



# URBANBELLY CATERING

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From business conferences to your next office luncheon or team building event, we will bring the goodness to you.

Please contact our Private Events Manager for all inquiries.

[events@urbanbellychicago.com](mailto:events@urbanbellychicago.com)  
[urbanbellychicago.com](http://urbanbellychicago.com)



📍 THE LOOP  
Revival Food Hall - 125 S. Clark St.  
Chicago, IL 60603

📍 WICKER PARK  
1542 N Damen Ave  
Chicago, IL 60622

# DUMPLINGS & MORE



**DUMPLINGS BY THE DOZEN** .....18

PORK & CILANTRO

CHICKEN CURRY

EDAMAME 

**SIDES** ..... Serves 6

MARINATED CHINESE EGGPLANT   .....15

KIMCHI   .....15

SPICED EDAMAME   .....15

## BOX OF BUNS \$35

Serves 6.



Bao Sandwiches topped with Carrot Papaya Slaw.  
Served with Cucumber Onion and Lemongrass Sauce.

### CHOOSE YOUR PROTEIN...

- TOFU & PEA SHOOTS
- KATSU CHICKEN & CURRY MAYO
- PORK BELLY

 GLUTEN FREE |  VEGETARIAN |  VEGAN

Please Alert Us Of Any Allergies Or Dietary Restrictions

## URBAN BOWL \$50

Serves 6.



### FIRST, CHOOSE YOUR BASE...


FRIED RICE

UDON NOODLE


SALAD MIX


Arugula, Napa Cabbage, Carrot, Yogurt Dressing

### NOW, CHOOSE 2 PROTEINS...

LEMONGRASS CHICKEN 

TOFU & PEA SHOOTS 

PORK BELLY & PINEAPPLE 

SHRIMP 

KOREAN BEEF

## BELLY UP YOUR BOWL +\$10



Include these tasty garnishes to amp up your Urban Bowl!

BEAN SPROUTS

RADISH

GARLIC PEANUTS

CRISPY SHALLOTS

SCALLIONS

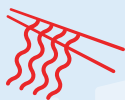
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## MASTER CHEF

Bill Kim trained under renowned four-star chefs Charlie Trotter in Chicago, David Bouley in New York and Susanna Foo in Philadelphia, to ultimately come back to the Windy City. Awarded a Michelin Bib Gourmand and the StarChefs Rising Stars Award, Bill is one of Chicago's most respected chefs. He started urbanbelly in 2008 to bring together his wide-ranging passions. Asian + American. Fine dining technique + neighborhood comfort. Classic dishes + joyous creativity.

## DISPOSABLES



Utensils, and napkins are complimentary upon request. Plateware, heat racks, and sternos are available for an additional charge.

## PRIVATE PARTIES



From wedding celebrations to business conferences, we can offer the perfect setting for gatherings big or small. Please contact our Private Events Manager at 312.563.1010 to book your event today!