Beer Shrimp \$30

poached jumbo shrimp, bloody mary cocktail sauce (gf)

Approximate servings 8-10 18-20

French Onion Dip \$18 \$34

creamy caramelized onion dip with bacon + kettle chips (gf)

Spinach Artichoke Dip \$24 \$44

artichokes and spinach baked in a creamy mozzarella dip + crostini (v, gf)

Pretzels & Cheese \$36 \$72

soft Bavarian pretzels, creamy German beer cheese dip, maple mustard (v)

Buffalo Chicken Dip \$24 \$40

pulled chicken baked into a creamy and tangy buffalo dip + tortilla chips (gf)

GREEN SALADS

B.L.T. Caesar applewood-smoked bacon, tomato, parmesan croutons, romaine, housemade Caesar dressing

Harvest fresh apples, cranberries, walnuts, radicchio, mixed greens, sharp cheddar, cider vinaigrette (gf, v) *seasonal*

Italian Antipasto provolone, pepperoni, artichokes, roasted red peppers, romaine, mixed greens, vinaigrette (gf)

Southwest black beans, corn, queso fresco, tomato, cucumber, honey chipotle vinaigrette (gf, v)

Pear Goat thyme-roasted pears, goat cheese, cranberries, walnuts, mixed greens, white balsamic (gf, v) *seasonal*

Strawberry Poppy strawberries, cucumber, almonds, goat cheese, mixed greens, poppy seed dressing (gf, v)

Small serves 8-10, \$45. Large serves 18-20, \$90. Add chicken breast to any salad for \$8/\$16.

PLATTERS

Belly Board

variety of cheeses and charcuterie meats, nuts, cornichons, fig jam, grapes, apricots + crackers

\$65/\$130

Fresh Fruit

variety of fresh cut fruit + lemon mousse dip

\$40/\$80

Fresh Veggies

variety of fresh cut vegetables + housemade green goddess dip

\$40/\$80

Small serves 8-10, Large serves 18-20

SLIDERS

Prices are per dozen. Sliders are approx. 3" on fresh baked baguette. Recommend 1-1.5 per person.

Italian Muffuletta \$54

provolone, Italian meats, olive-giardiniera spread, garlic aioli

Beef Tenderloin \$72

slow-roasted filet, caramelized onions, cheddar, horseradish-dijon sauce, arugula

B.A.T. \$48

creamy brie, fresh apple, fig mustard, roasted turkey, arugula

Pesto Mozzarella \$48

housemade nut-free pesto, fresh mozzarella, roasted red peppers, balsamic, arugula

SALADS

Prices are per quart. Minimum 2 quart order per salad type. Each quart serves 5-6 people.

Bacon & Dijon Potato Salad \$18

creamy Dijon dressing, bacon, hard boiled eggs, green onion, fresh herbs (gf)

Caprese Pasta Salad \$18

cavatappi pasta, fresh mozzarella, tomatoes, basil, shallot, white balsamic vinaigrette (v)

Roasted Chicken Salad \$20

herb-roasted chicken breast, cranberries, celery, walnuts, apple, creamy herb dressing (gf)

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ENTREES

Small serves 8-10, Large serves 18-20.

Chicken Contadina \$65 /\$130

roasted chicken, Italian sausage, white wine, peppers, onions, fresh basil (gf)

Cider-Braised Pork \$65/\$130

slow roasted pork, apples, onions in a sherry-apple cider sauce

Wine-Braised Beef Brisket \$120/\$240

slow cooked brisket, roasted carrots and onions, red wine sauce

Rigatoni Bolognese \$55/\$110

rich ragu of beef and pork, tomato, carrot, basil, ricotta and parmesan, rigatoni

Brown Butter Brussels Pasta \$55/\$110

roasted brussels sprouts, smoked bacon, brown butter walnut sauce, orecchiette pasta

SIDES

Small serves 8-10, \$40. Large serves 18-20., \$80

Smashed Potatoes

roasted garlic and goat cheese (gf, v)

Carrots & Brussels

roasted with maple-dijon glaze (gf, v)

Lemon-Garlic Broccoli & Cauliflower

roasted with lemon, garlic-parmesan breadcrumbs (v)

Beer-Cheese Mac and Cheese

housemade cheese sauce, bacon breadcrumbs

Sausage & Apple Stuffing

bread stuffing, Italian sausage, apples, herbs

Cracked Potatoes

roasted potatoes, garlic, rosemary (gf, v)

PACKAGES

Salad + Sandwich

Choose any salad, sandwich and cookie combination.

The minimum order is one dozen per type.

\$10.50 per person

(add \$2 per tenderloin slider)

Taco Anyday

Carnitas (pork), Tinga (chicken) or Roasted Vegetable Tacos;

Corn and Flour Tortillas;

Roasted Chorizo Potatoes;

Lime Crema, Salsa, Jalapenos

\$17.00 per person

Pastabilities

Choose between Rigatoni Bolognese, Brown Butter Brussels Pasta, or Penne

Vodka with Italian Sausage;

any salad from above +

garlic parmesan bread

\$13.50 per person

Minimum order is for 12 persons.

BRUNCH

Small serves 8-10. Large serves 18-20.

Banana-Walnut French Toast Casserole \$30/\$60

Cranberry-Orange Scones, Marmalade Butter, qty. 10/20 \$30/\$60

Italian Sausage, Pepper & Goat Cheese Strata \$35/\$70

Smoked Ham, Gruyere & Leek Frittata with Herbs (gf) \$35/\$70

Roasted Vegetable Frittata, Goat Cheese or Provolone (gf, v) \$35/\$70

DESSERTS

Minimum order is one dozen. Price is per dozen.

Salted Chocolate Chip Cookies \$24

Lemon Sugar Cookies \$24

Peanut Butter Cookies (gf) \$24

Brown Butter Rice Crispy Treat \$36

Fine Print

- All food is scratch-made in the Happy Belly kitchen within Werk Force Brewing, 14903 S. Center St., Plainfield, IL 60544. Catering pick up is at Werk Force.
- Many items can be prepared gluten-free, vegan, or dairy-free, just ask!
- Chafing racks, warming fuel, serving utensils, disposable plates, flatware and napkins are available for an additional charge.
- We accept cash, checks and credit cards.
- Information about rental companies and staffing services is available.
- 30% of the catering cost is due at the time of booking to secure your date.
- Gratuity is NOT included, but is always appreciated.

CONTACT US

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