

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, sharp cheddar

Bacon Wrapped Dates \$24

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

Beer Shrimp \$30

jumbo shrimp poached in Werk Force *Blues of Mexicali*, bloody mary cocktail sauce (gf)

French Onion Dip \$35

creamy caramelized onion dip with bacon + kettle chips (gf) (serves 8-10)

Spinach Artichoke Dip \$35

artichokes and spinach baked in a creamy mozzarella dip + crostini (v, gf) (serves 8-10)

Pretzels & Cheese \$35

soft Bavarian pretzels, creamy German beer cheese dip, maple mustard (v) (serves 8-10)

Buffalo Chicken Dip \$35

pulled chicken baked into a creamy and tangy buffalo dip + tortilla chips (gf) (serves 8-10)

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)

PLATTERS

Belly Board

variety of cheeses and charcuterie meats, nuts, comichons, 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 hummus
\$40/\$80

Small serves 8-10, Large serves 18-20

GREEN SALADS

B.L.T. CAESAR

applewood-smoked bacon, tomato, parmesan croutons, romaine, radicchio, housemade Caesar dressing

ITALIAN ANTIPASTO

provolone, pepperoni, artichokes, roasted red peppers, romaine, mixed greens, red wine vinaigrette (gf, v)

HARVEST

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

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

Catering Menu

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

Carrots & Brussels

maple-dijon glaze

Lemon-Garlic Broccoli

roasted with lemon, garlic-parmesan breadcrumbs

Beer-Cheese Mac and Cheese

housemade cheese sauce, bacon breadcrumbs

Whipped Sweet Potato

sour cream, cheddar, maple, rosemary

Sausage & Apple Stuffing

bread stuffing, Italian sausage, apples, herbs

Cracked Potatoes

roasted potatoes, garlic, rosemary

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

info@happybellychefs.com

815-556-9511

www.happybellychefs.com