



# 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 (if applicable) hassle free. A service fee, plus sales tax applies which serve as operating costs 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 Chicago land area unless otherwise agreed upon served in disposable pans and includes serving utensils. A service fee, sales tax and delivery fee applies which serve as operating costs 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 in addition to sales tax and delivery fee which serve as operating costs 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 in addition to sales tax and delivery fee which serve as operating costs for things such as insurance, staff, transportation, and various sundries.

**PRIVATE DINING EXPERIENCE** – Fatso Hard Kitchen, LLC will provide private dining experience service for of 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 service fee is applied to food serving, carving, corkage and cutlery in addition to sales tax and delivery fee which serve as operating costs 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

### 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**

### 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

Serves 10 - 15 guests

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**

### FHK FIESTA BAR

Serves 10 - 15 guests

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**



# 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**

**\*PRICES EXCLUDE SERVICE FEES, TAXES AND DELIVERY FEES**



# 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.



# ALA CARTE

## BREAKFAST ADDITIONS

SMALL: FEEDS 10 – 15 GUESTS | LARGE: FEED 20 – 25

\*ADD'L LINE PRICES REPRESENTS PROTEIN OPTION [IF APPLICABLE]

**Breakfast Burrito w/ Turkey Sausage –  
Scrambled eggs, Monterey Jack Cheese and  
Turkey Sausage rolled and baked for serving**  
**\$7.00EA [MINIMUM 6]**

**Yogurt Parfaits w/ Granola & Berries –  
Individually served yogurts served alongside  
granola and assorted berries for topping**  
**\$4.00EA [MINIMUM 12]**

**Egg Bites (24, Whites for additional charge) –  
Whisked eggs, veggies and cheeses make  
these fluffy bites perfect for a quick meal  
in the morning!**  
**\$42.99 [WHOLE EGG] | \$49.99 [EGG WHITES]**

**Hash Brown Casserole – Baked hash browns,  
cream of mushroom topped with gruyere  
cheese then baked until golden brown**  
**\$24.99 | \$44.99**

**French Toast – Ginger Brioche French Toast  
topped with Maple Syrup and powdered  
sugar cause...why not**  
**\$34.99 | \$64.99**

**Breakfast Meats (Bacon, Sausage links or  
Turkey) – The perfect platter to cover all bases**  
**\$39.99 | \$69.99**

**Scrambled Eggs Eggs lightly scrambled  
topped with chives**  
**\$29.99 | \$49.99**

**Turkey Swiss Bake – Layered turkey, spinach  
and Swiss cheese placed in a pie crust  
and baked to serve**  
**\$49.99**

**Twisted Shrimp & Grits Perfectly cooked  
cheesy grits with jumbo shrimp cooked in a  
white wine butter sauce topped with scallions,  
and bacon (exclude or turkey option  
available for additional charge).**  
**\$129.99 | \$229.99**



# ALA CARTE

## SALADS

SMALL: FEEDS 10 – 15 GUESTS | LARGE: FEED 20 – 25

\*ADD'L LINE PRICES REPRESENTS PROTEIN OPTION [IF APPLICABLE]

**Garden Salad – Mixed Greens, Cherry Tomatoes, Red Onion Slices, Herbed Feta Cheese and Vinaigrette Dressing**

**\$29.99 | \$49.99**

**Twisted Red Potato Salad – Red potatoes, celery, diced white onion and boiled egg blended in our special mayo garnished with a scallion garnish**

**\$52.99 | \$89.99**

**Twisted Seasonal Salads –**

**\*Spring/Summer: Strawberry Spinach Salad – Fresh spinach topped with strawberry slices, mandarin oranges, red onion slivers and gorgonzola cheese served with a vinaigrette dressing.**

**\$34.99 | \$54.99**

**Mimosa Fruit Salad – Fresh assorted fruits bathed in sparkling and orange juices, topped with our Ginger Sugar Hug Rub and mint garnish. Add champagne for additional \$6. Serves 10-15 guests**

**\$69.99 | \$154.99**

**\*Fall/Winter: Romaine, arugula, honey crisp apple slices, red grapes, candied cashews and blue cheese served with a citrus Dejon vinaigrette dressing**

**\$34.99 | \$54.99**

**Wawa's Chicken Salad – Roasted chicken, tarragon, red onion and celery in a cream mayo great for a salad or sandwich**

**\$24.99 | \$45.99**

**Twisted Pasta Salad (Vegetarian) – Pasta, bell peppers, cucumbers, red onion, black olives with feta cheese dressed in our homemade AP oil**

**\$39.99 | \$69.99**



# ALA CARTE

## DIPS AND SALSA

SMALL: FEEDS 10 - 15 GUESTS | LARGE: FEED 20 - 25

\*ADD'L LINE PRICES REPRESENTS PROTEIN OPTION [IF APPLICABLE]

### JO JO'S GUACAMOLE-

Fresh avocados, diced red onion, tomatoes and cilantro splashed with lime juice served with tortilla chips (32oz)

**\$34.99**

### CORN POBLANO SALSA-

Roasted poblano peppers, sweet corn, red onions and cilantro with a touch of lime juice to bring it all together served with tortillachips (32oz)

**\$29.99**

### ROASTED TOMATO SALSA-

Roasted tomatoes, garlic, onion, lime and cilantro blended to perfection served with tortilla chips (32oz)

**\$24.99**

### SPICY CHICKEN DIP-

Roasted chicken, Monterey jack, cream and cheddar cheeses melted with garlic chili sauce baked and served with tortilla chips

**\$29.99 | \$59.99**

### TWISTED QUESO DIP-

Monterey jack cheese, tomato chilis melted and browned to perfection served with seasoned tortilla chips

**\$49.99**

### WAWA'S SPINACH +ARTICHOKE DIP-

Fontina, Monterey Jack and Parmesan cheeses, spinach, artichoke hearts oven baked served with pita chips

**\$59.99 | \$99.99**





# ALA CARTE

SMALL: FEEDS 10 – 15 GUESTS | LARGE: FEED 20 – 25

\*ADD'L LINE PRICES REPRESENTS PROTEIN OPTION [IF APPLICABLE]

## TWISTED SIDES

**Herb Roasted Steak Fries – Seasoned steak fries, roasted with olive oil, rosemary, and thyme**

**\$24.99 | \$39.99**

**FHK Veggie Medley – Seasoned and steamed for service**

**\$29.99 | \$49.99**

**Crudite Platter – Carrots, Broccoli, Cauliflower, Celery, Tomatoes and Cucumbers accompanied with either ranch OR blue cheese dressing**

**\$39.99 | \$59.99**

**Grilled Veggies – Carrots, Asparagus, Corn, Zucchini, Baby Bell Peppers, Mushrooms grilled to perfection and seasoned with our Tower dry rub**

**\$59.99 | \$99.99**

**Anytime Potatoes – Garlic roasted red potatoes and onions great for any meal accompaniment**

**\$59.99 | \$114.99**

**Turnip & Mustard Greens – Freshly picked turnip and mustard greens, seasoned then cooked with or without smoked meat**

**\$79.99 | \$139.99**

## PASTA

**Pinky's Tomato Cream Pasta – Her favorite sauce combination drenched over pasta, cheese and spinach. Add chicken for additional \$3 and shrimp for \$6**

**\$59.99 / \$119.99 [NO PROTEIN]**

**\$62.99 / \$65.99 [CHICKEN]**

**\$122.99 / \$125.99 [SHRIMP]**

**FHK Mac & Cheese – Four cheeses blended, tossed in pasta and baked to perfection! Protein options: bacon or lobster for an additional charge**

**\$59.99 | \$119.99**

**Gran'maz Chicken Spaghetti – Spaghetti tossed with roasted chicken, our homemade cheese sauce, bell peppers baked for serving!**

**\$69.99 | \$129.99**

**Spaghetti/Mostaccioli**

**\$79.99 | \$149.99**

**Nawana's Shrimp Scampi Pasta Sauteed Shrimp, penne noodles, tomatoes in a buttered wine sauce topped with basil and cheese shards**

**\$99.99 | \$179.99**



# ALA CARTE

## APPE'TEASERS

SMALL: FEEDS 10 - 15 GUESTS | LARGE: FEED 20 - 25

\*ADD'L LINE PRICES REPRESENTS PROTEIN OPTION (IF APPLICABLE)

**Twisted Charcuterie Board – Italian meats (4), cheeses (2) and condiments served alongside cracker accompaniment (Serves 8-10)**

**\$139.99**

**Twisted Flatbread (Veggie, Sausage, Short Rib) – Caramelized onions, roasted broccoli, sun-dried tomatoes topped with blue cheese and balsamic glaze (Serves 4-6)**

**\$12.99 [VEGGIE] | \$15.99 [SAUSAGE] | \$18.99 [SHORT RIB]**

**Rosa's Twisted Bacon Wrapped Dates (24oz) – Succulent dates stuffed with herbed feta cheese then wrapped in bacon and cooked to perfection. Served with our special roasted red pepper sauce.**

**\$69.99**

**Twisted Reuben Balls – Cubed corned beef, shredded cabbage, swiss cheese served with our remoulade sauce**

**\$59.99 | \$109.99**

### Pinwheels

**\$29.99 / \$59.99 [HAM] | \$34.99 / \$64.99 [TURKEY]**

**Mini Chicken Salad Croissants – Roasted chicken, tarragon, red onion and celery in a cream mayo served on mini croissant rolls**

**\$79.99 | \$129.99**

**FHK Sliders Roast Beef (24pc / 48pc) \* - Sliced Roast beef, Swiss cheese, FHK Dejon mayo on Hawaiian roll topped with a butter glaze**

**\$54.99 | \$93.99**

**FHK Sliders Turkey (24pc / 48pc) – Sliced Turkey, provolone cheese, thinly sliced red onions, FHK Dejon mayo on Hawaiian roll topped with a butter glaze**

**\$45.99 | \$74.99**



# ALA CARTE

## APPE'TEASERS

SMALL: FEEDS 10 – 15 GUESTS | LARGE: FEED 20 – 25

\*ADD'L LINE PRICES REPRESENTS PROTEIN OPTION [IF APPLICABLE]

**Twisted South Side Hoagie (24pc / 48pc) – Fatso Hard Kitchen's nod to the 'Home of the Hoagie' on the South Side of Chicago: Italian meats (salami, ham, prosciutto) OR Turkey (additional charge) provolone cheese, tomato slices, thinly sliced red onion, pickles and pepperoncini with our special hoagie oil on an Italian loaf**

**\$39.99 / \$65.99 [ITALIAN] | \$42.99 / \$68.99 [TURKEY]**

**Twisted Chicken Tenders – Chicken tenders roasted and hugged in your choice of FHK Dry Rubs (Everything BBQ or Zesty Lemon Pepper)**

**\$59.99 – 50 CHICKEN TENDERS**

**\$99.99 – 100 CHICKENTENDERS**

**\$139.99 – 150 CHICKEN TENDERS**

**Twisted Roasted Party Wings – Jumbo winglets roasted and hugged in your choice of FHK Dry Rubs (Everything BBQ or Zesty Lemon Pepper)**

**\$65.99 – 40 PARTY WINGS**

**\$89.99 – 60 PARTY WINGS**

**\$115.99 – 80 PARTY WINGS**

**\$135.99 – 100 PARTY WINGS**

**\$189.99 – 150 PARTY WINGS**

**\$249.99 – 200 PARTY WINGS**

**\$375.99 – 300 PARTY WINGS**

**Fried Wings – Whole wings (50/100) hugged in your choice of FHK Dry Rubs (Everything BBQ or Zesty Lemon Pepper)**

**\$89.99 | \$169.99**



# ALA CARTE

## APPE'TEASERS

SMALL: FEEDS 10 – 15 GUESTS | LARGE: FEED 20 – 25

\*ADD'L LINE PRICES REPRESENTS PROTEIN OPTION [IF APPLICABLE]

**Apricot Glazed Meatballs (Turkey \$5 add'l) – Beef, Chicken or Turkey meatballs in our special apricot glaze served with our sour cream chive dip**

**\$59.99 / \$114.99 [BEEF] | \$64.99 / \$119.99 [TURKEY]**

**Freddie G's Steak Bites (3lbs)\* - Steak bites hugged in FHK Tower dry rub, gently cooked served with our homemade chimichurri**

**\$64.99 | \$124.99**

**Roasted BBQ Shrimp (2lbs) – Roasted shrimp (2lbs) seasoned with our Everything BBQ Hug Rub, served on a bed of shredded romaine lettuce drizzled with a remoulade sauce**

**\$74.99**

## 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.**



# ALA CARTE

## DESSERTS

### REE REE'S DRUNKEN PINEAPPLES –

Pineapple slices cut thick, grilled and topped with tain, sea salt and our special honey glaze.

Optional for \$5 additional: Vanilla Ice Cream (1 gallon). Serves 18-24 guests

**\$64.99 | \$59.99**

### DUBS FROZEN GRAPES –

Wine infused frozen red grapes, topped with our Ginger Sweet Hug Rub

**\$34.99**

### TURNT UP PB+J [24PC] –

Peach preserves, natural peanut butter on Texas toast, fried, topped with honey and powdered sugar

**\$49.99**

## ADDITIONAL SERVICES

**BASIC CUTLERY | PAPER OR PLASTIC WARE [25] – \$50.00**

**EXCLUSIVE CUTLERY | GLASSWARE [25] – \$100.00**

**BASIC SET-UP SERVICE | DELIVERY, SETUP W/ RACK, WARMERS AND SERVING UTENSILS – \$200.00**

**EXCLUSIVE SET-UP SERVICE | DELIVERY, SETUP W/ CHAFER DISHES, WARMERS AND SERVING UTENSILS – \$400.00**

## BEVERAGE

**CUCUMBER MINT LEMONADE [GALLON] – SLICED CUCUMBERS WITH A HINT OF MINT MAKE THIS LEMONADE A SURE REFRESHER! [1 GALLON]**

**\$29.99**