

Corporate Menu 2022

bakery baskets

“Never work before breakfast. If you have to work before breakfast...
eat breakfast first”

Scratch Bakery Basket

An assortment of apple streusel coffee cake, chocolate cinnamon babkallah, fig lemon thyme scones and pear ginger muffins

*Additional baked selections available – please ask your salesperson

Small 24 pieces

Large 36 pieces

Scratch Mini Bakery Basket

An assortment of apple streusel coffee cake, chocolate cinnamon babkallah, fig lemon thyme scones and pear ginger muffins

*Additional baked selections available – please ask your salesperson

Small 36 pieces

Large 70 pieces

Bagel Basket

An assortment of freshly baked bagels with cream cheese, butter and preserves

Small 12 pieces

Large 24 pieces

Fresh Sliced Fruit Tray

Including melon, grapes, pineapple, berries & seasonal fruits

Small serves 8 – 10

Medium serves 11 – 15

Large serves 16 – 20

Fresh Chopped Fruit Bowl

Including melon, grapes, pineapple, berries & seasonal fruits

Small serves 8 – 10

Medium serves 11 – 15

Large serves 16 - 20

Early Mornings

“Never work before breakfast. If you have to work before breakfast...
eat breakfast first”

Eggy Things

American Breakfast

Scrambled eggs, applewood smoked bacon or pork sausage patties, breakfast potatoes, buttermilk biscuits, butter & preserves

Breakfast Potato Skins

Scrambled egg, crumbled bacon, cheddar, fermented tomato

Breakfast Sammies

Scrambled egg, bacon, Havarti, fermented tomato, big English muffin

Scrambled egg, sausage patty, Swiss, fermented tomato, big English muffin

Peppers & egg, parmesan, hoagie roll

Egg, chorizo, chihuahua burrito

Egg, grilled pepper, chihuahua burrito

Deep Dish Quiche

Classic French preparation with flaky pate brisee

Lorraine with bacon and swiss

Cheddar broccoli

Mushroom swiss

Egg Pie

English breakfast pie with hot water top and bottom crust

Bacon, egg & cheddar pie

Spinach, potato, egg & feta pie

Sweet Things

Orange berry French toast casserole

Nutella banana crepe

Healthy Things

Acai Bowl

Acai, fresh berries, banana, coconut, granola

Overnight Oats

Steel cut oats, almond milk, raw sugar

Apple cinnamon pecan

Cherry almond

Chia Pots

Chia seeds, almond milk, honey powder

Peanut butter, sour grape jam

Mixed berry, coconut

Avo Toast

Whole grain toast & smashed avocado topped with:

Chopped hard boiled egg & smoked salmon

Grape tomato, red onion & basil

Yogurt Parfait

Cup

Waffle cone

Honey vanilla yogurt, fresh fruit, house granola

Sandwiches & Deli

**“You can’t make a half sandwich. If it’s not half of a whole sandwich,
it’s just a small sandwich”**

Lunch Boxes

each individual lunch box comes with a sandwich, chips, fresh fruit and freshly baked cookie.

Sandwich Basket

Comes with chips and choice of mixed greens or Caesar salad

All sandwiches are prepared with lettuce and tomato unless otherwise specified

small	16 half sandwiches (choice of 3 types)
medium	24 half sandwiches (choice of 3 types)
large	32 half sandwiches (choice of 5 types)
x large	40 half sandwiches (choice of 5 types)

Sandwich Selection

Roast turkey, Swiss & mayo on cracked wheat

Ham, pimento cheese & mayo on sourdough

Roast beef, cheddar & garlic aioli on dark rye

Italian: salami, pepperoni, provolone, olive salad, Caesar dressing on focaccia

Roasted portobello & balsamic ricotta on focaccia

Classic chicken salad on sourdough

Classic tuna salad on dark rye

Chicken Banh Mi: cucumber, pickled radish & carrot, jalapeno, cilantro, mayo on baguette

Pesto chicken: fresh mozzarella, roasted red pepper, greens, garlic aioli on baguette

Caprese: fresh mozzarella, tomato, basil leaves, olive oil, balsamic syrup on baguette

Artichoke, olive tapenade & vegan mayo on baguette (V)

Salads & Boxes

“Some days you eat salads & go to the gym, some days you eat cupcakes & refuse to put on pants. It's called balance.”

Each individual salad box comes in a clear hinged compartmented box with a truffle brownie and fresh fruit

Grilled Chicken Caesar

herb marinated grilled chicken breast with our kicky caesar dressing, house croutons, charred grape tomatoes and parmesan

Chopped Cobb

romaine, baby spinach, applewood smoked bacon, tomato, hard boiled egg, blue cheese, house croutons, maple balsamic vinaigrette

Asian Chicken Salad

mixed greens, pear, jicama, red bell pepper, cucumber, miso tahini dressing

Mediterranean Salad

farro, fried cauliflower, prosciutto, baby arugula, EVO, citrus

Tuna Nicoise

ahi tuna, greens, tomato, kalamatas, sliced potato & egg, anchovy vinaigrette

Avocado Half

filled with:

Classic chicken salad

Classic tuna salad

Tarragon shrimp salad

Side Salads

Classic Caesar (v)

our kicky caesar dressing, house croutons, charred grape tomatoes and parmesan

Mixed Greens (v)

field greens, tomatoes, carrots, cucumbers, house croutons, maple balsamic vinaigrette

Fresh Fruit Salad (gf/v)

may include melon, pineapple, berries, grapes, apples, pears with mint syrup

Corn & Jicama Salad (gf/v)

corn, black beans, crunchy jicama, bell pepper, red onion, cumin lime vinaigrette

Watermelon Feta Salad (seasonal)

with fresh mint

Greek Orzo Salad

crumbled feta, tomato, cucumber, preserved lemon vinaigrette

Classic Potato Salad

chopped egg, onion, celery, Dijon mayonnaise

Dill Macaroni Salad

sliced grape tomatoes, red onion, celery, dill dressing

Build a Bar & Bowls

“Only the pure in heart can make good soup”

Build Your Own

Taco Bar

ancho chili ground beef and chipotle ground turkey served with soft flour & corn tortillas, chihuahua cheese, sour cream, diced tomato, diced onion, pickled jalapeno, salsa roja and salsa verde served with cumin black bean salad and mexican rice

Fajita Bar

choice of spice rubbed chicken or beef, sautéed bell peppers and onions, soft flour & corn tortillas, chihuahua cheese, sour cream, diced tomato, diced onion, pickled jalapeno, salsa roja and salsa verde served with cumin black bean salad and mexican rice

Baked Potato Bar (gf)

salt rubbed baked spuds served with butter, sour cream, shredded cheddar, classic chili, ratatouille and bacon bits. comes with mixed green salad and freshly baked bread and butter.

Bibimbap Bowls

choice of garlic soy sirloin or sweet chili chicken served with jasmine rice, pickled cucumber, sautéed carrot, kimchee, sliced egg and gochujang sauce

Grain Bowls

choice of roasted chicken or flaked salmon served with mixed grains (millet, barley & quinoa), raw carrot & zucchini, shaved radish, garlic sautéed spinach, crispy chick peas, tahini soy dressing

Soups

Soups served with daily baked sourdough baguettes 10 twelve oz servings

italian minestrone (gf)

spicy black bean (gf/v)

carrot cumin (gf)

chicken posole (gf/v)

broccoli cheddar

Chilis

Chilis served with sour cream, shredded cheddar and daily baked baguettes 10 twelve oz servings

Classic Chili ground beef, kidney beans, onion, jalapeno

Turkey Black Bean ground turkey, black beans, bell pepper, onion

Vegetarian (gf/v) kidney beans, black beans, jalapenos, tomato, zucchini, onion

Hot Entrees

“I just ordered a chicken and an egg off the internet, to see which one comes first...”

Chicken Meals

choice of 1 hot side and 1 side salad, daily baked rolls and butter

Chicken Parmigiana

breaded chicken breast, house marinara, fresh mozzarella, parmesan

Balsamic Mushroom Chicken (gf)

a favorite from our Food Network series – chicken breast braised with mushrooms, tomato and balsamic

Cornflake Fried Chicken Thighs voted top 8 fried chicken in Chicago!

served with sage country gravy

Miso Grilled Chicken Thighs

served with scallion ssamjang sauce

Chicken Schnitzel

pounded & breaded chicken breast with charred onion gravy & lemon wedges

Beef & Pork Meals

choice of 1 hot side and 1 side salad, daily baked rolls and butter

Sliced Sirloin (gf)

garlic and herb grilled sirloin with mushroom bordelaise sauce

Pepper Steak

sirloin strips, bell peppers, onions, pepper sauce

Bacon BBQ Meatloaf

our signature bacon studded meatloaf with house maple bourbon BBQ sauce

Cilantro Garlic Ribs

boneless country style pork ribs

Root Beer BBQ Pulled Pork

slow braised in out house bbq sauce – perfect for mini sandwiches

Fish Meals

choice of 1 hot side and 1 side salad, daily baked rolls and butter

Pesto Salmon (gf)

seared salmon topped with basil pesto and charred grape tomatoes

Asian Tilapia

seared with scallion ssamjang sauce

Blackened Tilapia

with house remoulade

Crawfish Etoufee

shelled crawfish, sautéed vegetables, lobster sauce

Vegetarian Meals

choice of 1 hot side and 1 side salad, daily baked rolls and butter

Stuffed Bell Peppers

wild rice, house marinara

Toasted Farro

butter-braised leeks, radishes, mushrooms, wilted greens

Pasta and Lasagna

served with daily baked rolls and butter

Baked Ziti house marinara, fresh mozzarella and ricotta, shredded parmesan

Orrechiette Alfredo

seasonal vegetables, garlic parmesan cream sauce

Penne Alla Vodka

sautéed spinach, sun dried tomato vodka cream sauce

Traditional Lasagna

sweet Italian sausage, seasoned ground beef, ricotta, mozzarella & parmesan, house marinara

half pan serves 9 full pan serves 18

Vegetable Polenta Lasagna

gluten free polenta, sautéed spinach and portobellos, seasoned ricotta, house marinara, parmesan half pan serves 9 full pan serves 18

Hot Sides ala carte

Buttermilk Mashed Redskins (gf)

Garlic Roasted Potato Wedges (gf)

Wild Rice Pilaf (gf)

Steamed Market Vegetables (gf/v) with olive oil drizzle

Ziti with Marinara and grated parmesan

Side Salads ala carte

Classic Caesar

our kicky caesar dressing, croutons, charred tomatoes, parmesan

Mixed Green Salad

field greens, tomatoes, carrots, cucumbers, house croutons, maple balsamic vinaigrette

Grilled Vegetable Salad

chopped grilled carrots, eggplant, zucchini, onion, balsamic vinaigrette

Fresh Fruit Salad

changes seasonally by market

Sweets & Drinks

“You can’t buy happiness...but you can buy cupcakes and that’s kind of the same thing”

Hearty Boys Signature Brownies

may include our popular truffle, caramel pecan, cheesecake, s’mores

Homebaked Bars

may include lemon, raspberry linzer, apricot, coconut, carrot cake

Trayed Assortment of Bite Sized Brownies and Bars

selection changes based solely on chef’s whim

Assorted Homestyle Cookies

may include chocolate chunk, oatmeal raisin, sugar, white macadamia

Cupcakes

may include devil’s food, carrot cake, red velvet, mocha, vanilla bean (Mini and full sized available)

Hot Beverages serves 10

Coffee Box regular or decaf creamers, sweeteners, stirrers and disposable cups

Tea Box assorted selection creamers, lemons, sweeteners, stirrers and disposable cups

Cold Beverages

Freshly Squeezed Orange Juice or Lemonade (gallon)

Assorted Tropicana Juices apple, cranberry, orange (10 ounce)

Bottled Iced Tea

Coke, Diet Coke, Sprite, Bottled Water

Ordering Guidelines

Placing Your Order

In order to fill your order properly we ask that all orders be placed by 1PM for next day delivery. We will do our best to accommodate orders placed after 1PM but reserve the right to make substitutions and/or charge an additional fee.

To place orders please contact Nicole Mitchell at 773-244-9866 ext 212 or email Corporate@heartyboys.com

Deliveries

Monday – Saturday until 3PM – starting at \$40 based on location

Monday – Saturday after 3PM – starting at \$50 based on location

Sunday – starting at \$100 based on location

Payment

The Hearty Boys accept Visa, Mastercard, Amex, Discover, corporate checks and cash. Credit card information may be sent via email or taken over the phone. House accounts available for recurring clients.

Cancellations

24 hour cancellation is required to avoid a 50% charge. Same day cancellation requires payment in full. In these cases we are more than willing to deliver your order packed in disposables.

Add Ons & Rentals

Disposable chafers & sterno \$15 each

Stainless steel chafer & sterno \$20 each

Tent cards & buffet set up \$20 per buffet

Equipment Pick Up \$20

Staff available upon request

