

The MENU

OUTSDIE THE BOX CATERING AND EVENTS INC.



A LA CARTE CATERING MENU 2026

Delivery

We offer drop-off catering Monday through Friday, 5:00 AM to 8:00 PM, throughout Chicago and the surrounding suburbs for breakfast, brunch, lunch, and dinner.

Our 15% delivery fee includes a complete disposable buffet setup with wire chafing racks, fuel, serving utensils, clear plates, white napkins, premium disposable flatware, and cups with beverage orders.

Ordering Information

- Monday-Friday minimum order: \$250
- Weekend minimum order: \$2,500 (Saturdays & Sundays)
- Orders should be placed at least 2 business days in advance.
- Orders placed within 2 business days are subject to a 15% rush fee.

Payments

Orders booked more than 7 days in advance may be split into two payments. A 25% non-refundable deposit is required to reserve your event, with the remaining balance due 7 days prior to delivery.

Taxes

A 10.25% City of Chicago sales tax applies to all orders. Tax-exempt organizations may email their exemption certificate to events@outsidethebox.catering before invoicing.

Cancellations

All deposits are non-refundable. Cancellations made 30+ days before the event incur a 10% cancellation fee, 8-30 days prior incur a 50% cancellation fee, and cancellations made within 7 days of the event are 100% non-refundable. In select circumstances, cancellation fees may be applied toward a future catering order.

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BRUNCH PLATTERS

Smoked Salmon Lox Platter (Small/Large): \$140 / \$281

Premium smoked salmon with classic lox fixings—capers, red onion, eggs, and cream cheese—beautifully arranged with fresh bagels for an elevated brunch spread.

Breakfast Pastry Platter (Small/Large): \$77 / \$154

A crowd-pleasing assortment of fresh bagels, muffins, and donuts—perfect for easy, grab-and-go mornings.

Fresh Fruit Platter (V) (GF) (Small/Large): \$66 / \$132

A vibrant, seasonal mix of juicy fruit that adds a fresh, colorful touch to any table.

OOP's All Donuts Platter (Small/Large): \$58 / \$115

A colorful lineup of classic and specialty donuts that's as fun to look at as it is to eat.

Mini Yogurt Parfaits (12): \$72

Individual parfait cups layered with creamy yogurt, fresh berries, and a crunchy almond finish for a light, feel-good bite.

Mini Fresh Fruit Bowls (V) (GF) (12): \$72

Fresh fruit cups packed with bright, sweet flavors—an easy, refreshing option for every guest.

OTB's Morning Bagel Board (Small/Large): \$77 / \$154

A beautiful assortment of warm toasted bagels and assorted spreads, styled to impress and built to satisfy.

OTB's Wellness Pastry Board (V) (GF) (Small/Large): \$108 / \$216

A thoughtful selection of gluten-free, dairy free pastries and bagels with dairy-free cream cheese—so everyone can indulge.

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BRUNCH SPECIALTIES

OTB's Shrimp & Grits (Small/Large): \$122 / \$245

Creamy, savory grits topped with succulent shrimp, bacon, cheese and green onions. A bold Southern flavor for a brunch centerpiece that disappears fast.

Louisiana Breakfast Skillet (GF) (Small/Large): \$82 / \$160

A hearty Cajun-inspired skillet loaded with potatoes, eggs, shrimp, chicken, and sausage for serious comfort in every scoop.

Chicken & Waffles (Small/Large): \$82 / \$160

Golden waffles paired with crispy chicken, sweet-hot sauce, and maple butter for the perfect sweet-and-savory combo.

Country Breakfast Lasagna (Small/Large): \$82 / \$160

Layers of eggs, veggies, sausage, and bacon baked into a rich, comforting brunch lasagna that feeds a hungry crowd.

Country Breakfast Skillet (GF) (Small/Large): \$82 / \$160

A satisfying mix of potatoes, peppers, onions, and your choice of bacon and sausage, finished with a cheesy top layer.

Biscuits & Gravy (Small/Large): \$82 / \$160

Warm, fluffy buttermilk biscuits smothered in house-made chicken sausage gravy—classic, cozy, and filling.

Southern Veggie Skillet (GF) (Small/Large): \$82 / \$160

A colorful veggie-forward skillet with farm-fresh eggs, tender potatoes, and a generous cheesy finish. Vegan also available

Veggie Breakfast Lasagna (Small/Large): \$82 / \$160

A meatless brunch favorite layered with eggs, sautéed veggies, and melty cheese for a comforting, shareable dish.

Mini Quiche Collection: \$36-48 per dozen

Handcrafted with farm-fresh eggs, premium ingredients, and flaky pastry crusts, our bite-sized quiches are perfect for breakfast meetings, brunch buffets, and special events. Available in Garden Vegetable, Smoked Salmon, Bacon & Cheddar, and Classic Cheese varieties, offering a delicious option for every guest.



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Croissant Sandwich Collection

Flaky, buttery mini croissants filled with premium breakfast ingredients and handcrafted for the perfect bite-sized breakfast. Ideal for meetings, brunches, conferences, and grab-and-go events, these elegant sandwiches offer a delicious balance of comfort and convenience.

Available Varieties

- **Bacon, Egg & Cheddar** Crispy bacon, fluffy scrambled eggs, and melted cheddar cheese.
- **Chicken Sausage, Egg & American** Savory chicken sausage paired with farm-fresh eggs and creamy American cheese. **\$80**
- **Spinach, Egg & Provolone** Sautéed spinach, fluffy eggs, and mild provolone cheese for a flavorful vegetarian option. **\$80**
- **Buttery Mushroom, Egg & Gouda** Sautéed mushrooms, farm-fresh eggs, and rich smoked Gouda cheese. **\$80**
- **Smoked Salmon, Egg & Cream Cheese** Premium smoked salmon, fluffy eggs, dill, capers and whipped cream cheese for an elevated breakfast favorite. **\$92**
- **Steak, Egg & Cheese Tender** seasoned steak, scrambled eggs, and melted american cheese for a hearty start to the day. **\$100**

Freshly baked and beautifully presented, our mini croissant sandwiches bring a touch of comfort and sophistication to any breakfast spread, brunch buffet, or corporate event. 🥐✨

Served with Jelly. Sold by the dozen.



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Bagel Sandwich Collection

Start the morning with a New York deli classic. Our freshly baked bagels are stacked with fluffy scrambled eggs, premium meats, and melted cheeses to create a satisfying breakfast favorite that's perfect for meetings, conferences, and grab-and-go service.

Available Varieties

- *Bacon, Egg & Cheddar Crispy bacon, fluffy scrambled eggs, and melted cheddar cheese. **\$72***
- *Chicken Sausage, Egg & American Savory chicken sausage paired with farm-fresh eggs and creamy American cheese. **\$72***
- *Spinach, Egg & Provolone Sautéed spinach, fluffy eggs, and mild provolone cheese for a flavorful vegetarian option. **\$72***
- *Buttery Mushroom, Egg & Gouda Sautéed mushrooms, farm-fresh eggs, and rich smoked Gouda cheese. **\$72***
- *Smoked Salmon, Egg & Cream Cheese Premium smoked salmon, fluffy eggs, dill, capers and whipped cream cheese for an elevated breakfast favorite. **\$84***
- *Steak, Egg & Cheese Tender seasoned steak, scrambled eggs, and melted american cheese for a hearty start to the day. **\$96***

Served on your choice of plain, everything or whole wheat bagels for a hearty, flavorful breakfast that keeps guests energized throughout the morning. 🍳☕️🌟

Served with cream cheese. Sold by the dozen.



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Breakfast Burrito Collection

Start the day wrapped in flavor. Our handcrafted breakfast burritos are packed with farm-fresh eggs, seasoned potatoes, melted cheese, and premium fillings, all rolled in a warm flour tortilla. Perfect for breakfast meetings, grab-and-go service, brunch buffets, and corporate events.

Available Varieties

- Classic Bacon, Egg & Cheddar **\$72**
- Sausage, Egg & Cheese **\$72**
- Garden Vegetable **\$72**
- Southwest Chorizo **\$72**
- Smoked Salmon & Cream Cheese **\$84**
- Steak, Egg & Pepper Jack **\$96**

Sold by the dozen, served with salsa and hot sauce.



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Sweet Beginnings

Buttermilk Pancakes (Small/Large): Classic \$58/115 Flavor \$68/\$130

Fluffy, golden buttermilk pancakes available in your choice of Classic, Blueberry or Chocolate Chip. From timeless breakfast favorites to indulgent specialty flavors, each stack is served with our signature maple butter and warm maple syrup for a comforting and crowd-pleasing brunch experience.

French Toast (Small/Large): Classic \$58 / \$115 Flavor \$68/\$130

Thick-cut brioche bread dipped in our signature cinnamon-vanilla custard and griddled until golden brown. Available in your choice of Classic, Lemon Blueberry, or Caramel Pecan. Whether you prefer the timeless comfort of traditional French toast, the bright flavor of blueberries and lemon glaze, or the rich indulgence of caramel and candied pecans, each selection is served with our signature maple butter and maple syrup for a memorable brunch experience.

Buttermilk Waffles (Small/Large): Classic \$58 / \$115 Flavor \$68 / \$130

Golden, crisp-on-the-outside buttermilk waffles available in your choice of Classic, Strawberry, Caramel Pecan, or Red Velvet. Whether you prefer the timeless simplicity of our classic waffle, the bright sweetness of fresh strawberries, the indulgence of caramel and candied pecans, or the rich flavor of red velvet, each option is served with our signature maple butter and warm maple syrup for a delicious brunch favorite.

Plant-Powered Breakfast Collection (V) (GF) (Small/Large): Pancakes and Waffles \$76/144 French Toast \$86/\$154

Featuring vegan and gluten-free pancakes, waffles, and French toast designed to delight every guest at the table. Crafted with premium plant-based ingredients and available in a variety of delicious flavors, this collection offers all the comfort and indulgence of a classic breakfast while accommodating a wide range of dietary preferences. Each selection is served with vegan maple butter and warm maple syrup for a satisfying and inclusive brunch experience.

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Brunch Sides

Scrambled Eggs (GF) (Small/Large): \$54 / \$108

Soft, fluffy scrambled eggs seasoned just right for a simple, satisfying side.

Scrambled Eggs With Cheese (GF) (Small/Large): \$66 / \$132

Creamy scrambled eggs blended with your choice of cheese for an extra-rich upgrade.

Creamy Grits (GF) (Small/Large): \$54 / \$108

Smooth, velvety grits cooked low and slow for true Southern comfort.

Sunrise Oatmeal Bar (Vegan & Gluten-Free) (Small/Large): \$58/\$115

Creamy gluten-free oats slow-cooked with oat milk and lightly sweetened with brown sugar and cinnamon. Served with fresh berries, sliced bananas, dried cranberries, coconut flakes and sliced almonds allowing guests to create their perfect bowl.

Breakfast Potatoes (V) (GF) (Small/Large): \$54 / \$108

Crispy diced baby reds tossed with peppers and onions for a flavorful, hearty side.

Sweet Potato Hash Browns (V) (GF) (Small/Large): \$54 / \$108

Golden sweet potato hash browns with a lightly seasoned finish—sweet, savory, and satisfying.

Shredded Hashbrowns (V) (GF) (Small/Large): \$54 / \$108

Classic shredded hash browns cooked crisp and golden for that perfect breakfast crunch.

Cheesy Shredded Hashbrowns (GF) (Small/Large): \$66 / \$132

Crispy hash browns topped with melty triple cheddar for a gooey, crowd-pleasing side.

Beef Bacon (GF) (Small/Large): \$66/\$132

Pork Bacon (GF) (Small/Large): \$66 / \$132

Turkey Bacon (GF) (Small/Large): \$66 / \$132

Pork Sausage Patties (GF) (Small/Large): \$66 / \$132

Turkey Sausage Patties (GF) (Small/Large): \$66 / \$132

Chicken Sausage Patties (GF) (Small/Large): \$66 / \$132

Vegan Sausage Patties (V) (Small/Large): \$66 / \$132

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Signature Grazing Platters

Mini Smoked Salmon Sandwiches (Small/Large): \$104 / \$209

Bite-sized brioche sandwiches layered with smoked salmon, herbed cream cheese, crisp veggies, and fresh greens.

Jerk Salmon Caesar Wraps (Small/Large): \$94 / \$178

Spicy jerk-seasoned salmon combined with crisp lettuce and creamy Caesar dressing, wrapped in a soft spinach tortilla for a flavorful and satisfying meal.

Jerk Chicken Caesar Wraps (Small/Large): \$76 / \$148

Caribbean-spiced chicken wrapped with crisp romaine, Parmesan, and creamy Caesar wrapped in a spinach tortilla for a bold, fresh bite.

Buffalo Chicken Wraps (Small/Large): \$76 / \$148

Zesty buffalo chicken with romaine, mozzarella, and blue cheese dressing for a punchy, satisfying wrap.

Turkey Wraps (Small/Large): \$76 / \$148

Sliced turkey with baby greens, tomatoes, cheddar, and ranch in a sun dried tomato wrap that's always a safe favorite.

Double Turkey Club Sandwiches (Small/Large): \$82 / \$160

Sliced turkey, turkey bacon, and OTB's signature sauce stacked on buttery croissants for a mini sandwich that eats like a meal.

Cranberry Pecan Chicken Salad Sandwiches (Small/Large): \$82 / \$160

Creamy chicken salad with cranberries and pecans served on mini buttery croissants for a sweet-and-savory bite.

OTB's Charcuterie Platter (Small/Large): \$94/\$178

A curated mix of meats, cheeses, fruits, veggies, crackers, nuts and dips for a premium, party-ready presentation.

Charcuterie Cups (12): \$96

Shrimp Cocktail Platter (GF) (Small/Large): \$112 / \$216

Deviled Egg Tray (GF): \$36

Italian Turkey & Provolone Sandwiches (GF) (Small/Large): \$94/\$178

Turkey breast, provolone cheese, lettuce, tomato, banana peppers, and Italian dressing on a mini Gluten-Free sandwich roll.



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Vegetable Grazing Platters

Cajun Vegan Wraps (V) (Small/Large): \$76 / \$148

Cajun-seasoned bell peppers, zucchini, squash, mushrooms and red onions with roasted red pepper hummus and fresh spinach in a flavorful garlic herb wrap for a vibrant vegan option.

Southwest Vegan Wraps (V) (Small/Large): \$76 / \$148

Black beans, roasted sweet potatoes, tomatoes, red onions and guacamole wrapped in sun dried tomato wrap for a smoky, satisfying plant-based bite.

Garden Veggie & Hummus Sandwiches (GF,V) (Small/Large): \$94/\$178

Roasted vegetables, spinach, cucumber, tomato, and roasted red pepper hummus on Gluten-Free Ciabatta Roll.

Classic Tomato Bruschetta (V) (Small/Large): \$72 / \$144

Fresh tomato, garlic, basil, and olive oil served with toasted baguette slices for build-your-own goodness.

Dips & Veggies Platter (V) (GF) (Small/Large): \$82 / \$160

Fresh-cut veggies paired with a trio of dips for a colorful, feel-good platter that satisfies everyone.

OTB's Awesome Cheese Platter (Small/Large): \$82 / \$160

An elegant cheese selection with fresh fruit, preserves, and crackers—perfect for grazing and mingling.

Fresh Fruit Platter (V) (GF) (Small/Large): \$66 / \$132

A bright, beautifully arranged fruit platter that adds freshness and color to any spread.

Trio Chips & Salsa (V) \$72/\$136

Crispy restaurant-style tortilla chips served with three flavorful house-made dips: fresh garden salsa, creamy guacamole, and smoky queso for the perfect combination of bold, fresh, and savory flavors.

Grilled Vegetable Antipasto Platter (V) (GF) (Small/Large): \$96 / \$182

Grilled zucchini, yellow squash, asparagus, eggplant, portobello mushrooms, tri-color bell peppers, roasted red peppers, marinated artichokes, and olives, finished with balsamic glaze and served with roasted garlic crostini.

Mediterranean Mezze Platter (V) (Small/Large): \$94 / \$178

A vibrant assortment of roasted vegetables, marinated olives, cucumber, grape tomatoes, roasted red peppers, stuffed grape leaves, hummus, tzatziki, feta cheese, warm pita, and artisan crackers for a fresh Mediterranean grazing experience.



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Salads

Caesar Salad (Small/Large): \$54 / \$108

Crisp romaine with croutons, Parmesan, and creamy Caesar dressing for a classic everyone recognizes.

Cranberry & Apple Pecan Salad (GF) (Small/Large): \$54 / \$108

Baby greens topped with crisp apples, candied pecans, cranberries, and feta with raspberry vinaigrette.

Garden Salad (GF) (Small/Large): \$54 / \$108

Baby greens, carrots, cucumbers, cherry tomatoes and red onions with your choice of dressing for a simple, reliable option.

Sweet Mandarin Salad (GF) (Small/Large): \$54 / \$108

Baby greens with mandarin oranges, blueberries, almonds, and shaved Parmesan paired with a zesty apple vinaigrette.

Strawberry Walnut Salad (GF) (Small/Large): \$54 / \$108

Fresh strawberries, feta, and glazed walnuts over greens with raspberry vinaigrette for a bright, elegant salad.

Zesty Spinach Salad (GF) (Small/Large): \$54 / \$108

Fresh spinach with peppers, cherry tomatoes, cucumbers, red onions, sliced almonds, and Parmesan tossed in a bold Italian-style dressing.

Italian Pasta Salad (Small/Large): \$54 / \$108

Tri-color rotini pasta with salami, bell peppers, cherry tomatoes, cucumbers, mozzarella pearls, pepperoncini, kalamata olives and Italian dressing for a hearty, flavorful side.

Pat's Potato Salad (Small/Large): \$54 / \$108

Creamy potato salad with celery, pickles, egg, and seasoning for a classic, comforting side.

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Signtaure Hot Bites | Vegetarian/Vegan

Vegan Buffalo Meatballs (GF) (Small/Large): \$92 / \$176

Plant-based meatballs tossed in bold buffalo sauce with celery and dairy-free dip for the perfect spicy bite.

Veggie Flatbread (Small/Large): \$82 / \$158

Warm, cheesy flatbread loaded with marinara, mushrooms, spinach and sundried tomato for a simple, satisfying vegetarian option.

Sweet Heat BBQ Vegan Flatbread (Small/Large): \$96 / \$184

BBQ jackfruit, red onions, pineapple, roasted peppers, and dairy-free mozzarella for the perfect sweet-and-smoky combination.

Mac & Cheese Bites (Small/Large): \$82 / \$158

Crispy bites filled with creamy mac & cheese for a warm, nostalgic appetizer.

Fried Green Tomatoes (Small/Large): \$82 / \$158

Cajun-battered green tomatoes served over greens with OTB's signature sauce for a Southern-inspired favorite.

Vegan Cauliflower Nuggets (V) (GF) (Small/Large): \$90 / \$174

Crispy battered cauliflower tossed in buffalo or BBQ sauce with dairy-free dip for a craveable vegan bite.

Spinach & Artichoke Dip (GF) (Small/Large): \$72 / \$140

Creamy spinach and artichoke dip served warm with tortilla chips for a rich, shareable favorite.

Portobello Steakhouse Sliders (V) (Small/Large): \$82 / \$160

Marinated portobello "steaks" with sautéed spinach, caramelized onions, and dairy-free basil aioli on mini pretzel buns.

Southern BBQ Jackfruit Sliders (V) (Small/Large): \$96 / \$184

Slow-braised jackfruit infused with bold barbecue flavors, topped with crunchy vegan sweet slaw, and served on wholesome multigrain slider buns.

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Signature Hot Bites | Chicken/Beef

Italian Chicken Sausage Meatballs (GF) (Small/Large): \$82 / \$158

Savory chicken sausage meatballs finished with marinara and melted Italian cheese for an Italian-inspired favorite.

Chicken Sausage Flatbread (Small/Large): \$82 / \$158

Toasted flatbread topped with marinara, chicken sausage, spinach, and melty cheese for an easy-to-love shareable. *GF option available*

Build Your Own Street Tacos (Small/Large): \$96 / \$184

A fun, interactive taco bar featuring your choice of Classic Ground Beef, Chipotle Chicken, or Cilantro Lime Mushroom fillings. Served with soft mini tortillas and an assortment of fresh toppings including shredded lettuce, cilantro, chihuahua cheese, pico de gallo, sour cream, jalapeños, and salsa for guests to customize their perfect bite. Add Chips & Fresh Guacamole: +\$32 / +\$64

Party Wings (GF) (Small/Large): \$82 / \$158

Flavor-packed wings available in your choice of Buffalo, Honey BBQ, Kickin' Bourbon, or Garlic Parmesan. Served with crisp celery sticks and your choice of ranch or blue cheese dressing for the ultimate crowd-pleasing appetizer.

Boneless Chicken Strips (Small/Large): \$90 / \$174

Tender boneless strips tossed in your favorite flavor and served with celery and dressing for easy, mess-free eating.

Buffalo Chicken Dip (GF) (Small/Large): \$72 / \$140

Warm, creamy buffalo chicken dip served with tortilla chips for a guaranteed crowd-pleaser.

Italian Chicken Burger Sliders (Small/Large): \$82 / \$158

Italian chicken sausage sliders with marinara, mozzarella, and spinach for big flavor in a small bite.

Classic Cheeseburger Sliders (Small/Large): \$82 / \$158

Mini beef burgers topped with classic fixings for a timeless, party-ready option.

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Signataure Hot Bites | Turkey, Pork & Seafood

BBQ Turkey Burger Sliders (Small/Large): \$82 / \$158

Mini turkey sliders with cheddar, crispy onions, and sweet honey BBQ sauce on soft brioche buns.

Double Loaded Potato Bites (GF) (Small/Large): \$82 / \$158

Crispy potato skins stuffed with creamy potatoes, cheese, bacon, and green onions for a rich, satisfying bite.

Pulled Pork Sliders (Small/Large): \$82 / \$158

Slow-cooked honey BBQ pulled pork topped with house-made sweet slaw on a soft brioche bun.

Cajun Salmon Sliders (Small/Large): \$90 / \$174

Baked Cajun salmon sliders finished with fresh greens and OTB's signature sauce for a bold, elevated option.

Mini Crab Cakes (Small/Large): \$113 / \$226

Jumbo lump crab cakes pan-seared golden and served with OTB's signature sauce for a premium bite.

Mini Catfish Po Boy's (Small/Large): \$82 / \$160

Crispy fried catfish topped with pickles, slaw, and OTB's signature sauce on a mini roll for a true Southern bite.

Crab Cake Sliders (Small/Large): \$96 / \$184

Jumbo lump crab cake sliders topped with signature sauce and greens for a luxe mini sandwich.

Louisiana Fried Shrimp (Small/Large): \$96 / \$184

Crispy Cajun-seasoned shrimp served with OTB's Special Sauce for a true Southern-style starter.

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Signature Mains | Chicken

Cajun Butter Baked Chicken (GF) (Small/Large): \$77 / \$154

Juicy baked chicken seasoned with Cajun spices and buttery richness for bold, comforting flavor.

Jerk Baked Chicken (GF) (Small/Large): \$77 / \$154

Authentic jerk-seasoned chicken finished with jerk BBQ sauce for a spicy, island-inspired favorite.

Rosemary Roasted Chicken (GF) (Small/Large): \$77 / \$154

Tender oven-roasted chicken seasoned with fresh rosemary, garlic, and herbs, then roasted until golden brown and perfectly juicy. A timeless entrée that pairs beautifully with any of our signature sides.

Honey BBQ Baked Chicken (GF) (Small/Large): \$77 / \$154

Oven-baked chicken glazed in sweet honey BBQ sauce for a classic, crowd-friendly dish.

Stuffed Chicken (GF) (Small/Large): \$89 / \$178

Chicken breast stuffed with creamy spinach and Italian cheeses, baked until rich and satisfying.

Lemon Herb Grilled Chicken Breast (GF) (Small/Large): \$82 / \$160

Juicy grilled chicken breast infused with lemon, garlic, and garden herbs, served over fresh baby spinach for a clean, wholesome entrée bursting with vibrant flavor.

Buttermilk Fried Chicken Wings (Small/Large): \$77 / \$154

Crispy buttermilk-marinated wings fried golden for that perfect crunch and seasoned bite.

Chicken Parmesan (Small/Large): \$89 / \$178

Italian-breaded chicken topped with melted cheese and marinara for a hearty, comfort-food classic.

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Signature Entrées | Vegan, Seafood, Pork, Lamb & Beef

Grilled Portobello Mushrooms (V) (GF) (Small/Large): \$77 / \$154

Meaty portobellos marinated and grilled for a smoky, savory plant-based entrée.

Vegan Meatloaf and Gravy (V) (GF) (Small/Large): \$90 / \$180

Mini plant-based meatloaves topped with sautéed peppers and onions and finished with a rich, savory gravy for pure comfort in every bite.

Eggplant Parmesan (V) (GF) (Small/Large): \$89 / \$178

Crispy gluten-free eggplant topped with vegan Italian cheeses and marinara for a plant-based take on a favorite.

Baked Salmon (GF) (Small/Large): \$108 / \$216

Fresh salmon baked to perfection and available with your choice of Herb & Lemon, Cajun Butter, Jerk, or Honey BBQ seasoning, creating a tender, flavorful entrée that's perfect for any occasion.

Lemon Pepper Tilapia (GF) (Small/Large): \$89 / \$178

Tender baked tilapia with zesty lemon pepper and a rich herb-garlic cream sauce for a polished entrée.

Blackened Catfish (GF) (Small/Large): \$108 / \$216

Catfish coated in Cajun spices and seared for a smoky, bold, Southern-style favorite.

Cajun Fried Catfish (Small/Large): \$108 / \$216

Crispy fried catfish with Cajun seasoning and Louisiana hot sauce for a true down-home classic.

Chicago-Style Rib Tips (GF) (Small/Large): \$149 / \$298

Meaty pork rib tips slow-braised until tender, then coated in Chicago's famous Mild Sauce for the perfect balance of sweet barbecue flavor and savory spice. A Windy City favorite that's rich, hearty, and unforgettable.

Garlic & Rosemary Lamb Chops (GF) (Small/Large): \$179 / \$358

Petite lamb chops seasoned with garlic and rosemary, seared for an elegant, restaurant-style entrée.

Peppercorn Ribeye Steak (GF) (Small/Large): \$194 / \$389

Juicy ribeye crusted with cracked peppercorns and seared for bold, steakhouse flavor.

Braised Beef Short Ribs (GF) (Small/Large): \$132 / \$264

Succulent beef short ribs slow-braised with onions, carrots, celery, roasted garlic, and fresh herbs until fork-tender, for a comforting yet elevated dining experience.

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The MENU



OUTSIDIE THE BOX CATERING AND EVENTS INC.

A LA CARTE CATERING MENU 2026

Signature Entrées | Pasta

Three Meat Lasagna (Small/Large): \$90 / \$180

Hearty layers of sausage, beef, and turkey baked with marinara and a rich four-cheese blend, served with warm garlic breadsticks.

Four Cheese Vegetarian Lasagna (Small/Large): \$90 / \$180

Veggie-packed lasagna layered with marinara and creamy four-cheese goodness, baked golden and served with garlic breadsticks.

Eggplant Lasagna (V) (GF) (Small/Large): \$96 / \$192

Tender eggplant layered with fresh veggies, marinara, and vegan cheese for a satisfying gluten-free, plant-based bake.

OTB's Chicken Alfredo (Small/Large): \$83 / \$166

Fettuccine tossed with grilled chicken and spinach in a rich, creamy Alfredo sauce, served with warm garlic breadsticks.

Jerk Chicken and Shrimp Alfredo (Small/Large): \$96 / \$192

Jerk-seasoned chicken and shrimp folded into a creamy, spicy Alfredo for a bold pasta that brings the heat.

Gluten-Free Vegan Spinach & Mushroom Alfredo (V) (GF) (Small/Large): \$96 / \$192

Gluten-free fettuccine with sautéed spinach and mushrooms in a house-made dairy-free Parmesan Alfredo.

OTB's Original Cajun Pasta (Small/Large): \$102 / \$204

Chicken, andouille, shrimp, and veggies tossed in a spicy Cajun sauce for a bold, flavor-loaded pasta favorite.

OTB's Cajun Veggie Pasta (Small/Large): \$83 / \$166

A vibrant mix of veggies tossed in creamy Cajun sauce for a satisfying vegetarian pasta option.

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Specialty Sides

Meka's Mac & Cheese (Small/Large): \$86 / \$173

A rich and creamy mac & cheese featuring a harmonious blend of gourmet cheeses, perfectly seasoned to capture the essence of Southern comfort cuisine. Also available in a delicious vegan version crafted with plant-based ingredients and the same creamy, comforting flavor everyone loves. Vegan (Small/Large): \$98 / \$197

Creamy Smashed Potatoes (Small/Large): \$60 / \$112

Creamy smashed potatoes blended with rich butter and seasoned with aromatic garlic, offering a smooth and flavorful side dish. A vegan option is also available, ensuring everyone can enjoy this classic comfort food. \$60 / \$112

Old School Creamed Corn (Small/Large): \$60 / \$112

Sweet corn simmered in a rich, scratch-made creamy sauce for a nostalgic comfort.

Baked Mostaccioli (Small/Large): \$66 / \$112

Baked mostaccioli layered with marinara and melted Italian cheeses for a hearty, crowd-friendly classic.

Fettuccine Alfredo (Small/Large): \$66 / \$124

Tender fettuccine pasta tossed in a rich, creamy Alfredo sauce for a timeless and indulgent side dish. Also available in a delicious vegan version featuring a velvety dairy-free Alfredo sauce that delivers the same comforting flavor and creamy texture. Vegan \$90/\$176

Dirty Turkey Rice (GF) (Small/Large): \$72 / \$132

Cajun-seasoned rice with ground turkey and veggies for a hearty, satisfying side.

Grandma's Greens with Smoked Turkey Meat (GF) (Small/Large): \$86 / \$164

A soulful blend of greens slow-cooked with smoked turkey for deep, traditional Southern flavor.

Old School Spaghetti with Ground Turkey (Small/Large): \$72 / \$132

Classic spaghetti with seasoned ground turkey simmered in homemade marinara for a hearty, comforting favorite.

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A LA CARTE CATERING MENU 2026

Classic Sides

Garlic Herb Baby Red Potatoes (V) (GF) (Small/Large): \$58 / \$108

Roasted baby red potatoes tossed with fresh garlic, aromatic herbs, and a touch of olive oil for a savory, perfectly seasoned side.

Sweet Potato Fries (V) (GF) (Small/Large): \$58 / \$108

Crispy sweet potato fries lightly seasoned with savory spices and roasted until perfectly caramelized for a delicious balance of sweet and savory flavors.

Garlic Butter Potato Wedges (GF) (Small/Large): \$58 / \$108

Crispy roasted wedges tossed in garlic and herbs for classic comfort flavor.

Southern Candied Sweet Potatoes (GF) (Small/Large): \$58 / \$108

Tender sweet potatoes are coated in a rich glaze of brown sugar and warm cinnamon, creating a dish that's both sweet and aromatic. A vegan option is also available, ensuring everyone can enjoy this classic comfort food.

Spanish Rice (GF) (V) (Small/Large): \$58 / \$108

Seasoned rice cooked with tomatoes and peppers for a vibrant, savory side.

Refried Beans (GF) (Small/Large): \$58 / \$108

Slow-cooked, seasoned refried beans that pair perfectly with any Mexican-inspired spread.

Caribbean Rice (GF) (V) (Small/Large): \$58 / \$108

Fragrant coconut-infused yellow rice tossed with sweet diced pineapple, crisp red peppers, red onions, and shredded carrots, then seasoned with tropical spices for a colorful, island-inspired side bursting with flavor.

Dirty Veggie Rice (Small/Large): \$66 / \$124

Cajun-seasoned rice loaded with sautéed veggies for a bold, plant-forward option.

Wild Rice Pilaf (Small/Large): \$58 / \$108

A wholesome wild rice blend simmered with herbs and aromatics for a flavorful, elevated side.

Red Beans and Rice (Small/Large): \$58 / \$108

Classic red beans slow-cooked with spices and served with fluffy rice for true Southern comfort.

Yellow Rice (Small/Large): \$58 / \$108

Fluffy yellow rice infused with aromatic spices for a bright, flavorful side.

White Rice (Small/Large): \$58 / \$108

Simple, fluffy white rice that pairs beautifully with everything on the menu.

Black Beans (Small/Large): \$58 / \$108



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Guilt Free Sides

Garlic Sautéed Spinach (V) (GF) (Small/Large): \$66 / \$124

Fresh spinach sautéed with garlic and olive oil for a simple, flavorful, better-for-you side.

Simply Steamed Broccoli (V) (GF) (Small/Large): \$50 / \$96

Bright, tender broccoli steamed to keep it fresh, clean, and delicious.

Steamed Veggies (V) (GF) (Small/Large): \$60 / \$112

A colorful medley of veggies gently steamed for a light, fresh, and balanced side.

Sweet Baby Carrots (V) (GF) (Small/Large): \$50 / \$96

Tender carrots glazed with brown sugar and cinnamon for a sweet, cozy finish.

Fried Plantains (V) (GF) (Small/Large): \$50 / \$96

Golden fried plantains with caramelized edges for a sweet-and-savory tropical side.

Southern Style Cabbage (V) (GF) (Small/Large): \$58 / \$108

Tender cabbage sautéed with onions, garlic, and Southern spices for a simple, flavorful side.

Roasted Asparagus (V) (GF) (Small/Large): \$66 / \$124

Roasted asparagus seasoned with olive oil and garlic for a clean, elegant side.

Garlic Herb Asparagus Medley (V) (GF): \$66 / \$124

Fresh asparagus, savory mushrooms, and sweet red onions lightly sautéed in garlic, olive oil, and a blend of herbs, then finished with cracked black pepper for a simple yet elegant side that pairs beautifully with any entrée.

Lemon Herb Green Beans (V) (GF) (Small/Large): \$58 / \$108

Crisp-tender green beans lightly sautéed with garlic, fresh herbs, lemon zest, and olive oil for a bright, refreshing side.

Grilled Zucchini & Yellow Squash (V) (GF) (Small/Large): \$60 / \$112

Fresh zucchini and yellow squash grilled until lightly charred, then finished with garlic, herbs, and extra virgin olive oil for a simple, flavorful side.

Cajun Roasted Corn (V) (GF) (Small/Large): \$58 / \$108

Sweet roasted corn tossed with Cajun seasoning, roasted red peppers, onions, and fresh herbs for a bold, smoky side with just the right amount of Southern flair.



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Sweet Treats

Assorted Mini Gourmet Cupcakes: \$60

An indulgent assortment of gourmet mini cupcakes in crowd-favorite flavors—perfect for sharing. (48pcs)

Brownie Bites: \$48

Rich, fudgy brownie bites that deliver big chocolate flavor in every bite. (24pcs)

Vegan Brownies: \$60

Decadent, dairy- and egg-free brownies with deep chocolate flavor that everyone can enjoy. (12pcs)

Chocolate Chip Cookies: \$36

Freshly baked, soft and chewy chocolate chip cookies loaded with rich, semi-sweet chocolate chips and finished with perfectly golden edges. A timeless favorite that's perfect for dessert tables, meetings, celebrations, or an afternoon sweet treat. Serves up plenty of homemade comfort in every bite. 🍪

Lunchroom Butter Cookies: \$48

Soft, buttery cookies baked golden for a nostalgic, melt-in-your-mouth treat. (24pcs)

Assorted Gourmet Cookies: \$60

A generous cookie assortment with classic and specialty flavors to satisfy every sweet tooth. (60pcs)

Contains Nuts

Vegan Chocolate Chip Cookies: \$72

A delicious assortment of soft, chewy, allergy-friendly cookies featuring Chocolate Chip, Lemon, Snickerdoodle, and Graham Cracker flavors. Made with premium plant-based, non-GMO ingredients and free from the top 14 allergens, these wholesome treats deliver all the flavor of a classic bakery cookie while offering a dessert everyone can enjoy. Perfect for sharing at meetings, celebrations, and everyday gatherings. 🍪🌱 (48pcs)

Assorted Cheesecake Bites: \$48

Bite-sized cheesecake variety that's perfect for sampling and sharing. (24pcs)

Cheesecake Shooters: \$72

Creamy cheesecake shooters with graham crust in classic and seasonal flavors for an easy, elegant dessert. (18pcs)

Key Lime Pie Shooters: \$72

Bright, tangy key lime layers with graham crust and whipped topping for a refreshing sweet finish. (18pcs)

Banana Pudding Cups: \$72

Individual banana pudding cups layered with wafers and fresh banana for a classic Southern-style dessert. (12pcs)

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Beverages

Box of Coffee (96oz): \$36

Fresh coffee service with cups, stirrers, and all the fixings—ideal for meetings and morning events.

Hot Tea (96oz): \$36

Hot water service with tea bags, honey, and lemon for a simple, comforting beverage option.

Homemade Lemonade (8oz): \$6

Individual bottles of fresh-squeezed style lemonade in Classic or Strawberry for a bright, refreshing sip.

Homemade Iced Tea(8oz): \$6

Individual bottles of fresh-brewed iced tea available in Sweet Tea, Unsweetened, Raspberry or Peach.

Individual Bottled Juices (10oz): \$5

Convenient bottled juices in a variety of flavors—perfect for grab-and-go service. Orange, Cranberry, Pineapple, Apple, Grape or Grapefruit.

Shareable Bottled Juice (52oz): \$18

Perfect for breakfast meetings, brunches, and group gatherings, our 52 oz shareable juice bottles offer a refreshing beverage option for everyone to enjoy. Choose from Orange, Apple, Pineapple, Cranberry, Grape or Grapefruit juice. Each bottle is served with disposable cups, ice, and an ice bucket for convenient, self-serve refreshment. Ideal for keeping guests hydrated while adding a fresh, colorful touch to your beverage station. 🍊🍍🍎

Can Sodas: \$2

Assorted canned sodas for an easy, familiar refreshment option.

Bottled Water: \$1

Simple bottled water for hydration and convenience.

LaCroix Sparkling Water: \$2

Assorted flavor cans of crisp sparkling water for a light, refreshing alternative to soda.

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