

THE KAMPAI

asian influenced entrée trio

SET THE TABLE

ADDICTIVE EDAMAME

sweet soy. yuzu (v) (soy contains gluten)

STARTERS choose two for your event

KALE & MINT SALAD

mighty vine tomatoes. crispy chickpeas (gf/vg)

MAPLE BBQ GLAZED RIB TIPS

sesame. steamed buns (gf/vg)

WOK-FIRED JASMINE RICE

scrambled egg. poached shrimp. scallions (gf/sf)

ENTRÉE TRIO

HOISIN-CURRY BBQ ROASTED PORK BUTT

asian giardiniera. belly soy & spices

LEMONGRASS SALMON

stir-fried gai lan. chow fun noodles. pesto giardiniera

MARINATED KOREAN SHORT RIBS

sesame chimichurri. crispy shallots

ON THE SIDE choose two for your event

CHARRED BRUSSELS SPROUTS

thai butter. belly soy (v)

SMASHED SWEET POTATOES

vanilla-maple (gf/vg)

WHITE CORN & COCONUT GRITS

asian giardiniera (gf)

SWEET

VIETNAMESE CINNAMON DONUT

served warm. soft chinese bun. berry compote (v)

bellyevents
BY CHEF BILL KIM

(v) vegetarian | (vg) vegan | (gf) gluten free | (sf) contains shellfish

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