

February Catering Specials

Includes 1 appetizer, 1 starter, 2 entrees, 2 sides, and 1 dessert.

All orders include freshly baked Honey Cornbread Muffins. **Minimum 12 People**

\$25 per person

Appetizers

Mni Crab Cakes

Jumbo lump crab cakes served with OTB's signature special sauce for a flavorful finish.

Fried Green Tomatoes

Crispy, golden slices served with remoulade sauce.

Starters

Mardi Gras Salad

A festive and colorful blend of crisp romaine and tri-color slaw, with juicy cherry tomatoes, red onions, sweet mandarins, and crunchy pralines. Served with homemade Cajun Honey Mustard.

Cajun Caesar Salad

Crisp romaine lettuce, shaved parmesan cheese, cornbread croutons, and a spicy Creole Caesar dressing.

Sides

Vegan Collard Greens

Slow-cooked with onions, garlic, and a flavorful blend of spices.

Creamy Cajun Mac & Cheese

Rich, cheesy pasta with a subtle Creole kick.

Bourbon Glazed Sweet Potatoes

Roasted sweet potatoes with a touch of brown sugar and bourbon glaze.

Vegan Dirty Rice

Spiced rice with sautéed veggies and savory vegan beef substitute.

Entrees

Blackened Chicken {GF}

Perfectly seasoned with a house-made blend of Cajun spices, our gluten-free blackened chicken is pan-seared to a crispy, smoky finish while remaining tender and juicy inside.

Vegan Cajun Pasta {GF}

A deliciously creamy and spicy gluten-free pasta dish loaded with sautéed bell peppers, onions, spinach and plant based sausage, tossed in a rich, dairy-free Cajun Alfredo sauce.

Cajun Butter Baked Salmon {GF}

Fresh salmon fillets baked in a Cajun-spiced garlic butter sauce.

Desserts

Bananas Foster Bread Pudding Cups

Rich bread pudding cups with ripe bananas, warm cinnamon, and a caramelized brown sugar rum sauce.

Fruit Cups

A refreshing blend of seasonal fresh fruits, perfectly portioned for a delicious treat

PACKAGE MENU



773-801-1055 | www.outsidethebox.catering | events@outsidethebox.catering
444 W. Lake St. Suite 1700 Chicago, IL 60606

A la Carte MENU



February Catering Specials

Are you looking for more customization? Order by the pan from this A la Carte Menu. Prices are listed small/large. Our small pans/platters feed approximately 12 guest, our large pans feed approximately 25 guest.

Appetizers

\$94/\$188 Mini Crab Cakes

Jumbo lump crab cakes served with OTB's signature special sauce for a flavorful finish.

\$68/\$134 Fried Green Tomatoes

Fried Green Tomatoes - Crispy, golden slices served with remoulade sauce.

Starters

\$45/\$90 Mardi Gras Salad

A festive and colorful blend of crisp romaine and tri-color slaw, with juicy cherry tomatoes, red onions, sweet mandarins, and crunchy pralines. Served with homemade Cajun Honey Mustard.

\$45/\$90 Cajun Caesar Salad

Crisp romaine lettuce, shaved parmesan cheese, cornbread croutons, and a spicy Creole Caesar dressing.

Sides

\$60/\$120 Vegan Collard Greens

Slow-cooked with onions, garlic, and a flavorful blend of spices.

\$72/\$144 Creamy Cajun Mac & Cheese

Rich, cheesy pasta with a subtle Creole kick.

\$48/\$96 Bourbon Glazed Sweet Potatoes

Roasted sweet potatoes with a touch of brown sugar and bourbon glaze.

\$48/\$96 Vegan Dirty Rice

Spiced rice with sautéed veggies and savory vegan beef substitute.



Entrees

\$74/\$148 Blackened Chicken {GF}

Perfectly seasoned with a house-made blend of Cajun spices, our gluten-free blackened chicken is pan-seared to a crispy, smoky finish while remaining tender and juicy inside.

\$80/\$160 Vegan Cajun Pasta {GF}

A deliciously creamy and spicy gluten-free pasta dish loaded with sautéed bell peppers, onions, spinach and plant based sausage, tossed in a rich, dairy-free Cajun Alfredo sauce.

\$90/\$180 Cajun Butter Baked Salmon {GF}

Fresh salmon fillets baked in a Cajun-spiced garlic butter sauce.

Desserts

\$60 Bananas Foster Bread Pudding Cups (12)

Rich bread pudding cups with ripe bananas, warm cinnamon, and a caramelized brown sugar rum sauce.

\$60 Fruit Cups (12)

A refreshing blend of seasonal fresh fruits, perfectly portioned for a delicious treat.

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