



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	
Bloody Mary Shrimp	\$30
poached jumbo shrimp, bloody mary cocktail sauce (gf)	
Gougeres (cheese puffs)	\$24
sharp cheddar and scallion puffs, hot honey (v)	

DIPS & SPREADS

Approximate servings 8-10 18-20

French Onion Dip	\$22	\$44
creamy caramelized onion dip + kettle chips (v, gf)		
Spinach Artichoke Dip	\$24	\$48
artichokes and spinach baked in a creamy mozzarella dip + crostini (v, gf) (served warm)		
Pretzels & Cheese	\$35	\$70
soft Bavarian pretzels, creamy German beer cheese dip, maple mustard (v) (served cold)		
Buffalo Chicken Dip	\$24	\$48
roasted chicken baked into a creamy and tangy buffalo dip + tortilla chips (gf) (served warm)		
Date with a Goat	\$35	\$70
creamy goat cheese and herb spread, smoked bacon, dates, honey + crostini (served warm)		
Roasted Tomato & Ricotta	\$24	\$48
creamy ricotta, fresh basil, roasted cherry tomatoes + crostini (v) (served cold)		

GREEN SALADS

B.L.T. Caesar	applewood-smoked bacon, tomato, parmesan croutons, romaine, housemade Caesar dressing
Harvest	fresh apples, cranberries, walnuts, mixed greens, sharp cheddar, cider vinaigrette (gf, v) <i>seasonal</i>
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) <i>seasonal</i>
Strawberry Poppy	strawberries, cucumber, almonds, goat cheese, mixed greens, poppy seed dressing (gf, v) <i>seasonal</i>

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

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 (v)	

gluten-free bread available upon request, \$2

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)	

Catering Menu



ENTREES

Small serves 8-10, Large serves 18-20

Roasted Sausage & Peppers Sandwiches

Italian sausage, peppers, onions, whipped ricotta, fresh basil, slider hoagie rolls

Cider-Braised Pork

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

Wine-Braised Beef Brisket

slow cooked brisket, roasted carrots and onions, red wine sauce (gf)

Rigatoni Bolognese

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

Penne alla Vodka

housemade creamy vodka sauce, parmesan, fresh basil (v)

Lemon Rosemary Chicken

roasted chicken with lemon and rosemary white wine sauce (gf)

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)

Smoky 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)

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 + housemade 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

BRUNCH

Small serves 8-10, Large serves 18-20

Banana-Walnut French Toast Casserole

Cranberry-Orange Scones, Marmalade Butter, qty. 10/20

Cherry Almond Coffee Cake

Italian Sausage, Pepper & Goat Cheese Strata

Smoked Ham, Gruyere & Leek Frittata with Herbs (gf)

Roasted Vegetable Frittata, Goat Cheese or Provolone (gf, v)

DESSERTS

Minimum order is one dozen. Price is per dozen.

Salted Chocolate Chip Cookies

Lemon Sugar Cookies

Peanut Butter Cookies (gf)

S'Mores Crispy Treats

Catering Menu



PARTY PACKAGES Minimum order is for 12 persons.

Salad + Sandwich

Min. order is 1 dozen per type.

Choose any salad, slider sandwich and cookie combination.
(add \$2 per tenderloin slider)

\$10.50 per person

Light & Delicious

Please choose one from each:

1. Veggie Platter, Green Goddess, Garden Salad with Herb-Ranch, or Belly Board (add \$2 pp)
2. Caprese Pasta Salad (v) or Bacon-Dijon Potato Salad (gf)
3. Any slider sandwich (add \$2 pp for tenderloin slider)
4. Any cookie

\$13.50 per person

Pastabilities

Please choose one from each:

1. Caesar or Antipasto Salad
2. Rigatoni Bolognese, Brown Butter Brussels Pasta, or Penne Vodka with Italian Sausage
- Garlic Parmesan Bread included
3. Berry-Chocolate Shortbread Bar, Dark Chocolate Brownie with Chocolate Ganache or any cookie

\$14.50 per person

Taco Party

Please choose one from each:

1. Southwest or Strawberry Poppy salad
2. Pork Carnitas, Chicken Tinga or Roasted Vegetable Tacos
- Corn (gf) & Flour Tortillas are included.
3. Roasted Chorizo Potatoes or Elote Corn Salad
- Lime Crema & Pickled Red Onions are included.
4. Hot Chocolate Brownie Bite, Lemon Sugar Cookies or Salted Chocolate Chip Cookies

\$17.00 per person

Family Meal

Please choose one from each:

1. Italian Sausage and Cherry Pepper Stuffed Mushrooms or Whipped Ricotta Crostini with Cherry Tomatoes
2. Any salad from the menu.
3. Lemon Rosemary Roasted Chicken, Rigatoni Bolognese or Sausage & Peppers
4. Roasted Garlic and Rosemary Cracked Potatoes or Lemon-Garlic Parmesan Broccoli and Cauliflower
- Housemade Garlic Bread is included.
5. Any dessert from the menu.

\$19.50 per person

Down South

Please choose one of each:

1. Soft Pretzels with Housemade Pimento Cheese Spread or Poached Shrimp with Bloody Mary Cocktail Sauce (2 per person, add \$1.50 pp)
2. Garden or Southwest salad
3. Bourbon Barbecue Pulled Pork with Hawaiian Rolls and Pickles or Chicken Pot Pie with Cheddar Biscuit Topping
4. Smoky Mac and Cheese with Bacon-Breadcrumbs or Lemon Parmesan Roasted Broccoli and Cauliflower
5. S'Mores Crispy Bar or Apricot Almond Shortbread Bar

\$20.50 per person

Celebration

Please choose one of each:

1. Date with a Goat dip & crostini, Belly Board, Mediterranean Board (hummus, tzatziki, feta, olives, naan, veggies) or any app.
2. Harvest, Kale & Brussel Sprout or Apple & Blue Cheese salad
3. Cider-Braised Pork, Lemon Rosemary Roasted Chicken, Horseradish-Crusted Salmon (add \$2.50 pp), or Red-Wine Braised Brisket (add \$4.50 pp)
4. Cracked Potatoes, Broccoli and Cauliflower Agrodolce, Smashed Potatoes or Carrots & Brussels Sprouts
5. Bourbon Chocolate Bread Pudding, Chocolate Espresso Mousse or Cherry Almond Coffee Cake

\$23 per person

Fine Print

CONTACT US

info@happybellychefs.com

815-556-9511

www.happybellychefs.com

Happy Belly is open inside of Werk Force Brewing, 14903 S. Center St., Plainfield, IL 60544



- 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 Brewing.
- 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. Thank you!