



BREWERY CATERING MENU 2023



PACKAGE #1: Salads + Sandwiches \$10.95 pp

Choose any salad and sandwich, minimum one dozen per type.

SALADS

B.L.T. Caesar

Smoky bacon, tomato, parmesan croutons, romaine, radicchio and Caesar dressing

Italian Antipasto

Romaine, provolone, salami, artichokes, roasted red peppers, red wine vinaigrette (gf)

Southwest

Corn, black beans, pickled red onions, queso fresco, cucumber, greens, honey-chipotle vinaigrette (gf, v)

Pear, Walnut & Goat (seasonal)

Thyme-roasted pears, walnuts, greens, goat cheese, cranberries, radicchio, white balsamic vinaigrette (gf, v)

Strawberry Almond (seasonal)

Mixed greens, strawberries, almonds, cucumber, goat cheese, tangy poppyseed dressing (gf, v)

SANDWICHES

Ham and Pimento Cheese on Pretzel

Smoked ham, pimento cheese, bread & butter pickles

New Orleans Muffuletta

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

Beef Tenderloin (add \$3 per person)

Slow roasted beef tenderloin, caramelized onions, cheddar or gouda, horseradish-dijon sauce

Turkey, Apple, Brie

Smoked turkey, brie, apple, maple mustard spread

Roasted Veggie and Goat Cheese

Variety of marinated and roasted vegetables, herbed goat cheese spread, fresh basil (v)

PACKAGE #2:

So Many Pastabilities \$12.95 pp

Choose any salad (above) + one pasta

Pasta Bolognese (beef, pork) with Whipped Ricotta, Basil

Rigatoni "Country-Style" with Italian Sausage, Roasted Broccoli, and Creamy Cannellini Beans

Orecchiette Pasta, Brown Butter Walnuts Sauce, Roasted Brussels Sprouts, and Bacon

Penne Vodka with Italian Sausage, Fresh Basil, Parmesan

Penne Pasta Alfredo with Burst Cherry Tomatoes, Spinach (v)

PACKAGE #3:

Taco Anyday \$16.95 pp

Southwest Salad

Corn, black beans, pickled red onions, queso fresco, cucumber, greens, honey-chipotle vinaigrette (gf, v)

Tacos with Carnitas (pork), Tinga (chicken), or Vegetarian (or combo); Corn and Flour Tortillas

Chipotle-Lime Crema and Chimichurri (v, gf)

Red Cabbage Slaw (v)

Roasted Chorizo Potatoes (gf) –or– Elote Corn Salad (v, gf)

PACKAGE #4:

Fancy Pants Party \$19.95 pp

Choose any salad (above) + one entrée + two sides

Chicken Contadina, Italian Sausage, Peppers, Onions (gf)

Chicken Braised with Leeks & Mushrooms, White Wine Lemon Cream Sauce (gf)

Cider-Braised Pork with Apples and Onions (gf)

Beer-Braised Beef Short Ribs (add \$5 per person)

Caesar Roasted Salmon (add \$5 per person)

Plus pick two (2) sides:

"Cracked" Rosemary-Garlic Potatoes (gf, v)

Maple-Dijon Roasted Carrots and Brussels Sprouts (gf, v)

Parmesan Garlic Roasted Broccoli (v)

Pimento Mac and Cheese (v)

Roasted Cauliflower with Pickled Peppers, Capers and Golden Raisins (gf, v)

Housemade Focaccia Bread with Rosemary + Roasted Grapes



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APPETIZERS *Minimum order of 24 per appetizer. Prices are per dozen appetizers.*

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| Italian Sausage and Cherry Pepper Stuffed Mushrooms | \$20/doz |
| Bourbon Barbecue Cocktail Meatballs | \$20/doz |
| Bacon Wrapped Dates + Romesco Sauce (gf) | \$24/doz |
| Beer-Poached Shrimp, Bloody Mary Cocktail Sauce (gf) | \$30/doz |
| Italian Sausage and Cheddar Biscuit Bites + Hot Honey | \$20/doz |

DIPS & SPREADS

Small serves 8-10, \$35 Large serves 18-20, \$70

Roasted Tomatoes, Fresh Basil with Whipped Ricotta (v, gf), served with crostini

Creamy Caramelized Onion and Bacon Dip, served with kettle chips (gf)

Spinach-Artichoke Dip (v, gf), served with crostini

Buffalo Chicken Dip (gf), served with tortilla chips

Pimento Cheese Spread, Bread & Butter Pickles (v,gf), served with pretzel sticks

SWEET ENDINGS

Minimum order is one (1) dozen

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| Salted Chocolate Chip Cookie | \$2 per |
| Lemon Sugar Cookie | \$2 per |
| Gluten Free Peanut Butter Cookie | \$2 per |
| Chocolate-Cherry Shortbread Bar | \$3 per |
| Brown Butter Rice Crispy Treat | \$3 per |
| Bourbon Chocolate Bread Pudding | \$4 per |

SLIDER SANDWICHES *sold by the dozen*

Ham and Pimento Cheese on Pretzel \$48/doz
Smoked ham, pimento cheese, bread & butter pickles

New Orleans Muffuletta \$54/doz
Italian meats, cheeses, olive-giardiniera spread, garlic aioli

Beef Tenderloin \$78/doz
Slow roasted beef tenderloin, caramelized onions, cheddar or gouda, horseradish-dijon sauce

Turkey, Apple, Brie \$48/doz
Smoked turkey, brie, apple, maple mustard spread

Roasted Veggie and Goat Cheese \$48/doz
Variety of marinated vegetables, herbed goat cheese

SALADS *Small serves 8-10, Large serves 18-20*

B.L.T. Caesar \$40/\$80
Smoky bacon, tomato, parmesan croutons, romaine, radicchio and Caesar dressing

Italian Antipasto \$44/\$88
Romaine, provolone, salami, artichokes, roasted red peppers, red wine vinaigrette (gf)

Southwest \$44/\$88
Corn, black beans, pickled red onions, queso fresco, cucumber, greens, honey-chipotle vinaigrette (gf, v)

Pear, Walnut & Goat (seasonal) \$46/\$92
Thyme-roasted pears, walnuts, greens, goat cheese, cranberries, radicchio, white balsamic vinaigrette (gf, v)

Strawberry Almond (seasonal) \$46/\$92
Mixed greens, strawberries, almonds, cucumber, goat cheese, tangy poppyseed dressing (gf, v)

PLATTERS *Small serves 8-10, Large serves 18-20*

The Belly Board

Variety of cheese and charcuterie meats, nuts, olives, jam, crackers, fresh and dried fruits. 65/130

Fresh Cut Fruit Platter + Lemon Mousse Dip 40/80

Fresh Cut Vegetable Platter + Roasted Red Pepper Hummus 40/80

THE FINE PRINT

- Happy Belly's catering is 100% made from scratch in the Happy Belly kitchen within Werk Force Brewing, Plainfield, IL.
- Many items can be prepared vegan, gluten-free, or dairy-free, just ask!
- Chafing racks, fuel, disposable plates, serving utensils, flatware and napkins are available for an additional charge.
- If you would like information about rental companies and staffing services, please let us know.
- A 30% portion of the total event cost is due at the time of booking to secure your date. We accept cash, credit cards and checks.
- Gratuity is NOT included, but is always appreciated!

Thank you for your business!

Kelly Bailey & Cathy Laguka, Chef-Owners