

KOREAN STREET TACOS

served with 4" corn tortillas

CHOOSE TWO:

AL PASTOR CHICKEN & PINEAPPLE
PORK BELLY & LEMONGRASS GLAZE
PEPPERED SKIRT STEAK
MARINATED SEASONAL VEGETABLES

BANCHAN BOARD

asian slaw, jalapeño, scallions, fresh cilantro, marinated cucumbers & onions,
green goddess, kimchi salsa, belly soy, belly fire, belly swang

BAO-DOWN BAR

twist on slider with our steamed chinese buns

CHOOSE TWO

GRILLED LOCAL VEGGIES
PEPPERY ASIAN STEAK
ZESTY AL PASTOR CHICKEN
HOISIN BBQ PULLED PORK SHOULDER

FINISH YOUR BAO BAR

bean sprouts, asian giardiniera, black bean & eggplant hummus, scallions,
curry mayo, marinated cucumbers & onions, belly soy, belly fire, belly swang

bellyevents
BY CHEF BILL KIM

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

1400 W. Randolph St. Chicago, IL 60607 | 312.563.1010
events@bellyqchicago.com | bellyqchicago.com

LETTUCE WRAP SSAM STATION

korean twist on a lettuce wrap-using unique leafy greens

CHOOSE TWO

PEPPERED ASIAN STEAK
HOISIN BBQ PULLED PORK SHOULDER
CHICKEN CURRY
GRILLED MARKET VEGETABLES

WRAP IT UP BAR

bibb lettuce cups. japanese shiso leaves. asian slaw. signature kimchi.
bean sprouts. fresh cilantro. marinated cucumbers & onions green goddess.
belly soy. belly fire. belly swang

BELLY RAMEN BAR

build your own signature ramen with savory toppings

CHOOSE TWO

LEMONGRASS CHICKEN
PORK BELLY
SLICED BEEF KOGI
TOFU & VEGGIE MISO

TOP IT OFF BAR

fresh cilantro. shaved radish. diced scallions. scallions.
belly soy. belly fire. belly swang

bellyevents
BY CHEF BILL KIM

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

1400 W. Randolph St. Chicago, IL 60607 | 312.563.1010
events@bellyqchicago.com | bellyqchicago.com

ADD ON SIDE STATION

flavorful additions to complete any fun station

GREENS & VEGETABLES

KALE & FRESH MINT SALAD

mighty vine tomatoes. crispy chickpeas. herb dressing **(vg/gf)**

GRILLED MARKET VEGETABLES

local & seasonal. drizzle of belly soy **(vg)**

ASIAN COLESLAW

crunchy red cabbage. sesame. nuoc cham **(v/gf)**

THAI BASIL EGGPLANT

chinese eggplant. sweet basil. crispy shallots. served chilled **(v/gf)**

ADDICTIVE-SPICED EDAMAME

szechuan peppers. belly soy. yuzu **(vg)**

STARCH & POTATO

TOGARASHI TOTS

bold japanese spice mix. white sesame. red chili. ginger. roasted citrus **(v)**

WARM KIMCHI POTATO SALAD

zesty horseradish. fresh cilantro & sweet onion **(v/gf)**

GARLIC PEANUT NOODLES

coconut milk. herbs. crunchy garlic peanuts **(v)**

SPICY KIMCHI FRIED RICE

thai butter. peppery arugula eggplant. wok-fired jasmine rice **(v)**

bellyevents
BY CHEF BILL KIM

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

1400 W. Randolph St. Chicago, IL 60607 | 312.563.1010

events@bellyqchicago.com | bellyqchicago.com