2025 A LA CARTE CATERING MENU

SMALL PANS/PLATTERS FEED 10-12 LARGE PANS FEED 20-25



SMOKED SALMON LOX PLATTER \$117/\$234

Our Small Smoked Salmon Lox Platter is the perfect addition to any event. Featuring PREMIUM SMOKED SALMON, CAPERS, RED ONION, BOILED EGGS AND CREAM CHEESE ON A BED OF FRESH BAGELS.

Breakfast Pastry Platter \$64/\$128

Indulge in our exquisite Breakfast Pastry Platter, featuring a delightful assortment of FRESHLY BAKED BAGELS, MUFFINS, AND DONUTS.

Fresh Fruit Platter (V) (GF) \$55/\$110

Indulge in our exquisite Fresh Fruit Platter, featuring a vibrant assortment of grapes, kiwi, MELONS, AND ASSORTED BERRIES.

OOP'S ALL DONUTS PLATTER \$48/\$96

INDULGE IN OUR OOPS ALL DONUTS PLATTER, FEATURING A COLORFUL ARRAY OF DELICIOUS CLASSIC AND SPECIALTY DOUGHNUTS PERFECT FOR ANY EVENT. TASTY, BEAUTIFUL, AND OH-SO INSTAGRAMMABLE!

MINI YOGURT PARFAITS \$60/\$120

Our Mini Yogurt Parfait Cups are the perfect addition to any catered event. Packed with FRESH BERRIES, AND CREAMY YOGURT TOPPED WITH SLICED ALMONDS. THEY ARE A DELICIOUS AND HEALTHY TREAT FOR ALL GUESTS.

Mini Fresh Fruit Bowls (V) (GF) \$60/\$120

OUR MINI FRESH FRUIT CUPS ARE THE PERFECT ADDITION TO ANY EVENT. FILLED WITH A COLORFUL MIX OF STRAWBERRIES, BLUEBERRIES, MELONS AND KIWI, THEY ARE SURE TO DELIGHT YOUR GUESTS.

BIG BAGEL PLATTER \$48/\$96

INTRODUCING OUR BIG BAGEL PLATTER, PERFECT FOR YOUR NEXT EVENT OR GATHERING. A DELICIOUS ASSORTMENT OF BAGELS AND TOPPINGS BEAUTIFULLY DISPLAYED FOR A MEMORABLE CATERING EXPERIENCE.

GLUTEN-FREE/DAIRY FREE PASTRY PLATTER (V) (GF) \$90/\$180

A HEALTHY ASSORTMENT OF GLUTEN-FREE, PLANT-BASED MUFFINS, DONUTS, ENGLISH MUFFINS, BAGELS, AND DAIRY FREE CREAM CHEESE.



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OTB's Shrimp & Grits \$102/\$204

Indulge in OTB's Shrimp and Grits, a delectable combination of succulent shrimp, creamy grits, and savory sauce topped with cheese, bacon and green onions. Perfect for any event.

Louisiana Breakfast Skillet (GF) \$70/\$140

Our Louisiana Breakfast Skillet is a savory and satisfying meal perfect for any morning event. Packed with potatoes, eggs, cajun shrimp, chicken, cheesy goodness and flavorful chicken sausage. It's sure to impress your guests.

CHICKEN & WAFFLES \$75/\$150

Indulge in our delectable Chicken and Waffles, complete with homemade maple butter and sweet hot sauce. Perfect for your next brunch gathering.

COUNTRY BREAKFAST LASAGNA \$68/\$134

Indulge in the ultimate comfort food with our Country Breakfast Lasagna! Packed with hearty pork or turkey sausage and bacon, fresh veggies, and layers of fluffy eggs and our savory triple cheddar cheese blend. Perfect for any catering event!

COUNTRY BREAKFAST SKILLET (GF) \$68/\$134

A HEARTY COMBINATION OF YOUR CHOICE OF PORK OR TURKEY BACON AND SAUSAGE, PAIRED WITH BABY RED POTATOES, A MEDLEY OF COLORFUL BELL PEPPERS, RED ONIONS, AND TOPPED WITH A BLEND OF TRIPLE CHEDDAR CHEESE.

BISCUITS & GRAVY \$72/\$144

Warm, freshly baked buttermilk biscuits paired with our rich, house-made chicken sausage gravy for a comforting and flavorful classic.

SOUTHERN VEGGIE SKILLET (GF) \$68/\$134

A VIBRANT MIX OF BABY RED POTATOES, FARM-FRESH EGGS, SAUTÉED SPINACH, COLORFUL BELL PEPPERS, ONIONS, ZUCCHINI, BABY BELLA MUSHROOMS, SUN-DRIED TOMATOES, AND A GENEROUS TOPPING OF TRIPLE CHEDDAR CHEESE.

Veggie Breakfast Lasagna \$68/\$134

Layers of savory goodness featuring lasagna noodles, farm-fresh eggs, sautéed spinach, colorful bell peppers, onions, zucchini, baby bella mushrooms, sun-dried tomatoes, and melted triple cheddar cheese.

Vegan Breakfast Hash (V) (GF) \$68/\$134

A HEARTY BLEND OF SEASONED POTATOES, SAUTÉED SPINACH, COLORFUL BELL PEPPERS, ONIONS, ZUCCHINI, BABY BELLA MUSHROOMS, AND SUN-DRIED TOMATOES, PERFECTLY SEASONED FOR A FLAVORFUL VEGAN START TO YOUR DAY.





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Brunch Specialties cont.



Mini Garden Quiche \$68/\$134

A SAVORY CLASSIC WITH A FLAKY, BUTTERY CRUST FILLED WITH A RICH EGG CUSTARD, FRESH SPINACH, SUN-DRIED TOMATOES, MUSHROOMS, AND TRIPLE CHEDDAR CHEESE.

Mini Smoked Salmon Quiche \$84/\$168

A SPIN ON THE TRADITIONAL BREAKFAST FAVORITE WITH A FLAKY, BUTTERY CRUST FILLED WITH A RICH EGG CUSTARD, SILKY SMOKED SALMON, DILL, AND CREAM CHEESE.

Breakfast Sandwiches

Breakfast Burritos \$60/\$120

A WARM TORTILLA FILLED WITH SCRAMBLED EGGS, CHEDDAR JACK CHEESE, SAUTÉED PEPPERS, ONIONS, AND YOUR CHOICE OF PORK BACON BABY BELLA MUSHROOMS, SERVED WITH SALSA AND SOUR CREAM.

Smoked Salmon Everything Bagels \$80/\$160

Creamy whipped cream cheese, delicate smoked salmon, crisp red onions, fresh tomatoes, and capers layered on a toasted everything bagel for the perfect balance of flavor and texture.

CHICKEN SAUSAGE, EGG WHITE AND CHEDDAR BISCUITS \$60/\$120

Fluffy buttermilk biscuits filled with savory chicken sausage, fluffy egg whites, and melted cheddar cheese for a satisfying start to your day.

STEAK, EGG, AND CHEESE BAGELS \$80/\$160

SAVORY TENDER RIBEYE STEAK, CARAMELIZED ONIONS, FLUFFY EGGS, AND MELTED AMERICAN CHEESE, ALL STACKED ON A PERFECTLY TOASTED BAGEL FOR A HEARTY AND FLAVORFUL MEAL.

Sausage, Egg, and Cheese Croissants \$54/\$108

Indulge in a buttery, flaky croissant filled with a savory pork sausage patty, fluffy eggs, and melted American cheese, creating the perfect balance of flavors for a satisfying breakfast.

Vegan Breakfast Sandwiches (V) (GF) \$80/\$160

A DELICIOUS PLANT-BASED BREAKFAST PATTY, FLUFFY SCRAMBLED EGG SUBSTITUTE, AND MELTED VEGAN AMERICAN "CHEESE" SLICES, ALL STACKED ON A PERFECTLY TOASTED ENGLISH MUFFIN FOR A SATISFYING START TO YOUR DAY.



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Sweet Beginnings



Fluffy, golden-brown buttermilk pancakes served with rich maple butter and a side of syrup for the perfect touch of sweetness.

CLASSIC FRENCH TOAST \$48/\$96

THICK SLICES OF SWEET SOUTHERN-BATTERED TEXAS TOAST, COOKED TO GOLDEN PERFECTION, SERVED WITH RICH MAPLE BUTTER AND SYRUP FOR A DELIGHTFUL BREAKFAST TREAT.

STRAWBERRY FRENCH TOAST \$60/\$120

THICK SLICES OF TEXAS TOAST COATED IN A SWEET STRAWBERRY BATTER, COOKED TO PERFECTION, AND SERVED WITH RICH MAPLE BUTTER AND HOUSE-MADE STRAWBERRY SYRUP FOR A BURST OF FRUITY FLAVOR.

CARAMEL PECAN FRENCH TOAST \$60/\$120

THICK SLICES OF TEXAS TOAST DIPPED IN A SWEET CARAMEL BATTER, TOPPED WITH CANDIED PECANS, RICH MAPLE BUTTER, AND DRIZZLED WITH LUSCIOUS CARAMEL SYRUP FOR AN INDULGENT BREAKFAST EXPERIENCE.

LEMON CREAM FRENCH TOAST \$60/\$120

THICK SLICES OF TEXAS TOAST INFUSED WITH ZESTY LEMON BATTER, COOKED TO GOLDEN PERFECTION, AND TOPPED WITH A LUSCIOUS CREAM CHEESE DRIZZLE FOR A BRIGHT AND CREAMY TWIST ON A BREAKFAST FAVORITE.

BUTTERMILK WAFFLES \$48/\$96

BUTTERMILK WAFFLES SERVED WITH MAPLE BUTTER AND SYRUP.

STRAWBERRY WAFFLES \$60/\$120

STRAWBERRY WAFFLES TOPPED WITH FRESH STRAWBERRIES, MAPLE BUTTER, AND STRAWBERRY SYRUP.

CARAMEL PECAN WAFFLES \$60/\$120

GOLDEN, CRISPY WAFFLES TOPPED WITH CRUNCHY CANDIED PECANS AND DRIZZLED WITH RICH CARAMEL SYRUP, CREATING A SWEET AND NUTTY BREAKFAST INDULGENCE.

RED VELVET WAFFLES \$60/\$120

DECADENT RED VELVET WAFFLES TOPPED WITH A LUSCIOUS CREAM CHEESE DRIZZLE, CRUNCHY CANDIED WALNUTS, AND A DOLLOP OF RICH MAPLE BUTTER FOR A LUXURIOUS AND INDULGENT BREAKFAST TREAT.

CLASSIC GLUTEN FREE/VEGAN WAFFLES (V) (GF) \$60/\$120

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



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SCRAMBLED EGGS (GF) \$45/\$90

Fluffy, perfectly seasoned scrambled eggs cooked to golden perfection, offering a simple yet satisfying breakfast classic.

SCRAMBLED EGGS WITH CHEESE (GF) \$55/\$110

FLUFFY SCRAMBLED EGGS BLENDED WITH YOUR CHOICE OF CHEESE: AMERICAN, CHEDDAR, MOZZARELLA, OR TRIPLE CHEDDAR, FOR A CREAMY AND FLAVORFUL BREAKFAST FAVORITE.

CREAMY GRITS \$45/\$90

RICH, VELVETY GRITS COOKED TO PERFECTION WITH A SMOOTH, CREAMY TEXTURE, MAKING FOR A COMFORTING AND SATISFYING SOUTHERN CLASSIC.

Breakfast Potatoes (V) (GF) \$45/\$90

CRISPY, SMALL-DICED BABY RED POTATOES, PERFECTLY SEASONED AND TOSSED WITH A VIBRANT MIX OF QUAD-COLOR PEPPERS AND RED ONIONS, CREATING A FLAVORFUL AND HEARTY SIDE DISH.

SWEET POTATO HASH BROWNS (V) (GF) \$45/\$90

GOLDEN AND CRISPY SHREDDED SWEET POTATOES, LIGHTLY SEASONED AND COOKED TO PERFECTION, OFFERING A SWEET AND SAVORY TWIST ON A BREAKFAST CLASSIC.

SHREDDED HASHBROWNS (V) (GF)\$45/\$90

GOLDEN AND CRISPY SHREDDED POTATOES, LIGHTLY SEASONED AND PAN-FRIED TO PERFECTION, DELIVERING A CLASSIC AND SATISFYING BREAKFAST SIDE.

CHEESY SHREDDED HASHBROWNS (GF) \$55/\$110

GOLDEN, CRISPY SHREDDED HASH BROWNS TOPPED WITH MELTED TRIPLE CHEDDAR CHEESE, COMBINING A CRUNCHY TEXTURE WITH GOOEY, CHEESY GOODNESS FOR A FLAVORFUL BREAKFAST SIDE.

PORK BACON (GF) \$55/\$110

TURKEY BACON (GF) \$55/\$110

BREAKFAST HAM (GF) \$55/\$110

PORK SAUSAGE PATTIES (GF) \$55/\$110

TURKEY SAUSAGE PATTIES (GF) \$55/\$110

CHICKEN SAUSAGE PATTIES (GF) \$55/\$110

VEGAN SAUSAGE PATTIES (V) \$55/\$110



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MINI SMOKED SALMON SANDWICHES \$87/\$174

DELICATE SMOKED SALMON PAIRED WITH HERB-INFUSED CREAM CHEESE, CRISP CUCUMBERS, RIPE TOMATOES, FRESH BABY GREENS, AND THINLY SLICED RED ONIONS, ALL NESTLED ON A SOFT MINI BRIOCHE BUN FOR A PERFECT BITE-SIZED

JERK SALMON CAESAR WRAPS \$78/\$156

CARIBBEAN-SPICED SALMON PAIRED WITH CRISP ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, AND CREAMY CAESAR DRESSING, ALL WRAPPED IN A FRESH SPINACH TORTILLA FOR A BOLD AND FLAVORFUL TWIST ON A CLASSIC.

JERK CHICKEN CAESAR WRAPS \$62/\$124

TENDER CHUNKS OF CARIBBEAN-SPICED CHICKEN, CRISP ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, AND CREAMY CAESAR DRESSING, ALL WRAPPED IN A FRESH SPINACH TORTILLA FOR A FLAVORFUL AND SATISFYING MEAL.

BUFFALO CHICKEN WRAPS \$62/\$124

SPICY BUFFALO-SEASONED CHICKEN BREAST PAIRED WITH CRISP ROMAINE LETTUCE, MELTED MOZZARELLA CHEESE, AND TANGY BLUE CHEESE DRESSING, ALL WRAPPED IN A FLAVORFUL GARLIC HERB TORTILLA FOR A BOLD AND ZESTY BITE.

CAJUN VEGAN WRAPS (V) \$62/\$124

A VIBRANT MIX OF CAJUN-SEASONED QUAD-COLOR PEPPERS, SUN-DRIED TOMATOES, CARROTS, ZUCCHINI, SQUASH, AND FRESH SPINACH, PAIRED WITH CREAMY ROASTED RED PEPPER HUMMUS, ALL WRAPPED IN A FLAVORFUL SUN-DRIED TOMATO TORTILLA FOR A BOLD AND SATISFYING VEGAN OPTION.

SOUTHWEST VEGAN WRAPS (V) \$62/\$124

A HEARTY BLEND OF SMOKY BLACK BEANS, ROASTED SWEET POTATOES, CREAMY GUACAMOLE, FRESH TOMATOES, AND CRISP RED ONIONS, ALL WRAPPED IN A ZESTY JALAPEÑO CILANTRO TORTILLA FOR A FLAVORFUL AND SATISFYING VEGAN MEAL.

TURKEY WRAPS \$72/\$144

TENDER SLICED TURKEY PAIRED WITH FRESH BABY GREENS, JUICY TOMATOES, AND SHARP CHEDDAR CHEESE, DRIZZLED WITH CREAMY RANCH DRESSING, ALL WRAPPED IN A WHOLESOME MULTIGRAIN TORTILLA FOR A BALANCED AND SATISFYING MEAL.

Double Turkey Club Sandwiches \$77/\$154

LAYERS OF SLICED TURKEY AND CRISPY TURKEY BACON, PAIRED WITH FRESH BABY GREENS, JUICY TOMATOES, AND DRIZZLED WITH OTB'S SIGNATURE SPECIAL SAUCE, ALL STACKED BETWEEN FRESHLY BAKED, BUTTERY CROISSANTS FOR A DELICIOUSLY SATISFYING SANDWICH.

Muffaletta Sandwiches \$77/\$154

A BITE-SIZED TWIST ON THE NEW ORLEANS CLASSIC, FEATURING ZESTY OLIVE SALAD, CREAMY PROVOLONE CHEESE, AND A SELECTION OF FLAVORFUL ITALIAN COLD CUTS, ALL SERVED ON A FRESH MINI FRENCH ROLL.





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LARGE PANS FEED 20-25



CRANBERRY PECAN CHICKEN SALAD SANDWICHES \$68/\$134

Delicious cranberry pecan chicken salad paired with fresh spring mix greens, all served on soft, buttery mini brioche buns for a perfect blend of sweet and savory flavors.

CLASSIC TOMATO BRUSCHETTA (V) \$60/\$120

A FRESH BLEND OF DICED TOMATOES, GARLIC, BASIL, AND OLIVE OIL, SERVED WITH CRISPY TOASTED BAGUETTE SLICES ON THE SIDE, PERFECT FOR BUILDING YOUR OWN FLAVORFUL ITALIAN BITES.

DIPS & VEGGIES PLATTER (V) (GF) \$68/\$134

A COLORFUL ASSORTMENT OF FRESH-CUT VEGETABLES SERVED WITH A TRIO OF FLAVORFUL DIPS: ROASTED RED PEPPER HUMMUS, DAIRY-FREE RANCH, AND GREEN GODDESS DIP, PERFECT FOR A HEALTHY AND DELICIOUS SNACK OR APPETIZER.

OTB's Awesome Cheese Platter \$68/\$134

An elegant selection of fresh brie, sharp cheddar, colby jack, pepper jack, white cranberry cheddar, and gouda, complemented by a medley of fresh fruit, flavorful preserves, and an assortment of crackers for the ultimate cheese lover's delight.

FRESH FRUIT PLATTER (V) (GF) \$55/\$110

A VIBRANT AND COLORFUL ASSORTMENT OF FRESH, SEASONAL FRUITS, BEAUTIFULLY ARRANGED FOR A REFRESHING AND HEALTHY TREAT.

OTB's Charcuterie Platter \$88/\$176

A BEAUTIFULLY CURATED ASSORTMENT FEATURING FRESH FRUITS, CRUNCHY NUTS, CRISP VEGETABLES, PREMIUM MEATS, A SELECTION OF CHEESES, FLAVORFUL CRACKERS, AND DELECTABLE DIPS, PERFECT FOR ANY GATHERING OR OCCASION.

MINI CHARCUTERIE CUPS \$72/\$144

A DELIGHTFUL INDIVIDUAL SERVING OF CHARCUTERIE FEATURING A CURATED MIX OF FRESH FRUITS, CRUNCHY NUTS, CRISP VEGETABLES, PREMIUM MEATS, CHEESES, AND CRACKERS, ELEGANTLY PRESENTED IN A MINI WINE GLASS FOR A PERFECT BITE-SIZED TREAT.

SHRIMP COCKTAIL PLATTER (GF) \$93/\$186

A GENEROUS SERVING OF SUCCULENT, CHILLED SHRIMP ARRANGED BEAUTIFULLY AND SERVED WITH ZESTY COCKTAIL SAUCE AND FRESH LEMON WEDGES, PERFECT FOR AN ELEGANT APPETIZER OR SEAFOOD LOVER'S DELIGHT.

DEVILED EGG TRAY (GF) \$30

A CLASSIC ASSORTMENT OF CREAMY, PERFECTLY SEASONED DEVILED EGGS, GARNISHED WITH A TOUCH OF PAPRIKA AND FRESH HERBS, IDEAL FOR ANY GATHERING OR OCCASION.

OUTSIDE THE BOX CATERING AND EVENTS INC.

2025 A LA CARTE CATERING MENU

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CAESAR SALAD \$45/\$90

Crisp romaine lettuce tossed with crunchy croutons, shaved Parmesan cheese, and creamy Caesar dressing for a timeless and flavorful classic.

Cranberry & Apple Pecan Salad (GF) \$45/\$90

A FRESH MIX OF BABY GREENS TOPPED WITH CRISP APPLES, SWEET CANDIED PECANS, TANGY CRANBERRIES, AND CREAMY FETA CHEESE, DRIZZLED WITH A FLAVORFUL RASPBERRY VINAIGRETTE FOR A PERFECT BALANCE OF SWEET AND SAVORY.

GARDEN SALAD (GF) \$45/\$90

A VIBRANT MIX OF FRESH GREENS, DICED CUCUMBERS, JUICY CHERRY TOMATOES, SHREDDED CARROTS, RED ONIONS, AND MILD CHEDDAR CHEESE, SERVED WITH YOUR CHOICE OF DRESSING: BLUE CHEESE, RANCH, FRENCH, ITALIAN, OR BALSAMIC VINAIGRETTE, FOR A REFRESHING AND CUSTOMIZABLE CLASSIC.

SWEET MANDARIN SALAD (GF) \$45/\$90

A REFRESHING MIX OF BABY GREENS, JUICY MANDARIN ORANGES, PLUMP BLUEBERRIES, THINLY SLICED RED ONIONS, CRUNCHY SLICED ALMONDS, AND SHAVED PARMESAN CHEESE, PAIRED WITH CHICK-FIL-A'S ZESTY APPLE VINAIGRETTE DRESSING FOR A PERFECT BALANCE OF SWEET AND TANGY FLAVORS.

STRAWBERRY WALNUT SALAD (GF) \$45/\$90

A DELIGHTFUL BLEND OF BABY GREENS, FRESH SLICED STRAWBERRIES, CREAMY FETA CHEESE, AND SWEET GLAZED WALNUTS, DRIZZLED WITH A TANGY RASPBERRY VINAIGRETTE FOR A PERFECT COMBINATION OF FLAVORS AND TEXTURES.

ZESTY SPINACH SALAD (GF) \$45/\$90

A VIBRANT MIX OF FRESH SPINACH LEAVES, QUAD-COLOR PEPPERS, SLICED GREEN ONIONS, JUICY CHERRY TOMATOES, SHAVED PARMESAN CHEESE, AND CRUNCHY SLICED ALMONDS, ALL TOSSED IN OLIVE GARDEN'S SIGNATURE ITALIAN DRESSING FOR A ZESTY AND REFRESHING SALAD.

ITALIAN PASTA SALAD \$45/\$90

A VIBRANT MIX OF TRI-COLOR ROTINI PASTA, DICED HARD SALAMI, BLACK OLIVES, CHERRY TOMATOES, RED ONIONS, MOZZARELLA PEARLS, PARMESAN CHEESE, AND BELL PEPPERS, ALL TOSSED IN A FLAVORFUL ITALIAN DRESSING FOR A REFRESHING AND ZESTY DISH.

POTATO SALAD \$45/\$90

CREAMY, FLAVORFUL POTATO SALAD MADE WITH TENDER DICED POTATOES, MIXED WITH CRUNCHY CELERY, TANGY PICKLES, HARD-BOILED EGGS, AND A SAVORY MAYO-BASED DRESSING, SEASONED TO PERFECTION FOR A TIMELESS SIDE DISH.

Outside the Box Catering and Events Inc.

1055

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Vegan Buffalo Meatballs \$77/\$154

SAVORY VEGAN MEATBALLS COATED IN A BOLD, DAIRY-FREE BUFFALO SAUCE, SERVED WITH CRISP CELERY STICKS AND A CREAMY DAIRY-FREE BLUE CHEESE DIP FOR A PERFECT PLANT-BASED TWIST ON A CLASSIC FAVORITE.

Italian Chicken Sausage Meatballs (GF) \$68/\$134

FLAVORFUL ITALIAN CHICKEN SAUSAGE MEATBALLS, DRIZZLED WITH RICH MARINARA SAUCE AND TOPPED WITH SHAVED PARMESAN CHEESE, CREATING A DELICIOUS AND HEARTY DISH.

Honey BBQ Turkey Meatballs (GF) \$68/\$134

TENDER BBQ TURKEY MEATBALLS COATED IN A SWEET AND TANGY HONEY BBQ SAUCE, DELIVERING A FLAVORFUL AND SATISFYING BITE PERFECT FOR ANY OCCASION.

LOUISIANA FRIED SHRIMP \$80/\$160

CRISPY, GOLDEN SHRIMP PERFECTLY SEASONED WITH BOLD CAJUN SPICES, SERVED WITH A ZESTY LOUISIANA REMOULADE SAUCE FOR A TRUE TASTE OF SOUTHERN COMFORT.

CHICKEN SAUSAGE FLATBREAD \$68/\$134

Warm, toasted flatbread layered with rich marinara sauce, flavorful Italian chicken sausage, fresh spinach, juicy tomatoes, and topped with melted mozzarella and Parmesan cheese for a deliciously satisfying meal.

VEGGIE FLATBREAD \$68/\$134

Warm Toasted Flatbread Topped With Marinara Sauce, Spinach, Baby Bella Mushrooms, Tomatoes, Parmesan, And Melted Mozzarella Cheese.

GREEK VEGAN FLATBREAD (V) \$68/\$134

Warm, toasted flatbread topped with creamy garlic hummus, briny olives, crisp cucumbers, juicy tomatoes, crunchy bell peppers, and tangy red onions, all sprinkled with dairy-free feta and mozzarella cheese for a flavorful Mediterranean-inspired dish.

Build Your Own Mini Tacos \$80/\$160

CREATE YOUR PERFECT BITE WITH MINI TACOS, FEATURING YOUR CHOICE OF SEASONED SHREDDED CHICKEN, FLAVORFUL GROUND BEEF, OR SAVORY MUSHROOMS (VEGETARIAN). PAIR WITH A VARIETY OF FRESH TOPPINGS FOR A FUN AND CUSTOMIZABLE MEAL.

MINI CRAB CAKES \$94/\$188

Jumbo Lump crab cakes, perfectly seasoned and pan-seared to golden perfection, served with OTB's signature special sauce for a flavorful finish.

MAC & CHEESE BITES \$68/\$134

Crispy, golden-brown bites of creamy mac & cheese, lightly fried to perfection, for a deliciously

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Large Pans Feed 20-25



PARMESAN FRIED ZUCCHINI (V) (GF) \$68/\$134

ZUCCHINI SLICES PERFECTLY SEASONED WITH OUR ITALIAN BLEND, COATED IN GLUTEN-FREE BREADCRUMBS, FRIED TO CRISP PERFECTION, AND FINISHED WITH A DUSTING OF DAIRY-FREE PARMESAN CHEESE. SERVED WITH A SIDE OF MARINARA SAUCE FOR DIPPING.

FRIED GREEN TOMATOES \$68/\$134

CRISPY CAJUN-BATTERED GREEN TOMATO SLICES, FRIED TO GOLDEN PERFECTION AND SERVED OVER A BED OF FRESH BABY GREENS, PAIRED WITH OTB'S SIGNATURE SPECIAL SAUCE FOR THE PERFECT SOUTHERN-INSPIRED BITE.

Double Loaded Potato Bites (GF) \$68/\$134

Crispy baby red potato skins stuffed with creamy smashed potatoes, topped with melted cheddar cheese, your choice of pork or turkey bacon, and a sprinkle of fresh green onions for the ultimate bite-sized indulgence.

CHICKEN STUFFED PEPPERS (GF) \$68/\$134

Freshly split bell peppers generously filled with a flavorful mix of spinach, tender chicken, and our creamy Italian cheese blend, baked to perfection for a wholesome and satisfying dish.

SOUTHERN VEGAN STUFFED PEPPERS (V) (GF) \$68/\$134

Split bell peppers generously filled with Grandma's flavorful greens and hearty red beans & rice, topped with a melted blend of dairy-free mild cheddar and mozzarella cheese for a comforting Southern-inspired dish.

BBQ Turkey Burger Sliders \$68/\$134

Mini turkey burgers topped with melted mild cheddar cheese, crispy onion strings, and drizzled with sweet honey BBQ sauce, all served on a soft brioche bun for the perfect bite-sized delight.

CLASSIC CHEESEBURGER SLIDERS \$68/\$134

MINI BEEF BURGERS TOPPED WITH MELTED AMERICAN CHEESE, CRISP LETTUCE, JUICY TOMATOES, CRUNCHY PICKLES, AND SLICED ONIONS, FINISHED WITH KETCHUP AND MUSTARD, ALL SERVED ON A SOFT BRIOCHE BUN FOR A TIMELESS FLAVOR.

Pulled Pork Sliders \$68/\$134

SLOW-COOKED JACK DANIEL'S HONEY BBQ PULLED PORK, TOPPED WITH OUR HOUSE-MADE SWEET SLAW, ALL SERVED ON A SOFT, GOLDEN BRIOCHE BUN FOR A PERFECT BALANCE OF SMOKY, SWEET, AND SAVORY FLAVORS.

Italian Chicken Burger Sliders \$68/\$134

SAVORY ITALIAN CHICKEN SAUSAGE PATTIES TOPPED WITH MELTED MOZZARELLA CHEESE, RICH MARINARA SAUCE, AND FRESH SPINACH, ALL SERVED ON A SOFT BRIOCHE BUN FOR AN IRRESISTIBLE ITALIAN-INSPIRED SLIDER.

RIBEYE STEAK SLIDERS \$78/\$156

Tender slices of ribeye steak topped with melted provolone cheese, sautéed green peppers, and caramelized onions, all served on a soft mini brioche bun for a savory and satisfying bite.

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LARGE PANS FEED 20-25



Cajun Salmon Sliders \$79/\$158

Flavorful baked Cajun salmon paired with fresh baby greens and OTB's signature special sauce, served on a soft, golden brioche bun for a spicy and satisfying bite.

PARTY WINGS (GF) \$67/\$134

Choose from Buffalo, BBQ, Jerk, Kickin' Bourbon, or Garlic Parmesan flavors. Served with your choice of ranch or blue cheese dressing and crisp celery sticks for the perfect party platter.

BONELESS CHICKEN STRIPS \$67/\$134

Tender Boneless Chicken Strips coated in Your Choice of Buffalo, BBQ, Jerk, Kickin' Bourbon, or Garlic Parmesan flavors. Served with ranch or blue cheese dressing and crisp celery sticks for a flavorful and satisfying meal.

Buffalo Chicken Dip (GF) \$67/\$134

Warm, creamy buffalo chicken dip loaded with shredded chicken, zesty buffalo sauce, and a blend of cheeses. Served with crispy tortilla chips for the ultimate crowd-pleasing appetizer.

Vegan Cauliflower Nuggets (V) (GF) \$77/\$154

GLUTEN-FREE BATTERED AND DEEP-FRIED CAULIFLOWER FLORETS TOSSED IN DAIRY FREE BUFFALO OR BBQ SAUCE SERVED WITH CELERY STICKS AND DAIRY FREE BLUE CHEESE OR RANCH.

SPINACH & ARTICHOKE DIP (GF) \$67/\$134

A WARM AND CREAMY BLEND OF SPINACH AND ARTICHOKES, PERFECTLY SEASONED AND SERVED WITH CRISP TORTILLA CHIPS FOR A GLUTEN-FREE DELIGHT.

MINI CATFISH PO BOY'S \$67/\$134

CRISPY LOUISIANA FRIED CATFISH TOPPED WITH PICKLES, JUICY TOMATOES, SWEET SLAW, AND OTB'S SIGNATURE SPECIAL SAUCE, ALL NESTLED IN A SOFT MINI ITALIAN ROLL FOR A BITE-SIZED TASTE OF THE SOUTH.

CRAB CAKE SLIDERS \$88/\$156

Jumbo Lump crab cakes topped with OTB's signature special sauce and fresh baby greens, served on a soft, golden brioche bun for a luxurious, bite-sized indulgence.

VEGAN "STEAK" SLIDERS (V) \$72/\$144

Sautéed spinach, grilled portobello mushrooms, and caramelized onions topped with a creamy dairy-free basil aioli, all served on a hearty sprouted multigrain slider bun for a delicious plant-based twist.

JACKFRUIT SLIDERS (V) \$72/\$144

Perfectly seasoned jackfruit smothered in rich vegan BBQ sauce, topped with vegan sweet slaw, and served on a hearty sprouted multigrain slider bun for a flavorful plant-based delight.



2025 A LA CARTE CATERING MENU

SMALL PANS/PLATTERS FEED 10-12 LARGE PANS FEED 20-25



CAJUN BUTTER BAKED CHICKEN (GF) \$64/\$128

JUICY CHICKEN MARINATED IN A RICH BLEND OF CAJUN SPICES, BUTTERED TO PERFECTION, AND BAKED UNTIL TENDER FOR A FLAVORFUL AND SATISFYING DISH.

JERK CHICKEN (GF) \$64/\$128

CHICKEN DRY-RUBBED AND MARINATED IN AUTHENTIC JAMAICAN SPICES, THEN DRIZZLED WITH FLAVORFUL JERK BBQ SAUCE FOR A BOLD AND SPICY CARIBBEAN-INSPIRED DISH.

GARLIC & HERB BUTTER BAKED CHICKEN (GF) \$64/\$128

TENDER CHICKEN BAKED TO PERFECTION IN A RICH GARLIC AND HERB BUTTER SAUCE, INFUSED WITH FRESH ROSEMARY, THYME, AND PARSLEY FOR A FLAVORFUL AND AROMATIC DISH.

HONEY BBQ BAKED BBQ CHICKEN (GF) \$64/\$128

JUICY CHICKEN SEASONED WITH BBQ SPICES AND BAKED TO PERFECTION, THEN SMOTHERED IN A RICH, SWEET HONEY BBQ SAUCE FOR A FLAVORFUL AND SATISFYING DISH.

STUFFED CHICKEN (GF) \$74/\$148

BUTTERFLIED CHICKEN BREAST FILLED WITH A RICH AND CREAMY SPINACH MIXTURE, BLENDED WITH SAVORY ITALIAN CHEESES, AND BAKED TO PERFECTION FOR A DELICIOUSLY SATISFYING DISH.

Oven Roasted Chicken Breast (GF) \$74/\$148

HERB-SEASONED AND MARINATED OVEN-ROASTED CHICKEN BREAST, SERVED OVER A FLAVORFUL BED OF SAUTÉED SPINACH AND MUSHROOMS FOR A WHOLESOME AND SATISFYING DISH.

BUTTERMILK FRIED CHICKEN WINGS \$64/\$128

CRISPY, GOLDEN-BROWN CHICKEN WINGS MARINATED IN RICH BUTTERMILK AND SEASONED WITH A BLEND OF SPICES, THEN FRIED TO PERFECTION FOR A FLAVORFUL AND SATISFYING CRUNCH IN EVERY BITE.

CHICKEN PARMESAN \$74/\$148

Crispy Italian-breaded chicken breast topped with melted Italian cheeses and smothered in rich marinara sauce for a classic and comforting Italian dish.

EGGPLANT PARMESAN (V) (GF) \$74/\$148

Crispy gluten-free breaded eggplant slices topped with melted vegan Italian cheeses and drizzled with rich marinara sauce for a delightful plant-based twist on a classic dish.

LEMON PEPPER TILAPIA (GF) \$74/\$148

TENDER BAKED TILAPIA FILLETS SEASONED WITH ZESTY LEMON PEPPER AND SERVED IN A RICH HERB GARLIC CREAM SAUCE FOR A FLAVORFUL AND ELEGANT DISH.

2025 A LA CARTE CATERING MEI

SMALL PANS/PLATTERS FEED 10-12 Large Pans Feed 20-25

Trees 2 of 2

JERK BAKED SALMON (GF) \$90/\$180

SALMON FILLETS SEASONED WITH BOLD JERK SPICES, BAKED TO PERFECTION, AND DRIZZLED WITH A FLAVORFUL JERK SAUCE FOR A DELICIOUS CARIBBEAN-INSPIRED DISH.

HONEY BBQ BAKED SALMON (GF) \$90/\$180

Salmon fillets baked to perfection and glazed with a sweet and smoky honey BBQ sauce for a flavorful and SATISFYING DISH.

BLACKENED CATFISH (GF) \$90/\$180

Fresh catfish fillets coated in a bold blend of Cajun spices, pan-seared to a crisp perfection for a FLAVORFUL AND SMOKY FINISH.

CAJUN FRIED CATFISH \$90/\$180

CRISPY CATFISH FILLETS SEASONED WITH BOLD CAJUN SPICES, PERFECTLY BATTERED, AND FRIED TO GOLDEN PERFECTION. SERVED WITH A SIDE OF LOUISIANA HOT SAUCE FOR AN AUTHENTIC SOUTHERN KICK.

KICKIN' BOURBON PORK CHOPS \$80/\$160

JUICY CENTER-CUT PORK CHOPS MARINATED IN A BOLD BOURBON GLAZE AND EXPERTLY GRILLED TO PERFECTION, DELIVERING A RICH, SMOKY FLAVOR WITH A TOUCH OF SWEETNESS IN EVERY BITE.

BEEF SHORT RIBS (GF) \$108/\$280

TENDER BEEF SHORT RIBS MARINATED AND SLOW-BAKED WITH A FLAVORFUL BLEND OF CELERY, CARROTS, AND ONIONS, CREATING A RICH AND HEARTY DISH.

HONEY BBQ BEEF SHORT RIBS (GF) \$140/\$280

TENDER BEEF SHORT RIBS MARINATED AND SLOW-BAKED WITH A FLAVORFUL BLEND OF CELERY, CARROTS, AND ONIONS, CREATING A RICH AND HEARTY DISH.

HONEY BBQ PORK RIBS (GF) \$110/\$220

Tender, slow-cooked rib tips glazed with a sweet and smoky honey BBQ sauce, grilled to caramelized PERFECTION FOR A FLAVORFUL, BITE-SIZED DELIGHT.

GARLIC & ROSEMARY LAMB CHOPS (GF) \$149/\$298

TENDER PETITE LAMB CHOPS SEASONED WITH FRESH GARLIC AND ROSEMARY, PAN-SEARED TO A GOLDEN CRISP PERFECTION FOR A FLAVORFUL AND AROMATIC DINING EXPERIENCE.

Peppercorn Ribeye Steak (GF) \$162/\$324

JUICY RIBEYE STEAK CRUSTED WITH CRACKED BLACK PEPPERCORNS AND SEARED TO PERFECTION, DELIVERING BOLD FLAVOR WITH EVERY TENDER AND SAVORY BITE.



2025 A LA CARTE CATERING MENU

SMALL PANS/PLATTERS FEED 10-12 LARGE PANS FEED 20-25





Three Meat Lasagna \$75/\$150

Layers of crumbled Italian chicken sausage, seasoned ground beef, and ground turkey, combined with marinara sauce and our rich four-cheese blend. Baked to and served with warm garlic breadsticks.

Four Cheese Vegetarian Lasagna \$75/\$150

A medley of baby bella mushrooms, quad-color peppers, zucchini, squash, red onions, and spinach layered with marinara sauce and our creamy four-cheese blend. Baked and served with warm garlic breadsticks.

EGGPLANT LASAGNA (V) (GF) \$80/\$160

THINLY SLICED LAYERS OF TENDER EGGPLANT PAIRED WITH A MEDLEY OF FRESH VEGETABLES, INCLUDING ZUCCHINI, SPINACH, BELL PEPPERS, AND MUSHROOMS. LAYERED WITH MARINARA SAUCE AND MELTED VEGAN CHEESE, THEN BAKED TO PERFECTION FOR A DELICIOUS AND SATISFYING PLANT-BASED DISH.

OTB's CHICKEN ALFREDO \$69/\$138

FETTUCCINE PASTA TOSSED WITH TENDER SPINACH AND JUICY GRILLED CHICKEN BREAST IN A RICH, CREAMY ALFREDO SAUCE. SERVED WITH WARM GARLIC BREADSTICKS FOR A COMFORTING AND SATISFYING MEAL.

JERK CHICKEN AND SHRIMP ALFREDO \$80/\$160

FARFALLE PASTA TOSSED WITH TENDER JERK-SEASONED CHICKEN AND SUCCULENT SHRIMP IN A CREAMY, SPICY JERK ALFREDO SAUCE. SERVED WITH WARM GARLIC BREADSTICKS FOR A FLAVORFUL AND SATISFYING MEAL.

Gluten-Free Vegan Spinach & Mushroom Alfredo (V) (GF) \$80/\$160

GLUTEN FREE FETTUCCINE PASTA, SAUTEED SPINACH, AND BABY BELLA MUSHROOMS SMOTHERED IN OUR HOUSE-MADE DAIRY-FREE PARMESAN ALFREDO SAUCE.

Otb's Original Cajun Pasta \$85/\$170

A BOLD AND FLAVORFUL COMBINATION OF CHICKEN BREAST, CHICKEN ANDOUILLE SAUSAGE, SHRIMP, QUAD-COLOR PEPPERS, SPINACH, AND PENNE PASTA, ALL TOSSED IN A SPICY CAJUN SAUCE. SERVED WITH WARM GARLIC BREADSTICKS FOR A HEARTY AND SATISFYING MEAL.

OTB's Cajun Veggie Pasta \$69/\$138

A VIBRANT MIX OF BABY BELLA MUSHROOMS, SUNDRIED TOMATOES, GREEN ONIONS, QUAD-COLORED PEPPERS, AND SPINACH TOSSED WITH PENNE PASTA IN A CREAMY CAJUN SAUCE. SERVED WITH WARM GARLIC BREADSTICKS FOR A FLAVORFUL AND SATISFYING VEGETARIAN DISH.



2025 A LA CARTE CATERING MENU

Small Pans/Platters Feed 10-12 Large Pans Feed 20-25

Vegan Entrees

GRILLED PORTOBELLO MUSHROOMS (V) (GF) \$60/\$120

THICK AND MEATY PORTOBELLO MUSHROOMS MARINATED IN A BLEND OF HERBS AND SPICES, THEN PERFECTLY GRILLED TO ENHANCE THEIR NATURAL, SMOKY FLAVOR. A DELICIOUS PLANT-BASED OPTION FULL OF SAVORY GOODNESS.

ZUCCHINI STEAKS (V) (GF) \$60/\$120

THICK SLICES OF ZUCCHINI, PERFECTLY SEASONED AND GRILLED TO TENDER PERFECTION, OFFERING A FLAVORFUL AND SATISFYING VEGAN OPTION THAT'S SURE TO DELIGHT.

Vegan Meatloaf and Gravy (V) (GF) \$75/\$150

Mini homemade vegan meatloaves crafted with hearty plant-based ingredients, topped with sautéed green peppers, onions, and a rich, savory gravy for a comforting and satisfying dish.

Sides

Gluten-Free Vegan Baked Mac & Cheese (V) (GF) \$82/\$164

Creamy, dairy-free cheese sauce smothered over gluten-free pasta, baked to golden perfection. A rich and satisfying plant-based twist on a classic comfort dish.

VEGAN MASHED POTATOES (V) (GF) \$48/\$96

CREAMY AND SMOOTH MASHED POTATOES MADE WITH PLANT-BASED BUTTER AND DAIRY-FREE MILK, PERFECTLY SEASONED WITH GARLIC AND FRESH HERBS FOR A DELICIOUS AND COMFORTING VEGAN SIDE DISH.

GLUTEN-FREE VEGAN FETTUCCINE ALFREDO (V) (GF) \$70/\$140

GLUTEN-FREE FETTUCCINE PASTA TOSSED IN A LUSCIOUS AND CREAMY DAIRY-FREE ALFREDO SAUCE MADE WITH PLANT-BASED INGREDIENTS. A COMFORTING AND SATISFYING TWIST ON THE CLASSIC ITALIAN FAVORITE.

Vegan Smashed Sweet Potatoes (V) (GF) \$55/\$110

CREAMY AND NATURALLY SWEET, THESE SMASHED SWEET POTATOES ARE BLENDED WITH DAIRY-FREE BUTTER AND A HINT OF CINNAMON AND NUTMEG, CREATING A WARM AND COMFORTING VEGAN SIDE DISH.

Vegan Collard Greens (V) (GF) \$60/\$120

TENDER COLLARD GREENS SLOW-COOKED WITH ONIONS, GARLIC, AND A FLAVORFUL BLEND OF SPICES, SIMMERED TO PERFECTION WITHOUT ANY ANIMAL PRODUCTS FOR A HEARTY, SAVORY VEGAN SIDE DISH.

OLD SCHOOL SPAGHETTI \$48/\$96

CLASSIC SPAGHETTI PASTA TOSSED IN A RICH AND SAVORY HOMEMADE MARINARA SAUCE, BELL PEPPERS AND ONION SLOW-SIMMERED WITH GARLIC AND ITALIAN HERBS. A TIMELESS COMFORT DISH THAT NEVER GOES OUT OF STYLE.

OLD SCHOOL SPAGHETTI WITH GROUND TURKEY \$60/\$120

CLASSIC SPAGHETTI PASTA TOSSED IN A RICH AND SAVORY HOMEMADE MARINARA SAUCE WITH BELL PEPPERS, ONIONS, AND GARLIC, SLOW-SIMMERED WITH SEASONED GROUND TURKEY AND ITALIAN HERBS. A TIMELESS COMFORT DISH FULL OF

OUTSIDE THE BOX CATERING AND EVENTS INC.

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2025 A LA CARTE CATERING MENU

SMALL PANS/PLATTERS FEED 10-12 LARGE PANS FEED 20-25



MEKA'S MAC & CHEESE \$72/\$144

CREAMY, CHEESY, AND IRRESISTIBLY RICH, MEKA'S MAC AND CHEESE IS MADE WITH A SPECIAL BLEND OF CHEESES AND PERFECTLY COOKED PASTA, BAKED TO GOLDEN PERFECTION FOR A COMFORTING AND INDULGENT DISH.

SMASHED POTATOES \$48/\$96

CREAMY AND BUTTERY POTATOES, HAND-SMASHED AND PERFECTLY SEASONED WITH A HINT OF GARLIC AND FRESH HERBS FOR A COMFORTING AND FLAVORFUL SIDE DISH.

OLD SCHOOL CREAMED CORN \$48/\$96

SWEET CORN KERNELS SIMMERED IN A RICH AND CREAMY SAUCE MADE FROM SCRATCH, PERFECTLY SEASONED FOR A CLASSIC, COMFORTING SIDE DISH THAT BRINGS BACK NOSTALGIC FLAVORS.

BAKED MOSTACCIOLI \$55/\$110

TENDER MOSTACCIOLI PASTA TOSSED IN A SAVORY MARINARA SAUCE, LAYERED WITH MELTED ITALIAN CHEESES, AND BAKED TO GOLDEN PERFECTION FOR A HEARTY AND COMFORTING CLASSIC DISH.

FETTUCCINE ALFREDO \$55/\$110

CLASSIC FETTUCCINE PASTA TOSSED IN A RICH AND CREAMY ALFREDO SAUCE MADE WITH PARMESAN CHEESE, BUTTER, AND CREAM. A TIMELESS AND INDULGENT ITALIAN FAVORITE.

GARLIC SAUTEED SPINACH (V) (GF) \$55/\$110

Fresh spinach leaves lightly sautéed with fragrant garlic and a touch of olive oil, perfectly seasoned for a simple, flavorful, vegan, and gluten-free side dish.

SIMPLY STEAMED BROCCOLI (V) (GF) \$42/\$84

Fresh broccoli florets gently steamed to perfection, retaining their natural flavor and vibrant color. A simple, healthy, vegan, and gluten-free side dish.

STEAMED VEGGIES (V) (GF) \$48/\$96

A COLORFUL MEDLEY OF BROCCOLI, QUAD-COLOR PEPPERS, CARROTS, GREEN BEANS, AND RED ONIONS, GENTLY STEAMED TO PRESERVE THEIR NATURAL FLAVORS AND VIBRANT COLORS. A HEALTHY AND DELICIOUS SIDE DISH.

SWEET BABY CARROTS (V) (GF) \$42/\$84

Tender baby carrots glazed with a touch of brown sugar and a hint of cinnamon, cooked to perfection for a naturally sweet and flavorful side dish.

FRIED PLANTAINS (V) (GF) \$42/\$84

SWEET, RIPE PLANTAINS SLICED AND PERFECTLY FRIED TO A GOLDEN-BROWN, DELIVERING A CARAMELIZED, TENDER, AND FLAVORFUL TREAT. A DELIGHTFUL SIDE OR SNACK WITH A TROPICAL TWIST.





2025 A LA CARTE CATERING MENU

SMALL PANS/PLATTERS FEED 10-12 LARGE PANS FEED 20-25



GRANDMA'S GREENS WITH SMOKED TURKEY MEAT (GF) \$72/\$144

A soul-warming blend of turnip, collard and mustard greens, slow-cooked to perfection with smoked turkey tails for a rich, savory, and traditional Southern flavor. A timeless classic straight from Grandma's kitchen.

SOUTHERN STYLE CABBAGE (V) (GF) \$48/\$96

Tender cabbage sautéed with onions, garlic, and a blend of Southern spices, cooked to perfection for a flavorful vegan and gluten-free side dish.

ROASTED ASPARAGUS (V) (GF) \$55/\$110

TENDER ASPARAGUS SPEARS LIGHTLY SEASONED WITH OLIVE OIL, GARLIC, AND A TOUCH OF SALT AND PEPPER, THEN ROASTED TO PERFECTION FOR A SIMPLE AND FLAVORFUL SIDE DISH.

GARLIC HERB BABY RED POTATOES (V) (GF) \$48/\$96

Tender baby red potatoes roasted to golden perfection, tossed with fragrant garlic, fresh herbs, and a hint of olive oil for a deliciously savory side dish.

SWEET POTATO WEDGES (V) (GF) \$48/\$96

THICK-CUT SWEET POTATO WEDGES LIGHTLY SEASONED WITH A BLEND OF SPICES, ROASTED TO CRISPY PERFECTION ON THE OUTSIDE AND TENDER ON THE INSIDE. A NATURALLY SWEET AND FLAVORFUL SIDE DISH.

CAJUN POTATO WEDGES (GF) \$48/\$96

CRISPY POTATO WEDGES SEASONED WITH BOLD CAJUN SPICES AND ROASTED TO PERFECTION, DELIVERING A FLAVORFUL KICK WITH EVERY BITE. A DELICIOUSLY ZESTY SIDE DISH.

GARLIC BUTTER POTATO WEDGES (GF) \$48/\$96

GOLDEN-BROWN POTATO WEDGES ROASTED TO CRISPY PERFECTION AND TOSSED WITH FRAGRANT GARLIC AND A SPRINKLE OF HERBS FOR A FLAVORFUL AND SAVORY SIDE DISH.

SOUTHERN SWEET POTATOES (GF) \$48/\$96

TENDER SWEET POTATOES BAKED WITH A RICH BLEND OF BROWN SUGAR, CINNAMON, AND A TOUCH OF NUTMEG, TOPPED WITH A HINT OF BUTTERY SWEETNESS FOR A CLASSIC SOUTHERN COMFORT DISH.

SPANISH RICE \$48/\$96

FLAVORFUL RICE COOKED WITH TOMATOES, ONIONS, BELL PEPPERS, AND A BLEND OF TRADITIONAL SPICES, CREATING A VIBRANT AND SAVORY DISH PERFECT AS A SIDE OR MAIN COURSE.

REFRIED BEANS \$48/\$96

Creamy and seasoned to perfection, these refried beans are slow-cooked and mashed with traditional spices for a rich and flavorful side dish. Perfect for pairing with your favorite Mexican-inspired meals.



2025 A LA CARTE CATERING MENU

SMALL PANS/PLATTERS FEED 10-12 LARGE PANS FEED 20-25



CARIBBEAN RICE \$48/\$96

Fragrant rice cooked with a blend of tropical spices, coconut milk, and mixed vegetables, creating a flavorful and vibrant dish that brings a taste of the islands to your table.

DIRTY TURKEY RICE \$60/\$120

Flavorful rice seasoned with Cajun spices, mixed with ground turkey, bell peppers, celery, onions, and garlic. A hearty and savory dish inspired by Southern comfort food.

DIRTY VEGGIE RICE \$55/\$110

A HEARTY AND FLAVORFUL DISH FEATURING SEASONED RICE MIXED WITH A MEDLEY OF SAUTÉED VEGETABLES, INCLUDING BELL PEPPERS, CELERY, ONIONS, ZUCCHINI, AND MUSHROOMS, SEASONED WITH BOLD CAJUN SPICES FOR A DELICIOUS PLANT-BASED TWIST.

WILD RICE PILAF \$48/\$96

A WHOLESOME BLEND OF WILD RICE AND AROMATIC HERBS, COMBINED WITH SAUTÉED ONIONS, CELERY, CARROTS, BELL PEPPERS AND A TOUCH OF GARLIC. SIMMERED TO PERFECTION FOR A FLAVORFUL SIDE DISH.

RED BEANS AND RICE \$48/\$96

A CLASSIC SOUTHERN DISH FEATURING TENDER RED BEANS SLOW-COOKED WITH AROMATIC SPICES, AND COMBINED WITH FLUFFY WHITE RICE FOR A HEARTY AND FLAVORFUL MEAL.

YELLOW RICE \$48/\$96

Fragrant rice infused with turmeric and a blend of aromatic spices, cooked to fluffy perfection for a vibrant and flavorful side dish.

WHITE RICE \$48/\$96

Fluffy and perfectly steamed white rice, a simple and versatile side dish that pairs beautifully with any meal.

BLACK BEANS \$48/\$96

TENDER BLACK BEANS SIMMERED WITH ONIONS, GREEN PEPPERS, GARLIC, AND A BLEND OF SPICES, CREATING A RICH AND FLAVORFUL SIDE DISH OR TOPPING FOR YOUR FAVORITE MEALS.



Outside the Box Catering and Events Inc. Sweet Treats

Assorted Mini Gourmet Cupcakes \$54

An indulgent assortment of 18 gourmet cupcakes featuring a variety of flavors: Caramel, Lemon, Strawberry, Vanilla Cream Cheese, Red Velvet, and Double Chocolate. Perfect for any occasion!

BROWNIE BITES \$48

24 RICH AND FUDGY BITE-SIZED BROWNIES. A DELIGHTFUL TREAT FOR ANY OCCASION!

VEGAN BROWNIES \$48

12 DECADENT AND FUDGY BROWNIES MADE WITH PLANT-BASED INGREDIENTS, OFFERING A RICH CHOCOLATE FLAVOR THAT'S ENTIRELY DAIRY- AND EGG-FREE. A DELICIOUS VEGAN TWIST ON A CLASSIC TREAT!

CHEESECAKE SHOOTERS \$60

12 Creamy cheesecake served in individual shooter glasses with a buttery graham cracker crust. Available in three delightful flavors: Traditional, Strawberry, or Caramel Pecan.

KEY LIME PIE SHOOTERS \$60

12 Miniature delights featuring layers of zesty key lime filling, buttery graham cracker crust, and a dollop of whipped cream, all served in elegant shooter glasses for the perfect tangy-sweet treat.

ASSORTED CHEESECAKE BITES \$36

A DELIGHTFUL ASSORTMENT OF 24 BITE-SIZED CHEESECAKES IN THREE FLAVORS: TRADITIONAL, STRAWBERRY SWIRL, AND CARAMEL CHOCOLATE CHIP. PERFECT FOR SHARING OR INDULGING IN A VARIETY OF SWEET, CREAMY TREATS!

LUNCHROOM BUTTER COOKIES \$36

18 Soft, rich, and buttery cookies baked to golden perfection, bringing back the nostalgic flavors of classic lunchroom treats. Perfect for any occasion!

Assorted Gourmet Cookies \$48

A delectable selection of 32 gourmet cookies, including classic chocolate chip, macadamia nut, turtle brownie and red velvet. Perfect for satisfying every sweet craving!

VEGAN CHOCOLATE CHIP COOKIES \$36

18 SOFT AND CHEWY CHOCOLATE CHIP COOKIES MADE WITH PLANT-BASED INGREDIENTS, PACKED WITH RICH, DAIRY-FREE CHOCOLATE CHIPS FOR A DELICIOUS VEGAN TREAT EVERYONE CAN ENJOY.

GLUTEN FREE LEMON COOKIES \$36

12 Light and zesty lemon cookies made with gluten-free ingredients, delivering a soft and tangy treat with a burst of citrus flavor in every bite.

Mini Banana Pudding Cups \$48

12 Layers of creamy vanilla pudding, fresh banana slices, and crushed vanilla wafers, topped with a sprinkle of cookie crumbs. Served in individual cups for a perfectly portioned classic dessert.

Whole Cakes starting at \$59

Indulge in our decadent multi-layer cakes, available in 2 or 4 layers. Choose from a variety of mouthwatering flavors: Caramel, Lemon, Strawberry, Vanilla Cream Cheese, Red Velvet, Coconut, Carrot, German Chocolate, or Double Dark Chocolate. Perfect for any celebration or special occasion!

Beverages



BOX OF COFFEE (960Z) \$30

Your choice of regular or decaf coffee, served with an assortment of creams, sugars, and artificial sweeteners. Includes cups, stirrers, and everything you need for a convenient and satisfying coffee experience. Perfect for meetings or gatherings!

HOT TEA (960Z) \$45

A CONVENIENT BOX OF HOT WATER SERVED WITH AN ASSORTMENT OF TEA BAGS, HONEY, AND FRESH LEMON SLICES. INCLUDES CUPS AND STIRRERS FOR A PERFECT TEA EXPERIENCE, IDEAL FOR ANY GATHERING OR MEETING.

HOMEMADE LEMONADE (120Z) \$5

Freshly made lemonade crafted with real lemons and just the right amount of sweetness. Available in two refreshing flavors: Classic or Strawberry. Perfectly chilled for any occasion!

Individual Bottled Juices (100z) \$4

Enjoy a refreshing selection of bottled juices, available in your choice of Orange, Grapefruit, Cranberry, Pineapple, Grape or Apple. Perfectly portioned and convenient for any occasion!

SHAREABLE BOTTLED JUICE (520Z) \$12

A SELECTION OF GENEROUSLY SIZED BOTTLED JUICES, PERFECT FOR SHARING. CHOOSE FROM ORANGE, GRAPEFRUIT, CRANBERRY, PINEAPPLE, GRAPE, OR APPLE TO COMPLEMENT ANY GATHERING OR MEAL!

CAN SODAS \$2

A VARIETY OF REFRESHING CANNED SODAS TO QUENCH YOUR THIRST. CHOOSE FROM POPULAR OPTIONS LIKE COKE, DIET COKE, SPRITE, ROOT BEER, PEPSI, GINGER ALE OR DIET GINGER ALE. PERFECT FOR ANY OCCASION!

BOTTLED WATER \$1

LACROIX SPARKLING WATER \$2

