



# DINING EXPERIENCES

## DINING EXPERIENCES AND SERVICES

**PICK-UP** – Pick up your order from Fatso Hard Kitchen, LLC at The Hatchery Chicago located at 135 N. Kedzie Avenue, Chicago, IL 60612. You must schedule in advance, and we'll have your order prepared, served in disposable pans and includes serving utensils. A 24% service fee applies plus 10.25% sales tax. These fees serve as an operating cost for things such as insurance, staff, transportation, and various sundries.

**DELIVERY SERVICE** – Fatso Hard Kitchen, LLC will prepare your order, deliver to your event location within the Chicagoland area unless otherwise agreed upon served in disposable pans and includes serving utensils. A 24% service fee applies in addition to \$15.00 delivery fee plus 10.25% sales tax. These fees serve as an operating cost for things such as insurance, staff, transportation, and various sundries.

**BASIC SET-UP SERVICE** – Fatso Hard Kitchen, LLC will prepare your order, deliver to your event, set up racks, warmers, serving utensils and table decor. A \$200.00 fee is applied to food serving, carving, corkage and cutlery, a 24% service fee in addition to the \$15.00 delivery fee plus 10.25% sales tax. These fees serve as an operating cost for things such as insurance, staff, transportation, and various sundries.

**EXCLUSIVE SET-UP SERVICE** – Fatso Hard Kitchen, LLC will prepare your order, deliver to your event, set up chaffing dishes, warmers, serving utensils, replenishment throughout the event and breakdown after the event closes. A \$400.00 fee is applied to food serving, carving, corkage and cutlery, a 24% service fee in addition to the \$15.00 delivery fee plus 10.25% sales tax. These fees serve as an operating cost for things such as insurance, staff, transportation, and various sundries.

**PRIVATE DINING EXPERIENCE** – Fatso Hard Kitchen, LLC will provide private dining experience service for up to 2 in a location of your choice to include a 3-course meal for \$350.00 or 4-course meal for \$450.00 and will vary depending on the menu selection and décor preference. A 24% service fee applies in addition to the \$15.00 delivery fee plus 10.25% sales tax. These fees serve as an operating cost for things such as insurance, staff, transportation, and various sundries.



# DINING EXPERIENCES

## SMOKED SALMON PLATTER

This package feeds 8-15 guests and includes the following:  
Garnished with capers, red onion, hard-boiled eggs, cream cheese,  
lemons, bagel bites and crackers

**\$99.99**

## FHK CONTINENTAL BREAKFAST

Looking for a lighter morning start, we've got you! This package feeds 8-15 guests and includes the following:

Large Fruit Platter (seasonal fresh fruit)  
Yogurt Parfait with granola and fresh berry accompaniment  
Croissant & Muffin variety -  
(1) Cream Cheese, Jam/Jelly variety  
Coffee (1 gallon)

**\$199.99**

## FHK HOMESTYLE BREAKFAST

A little heavier than our Continental Breakfast, this package feeds 8-15 guests and includes the following:

Large Fruit Platter (seasonal fresh fruit)  
Honey Butter Biscuits  
Scrambled Eggs OR Egg Bites  
Anytime Potatoes  
Pork Bacon OR Sausage  
Coffee (1 gallon)  
Juice (1 gallon: orange OR apple)

**\$249.99**

## SOUP AND SALAD

Soup and/or Chili (2 options, 8 servings ea)  
Small Twisted Pasta Salad  
Large Seasonal Specialty Salad  
Cookies 15  
Gallon Cucumber Mint Lemonade

**\$249.99**

## SANDWICH AND SALAD LUNCH EXPERIENCE

An assortment of cold and hot sandwiches individually wrapped and sliced in half, served with salad and fresh breads.  
Whole Sandwiches (10)  
Large and Small Salad Greek Chopped Salad

15 bags of chips  
15 cookies

**\$279.99**



## DINING EXPERIENCES

### FHK FIESTA BAR

Feeds 10 - 15 guests Guest Pricing

(\* prices exclude Set-Up & 24% Service Fee):

Cilantro Lime Rice (Brown Rice +\$3)

Beans (1): Black Beans

Protein (1): Chicken, Steak \*

OR Fajita Veggies (+ for 2)

Salsa (1): Roasted Tomatillo

Jo Jo's Guacamole OR Corn Poblano Salsa (16oz)

Condiments: Lettuce, Tomatoes, Cheese, Sour Cream, Corn  
or Flour Tortilla Shells and

GF Tortilla Chips

Dessert: Ree Ree's Drunken Pineapples served with Vanilla  
Ice Cream

**\$329.99**

### TWISTED POTATO BAR

Potato Bar Dining Experience for \$14 per  
person for mashed potato and

\$16 for baked potato (25 minimum):

Vegetable Chili; Beef at additional charge

Bacon Bits

Nacho Cheese

Shredded Cheddar Cheese

Sour Cream

Broccoli

Green Onions

Butter

Garden Salad with Dressing

**\$350.00**

### GAME DAY PACKAGE

Feeds 10 - 15 guests Guest Pricing

(\* prices exclude Set-Up & 24% Service Fee):

FHK Turkey Sliders (Roast Beef add'l +\$3) 12pc

Herbed Roasted Steak Fries & Twisted Ketchup

Twisted Poblano Quesadilla (Veggie)

& Avocado Crème

Roasted Jumbo Party Wings (50) Hugged in FHK Everything

BBQ OR Zesty Lemon Pepper Dry Rub

Roasted Tomato Salsa (32oz) with GF chips

Crudité with Ranch OR Blue Cheese Dressing

Dozen Cookies

**\$375.00**

### TWISTED CHILI BAR

Chili Bar Dining Experience for \$18pp  
(25 minimum):

Chili - Beef & Vegetable; Chicken  
(additional charge)

Cheddar Cheese

Sour Cream

Jalapenos

Tomatoes

Green Onions

Frito's Corn Chips

Garden Salad with Dressing

**\$450.00**



# DINING EXPERIENCES

**NOTE: THESE EXPERIENCES ARE PRICES PER QUANTITY OF GUESTS**

## **MAKE YOUR BELLY SMILE BREAKFAST**

**Large Fruit Platter (seasonal fresh fruit)**  
**Honey Butter Biscuits**  
**Scrambled Eggs OR Egg Bites**  
**Anytime Potatoes**  
**Steak \***  
**Coffee (1 gallon)**  
**Juice (1 gallon: orange OR apple)**

## **TWISTED BRUNCH EXPERIENCE**

**Shrimp & Grits**  
**Ginger Brioche French Toast**  
**w/ Maple Syrup**  
**Bacon (pork) & Sausage links**  
**Ham & Swiss Croissant sandwiches**  
**Anytime potatoes served**  
**w/ chive sour cream**  
**Eggs**  
**Mimosa Fruit Salad**

## **TWISTED AFTERNOON EXPERIENCE**

**Appetizer (1)**  
**Specialty Salad**  
**Protein (1): Steak, Seafood (+\$)**  
**Twisted Side Dish (2)**  
**Cucumber Mint Lemonade (1 gallon)**  
**Dessert: Ree Ree's Drunken Pineapples served with Vanilla Ice**  
**Cream (1/2 order)**

**15 GUESTS – \$500**  
**30 GUESTS – \$900**  
**50 GUESTS – \$1500**  
**100 GUESTS – \$3000**



# DINING EXPERIENCES

## PRIVATE DINING EXPERIENCE

On Site Chef Services to include 3-Course Meal, Table Setting and a bottle of Champagne OR Wine for 2 prepared in the heart of your very own home, the kitchen (prices may vary based on menu selection).

(\* prices exclude Set-Up & 24% Service Fee)

**\$400.00**

## EXCLUSIVE DINING EXPERIENCE

Dining Experience for 8-10 guests

(Prices may vary based on menu selection.)

Average cost \$75/pp) includes:

Appetizer (1)

Specialty Salad

Protein (1): Steak, Seafood (+\$)

Twisted Side Dish (2)

Dessert: Ree Ree's Drunken Pineapples served with Vanilla Ice Cream (1/2 order)

**\$600.00**

## EXCLUSIVE GROUP DINING EXPERIENCE

Private Dining Experience for 8-10 guests to include cutlery service, setup and breakdown

(Prices may vary based on menu selection.)

Average cost \$125/pp) includes:

Appetizer (2, ½ orders)

Specialty Salad

Protein (2): Steak, Seafood (+\$)

Twisted Side Dish (3)

Dessert: Ree Ree's Drunken Pineapples served with Vanilla Ice Cream

**\$900.00**

## CONSUMER ADVISORY:

\*Served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.