HEARTY BOYS

Weddings

HEARTY BOYS CATERING

Passed Hors d' Oeuvres

Meats

Sirloin Carpaccio on Parmesan Frico
with dijon aioli

Steak au Poivre
sourdough plank, bruleed blue cheese, sage aioli

Beef Roulade
sirloin carpaccio, julienned vegetables, honey dijon

Asian Meatball
beef & pork, ginger, water chestnut, snow pea

Reuben Ball
corned beef, Swiss, kraut, 1000 island

Spaghetti and Meatball
carbonara spaghetti nest, meatball in marinara

Chilli Garlic Pork Belly Skewer
chili bbq drizzle

Barbacoa Empanadita
slow cooked pork, cilantro red onion relish

Mini Jibarito
fried plantain, carnitas, pico de gallo

Prosciutto Toast
crostini, shaved grana padano, arugula pesto

Bloody Mary Focaccia
tomato focaccia, prosciutto, brie, celery salt aioli

Baby BLT
baby potato bun, herb aioli

Bacon Wrapped Date
classic finger food

Merguez Slider
baby potato bun, moroccan lamb patty, sundried tomato, mint feta

Poultry

Buffalo Chicken MC2
panko crusted mac & cheese, buffalo chicken, spicy blue cheese sauce

Chicken Liver Croustade
sourdough plank, chicken liver mousse, blueberry pickled onion

Red Curry Chicken Wonton
with house plum sauce

Sesame Chicken Satay
ginger peanut sauce

Pecan Chicken Skewer
crushed pecans, honey bacon cream

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Poultry

Dr. Pepper Pollo
pulled bbq chicken, grit cake, corn relish

Grilled Chicken Salad on Endive
avocado, bacon, lemon aioli on endive spear

Tequila Chicken
with lime

Smoked Chicken & Cherry Quesadilla
candied pecan and avocado salsa

Chicken and Waffle
lavender fried chicken, belgian waffle square, cajun maple syrup

Duck Gaufrette
sweet potato gaufrette, seared duck breast, pesto aioli, pomegranate seed

Seafood

Saku on Wonton
seared ahi, sesame seeds, avocado, sriracha

Ahi Poke Cone
soy, sesame oil, rice vinegar, scallions, mini savory cone

Hamachi in Shiso
sushi grade, mango jalapeno drop, shiso leaf

Frito Ceviche
valentina mahi mahi, frito scoop

Tequila Lime Shrimp
tomato, lime, tequila marinated, grilled

Shrimp Tonnato
poached shrimp, italian tuna and caper sauce

Guajillo Shrimp
pineapple relish, wonton crisp

Pancetta Wrapped Shrimp
grilled with olive oil, garlic, red pepper flakes

Lobster Beggar's Purse
shallot, chive, cream, crepe bundle

Mini Lobster Roll
claw meat, celery, onion, mayonnaise, new england bun

Chesapeake Crab Cake
claw meat, old bay, lime aioli

Crab Kimchi Rangoon
sweet chili drizzle

Mini Cured Salmon Crepe
house cured salmon, crème fraiche, caviar

Smoked Salmon Napoleon
potato wafer, crème fraiche, caviar

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Vegetarian

Watermelon Lollipop
chili lime dust, gorgonzola cream

French Baby Pear
red wine poached, blue mascarpone cream, candied pecan

Cabrales Pepper
roasted baby bell pepper, cabrales blue cheese filling

Curried Almond Hummus
vegan hummus, golden beet cup, micro greens

Thai Canape
vegan green curry coconut tofu, lotus chip

Sundried Tomato and Brie Toast
sourdough croustade

Tuscan Croustade
sourdough plank, minted feta, fresh orange fennel relish

Twice Baked Fingerling Potato
cheddar buttermilk mashed potato filling, vegetarian or bacon topped

Beer Cheese Puff
cheddar cream cheese filling

Veggie Potsticker
house plum sauce

Porcini Arancini
risotto, parmesan, mushroom, sage aioli

Artichoke Fritter
lemon cream

Savory Thumbprint
blue cheese shortbread, rosemary fig jam

Tortelacchi Pop
cornmeal crusted cheese filled pasta, lollipop stick, house marinara

Sriracha Deviled Egg
new take on a classic

Tomato Bisque Shooter
with mini cheddar grilled cheese

Carbonated Lemongrass Shooter
lemongrass, mint, cilantro

Stationed Hors d' Oeuvres

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Boards

Charcuterie 2.0

country pate, duck liver mousse, charred pearl onions, whiskey apple compote, dijon, sweet gherkins, house fruit spread, baguettes, flatbreads

Polska

iconic kurowski's smoked meats and polish sausages, dijon, raspberry mustard, house pickles, baguettes, flatbreads

Vegan

mushroom hazelnut pate, roasted vegetable terrine, dijon, sweet gherkins, baguettes, flatbreads

Tuscan Antipasto

prosciutto, genoa salami, herbed red pepper ciliegine, grana padano, artichoke salad, orange & fennel olives, golden beets, crispy rosemary chick peas, baguettes, focaccia crackers

Puglian Antipasto

tuna carpaccio, prosciutto, preserved lemon ricotta, grana padano, marinated bell pepper salad, grilled eggplant salad, cured olives, crispy rosemary chick peas, baguettes, focaccia crackers

Artisan Cheeses

chef's choice of three artisanal and/or imported small batch cheeses, house fruit spread, dried figs & dates, baguettes, flatbreads

Domestic Cheeses

chef's choice of three american produced cheeses, fresh and dried fruit garnish, baguettes, flatbreads

Pizzettes

oblong flatbread, brushed with garlic oil, and crisped golden brown; served at room temperature

Tomato, Fresh Mozzarella, Basil

Pepperoni & Parmesan

Jerk Chicken, Caramelized Bell Pepper, Blue Cheese

Smoked Salmon, Poached Pear, Cream Cheese

Grilled Asparagus, Tomato, Feta

Stationed Hors d' Oeuvres

Galettes

our savory-filled puff pastry envelopes baked golden with parmesan panko crust; served at room temperature

Mushroom Ragout & Chevre

Braised Pork & Cheddar

Italian Sausage & Romano

Salmon, Leek & Tarragon

Rosemary Potato Knish

Tarts

oblong fluted tarts in the parisian fashion, wedge-sliced with flaky butter crust

Alsatian Bacon & Onion

English Cheddar & Tomato

Pissaladiere

Roasted Beet & Almond

Epiran Herbed Feta
exception to the rule! oblong with filo pastry

Dips

served with your choice of housemade tortilla chips or spiced pita chips

Spinach, Artichoke & Candied Bacon

Caramelized Onion

Salsa Fresca

Olive Tapenade

Roasted Red Pepper Hummus

Guacamole

Cumin Black Bean

HEARTY BOYS CATERING

Seated Dinners

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First Course Options

served with artisanal dinner rolls and cracked black pepper butter

Baby Field Greens
caramelized onion, baked goat cheese, seasonal fruit, juniper vinaigrette

Baby Wedge Salad
baby iceberg lettuce, bourbon candied bacon, charred grape tomato, buttermilk blue cheese dressing

Vanilla Roasted Pear Salad
baby arugula, shaved red onion, Amish blue cheese, hazelnut tuile

Deconstructed Caesar
grilled romaine heart, charred grape tomato, parmesan dusted rice crouton, house Caesar dressing

Sugar Snap, Artichoke & Edamame Salad
baby field greens, sweet chili vinaigrette

Waldorf Salad
apple trio, red onion, celery, toasted pecans, dried cherries, Luxardo maraschino dressing

Kale Salad
roasted onion, house smoked bacon, shaved radish, candied pecans, honey clove vinaigrette

Grilled Zucchini Tomato Tart
lemon ricotta cream, basil, pate brisee, balsamic syrup, mini field green salad

Fried Green Tomato Caprese
Panko crusted green tomatoes, fresh mozzarella, basil, balsamic syrup

Main Course Options

Meats

Barolo Braised Short Rib
Garlic roasted tri color fingerlings, asparagus custard, crispy onion stack, Madagascar green peppercorn sauce

Roasted Sirloin of Beef
Crisp bacon fat potatoes, caraway Brussels sprouts, bacon brie sauce

Boneless Ribeye
Garlic roasted tri color fingerlings, butter braised wild mushrooms, crumbled Amish blue cheese

Seated Dinners

Main Course Options

Meats

12 Hour Brisket
braised brisket, potato chive latkes, collards, pickled red onion, root beer demiglace

Rack of Pork
truffle mashed potatoes, garlic broccolini, mustard herb crust, pan juices

Bacon Wrapped Pork Tenderloin
potato croquettes, rainbow carrots with walnuts and mint, michigan blueberry shallot relish

Hard Cider Braised Pork Belly
pumpkin spaetzle, caraway brussels sprouts, frizzled leeks, cider reduction

Grenadine Rack of Lamb
vanilla cauliflower puree, rainbow carrots with walnuts and mint, pomegranate gremolata

Poultry

Tea Smoked French Chicken Breast
pan seared gnocchi, roasted rainbow carrots, albufera sauce

Miso Ginger French Chicken Breast
charred corn and edamame bed, scallion sticky rice cake

Oven Roasted French Chicken Breast
garlic roasted tri color fingerlings, asparagus custard, tomato shallot beurre rouge

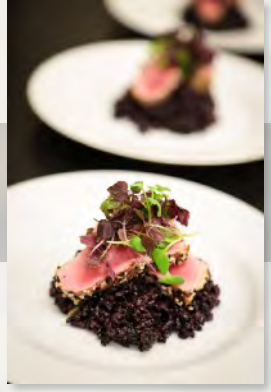
Buttermilk Lavender Fried Chicken
boneless breast, cheddar cornmeal waffle, collards, pickled red onion, sage country gravy

Coq au Vin
wine braised chicken thigh, bacon fat potatoes, baguette shard, thyme bacon reduction

Chicken Ragout
braised chicken thigh, grilled polenta, garlic Swiss chard, mushroom rosemary ragout

Duck Leg Confit
bacon fat potatoes, caraway Brussels sprouts, sauce espagnole

Seated Dinners



Main Course Options

Seafood

Salmon Wellington
wine braised leek and tarragon, puff pastry, garlic roasted tri color fingerlings, asparagus custard, whole grain mustard sauce

Roasted Atlantic Salmon
market succotash, fennel pistachio relish

Roasted Red Snapper
saffron butter rice, garlic spinach, oven roasted mushrooms, basil crust

Cornmeal Crusted Trout
charred corn and edamame bed, hush puppies, green tomato relish

Catalan Monkfish
grilled polenta, garlic swiss chard, tomato fennel broth

Shrimp de Jonghe
fettucine, tomato concasse, garlic sherry butter, toasted parmesan breadcrumbs

Vegetarian

Toasted Farro
butter braised leeks and radishes, wilted greens, toasted almonds, maiitake mushroom, fennel dust, parmesan custard

Carnaroli Risotto
golden beets, preserved lemon, toasted hazelnuts, grana padano cheese

Red Quinoa and Cashew Pilaf
chick peas, eggplant, shiitake mushrooms, wilted greens

Roasted Vegetable Napoleon
thyme ricotta, fresh mozzarella, red pepper coulis

Buffet Stations

Urban BBQ

Buttermilk Lavender Fried Chicken Breast
sage country gravy

Root Beer Pulled Pork
gale's root beer bbq sauce

Raw Corn & Black Bean Salad
spring & summer events

Corn Maque Choux
fall & winter events – bell pepper, celery, onion, Cajun spice, cream

Blue Cheese & Tart Apple Slaw

Hearty Boys' Mac & Cheeto
three cheese sauce, shells, cheeto topping

Served with pretzel rolls, buttermilk biscuits, honey cracked black pepper butter

African Experience

Piri Piri Chicken
chili pepper marinated and grilled boneless chicken

Braised Beef
plantains and okra

Ethiopian Red Lentil Stew

Jollof Rice
tomato, onion, nigerian spices

Onion Stewed Greens

Served with Injera flatbreads

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Buffet Stations

Cucina Rustica

Balsamic Chicken
chicken thigh, mushrooms, grape tomatoes

Roasted Vegetable Rotini
tomato cream, ricotta, mozzarella

Garlic Sauteed Rapini

Shaved Fennel Salad
baby arugula, orange, olives, shaved grana padano

served with rustic Italian breads & herbed olive oil

Spring & Summer Farm to Table

Jail Island Salmon
lightly smoked, plank finished, fennel pistachio relish

Pappardelle al Pesto
wide flat noodles, ramp pesto, baby vegetables, shaved parmesan

Grilled Stone Fruit Salad
Peaches, plums, baby arugula, goat cheese, honey clove vinaigrette, marcona almonds

Sugar Snap Edamame Salad
artichoke hearts, field greens, sweet chili vinaigrette

served with market breads and honey cracked black pepper butter

Fall & Winter Farm to Table

Coq au Vin
wine braised boneless chicken thigh, tomato, onion, bacon

Toasted Farro with Parmesan Custard
butter braised leeks & radishes, wilted greens, hen of the woods mushrooms

Hard Roasted Wild Mushroom Salad
Baby arugula, lemon vinaigrette, shaved parmesan

Vanilla Cauliflower Puree
shallot breadcrumb topping

served with market breads and honey cracked black pepper butter

Buffet Stations

HEARTY BOYS CATERING

Smokehouse

Hickory Smoked Beef Brisket

Mesquite Smoked Chicken Thighs

BBQ Country Ribs

all served with espresso bbq sauce, alabama white bbq sauce & chipotle bbq sauce

Charred Corn & Hominy Salad
poblano & red bell peppers, cilantro, soy sriracha dressing

Bourbon Mashed Yams

served with buttermilk biscuits, cornbread & honey cracked black pepper butter

Traditional Carvery

Choice of 2 meats, served with chef's choice of 3 sauces

Garlic Shallot Grilled Beef Sirloin

Peppercorn Crusted Beef Tenderloin

Chimichurri Grilled Flank Steak

Applewood Smoked Pork Tenderloin

Mustard Crusted Pork Loin

Herb Roasted Turkey Breast

served with crisp smashed new potatoes, fire roasted vegetables, assorted dinner rolls, honey cracked black pepper butter

Specialty Stations

Taco Stand

authentic mexican stand with corn tortillas made to order with choice of pork carnitas, grilled shrimp, sliced skirt steak (choose 2), shredded lettuce, tomato, chihuahua cheese, crema, salsas verde and roja. Stand presented with stools for guests to sit, watch and eat!

Ramen Cart

fresh ramen noodles presented with choice of tonkatsu or shiitake broth, braised pork belly, spiced tofu, 7 minute egg, garlic sautéed bok choy, baby corn, dried seaweed

Tapas Cart

spanish chorizo with new potatoes and saffron broth, garlic shrimp and tomato jam with croustades, smoked chicken, potato and manchego tortilla, olives with fennel and citrus,

Paella Station

a mix of valencia rice, seasonal shellfish, boneless chicken, aromatic saffron, and veggies presented in traditional paella pans

SpritzBurger Station

a trio of sliders to make up you personalized station

Beef: amish blue cheese and bacon, or english cheddar with chutney and colman's mustard aioli

Chicken: corn flake crusted fried chicken with pickles and lemon aioli

Veggie: black bean & brown rice patty with havarti, bbq aioli and sautéed onion

served with our renowned mac & cheeto and with housemade pickled veggies

Chicago Street Food

Everything bite sized so guests can try it all. Chicago style hot dogs with the works, Italian beef with giardiniera, deep dish pizza, lamb gyros with tzatziki

Late Night Bites

Chicken & Waffle
with cajun syrup; served in red and white striped boats

Mini Chicago Deep Dish Pizzas
cheese, sausage or pepperoni

Mini Chicago Hot Dogs
with the works; served in red and white striped boats

Mini Beef Sliders
with cheddar, pickles, mustard; served skewered on mini sesame seed buns

Mini Pulled Pork Sliders
rootbeer bbq pulled pork, blue cheese slaw, mini pretzel bun

Sweet Potato and Russet Tater Tots
with spicy siracha ketchup; served in mini cones

Chicago Style Popcorn
classic cheddar caramel mix in mini bags or cones

Bourbon Milk & Cookies
icy bourbon infused milk in an edible tollhouse cookie cup

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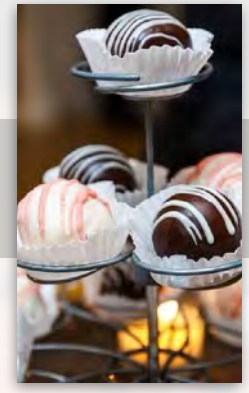
Sweets



Mini Cupcakes

flavors include, but we'll make your favorite:
red velvet, chocolate, vanilla, carrot, mocha, s'mores, and maple bacon

Mini Mason Jar Pies

flavors include, but we have plenty of options:
apple, pecan, blueberry, pumpkin, peach ginger and lemon meringue

Frosted Cake Balls

flavors include, but tell us what you love:
coconut german chocolate, chocolate ganache devils food,
white chocolate coated red velvet, strawberry 'shortcake, and lemon coconut

French Macarons

inspired by dan's many trips to paris
double pistachio, chocolate raspberry, white chocolate rosemary, salted caramel,
Rosewater, basil, s'more, and creamsicle

Cream Filled Cookie Sandwiches

white chocolate macadamia with philly cream, sugar with cinnamon cream,
oatmeal raisin with bourbon cream, bacon chocolate chip with maple cream

Hearty Boys Brownies & Bars

so many types available but favorites include:
underbaked truffle brownie, double turtle brownies, blondies, raspberry bars,
linzer bars, lemon bars

Mini Tarts

Flavors include:
fig citrus, cherry clafoutis, coffee, caramelized apple,
and fresh strawberry marshmallow

Assorted Chocolate Dipped Fruits

mini grape clusters, pineapple chinks, melon crescents,
and chef jackie's old-school strawberries with chocolate tuxes,
and beaded white chocolate wedding gowns

Sweets

Chef Action Stations

Creme Brûlée

our chef will torch creamy brulees to order; guests can choose to crack the auburn caramelized shell on their choice of thick chocolate or traditional vanilla

Chocolate Pot de Creme

truly decadent and super rich; we'll top with your guest's choice of caramelized bananas, balsamic strawberries, & black pepper whipped cream

S'mores

a summer favorite that can be enjoyed year round; but is particularly perfect for receptions with outdoor patios:
fat marshmallows, bottles of white and dark chocolate, housemade ginger snaps and graham crackers and the option of helping themselves over mini sterno 'firepits'

French Macarons

inspired by dan's many trips to paris
double pistachio, chocolate raspberry, white chocolate rosemary, salted caramel, Rosewater, basil, s'more, and creamsicle

Donuts

housemade donuts, filled buffet side with your guest choice of cream or jam, and glazed by your chef

Chef Action Stations

Ice Cream Cookie Sandwiches

just the right size; our housemade cookies with ice cream made in our shop chocolate chip with vanilla bean ice cream, lemon creamsicle ice cream, cinnamon sugar cookie with bourbon sage gelato

Churros

wrapped churro in a sqaure of wax paper for your guests to munch away on the dance floor; flavors include cinnamon, ground almond, and mexican chocolate

Rental Equipment

Your proposal will include your choice of these standard rental items. Upgrades are as limitless as your imagination. If you can dream it, we can make it happen

Rimmed White Collection

Eno Tabletop Stemware Collection

Classic Cocktail Glassware

A rainbow of solid poly-cotton linens. For more options and extras such as the season's hottest overlays & chargers visit: www.heartyboys.nelinenrental.com

Venues & Vendors

Want some help finding the coolest photographers in the city? Where can you find that baker who makes the perfect wedding cake? Do you need a venue that perfectly pairs with your personality? Limos? Florist? Trolley? Juggler? Ok, we actually would probably try to talk you out of a juggler but how about a band? It's what we do… we're not just caterers… we're here to help you plan your big day.

Here are just some of the venues we love in the city. For a full list plus contacts of our other favored vendors visit www.heartyboys.com

Greenhouse Loft
Morgan's on Fulton
Salvage One
Artifact Events
Ignite Glass Studio
A New Leaf
Prairie Productions
Floating World Gallery
Mars Gallery
Morgan Manufacturers
Chicago Cultural Center
Firehouse Chicago
Glessner House
Loft on Lake
Moonlight Studio
Ovation
Room 1520
Swedish Museum

Staffing

We could brag about our staff and tell you how unusual it is to have waiters and chefs stay with a catering company for ten years. We could brag about how we hire fewer waiters and bartenders in order to give them more work and hire them as our exclusive staff. We could brag about how The Hearty Boys staff is the envy of Chicago's catering industry. We could also tell you that we don't want to brag...but we kind of do.

Your proposal will include one of our experienced off-premise chefs, sous chefs, waiters to pass and clear, bartenders, coat check, and one of Hearty Boys excellent event supervisors; most of whom have spent time working in our offices and understand all aspects of event management.

Estimated Costs

We don't believe in 'wedding packages' where today's couple gets the same wedding as yesterday's. Our proposals are built for each client and take in the needs of your venue as well as your own choices and preferences. Here is an idea of what average costs are for a wedding. Remember your proposal will reflect your personal style.

Menu

4 or 5 passed hors d'oeuvres, starter course, entree, sweets $35 - $55 per guest

Beverage

mixer package to premium open bar $6 - $26 per guest

Equipment

service equipment, kitchen equipment, linens, fees $35 - $65 per guest

Staffing

chef, sous, supervisor, waiters, bar staff $35 - $55 per guest

with tax and fees most weddings average between $120 - $160 per guest*

**If this seems out of reach, don't worry! Your event planner can assist you with some more budget friendly menu options which can bring*

Final Thoughts

Our menus were created to be mindful of today's wide culinary spectrum. Many of our dishes are vegetarian and others need only be tweaked in order to become vegan or gluten free. Your wedding consultant will work with our chefs to tailor your menu and meet any dietary requests.

The Hearty Boys is a family run business. Thanks for inquiring about us for your special day!