

MAKE YOUR BELLY SMILE

Special Events

BRUNCH

LIGHT

15 PER ITEM MINIMUM

HEARTY

MIMOSA SALAD FRUIT CUP [NON-ALCOHOLIC]
Bite-sized pineapples, strawberries, green grapes, blueberries and mandarin oranges bathed in sparkling juice, hugged in our ginger sugar with a mint garnish

\$4.25PP

BERRY YOGURT PARFAIT
Individual servings of Greek vanilla yogurt, fresh berries, topped with granola, lemon zest and mint garnish

\$4.50PP

VEGGIE QUICHE BITES
Lightly whisked eggs baked in pastry with sauteed veggies, Monterey jack cheese topped with chives

\$4.75PP

GINGER SOY AHI TUNA POKE
Fresh Ahi Tuna bites hugged in our ginger soy marinade served with thinly sliced red onions, Jo Jo's Avocado Salad, garnished with scallions alongside taro and plantain chips

\$6.99PP

SIMPLE BREAKFAST BURRITO
Individual breakfast burritos stuffed with scrambled eggs, Monterey Jack cheese, sautéed peppers, onions, turkey sausage, baked and served alongside tomato salsa

\$7.99PP

WALSH BREAKFAST CASSEROLE
Brioche cubes, pork sausage, Monterey jack cheese with sauteed peppers, onions baked golden brown for a hearty start to the day

\$7.99PP

GINGER BRIOCHE FRENCH TOAST
Thick cut brioche slices dipped in our homemade cinnamon batter, fried, hugged with our ginger sugar, topped in powdered sugar, granola served alongside a whiskey maple syrup

\$9.99PP

ROASTED CHICKEN + WAFFLES
Roasted chicken (Dark) paired with T'Ma's Waffles served with a honey whiskey maple syrup

\$16.99PP

TWISTED SHRIMP + GRITS
Granddaddy's grits Twisted with white cheddar and gouda cheese, topped with sauteed jumbo shrimp in our white wine butter then topped with maple bacon bits and scallions

\$22.99PP

ADD-ON + BEVERAGES

SCRAMBLED EGGS

\$3.25PP

ANYTIME POTATOES

\$4.00PP

BREAKFAST PROTEINS

\$4.25PP

Choice of bacon, sausage links, turkey sausage, turkey bacon, Canadian bacon, chicken sausage or maple bacon sausage (2 pieces per serving)

SMOKED SALMON PLATTER

\$9.99PP

Thinly sliced fresh smoked salmon plattered with red onions, boiled eggs served alongside lemon wedges, chive cream cheese, bagel bites and toast points

SPRING WATER (16OZ BOTTLE)

\$1.25PP

JUICE (ORANGE, APPLE, CRANBERRY)

\$3.25PP

COFFEE OR TEA (ICE/HOT TEA) -

\$3.75PP

*Sugar, Creamer, Lemon, Stirrers included



135 N. KEDZIE AVENUE
CHICAGO, IL 60612
OFFICE: 312-978-2555
EMAIL: INFO@FATSOHARDKITCHEN.COM



GRATUITY, TAXES, SERVICE AND DELIVERY FEES ARE NOT INCLUDED IN LISTED PRICING AND ARE SUBJECT TO CHANGE WITHOUT NOTICE

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Special Events

BY THE PAN

TWISTED SIDES

TWISTED SIDES

HALF PAN = SERVES 15 | FULL PAN = SERVES 25

CILANTRO LIME RICE

Whole grain rice cooked, seasoned and flavored with lime, lemon juices and fresh cilantro

\$49.99 | \$89.99

GRILLED VEGGIE MEDLEY

Sliced carrots, asparagus spears, corn on the cob, and baby bell peppers grilled and seasoned with FHK Tower Dry Rub

\$49.99 | \$89.99

MA'S BAKED BEANS

Sautéed ground beef, bell peppers, onions, garlic, baked beans cooked low and slow

\$49.99 | \$89.99

ANYTIME POTATOES

Red potatoes roasted with garlic and sweet onions making for a great addition to any meal, anytime

\$59.99 | \$99.99

HERB ROASTED STEAK FRIES

Steak fries, lightly seasoned, roasted with olive oil, rosemary and thyme served with our twisted ketchup

\$59.99 | \$99.99

TWISTED RICE PILAF

Traditional rice pilaf prepared with golden raisins

\$59.99 | \$99.99

ROASTED BRUSSEL SPROUTS

Roasted Brussel sprouts and pancetta, drizzled with a balsamic glaze

\$59.99 | \$99.99

ROASTED GARLIC MASHED POTATOES

Oven roasted garlic whipped with red potatoes and butter ...mic drop !

\$59.99 | \$99.99

TURNIP + MUSTARD GREENS

Fresh turnip and mustard greens seasoned, slow cooked with or without smoked neckbones

\$69.99 | \$119.99

TWISTED TURKEY JAMBALAYA

Diced celery, bell peppers, onions and sautéed turkey kielbasa sausage brings our Southern Kiss to the Chi

\$69.99 | \$119.99

ENSALADA

PASTA ENTREES

FHK HOUSE SALAD

Mixed greens, cherry tomatoes, cucumber quarters, herb feta cheese crumbles, dried cherries served with a balsamic vinaigrette

\$22.99

KALE CAESAR SALAD

Kale, romaine lettuce mixed with asiago cheese, cherry tomatoes served with classic Caesar dressing (Add Roasted Chicken +\$5)

\$24.99

WAWA'S CHICKEN SALAD

Roasted chicken, fresh tarragon, diced red onion, celery and mayonnaise served with romaine lettuce

\$44.99

PINKY'S TOMATO CREAM PASTA

Our daughter's favorite sauces combined with sautéed spinach over penne pasta topped with parmesan

\$79.99 | \$149.99

CHI MAC + CHEESE

Our homemade four cheese blend, tossed in Cavatappi pasta, topped with parmesan baked until golden brown

\$89.99 | \$159.99

NAWANA'S SHRIMP SCAMPI PASTA

Shrimp scampi Twisted with white wine, tomatoes, basil topped with cheese shards

\$99.99 | \$179.99



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BY THE PAN

MAIN ENTREES

MAIN ENTREES

HALF PAN = SERVES 15 | FULL PAN = SERVES 25

PORK TENDERLOIN

Roasted just right to make maintain flavor in every juicy bite

\$129.99 | \$249.99

OVEN ROASTED CHICKEN [DARK]

Oven roasted chicken hugged in FHK Everything BBQ Dry Rub (White or mixed option +\$10)

\$149.99 | \$279.99

TWISTED CHICKEN PICCATA

Pan seared chicken breast, butter cream wine sauce, capers with a hint of lemon makes this dish hug your belly

\$149.99 | \$279.99

HERB BUTTER SALMON

House made herb butter glazed over seared salmon garnished with lemon wedges

\$199.99 | \$349.99

JERK CATFISH

Fresh catfish steaks marinated in jerk seasonings and prepared on the grill

\$199.99 | \$349.99

SOUTHWESTERN COD

Seasoned with FHK Abuela Dry Rub, baked and topped with our corn poblano salsa

\$199.99 | \$349.99

GINGER SOY BEEF

Tenderized beef cubes, seasoned with FHK Tower Dry Rub, ginger soy marinade topped with toasted sesame seeds

\$229.99 | \$379.99

WEST SIDE POT ROAST

Cooked with root veggies, this flavorful roast is slowly cooked until it literally falls apart, hugging your stomach!

\$229.99 | \$379.99

ADD-ON + BEVERAGES

POTATO CHIPS

\$2.50PP

BUTTER + ROLLS

\$3.50PP

GOURMET COOKIES [1 DOZEN]

\$19.99

FHK HOUSE SALAD

\$22.99

KALE CESAR SALAD [ROASTED CHICKEN +\$5]

\$24.99

CRUDITE PLATTER [HALF PAN]

\$29.99

Bite-sized carrots, broccoli, cauliflower, celery, cherry tomatoes served with ranch OR blue cheese dressing

TWISTED PASTA SALAD [V] [HALF PAN]

\$39.99

Al dente pasta tossed with diced bell peppers, cucumbers, red onion, black olives and herb feta cheese dressed in our homemade AP oil

LUNCH SANDWICH / WRAP PLATTERS

\$59.99

Half sandwich OR wraps (12pc)

SPRING WATER [16OZ BOTTLE]

\$1.25PP

SODA [COKE, DIET COKE, SPRITE]

\$2.75PP

CUCUMBER MINT LEMONADE [GALLON]

\$29.99



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DINING EXPERIENCE PACKAGES

BUFFET PACKAGE - 3 COURSE | \$65

APPE'TEASERS [3]

SALAD

1 MAIN COURSE

INCLUDES: 3-COURSE MEAL, WIRE CHAFFING RACKS W/ WARMERS, SERVING UTENSILS AND BASIC CUTLERY SERVICE

FAMILY PACKAGE - 4 COURSE | \$95

APPE'TEASERS [3]

SOUP OR SALAD

1 MAIN COURSE

DESSERT

INCLUDES: 4-COURSE MEAL, CHAFFING DISHES, PLATTERS, SERVING UTENSILS AND BASIC CUTLERY SERVICE

GROUP DINING EXPERIENCE - 5 COURSE | \$135

APPE'TEASERS [3]

SALAD

SOUP

1 MAIN COURSE

DESSERT

INCLUDES: 5-COURSE MEAL, CHAFFING DISHES, PLATTERS, SERVING UTENSILS, EXCLUSIVE CUTLERY SERVICE, BANQUET STAFF

ADDITIONAL SERVICES

Warming Kit: (2) Wire Chaffing Racks, (4) 2-Hr Warmers, (2) Water Pans, Tops	\$40.00
Chaffing Dishes (Stainless Steel w/ Tops), Warmers (per unit/each)	\$75.00
Basic Cutlery Service: Flatware (napkin, fork, knife, spoon), Salad Plate, Dinner Plate, Cup (Heavy Plastic) (25)	\$50.00
Exclusive Cutlery Service: Glassware: Flatware (napkin, fork, knife, spoon), Salad Plate, Dinner Plate, Cup (25)	\$100.00
Basic Setup Service: Wire Chaffing Racks, Warmers, Basic Cutlery, Serving Utensils	\$200.00
Exclusive Setup Service: Chaffing Dishes (4), Platters (2), Basic Cutlery, Serving Utensils	\$400.00



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DINING EXPERIENCE PACKAGES

APPE'TEASER - SOCIAL HOUR

CROSTINI ALLA ROMANA

Thinly sliced prosciutto, fresh mozzarella cheese toasted on ciabatta bread and topped with sage infused butter

FREDDIE G'S STEAK BITES

Tender steak bites hugged in FHK Tower Dry Rub prepared medium, served with our homemade chimichurri sauce

GINGER SOY CHICKEN SKEWER

Ginger soy marinated grilled chicken skewers, served juicy and tender with a sweet and sour dip

GINGER SOY SALMON BITES

Salmon bites kissed with our ginger soy marinade, baked, skewered, drizzled with a reduced balsamic glaze, garnished with sliced scallions and toasted sesame seeds

LAMB CHOP LOLLIES

French rack cut individual lamb chops seasoned and roasted with our herb butter, served with our house Chimichurri

ROASTED BBQ SHRIMP

Roasted jumbo shrimp cooked to perfection, hugged in FHK Everything BBQ Dry Rub, skewered and drizzled with a remoulade sauce

ROASTED CAULIFLOWER BITES

Breaded cauliflower florets, seasoned roasted, skewered, garnished with chives served alongside a buttermilk ranch dressing

ROSA'S TWISTED BACON WRAPPED DATES

Succulent dates stuffed with herbed feta cheese, wrapped in bacon, cooked to perfection, skewered then served with a roasted red pepper dip

SHRIMP FILO CUP (ON SITE ONLY)

Baked mini filo cup filled with Jo Jo's Avocado Salad, pico de gallo, shrimp, queso fresco cheese, garnished with cilantro prepared on-site only

TWISTED KABOB

Colorful bell peppers, sweet onion and mushrooms grilled on a kabob

VEGGIE SPRING ROLLS

Rice noodles, julienned carrots, red cabbage, spinach, red pepper, mint, cilantro rolled and served with our ginger soy marinade as a dipping sauce

LOADED ANYTIME POTATO BOWL

Our Twisted version of a loaded potato using Anytime Potatoes topped with chili (beef), steamed broccoli, toppings: shredded cheddar cheese, scallions and chive sour cream

DESSERTS

PINKY MA'S STRAWBERRY OREO CHEESECAKE SQUARES

Oreo cookie crust makes this delectable dessert perfect, drizzled with a balsamic glaze providing a balance of sweet decadency in each bite



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DINING EXPERIENCE PACKAGES

ENSALADA

KALE CAESAR SALAD

Kale, romaine lettuce mixed with asiago cheese, cherry tomatoes served with classic Caesar dressing (Add Roasted Chicken +\$5)

STRAWBERRY SPINACH SALAD

Fresh baby spinach, strawberries, sliced red onion, mandarin oranges and gorgonzola cheese served, candied cashews and vinaigrette dressing

TWISTED WEDGE SALAD

Iceberg quartered, drizzled with classic blue cheese dressing, topped with maple bacon bits, crumbled blue cheese, chives garnished with cherry tomatoes

SOUP

MOMMA'S CHICKEN NOODLE SOUP

Homemade chicken broth makes this soup amazing and filled with love

PAPA'S VEGETABLE SOUP

Fresh vegetables, tender beef slowly simmered packed with flavor (Beef optional)

ROASTED TOMATO BASIL BISQUE

Roasted Roma, heirloom tomatoes, garlic, basil, slow cooked and served with parmesan crisps

MAIN ENTREES

CHICKEN VESUVIO

Traditional chicken Vesuvio twisted served with Vesuvio snap peas and potato wedges

GRILLED BALSAMIC GLAZED PORTOBELLO

Balsamic glazed portobello mushroom grilled served with broccolini, garlic mashed potatoes topped with fried onions

HERB BUTTER ROASTED CHICKEN BREAST

House made herb butter rubbed chicken breast roasted until golden brown served alongside roasted sweet potato wedges, turnip and mustard greens

HERB BUTTER SALMON

Herb butter glazed seared salmon, roasted Brussel sprouts and pancetta served with golden raisin rice pilaf

TWISTED JERK CATFISH

Spicy jerk catfish steaks, black bean dirty rice (VG) and herb butter grilled corn on the cob

PORK SHANK

Slow cooked until tender this pork shank is served with honey glazed carrots and herb steak fries

SOUTHWESTERN COD

Fresh baked cod topped with corn poblano salsa served with slow cooked pinto beans, smoked neck bones and Spanish rice

WEST SIDE POT ROAST

Slow simmered beef pot roast with root veggies served with roasted carrots and garlic mashed potatoes



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DINING EXPERIENCE PACKAGES

THEMED PACKAGES

15 PER PERSON MINIMUM

FHK FIESTA BAR | \$23.99PP

- Cilantro Lime Rice (Brown Rice +\$3)
- Beans (1): Black Beans
- Protein (1): Chicken OR *Steak (*+\$6) and Roasted Fajita Veggies
- Salsa (2): Jo Jo's Avocado Salad, Corn Poblano Salsa (16oz)
- Condiments: Lettuce, Diced Tomatoes, Chihuahua Cheese, Sour Cream
- Corn, Flour Tortillas (12)
- GF Tortilla Chips
- Dessert: Ree Ree's Grilled Drunken Pineapples

GAME DAY PACKAGE | \$26.99PP

- FHK Turkey Sliders (12) (Roast Beef add'l +\$5)
- Herb Roasted Steak Fries w/ Twisted Ketchup
- Twisted Poblano Quesadilla
- Roasted Party Wings hugged in Everything BBQ Dry Rub or Lemon Pepper (50)
- Tomato Salsa (32oz) with GF tortilla chips
- Crudit  with Ranch OR Blue Cheese Dressing
- Ree Ree's Grilled Drunken Pineapples

APPE'TEASER SOCIAL HOUR PACKAGE | \$39.99PP

- Appe'Teasers (5)
- Charcuterie Board: Italian meats (3), cheeses (2), condiments served alongside cracker accompaniment
- Twisted Pasta Salad (VG) Cups
- Package Includes: Serving Utensils and Basic Cutlery Service



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