



# Catering Menu

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Scratch-made catering,  
thoughtfully prepared to bring people together.

*Happy Belly is located inside of Werk Force Brewing*

815.556.9511 | 14903 S. Center Street, Plainfield, IL 60544  
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@happybellychefs



# Catering Menu

Scratch-made catering, thoughtfully prepared to bring people together.  
*Simple, stress-free catering starts here.*

## Party Packages at Happy Belly

Choose a package that fits your group, we'll handle the rest.

*Designed for 12 or more guests.*

*Looking to customize? We're happy to adjust menu items for preferences, dietary needs, and allergies. Just ask!*

### SALAD & SANDWICH \$11 per person

#### CHOOSE SLIDER

Italian Muffuletta  
Shaved Beef (add \$2 per slider)  
B.A.T. (Brie, Apple, Roasted Turkey)  
Pesto Mozzarella

#### CHOOSE SALAD

B.L.T. Caesar     Strawberry Poppy (seasonal)  
Garden             Harvest  
Southwest         Pear Goat  
Italian Antipasto

#### CHOOSE COOKIE

Salted Chocolate Chip  
Lemon Sugar  
Peanut Butter

### LIGHT & DELICIOUS \$14 per person

**Choose any slider sandwich & cookie**  
(add \$2 per guest for Shaved Beef Slider)

#### CHOOSE ONE

Veggie Platter with Green Goddess Dip  
Garden Salad with Herb Ranch  
Belly Board (add \$2 per person)

#### CHOOSE ONE

Caprese Pasta Salad (v) or  
Bacon-Dijon Potato Salad (gf)

### PASTABILITIES \$15 per person

**Choose Caesar or Antipasto Salad**  
Includes garlic parmesan bread

#### CHOOSE ONE

Rigatoni Bolognese  
Creamy Lemon Basil Pasta  
Penne Vodka with Italian Sausage

#### CHOOSE ONE

Berry-Chocolate Shortbread Bar,  
Any brownie or any cookie

### TACO PARTY \$19 per person

**Your choice of Pork Carnitas, Chicken Tinga or Roasted Vegetable Tacos**  
Includes corn (gf) or flour tortillas, lime crema & pickled red onions.

#### CHOOSE ONE

Southwest Salad  
Strawberry Poppy Salad

#### CHOOSE ONE

Roasted Chorizo Potatoes  
Elote Corn Salad

#### CHOOSE ONE

Hot Chocolate Brownie Bites  
Any Cookie



# More Party Packages

More ways to gather and celebrate.

*Designed for 12 or more guests.*

## **FAMILY MEAL** \$22 per person

*A comforting, crowd-pleasing spread with classic favorites, perfect for easy and satisfying gatherings.*

### **CHOOSE ONE ENTRÉE**

Lemon Rosemary Roasted Chicken

Rigatoni Bolognese

Sausage and Peppers

### **CHOOSE ONE APP**

Italian Sausage & Cherry Pepper  
Stuffed Mushrooms

Whipped Ricotta Crostini with  
Cherry Tomatoes

### **CHOOSE ONE SIDE**

Roasted Garlic & Rosemary  
Cracked Potatoes

Lemon-Garlic Parmesan  
Broccoli & Cauliflower

*Includes choice of salad, choice of dessert and housemade garlic bread.*

## **DOWN SOUTH** \$22 per person

*A hearty, Southern-inspired menu with bold flavors and comfort food favorites everyone will love.*

### **CHOOSE ONE ENTRÉE**

Bourbon BBQ Pulled **Chicken or Pork**  
with Brioche Rolls and Pickles

### **CHOOSE ONE SALAD**

Garden Salad with Housemade Ranch Dressing

Southwest Salad with Honey Chipotle Vinaigrette

### **CHOOSE ONE SIDE**

Smoky Mac & Cheese with Bacon-Breadcrumbs

Lemon Parmesan Roasted Broccoli & Cauliflower

### **CHOOSE ONE DESSERT**

S'Mores Crispy Bar

Apricot Almond Shortbread Bar

*Includes Soft Pretzels with Beer Cheese Spread and Maple Mustard Dip*

## **CELEBRATION** \$25 per person

*An elevated, experience designed for special occasions and memorable gatherings.*

### **CHOOSE ONE ENTRÉE**

Cherry Pork

Lemon Rosemary Roasted Chicken

Horseradish-Crusted Salmon *(add \$2.50 pp)*

Red-Wine Braised Brisket *(add \$4.50 pp)*

### **CHOOSE ONE APP**

Date with a Goat Dip & Crostini

Belly Board

Mediterranean Board

Choice of Appetizer

### **CHOOSE ONE SALAD**

Harvest, Kale & Brussel Sprout Salad

Apple & Blue Cheese Salad

### **CHOOSE ONE SIDE**

Cracked Potatoes

Broccoli and Cauliflower Agrodolce

Smashed Potatoes

Carrots & Brussels Sprouts

### **CHOOSE ONE DESSERT**

Bourbon Chocolate Bread Pudding

Chocolate Espresso Mousse

Cherry Almond Coffee Cake



# Catering Favorites

Hearty, crowd-pleasing options for full meals.  
*Pair entrées and sides to create a complete experience.*

## ENTRÉES

*Small (serves 8–10) • Large (serves 18–20)*

### **Roasted Sausage & Peppers Sandwiches | \$80 • \$160**

Italian sausage, roasted peppers, onions, whipped ricotta, fresh basil, Italian rolls (*on the side for building sandwiches*) (gf) *without rolls*

### **Cherry Pork | \$80 • \$160**

Roasted pork tenderloin with cherry-red wine sauce (gf)

### **Wine-Braised Beef Brisket | \$145 • \$290**

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

### **Rigatoni Bolognese | \$70 • \$140**

Rich Ragù of beef and Italian sausage, tomato, carrot, basil, ricotta and parmesan, rigatoni

### **Penne alla Vodka | \$46 • \$92**

Housemade creamy vodka sauce, parmesan, fresh basil (v)  
(add crumbled Italian sausage, \$6/\$12)

### **Lemon Rosemary Chicken | \$80 • \$160**

Pan-seared chicken cutlets with a lemon and rosemary white wine sauce

### **Barbecue Pulled Chicken | \$72 • \$144**

Housemade bourbon BBQ sauce, pulled chicken, pickles and brioche rolls (*on the side*) (gf) *without rolls*

### **Creamy Lemon Basil Pasta | \$46 • \$92**

Tomatoes, artichoke hearts and parmesan (v)

*Happy Belly offerings are scratch-made in-house,  
with flexibility to accommodate preferences, dietary needs, and allergies.*

## SIDES

**\$48 Small (serves 8–10) • \$96 Large (serves 18–20)**

*\*can be prepared vegetarian upon request*

### **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)

### **Cracked Potatoes**

Roasted potatoes, brown butter, rosemary (gf, v)

### **Smoky Mac and Cheese\***

Housemade cheese sauce, bacon breadcrumbs

### **Sausage & Apple Stuffing\***

bread stuffing, Italian sausage, apples, herbs

## BRUNCH

**Small (serves 8–10) • Large (serves 18–20)**

**Banana-Walnut French Toast Casserole**  
\$38 • \$76

**Cherry Almond Coffee Cake | \$30 • \$60**

**Italian Sausage, Pepper & Goat Cheese  
(or Provolone) Breakfast Casserole**  
\$38 • \$76

**Smoked Ham, Gruyere & Leek Frittata  
with Herbs (gf) | \$38 • \$76**

**Roasted Vegetable Frittata with  
Goat Cheese and Pesto (gf, v) | \$38 • \$76**

*Additional brunch items available. Just ask!*



# À La Carte Selections

Looking for lighter options or add-ons? Build your menu your way.

*Mix and match your favorites to create the perfect spread.*

## APPETIZERS \$26 per dozen

*Perfect for grazing tables & cocktail-style events*

**Minimum 2 dozen per selection**

### **Brown Ale Snack Mix | Serves 12**

Crunchy Werk Force beer-infused snack mix

### **Stuffed Mushrooms**

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

### **Bourbon Barbecue Meatballs**

Housemade bourbon barbecue sauce, beef meatballs with sharp cheddar

### **Gougeres (cheese puffs)**

Sharp cheddar and scallion puffs (v)

### **Puffy Piggies**

Andouille sausage wrapped in puff pastry with maple mustard sauce and sesame seeds

## SLIDERS Priced per dozen

*Served on fresh-baked 3-4" baguette or rolls*

**We recommend 1-1.5 sliders per guest**

### **Italian Muffuletta | \$56**

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

### **Shaved Beef | \$78**

Thin-sliced beef, caramelized onions, cheddar, horseradish-dijon sauce, arugula on caraway rolls

### **B.A.T. | \$56**

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

### **Pesto Mozzarella | \$56**

Housemade nut-free pesto, fresh mozzarella, roasted red peppers, balsamic, arugula (v)

***Gluten-free bread available upon request, \$2/per***

*Happy Belly offerings are scratch-made in-house, with flexibility to accommodate preferences, dietary needs, and allergies.*

## DIPS & SPREADS

**Priced per size**

***Small (serves 8-10) • Large (serves 18-20)***

### **French Onion Dip | \$16 • \$32**

Creamy caramelized onion dip + kettle chips (v, gf)

### **Spinach Artichoke Dip | \$25 • \$50**

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 | \$25 • \$50**

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

### **Date with a Goat | \$36 • \$72**

Creamy goat cheese and herb spread, smoked bacon, dates, honey + crostini

### **Roasted Tomato & Ricotta | \$25 • \$50**

Creamy ricotta, fresh basil, roasted cherry tomatoes + crostini (v)



# Salads, Platters & Desserts

Fresh, flavorful options for any gathering.  
*Perfect for lighter bites, sharing, and sweet finishes.*

## SALADS

Priced per size

**\$48 Small (serves 8-10) • \$96 Large (serves 18-20)**

### **B.L.T. Caesar**

Applewood-smoked bacon, tomato, parmesan croutons, romaine, housemade Caesar dressing

### **Italian Antipasto (gf)**

Provolone, pepperoni, artichokes, roasted red peppers, romaine, mixed greens, vinaigrette

### **Southwest (gf, v)**

Black beans, corn, queso fresco, tomato, cucumber, honey chipotle vinaigrette

### **Garden (gf, v)**

Carrots, tomato, cucumber, mixed greens, housemade buttermilk herb-ranch dressing

### **Strawberry Poppy (seasonal) (gf, v)**

Strawberries, cucumber, almonds, goat cheese, mixed greens, poppy seed dressing

### **Pear Goat (gf, v)**

Thyme-roasted pears, goat cheese, cranberries, walnuts, mixed greens, white balsamic

### **Harvest (gf, v)**

Fresh apples, cranberries, walnuts, mixed greens, sharp cheddar, cider vinaigrette

*Add sliced chicken breast to any salad | \$8 • \$16*

## DELI SALADS

Priced per quart

**Serves 5-6 guests • Minimum 2 quarts per type**

### **Bacon & Dijon Potato Salad (gf) | \$18**

Creamy Dijon dressing, bacon, hard boiled eggs, green onion, fresh herbs

### **Caprese Pasta Salad (v) | \$18**

Cavatappi pasta, fresh mozzarella, tomatoes, basil, shallot, white balsamic vinaigrette

### **Roasted Chicken Salad (gf) | \$20**

Herb-roasted chicken breast, grapes, celery, apple, creamy herb dressing

## PLATTERS

Priced per type

**Small (serves 8-10) • Large (serves 18-20)**

### **Belly Board (most popular) | \$72 • \$144**

Variety of cheeses, charcuterie meats, nuts, cornichons, fig jam, grapes, apricots & crackers

### **Bloody Mary Shrimp (gf) | \$72 • \$144**

White wine-poached jumbo shrimp, bloody mary cocktail sauce, cornichons, celery & fresh lemon

### **Fresh Fruit Platter (gf, v) | \$48 • \$96**

Fresh cut fruit, housemade lemon mousse dip

### **Fresh Veggie Platter (gf, v) | \$48 • \$96**

Fresh cut veggies, housemade green goddess dip

## DESSERTS \$24 per dozen, unless noted

*Scratch-made in-house, our desserts are the perfect sweet finish to any gathering.*

### **Salted Chocolate Chip Cookies**

Our most popular, award-worthy cookie  
Featured by *Chicago Parent*

### **Lemon Sugar Cookies**

Bright and refreshing

### **Peanut Butter Cookies (gf)**

Soft and classic

### **Peanut Butter Swirl Chocolate Brownie Bites**

Rich and indulgent  
A customer favorite!

### **Cherry Chocolate Brownie Bites**

Rich chocolate with a hint of cherry

### **S'Mores Crispy Treats | \$36 per dozen**

A nostalgic campfire favorite



# Good To Know

Everything you need to know to plan with confidence.

*We're happy to help with every detail along the way.*

## Ordering & Payment

A 30% deposit is required to secure your date. **Final payment is due on or before your event.**

We accept cash, checks, and credit cards. A 3% discount is available for cash or check payments.

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## Pickup & Delivery

All catering orders are prepared in the Happy Belly kitchen inside Werk Force Brewing.

**Pickup is available at Werk Force Brewing | 14903 S. Center St., Plainfield, IL 60544**

*Limited delivery is available, please inquire. Delivery starts at \$75.*

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## Menu Customization

We're happy to accommodate preferences, dietary restrictions, and food allergies whenever possible.

**Many items can be prepared gluten-free (gf), vegetarian (v), vegan (vg), or dairy-free (df) - just ask!**

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## Serving & Disposables

Chafing racks, warming fuel, serving utensils, and disposable plates, flatware, and napkins are available for an additional charge. **We have compostable and plastic options.**

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## Event Services

We're happy to recommend trusted rental companies, decorators, photographers, and staffing services.

**Complimentary buffet setup is included for events hosted in the Werk Force Barrel Den and**

**Brewery Party Space.** For onsite events, buffet maintenance, takedown service and leftover packaging are available for \$100 for up to 4 hours.

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## Additional Notes

Gratuity is not included, but always appreciated. Menu prices are subject to change.

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## From The Happy Belly Team

Thank you for considering Happy Belly for your gathering. We're honored to be part of your table and to help make your event easy and delicious. A small, woman-owned business founded by chef friends Kelly Bailey and Cathy Lazuka, Happy Belly is rooted in Plainfield and passionate about bringing people together through thoughtful, scratch-made food.