

Outside the Box Catering and Events Inc.

WEDDING CATERING MENU



Welcome to our Pricing collection. At OTBC, we provide Quality and nutritious multi-cuisine-inspired meals to bridge the gap between good food and good times for all occasions.

Blending our passion for food, business and family, OTBC staff specialize in holistic hospitality to provide pleasantly memorable and vibrant dining experiences. Feel free to reach us at any time by making a call at 773-801-1055 or dropping an email to say Hi at events@outsidethebox.catering.



Deluxe Brunch Wedding Package

BUFFET STYLE SERVICE

Includes your choice of 2 brunch delights, 2 brunch specialties, 2 sweet beginnings, and 3 brunch sides.

\$60pp

Classic Dinner Package

BUFFET OR FAMILY-
STYLE SERVICE

Includes your choice of 3 passed or stationary appetizers, soup or salad, 2 entrees and 3 sides.

\$70pp

Signature Dinner Package

PLATED DINNER SERVICE

Includes your choice of 3 passed or stationary appetizers, soup or salad, 2 entrees and 4 sides.

\$90pp

Would you like to try our food? Schedule a tasting today!

Feel free to reach us at any time by making a call at 773-801-1055 or dropping an email to say hi at events@outsidethebox.catering!

We look forward to hearing from you.

We're Social



| <https://outsidethebox.catering/> | events@outsidethebox.catering | 773-801-1055 |



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Brunch Delights

Salmon Lox Platter

Fresh Smoked Salmon With Bagels, Cream Cheese, Soft Boiled Eggs, Capers, And An Assortment Of Fresh Veggies.

Fresh Baked Pastries

A beautiful assortment of fresh baked muffins, crossaints, danishes, tea cakes and breakfast bars.

Fresh Fruit

A beautiful display of fresh fruit or mini fresh fruit cups.

Tea Sandwiches

Salmon Cucumber, Roasted Vegetable or Chicken Salad.

Deviled Eggs

Savor the classic indulgence of our deviled eggs, where creamy mayo, tangy relish, and zesty mustard come together in perfect harmony.

French Quarter Cheese Spread

A smooth blend of cream cheese disc flavored with a little onion and garlic, topped with a pecan praline sauce served with flaky crackers.

Crab Phyllo Cups

Delicate phyllo pastry shells filled with a luxurious blend of succulent crab meat, aromatic herbs, and zesty spices.

Parfait Cups

Each cup is a masterpiece of flavor, carefully crafted with layers of creamy yogurt, luscious fruit compote, and a sprinkle of crunchy granola.

Bagel Bar

Your guests are free to indulge in the ultimate bagel experience at our customizable bagel bar. Select from a variety of freshly baked bagels, tantalizing spreads, from rich cream cheese to velvety peanut butter, savory toppings such as smoked salmon, crisp bacon, and ripe avocado, or opt for a sweet twist with fresh berries or Jams.

Donut Wall

Add a touch of whimsy and sweetness to your event with our charming Donut Wall. This eye-catching display features rows of delectable donuts beautifully arranged on a decorative wall, creating a fun and interactive dessert experience for your guests. Donut variety go from Classic Old Fashioned Cake Donuts to Red Velvet!

Brunch Specialties

Shrimp & Grits

Homemade creamy grits topped with our New Orleans Style Shrimp, and Creole Sauce. Quad-Color peppers, cheddar, bacon and green onions.

Chicken & Waffles

Buttermilk Waffles and Crispy Cajun Chicken Breasts served with Sweet Hot Sauce, Maple Butter and Syrup.

Louisiana Skillet

Cajun Shrimp, Chicken Breast, Chicken Andouille Sausage, Baby Red Potatoes, Quad color peppers, spinach, Eggs and Triple Cheddar Cheese.

Southern Veggie Skillet

Baby Red Potatoes, Eggs, Sauteed Spinach, Quad-colored Peppers, Onions, Zucchini, Baby Bella Mushrooms, Sun Dried Tomatoes, And Triple Cheddar Cheese

Country Breakfast Skillet

Your Choice Of Pork Or Turkey Bacon and Sausage, Baby Red Potatoes, Quad Color Bell Peppers, Red Onion, and Triple Cheddar Cheese.

Veggie Breakfast Lasagna

Lasagna, Eggs, Sauteed Spinach, Quad-colored Peppers, Onions, Zucchini, Baby Bella Mushrooms, Sun Dried Tomatoes, And Triple Cheddar Cheese.

Biscuits and Gravy

Freshly baked buttermilk biscuits are served alongside our house-made chicken sausage gravy.

Vegan Breakfast Hash

Lasagna, Eggs, Sauteed Spinach, Quad-colored Peppers, Onions, Zucchini, Baby Bella Mushrooms, Sun Dried Tomatoes, And Triple Cheddar Cheese

Create your Own Omelette Bar

Embark on a culinary adventure, and begin your journey by selecting from a farm-fresh array of ingredients, including fluffy eggs, diced bell peppers, onions, tender mushrooms, vibrant spinach, and a variety of cheeses. Our skilled chefs will skillfully fold your chosen ingredients into a delectable omelet. Whether you prefer a classic combination or crave something daring and unique, the possibilities are endless at our omelet bar.



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Sweet Beginnings

Beignets

Fluffy, golden pillows of dough, fried to perfection and generously dusted with powdered sugar.

Classic French Toast

Sweet Southern Battered Texas Toast Served With Maple Butter and Syrup

Strawberry French Toast

Sweet Southern Strawberry Battered Texas Toast Served With Maple Butter And Homemade Strawberry Syrup

Praline Pecan French Toast

Sweet Southern Battered Texas Toast Topped With a decadent praline sauce.

Lemon Cream French Toast

Southern Lemon Battered Texas Toast topped with Cream Cheese Drizzle, Maple Butter, and Syrup.

Banana Foster Pancakes

fluffy pancakes beautifully graced with slices of caramelized bananas bathed in a rich, buttery rum-infused sauce.

Buttermilk Pancakes or Waffles

Buttermilk Pancakes or Waffles Served With Maple Butter and Syrup.

Red Velvet Waffles

Red Velvet Waffles topped with Cream Cheese Drizzle, Candied Walnuts, and Maple Butter.

Classic Gluten-Free Vegan Waffles

Fluffy house-made gluten-free/vegan waffles or pancakes topped with vegan cinnamon butter and maple syrup.

Build your own Waffle Bar

Your guest can customize their waffle masterpiece by starting with a freshly made golden buttermilk waffle. Finishing with an array of toppings from fresh fruits, including succulent berries, ripe bananas, and juicy peaches, a variety of crunchy delights such as candied nuts, granola, or chocolate chips for added texture and flavor. Indulge your sweet tooth with decadent sauces like warm chocolate fudge, creamy caramel, or velvety fruit compotes.

Brunch Sides

Scrambled Eggs

Experience the simple pleasure of perfectly scrambled eggs. For a more adventurous twist, spice it up with a variety of cheeses and veggies.

Creamy Grits

Indulge in the soulful comfort of our creamy grits, a southern classic that will warm your heart and tantalize your taste buds.

Breakfast Potatoes

A delightful medley of baby red potatoes, colorful peppers, and red onions, seasoned to perfection with Cajun spices.

Hashbrowns

Delight in the crispy perfection of our golden hash browns, a breakfast classic that never fails to satisfy.

Sweet Potato Hashbrowns

Baby Red Potatoes, Eggs, Sautéed Spinach, Quad-colored Peppers, Onions, Zucchini, Baby Bella Mushrooms, Sun Dried Tomatoes, And Triple Cheddar Cheese

Pork or Turkey Bacon

Satisfy your craving for sizzling bacon with our choice of either pork or turkey bacon.

Sausage

Pork Sausage Patties, Turkey Sausage Links, Chicken Sausage Patties or Vegan Sausage Patties

Breakfast Ham

Each slice boasts a tender texture and a rich, smoky flavor that will leave you craving more.

Quiche or Fritata Muffins

Spinach and Mushroom, Double Bacon, Ham and Cheese or Sun dried Tomato.



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Hot Appetizers

Mac & Cheese Bites

Lightly Fried Balls Of Mac & Cheese.

Grilled Portobello Mushroom Sliders

Spinach, Grilled Portobello Mushrooms, and Carmelized Onions topped with Dairy Free Basil Aioli Sauce on a Sprouted Multigrain Slider Bun.

Vegan Buffalo Cauliflower Nuggets (V,GF)

Gluten-Free Battered and Deep-fried Cauliflower Florets tossed In Dairy Free Buffalo Sauce Served With Dairy Free Blue Cheese or Ranch.

Mini Crabcakes

Jumbo Lump Crab Cakes Served With OTB's Special Sauce.

Shrimp & Grits Bowls

Mini bowls of Creamy Grits Topped With Our New Orleans-style shrimp, Creole Sauce, Quad-colored Peppers, Cheddar, Bacon & Green Onions.

Soul Food Martinis

Taste portions of Meka's Mac & Cheese, Grandma's Greens, Southern Sweet Potatoes and Cajun Chicken Strips.

Honey BBQ Turkey Burger Sliders

Red Velvet Waffles topped with Cream Cheese Drizzle, Candied Walnuts, and Maple Butter.

Mini Chicago Style Hot Dogs

Mini all beef hot dogs yellow mustard, vibrant green relish, crisp diced onions, zesty tomato slices, a dash of celery salt, and a sprinkle of sport peppers on a soft mini bun.

Mini Beef or Chicken Tacos

Mini Beef or Chicken Tacos topped with crisp lettuce, shredded cheese, and zesty salsa. Garnished with a dollop of creamy sour cream and a sprinkle of fresh cilantro

Party Wings (GF)

Buffalo, BBQ, Jerk, Kickin Bourbon, or Garlic Parmesan, Served With Your Choice of Ranch or Blue Cheese and celery sticks.

Cold Appetizers

Charcuterie

Savor the bold flavors of premium sliced meats, such as prosciutto, salami, and smoked turkey, aged cheeses, including sharp cheddar, creamy brie, and spicy pepper jack alongside a medley of olives, pickles, and roasted nuts,

Shrimp Ceviche

Succulent marinated shrimp complemented by diced tomatoes, onions, jalapeños, and cilantro. Served with crisp tortilla chips in a martini glass.

Jerk Chicken Caesar Wraps

Tender juicy jerk seasoned chicken breast, creamy caesar dressing, shaved parmesan cheese, and romaine lettuce neatly wrapped in a spinach tortilla.

Cajun Vegan Wraps

Cajun seasoned Quad-colored Peppers, Red Onions, Zucchini, Sun Dried Tomatoes, and Shredded carrots are sauteed to perfection and paired with roasted red pepper hummus and spinach in a sun-dried tortilla.

Shrimp Cocktail Shooters

Satisfy your craving for sizzling bacon with our choice of either pork or turkey bacon.

Tomato Bruschetta

Pork Sausage Patties, Turkey Sausage Links, Chicken Sausage Patties or Vegan Sausage Patties

Smoked Salmon Appetizer Bites

Each slice boasts a tender slice of salmon, whipped cream cheese, and red onions sprinkled with everything seasoning.

Fresh Fruit Cups

Indulge in the juicy sweetness of succulent strawberries, ripe blueberries, tangy pineapple chunks, and crisp grapes, all nestled together in a convenient cup.

Smoked Salmon Cups

Nestled within a delicate phyllo cup, the smoked salmon is paired with a creamy and tangy dill cream cheese mixture, creating a perfect balance of savory and refreshing flavors.

Cranberry & Prosciutto Crostini

Each crostini starts with a toasted baguette slice, thinly sliced prosciutto is draped over the goat cheese, and a dollop of tangy cranberry chutney crowns the crostini.



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Entrées

Lemon & Herb Salmon

Each fillet is expertly seasoned with a blend of fragrant herbs, including parsley, dill, and thyme, with a lemon finish

Cajun Salmon & Peppers

Fiery Cajun seasoned fillets accompanied by a colorful array of sauteed peppers.

Cajun Fried Catfish

Seasoned with a bold blend of Cajun spices, battered and fried to crisp perfection. Served with Louisiana Hot Sauce.

Blackened Catfish

tender catfish fillets generously coated in a signature blend of cajun spices and pan seared to smoky perfection.

Garlic & Herb Butter Baked Chicken

Assorted chicken pieces bathed in a luxurious garlic and herb butter sauce and slow-baked.

Stuffed Chicken Breast

Tender seasoned chicken breast filled with A creamy blend of fresh spinach, cream cheese, Italian cheese, and aromatic herbs, creating a luscious filling that melts in your mouth.

Chicken Parmesan

Each succulent chicken breast is coated in a crispy breadcrumb crust, and seasoned to perfection with a blend of herbs and Parmesan cheese. Then, it's topped with a generous portion of marinara sauce

Eggplant Parmesan

Each slice of tender eggplant is lightly breaded with Gluten-free breadcrumbs covered in vegan-style Italian Cheeses and drizzled with Marinara Sauce.

Three Meat Lasagna

Crumbled Italian Chicken Sausage, Ground Beef, Ground Turkey With Marinara, And Our Four Cheese Blend.

Four Cheese Veggie Lasagna

Baby Bella Mushrooms, Quad-Color Peppers, Zucchini, Squash, Red Onions, Spinach, Marinara.

Vegan Meatloaf (V,GF)

Each perfectly portioned meatloaf is lovingly prepared with a blend of plant-based proteins, grains, and spices and topped with our homemade mushroom gravy.

Grilled Portobello Mushrooms

Savor the smoky flavor and meaty texture of our Grilled Portobello Mushrooms, served over a bed of tender Sauteed Spinach for a delectable and satisfying dish.

Peppercorn Ribeye Steak

Indulge in the bold and robust flavors of our Peppercorn Ribeye Steak, a culinary masterpiece that promises to satisfy even the most discerning steak lover.

Beef Short Ribs

Tender melt-in-your-mouth ribs are slow-cooked with a beautiful blend of celery, carrots, and onions.

Garlic & Rosemary Lambchops

Grilled to perfection, our Garlic and Rosemary Lamb Chops boast a mouthwatering caramelized exterior and a tender, juicy interior that melts in your mouth with every bite.

Cajun Butter Baked Porkchops

Made with a rich blend of melted butter, garlic, Cajun seasoning, and a splash of lemon juice, the buttery sauce envelops the pork chops in a blanket of flavor, ensuring that every bite is tender, juicy, and bursting with Cajun goodness.

Build your own Burger Bar

Guest create their own Masterpieces starting with a juicy beef patty, lean turkey patty, or flavorful veggie patty. Toppings include a variety of fresh vegetables, assorted cheeses, bacon, and flavorful condiments.

Build Your Own Taco Bar

Includes 4 protein options: Succulent Shrimp, Tender and juicy steak, flavorful ground beef, or tender chicken. 3 bases: Tortilla Chips, Soft Flour Shells, or Corn Hard Shells. And wide array of toppings including Crisp lettuce, Ripe tomatoes, Tangy onions, Creamy guacamole, Zesty salsa, Shredded cheese, Refreshing cilantro, Spicy jalapeños, Tangy lime wedges, and Creamy sour cream



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Sides

Meka's Mac & Cheese
 Gluten-Free Baked Vegan Mac & Cheese
 Smashed Potatoes
 Vegan Mashed Potatoes
 Garlic & Herb Butter Baked Potatoes
 Southern Sweet Potatoes
 Vegan Smashed Sweet Potatoes
 Cajun Potato Wedges
 Baked Mostaccioli
 Fettuccine Alfredo
 OTB's Cajun Veggie Pasta
 Garlic Sauteed Spinach
 Steamed veggies
 Sauteed Broccoli
 Grandma's Greens with or without Smoked Turkey Tails
 Southern Style Cabbage
 Roasted Asparagus, Mushrooms and Onions
 Grilled Asparagus
 Southern Green Beans with Apricots
 Stuffed Mushrooms
 Red Beans and Rice
 Dirty Turkey or Veggie Rice
 Caribbean Rice
 Wild Rice Pilaf

Soups & Salads

Cranberry and Apple Pecan Salad
 Strawberry Walnut Salad
 Zesty Spinach Salad
 Sweet Mandarin Salad
 Caesar Salad
 Garden Salad
 Cream of Chicken Soup
 Chicken Tortilla Soup
 Roasted Cauliflower Soup with Potatoes, Rosemary & Lemon (V)
 Smoky Red Lentil Soup (V)
 Butternut Minestrone with Sage, Chickpeas and Chard (V)
 Spicy Sesame Carrot Soup with Red Lentils (V)

Sweet Treats

12 Assorted Cupcakes \$48
 6 Assorted Vegan Cupcakes \$36
 6 Assorted Gluten Free Cupcakes \$36
 18 Brownies \$36
 8 Vegan Brownies \$36
 12 Cheesecake Shooters \$48
 12 Key Lime Pie Shooters \$48
 24 Assorted Cheesecake Bites \$36
 18 Lunchroom Butter Cookies \$36
 32 Assorted Gourmet Cookies \$48
 18 Assorted Gluten-Free Vegan Cookies \$36
 12 Mini Banana Pudding Cups \$48



BEVERAGE CATERING MENU

Premium Bar Package \$38 per person



A CUSTOMIZABLE SELECTION OF PREMIUM SPIRITS, WHERE YOU CAN CHOOSE UP TO FIVE OPTIONS, COMPLEMENTED BY THREE WINES AND THREE BEERS OF YOUR PREFERENCE. ADDITIONALLY, WE PROVIDE AN ASSORTMENT OF QUALITY COCKTAIL MIXERS, BOTTLED WATER, GARNISHES, CLEAR PLASTIC CUPS, COCKTAIL NAPKINS, AND STRAWS

Signature Cocktail Bar Package \$28 per person

2 SIGNATURE COCKTAILS, 2 WINES, 2 BEERS ALONG WITH BY ICE, CLEAR PLASTIC CUPS, NAPKINS, AN ASSORTMENT OF SODAS, AND BOTTLED WATER.

Beer & Wine Package \$22 per person

THREE BEERS AND THREE WINES OF YOUR CHOICE. THIS BEVERAGE SELECTION IS COMPLEMENTED BY ICE, CLEAR PLASTIC CUPS, NAPKINS, AN ASSORTMENT OF SODAS, AND BOTTLED WATER

Build your own Mimosa Bar \$20 per person

PROSECCO OR CHAMPAGNE, ASSORTED JUICES, FRESH FRUIT, AND BOTTLED WATER. ADDITIONALLY, WE PROVIDE CHAMPAGNE FLUTES, CLEAR PLASTIC CUPS, AND COCKTAIL NAPKINS.

BYOB Bar Package \$12 per person

AN ASSORTMENT OF QUALITY COCKTAIL MIXERS, SODAS, GARNISHES, AND BOTTLED WATER. THIS SELECTION IS ACCOMPANIED BY CLEAR PLASTIC CUPS, COCKTAIL NAPKINS, AND STRAWS.

Premium Coffee Station \$6.25 per person

REGULAR COFFEE, DECAF COFFEE, AND A VARIETY OF HOT TEAS TO CATER TO ALL PREFERENCES. THE SETUP INCLUDES STAINLESS STEEL COFFEE URNS, COFFEE MUGS, BEVERAGE NAPKINS, STIRRERS, HONEY, LEMONS, AND AN ASSORTMENT OF CREAMERS AND SUGARS

WHAT DOES A BEVERAGE CATERING PACKAGE INCLUDE?

BEVERAGE CATERING PACKAGES INCLUDE BASSET-CERTIFIED BARTENDERS, LIQUOR LIABILITY INSURANCE, COOLERS AND BAR EQUIPMENT. WE STAFF APPROXIMATELY 1 BARTENDER PER 75 GUESTS. BAR MUST CLOSE 30 MINUTES BEFORE THE EVENT ENDS. ANY LICENSE FEE FOR A CITY OR SUBURB MUST BE PAID BY THE CLIENT. PRICING DOES NOT INCLUDE 10.25% CHICAGO SALES TAX AND 22% CATERING SERVICE CHARGE.



BAR SELECTIONS

Spirits

Josh Wines

CABERNET
PINOT NOIR
PROSECCO ROSE
MERLOT
SAUVIGNON BLANC
PROSECCO
CHARDONNAY
ZINFANDEL
PINOT GRIGIO
MERLOT
MALBEC
RED ZINFANDEL

TITO'S VODKA
KETTLE ONE VODKA
BULLEIT BOURBON
JAMESON WHISKEY
DEWAR'S 12YR AGED SCOTCH
BOMBAY SAPPHIRE GIN
TANQUERAY GIN
CASAMIGOS BLANCO TEQUILA
DON JULIO REPOSADO TEQUILA
MALIBU RUM
BACARDI LIGHT RUM
MEYERS RUM
HENNESSEY COGNAC
D'USSE VSOP COGNAC

McBride Sisters Wines

SPARKLING BRUT
ROSE
ZINFANDEL
RIESLING
MERLO
RED BLEND
CHARDONNAY
PINOT GRIS
SAUVIGNON BLANC

CROWN ROYAL PEACH WHISKEY

Beers

BOURBON COUNTY STOUT
DAISY CUTTER PALE ALE
ANTI-HERO INDIA PALE ALE
312 URBAN WHEAT ALE
DOMAINE DUPAGE FRENCH COUNTRY ALE
TOME HAZY PALE ALE
FLYWHEEL PILSNER BIER
HEINEKEN

STELLA ARTOIS
BLUE MOON
CORONA
MODELO
MILLER LITE
MGD
BUDLITE
BUDWEISER

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BEVERAGE CATERING MENU



SPECIALTY COCKTAILS

Whiskey

WHISKEY LEMONADE

WHISKEY, TRIPLE SEC, SOUR MIX,
LEMONADE, AND SPRITE

OLD FASHIONED

BOURBON, ROSEMARY MAPLE SYRUP, BITTERS

GREEN TEA

WHISKEY, MIDORI, SOUR MIX, GINGER ALE

Rum

OTB's MAI TAI

DARK RUM, COCONUT RUM, OJ, PINEAPPLE
JUICE, LIME JUICE, AND GRENADINE.

TRIPLE BERRY MOJITO

FRESH RASPBERRIES, BLUEBERRIES AND
STRAWBERRIES WITH LIME, MINT, SUGAR,
WHITE RUM AND SPARKLING WATER.

CUBA LIBRE

COLA, RUM, AND FRESH LIME JUICE.

Other Cocktails

PRETTY RED SANGRIA

SWEET RED WINE, MERLOT, GRAND
MARNIER, ORANGE JUICE AND SPARKLING
WATER.

WHITE PEACH SANGRIA

CROWN ROYAL PEACH, MOSCATO, WHITE
PEACH CRANBERRY JUICE, AND FRESH
LEMON JUICE.

SOMETHING BLUE

LIGHT RUM, WHITE WINE, LEMONADE,
WHITE CRANBERRY JUICE AND BLUE
CURACAO.

Tequila

JALAPENO INFUSED MARGARITA

TEQUILA INFUSED WITH SLICED JALAPENOS,
STRAWBERRY PUREE, COINTREAU AND LIME
JUICE

PINEAPPLE MULE

TEQUILA, PINEAPPLE PUREE, LIME JUICE,
AND GINGER BEER

RANCH ROSE'

TEQUILA. LISET ROSE, FRESH LIME JUICE
AND SPARKLING WATER.

PALOMA

TEQUILA, LIME JUICE, SIMPLE SYRUP AND
GRAPEFRUIT JUICE

Cognac

OTB PEACH LEMONADE

COGNAC, PEACH SCHNAPPS AND HOMEMADE LEMONADE

SUMMER SIDECAR

COGNAC, COINTREAU, LEMON JUICE

GRAND MARGARITA

COGNAC, GRAND MARNIER LIME JUICE

Vodka

MOSCOW MULE

VODKA, LIME JUICE & GINGER BEER

OTB MARTINI

VODKA, BLUEBERRY PUREE, LEMON JUICE AND SIMPLE
SYRUP

LEMON DROP

VODKA, GRAND MARNIER
SIMPLE SYRUP, AND LEMON JUICE

POMEGRANATE MARTINI

VODKA, POMEGRANATE LIQUEUR, AND FRESH LIME JUICE.

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